

Catered
BY
Matt



Catered by Matt. Confidence. Catered.

Buffet Menu

Buffet Menu #1

Choose 2 main dishes and 2 side dishes + bread and butter

Buffet Menu #2

Choose 2 main dishes and 4 side dishes + bread and butter

Main dishes

Oven-roasted chicken, onion, garlic, lemon, deboned and sliced to serve *gf, df*

Miso chicken breast, miso butter caramelised onion, rocket

Salmon fillet, oven-baked, roasted cherry tomato and caramelised onion *gf, df*

Sliced pork belly, served on chunky apple sauce, parsley *gf, df*

Berkshire pork cutlets on mustard onion and rocket salad, red wine jus *gf, df*

Lamb backstrap on a bed of hummus with butter roasted cauliflower *gf*

Beef eye fillet, green peppercorn and mushroom sauce *gf*

Side dishes

Garlic and rosemary crispy roasted potatoes *v, gf, df*

Street corn, charred with chipotle mayonnaise, Aleppo pepper, fried onion, lime *v, gf, df*

Harissa carrots, labneh, toasted pepitas, herb mix *v, gf*

Roasted Kent pumpkin, toasted pepitas, balsamic, herbs *v, gf, df*

Caesar salad, cos lettuce, parmesan, bacon, boiled eggs, Caesar dressing

Beetroot salad, burrata, pickled red onion, endive, pepper berry vinaigrette, basil *v, gf, df*

Charred broccoli, on a bed of hummus, sweet olive crumb, mint *v, gf, df*

Green leaf salad, cucumber, tomato, lemon vinaigrette *v, gf, df*

Bread and butter

Fresh white bread rolls with cultured butter and a crack of sea salt *v*



Add Plated Desserts To Your Buffet

Desserts

Chantilly, toffee grains, blueberry compote, milk chocolate mousse, choc soil v, gf
Caramel cream, Chantilly, roasted pear compote, biscotti, mint v, gf
White chocolate and lime delicade, roasted pineapple jam, biscuit crumb v, gfo
Cheesecake, diced fruit salad with mint syrup v
Banana pudding with miso and butter scotch sauce v

Premium Banquet Experience

Main banquet

Ocean trout, oven-baked with caramelised onion and cherry tomatoes gf, df
36-hour beef short rib, red wine jus, pickled celery, dill gfo, df
Roasted pencil shallots, salmon roe, chives, honey mustard dressing gfo, df
Creamed potato, crispy onions, parsley v
Roasted Kent pumpkin, toasted pepitas, balsamic, herbs v, gf, df
Broccolini, slithered almonds, on a bed of spiced greek yoghurt v, gf
Sourdough and cultured rosemary butter v

Dessert - alternate drop

Puff pastry, chocolate curd, raspberry coolie, praline crumb, icing sugar v
Cheesecake, diced fruit salad with mint syrup, whipped cream cheese v



Staff Hire

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

Client Reviews

"Outstanding food and service. From my very first phone call, I knew our catering was in excellent hands. The entire planning process was seamless. On the day, it was such a luxury to truly relax and host our guests while a professional handled everything. The service was equally impressive, the waiting staff were attentive and perfectly timed, serving exceptional food prepared by Vincent. If you want to actually enjoy your own event instead of worrying about the kitchen, I highly recommend Catered by Matt; you will not be disappointed!"

Helena Nutt

"We recently had Matt's team do a buffet catering event and it was absolutely amazing!! As soon as we enquired on the website, Jess called us to help us through the menu and scheduled a call with Matt. The communication in the lead-up was so professional and made everything easy and stress free. Everyone loved the food and the chefs even packed the leftovers into our fridge for us! Amazing from start to finish. Highly recommend!"

Jules

"I recently had the pleasure of hiring Matt for a catering event, and I couldn't be happier. Matt was very personable throughout the entire process. Jess made booking easy, and the staff on the night of the party were amazing! My guests have been messaging me all day saying how amazing the event was, and asking for Matt's details. Great food, great service, great team!"

Ivan Preiss

Take a look at our [Google business profile](#) to see our 250+ 5 Star reviews.



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