

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, v*

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*

Salmon and chive croquettes with caramelised onion aioli, dill *gf*

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

"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!"
Minett Hedger

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



CBMUP