

Catered  
BY  
Matt



Catered by Matt. Confidence. Catered.

# Canapé Menu

**Menu Package #1: Perfect for short, 90 minute services**

Includes: Your choice of 5 Canapés

**Menu Package #2: Perfect for replacing a meal**

Includes: Your choice of 8 Canapés

**Menu Package #3: Perfect for ensuring no-one is left hungry**

Includes: Your choice of 10 Canapés

## Canapés

### Bite Size

Triple cream brie, quince paste, charcoal cracker *v, gfo*

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

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

Pistachio tartlet, goat cheese, olive tapenade, lemon zest, mint *v, gfo*

Smoked salmon rillette, seaweed waffle cone, lemon zest, dill *gfo*

Spanner crab remoulade, sesame seed waffle cone, caviar, chives *gfo*,

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

Prawn toast, sesame seeds, ginger, aioli, shallots *gfo, df, nf*

Paper-thin tartlet, whipped foie gras, sweet sémillon gel *nf*

Pork and chives dumplings, sweet chilli, soy sauce *gfo*

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

### Substantial

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

Chicken and mayo brioche burger, kimchi mayonnaise, herbs *gfo*

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

Mushroom taco, lime aioli, cabbage, coriander *gfo, ve*

### Sweet Canapés

Mini vanilla bean cheesecakes *v, nf*

Puff pastry, Chantilly, sticky poached pear with cinnamon sugar *v*

Warm chocolate brownie, raspberries *v, gfo, nf*

Chocolate mousse, strawberry jam, chocolate cone, mint *v*





## Premium Canapé Experience

Service duration - 4 hours

Canapés per person - 16

Minimum guests required - 15

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

2x Grandfather tawny gel, triple cream brie, paper thin tartlet

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 Smoked salmon rillette, seaweed waffle cone, lemon zest, dill

2x Spiced chicken brioche burger, kimchi

2x 36-hour wagyu MB5+ short rib, American cheese, pickles, chutney on a milk bun

## Cheese, Charcuterie, and Dessert Boards

Each board feeds ~25-30 guests alongside your menu and includes knives, napkins, and plates.

Boards Available:

- Cheese & Desserts
- Cheese Board
- Charcuterie Board

Perfect for when the night keeps going and you want guests happily snacking.

## Staff Hire

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

## Client Reviews

"Cannot recommend Catered by Matt highly enough. From the very first interaction they were incredibly helpful and prompt and made everything go seamlessly. The food was amazing, which my guests still talk about. Huge shout out to the chef, wait and bar staff who were great fun and professional and were key to making my night such a huge success! Thanks team!"

Kandice Wright

"We had Matt cater my father's 75th recently, and everything was absolutely amazing! Chef Matt and his team were fantastic — professional, friendly, and went above and beyond to make the event special. The food was incredible and exceeded all our expectations. I'd 100% recommend Matt for your next event!"

James Manly

"I recently used Catered by Matt for a private 40th birthday event and the experience was exceptional from start to finish. Everything from the initial inquiry through to the execution on the day was completely seamless. Communication throughout the process was strong, clear, and professional, and Matt and his team delivered with true operational excellence. The food, service, and overall coordination exceeded expectations and made the event incredibly easy and enjoyable for us and our guests. Looking forward to working with Matt and his team again soon. Highly recommend!"

Brenda Younes

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



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