

Catered
BY
Matt



Catering You Can Rely On

Canapé Menu

Menu Package #1: \$39 per person

Includes: Your choice of 5 Canapés

Menu Package #2: \$54 per person

Includes: Your choice of 7 Canapés

Menu Package #3: \$66 per person

Includes: Your choice of 9 Canapés

Canapés

Bite Size

Triple cream brie tartlet, quince paste, raisin, chives v, gfo

Parmesan cheese puff, sun-dried tomato, Italian glaze, basil v

Crispy tartlet with beetroot relish, whipped ricotta, black olive v

Pistachio tartlet, goat cheese, olive tapenade, lemon zest, mint gf, v

Smoked salmon rillette cracker, fetta, lemon zest, dill gf

Spanner crab remoulade, sesame seed waffle cone, caviar, chives (+\$2.00pp)

Tuna sashimi, prawn chip, roasted sesame dressing, chives df

Prawn toast, sesame seeds, ginger, aoli, chives df

Pork and chives dumplings, sweet chilli, soy sauce df

Peking duck, cucumber, parsley, plum sauce gf, df

Prosciutto, smoked crème fraîche, pickled radish, savoury cracker, dill

Substantial

Arancini, portobello mushroom, onion, parmesan, pesto aioli gf, v

Chicken and mayo brioche burger, kimchi, chives gfo

Cumin roasted broccoli, soft shell tacos, hummus, capsicum, tabbouleh gfo, v

Pulled beef soft shell mini tacos, pico de Gallo, guacamole gfo

Beef slider, brioche bun, American cheese, tomato sauce, pickle gfo

Sweet Canapés

Mini vanilla bean cheesecakes v

Warm chocolate brownie, raspberries v

Dessert cup - Chocolate mousse, strawberries, Chantilly v, gf





Premium Canapé Experience

Service duration - 4.5 hours

Canapés per person - 17

Menu price - \$189 per person

Minimum guests required - 15

2x Pistachio tartlet, goat cheese, olive tapenade, lemon zest, mint

2x Grandfather tawny gel, triple cream brie, charcoal cracker

2x Spanner crab remoulade, sesame seed waffle cone, caviar, chives

2x Mini fried potato chip, lobster remoulade, gold caviar, chives

2x Arancini, portobello mushroom, onion, parmesan, pesto aioli

2x Torched MB7+ wagyu skewers, pickle bullhorn peppers, smoked sweet soy glaze

2x Spiced chicken brioche burger, kimchi

2x Soy-glazed pastrami tacos, pickled onions, aioli, chives

36-hour wagyu MB5+ short rib, American cheese, pickles, chutney on a milk bun

Cheese And Charcuterie

Boards suitable for 20 guests alongside any canapé menu

Cheese Board- Aged cheddar, double cream brie, Gorgonzola, quince paste, fresh and dried fruit, chocolate pretzels, crackers - \$299

Charcuterie Board - Prosciutto, Sopressa, pancetta, smoked leg ham, fig and pear chutney, mustard, cornichons, soft and crisp bread - \$299

Staff Hire

Chefs - \$460

Waitstaff - \$290

Bar staff - \$420

A chef is required at every event, however waitstaff and bar staff are optional.

Client Reviews

"Matt and his team did an outstanding job. The food was beautifully presented, delicious, and suitable for all diets. The team allowed us to host with ease, and they served some of the most delicious and flavoursome food, which had many positive comments from our guests!"
Geeta Arulampalam

"The Catered By Matt team were excellent. They catered for 60 at my daughter's 21st. They made the planning phase easy. They were punctual and polite. The food was great and exactly as described. They were super efficient and did a thorough clean before they left. I would absolutely recommend them and would definitely use them again!"
Julia

"Amazing service! Matt is so professional and a pleasure to work with! The canapés were fantastic and all the feedback I got from guests was so positive. Party planning can be stressful but Matt made it so much easier and really helped make my event a success."
Claire Douglas

"We had Matt and his team cater our wedding and it was honestly the best decision we ever made - each dish was sensational, and they were sooo accommodating with our allergy-riddled group. We could not recommend them enough!"
Minnett Hedger

Take a look at our Google business profile to see our 140+ 5 Star reviews.



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