



## Canape Menu 2019

Minimum ordering 12 of each item. All prices include GST

### VEGETARIAN COLD \$3.60 ea

- Sushi rolls with soy, ginger & wasabi dipper (V) (GF) (VE)
- Vegetable frittata with basil pesto (V) (GF)
- Vietnamese rice paper rolls with mint & coriander (V) (GF) (VE) (DF)
- Parmesan tarts with Persian feta, caramelised onion, semidried tomato (V)
- Italian bruschetta with tomato, basil, red onion (V) (VE) (DF)
- Carrot, cumin & chickpea tapenade on potato rosti (GF)(V) (VE) (DF)

### SEAFOOD COLD \$3.60 ea

- Smoked salmon on crisp potato rosti & horseradish cream (GF)
- Fresh Pacific oysters with mirin, soy, lime and ginger (GF)(DF) **\$4.00**
- Thai prawn salad spoons (GF) (DF)

### MEAT COLD \$3.60 ea

- Hoi Sin chicken rice paper rolls (GF) (DF)
- Mini finger sandwiches
- Asian poached chicken and coconut salad spoons (GF)
- Rare beef en crouete with beetroot chutney (DF)
- Shredded pork belly and apple spoons with crunchy crackling (GF) (DF)

### COLD PLATTERS \$7.50 pp

- Antipasto Platter: deli meats, Kalamata olives, pickled onions, gherkins, wasabi cheese, breads
- 3 dip platters with crudité's, flat bread
- Tasmanian cheese and fruit platter with crackers

### COLD BOWLS \$7.50 pp

- Vietnamese chargrilled chicken salad (GF) (DF)
- Thai rare beef salad (GF) (DF)
- Roast pumpkin, chickpea, spinach and semidried tomato salad (V) (VE) (GF) (DF)

### MINI ROLLS \$5.00 ea.

- Leg ham and brie with seeded mustard aioli
- Smoked salmon, rocket, aioli, capers

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



## Canape Menu 2019

Minimum ordering 12 of each item

All prices include GST

### VEGETARIAN HOT \$3.60 ea.

Mixed arancini balls/Pumpkin, pea and parmesan/mushroom and thyme (V) 2 per serve

Roasted vegetable tartlet with pesto (V)

Indian samosas with mango chutney (V)(VE)(DF)

Greek feta and spinach filo triangles (V)

Vegetable spring rolls with sweet chilli sauce (V) (VE) (DF)

Japanese vegetable croquettes with ponzu sauce (V)

### SEAFOOD HOT \$3.60 ea.

Barbecued scallops wrapped in prosciutto (GF)(DF)

Tempura fish with tartare

Coconut prawns with mango chutney

Salmon croquettes with remoulade sauce

Thai fish cakes with sweet chilli (DF)

### MEAT HOT \$3.60 ea.

Chicken polpetini lemon, herb meatballs

Thai chicken balls with kaffir lime and ginger (GF)(DF)

Sesame chicken satays with peanut sauce (GF)

Chicken and leek pies

Panko crumbed chicken tenderloins with sweet chilli

Tandoori chicken kebabs with mint raita (GF)

Yakitori chicken skewer with kewpie mayo (GF)

Peking duck pancakes with spring onion, cucumber and hoisin

Greek lamb kofta skewers with tzatziki (GF)

House made mini sausage rolls with tomato relish (2 per serve)

Ham and cheese croquettes with garlic aioli

Shepherd's pies with minted pea mash

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



## Canape Menu 2019 cont.

Minimum ordering 12 of each item

All prices include GST

### HOT SLIDERS/ TACOS \$5.50 ea

Pulled pork and coleslaw soft shell tacos

Mini chicken slider with wasabi mayo

Beef and bacon sliders with bbq sauce and rocket (DF)

Roasted vegie slider (V)

Pea and chickpea falafel with whipped garlic fetta (V)(GF)

### HOT BOWLS \$7.50 ea

Sticky pork belly, Asian slaw, orange caramel vinegar (GF)

Beer battered flathead and fries in bamboo cones

Navarin of lamb with bush damper crust

Salt and pepper squid with citrus aioli (DF)

Indian lamb korma curry with papadums

Thai green chicken curry with rice (GF)

Moroccan chicken and cous cous

### DESSERT CANAPES \$5.00 ea

Espresso coffee crème brulee (GF)

Mini Passionfruit panna cotta (GF)

Citrus lemon curd tartlet

Double chocolate mousse (GF)

Meringues with raspberries and cream (GF)

Chocolate and raspberry brownies (GF)

Raspberry and white chocolate cheesecakes

Orange and almond slice (GF) (DF)

Fruit kebabs with honey yoghurt (GF)

Ice creams in waffle cones (for serviced events only)

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

### Canapé quantities guideline:

1 hour	1.5 hours	2 hours	3 hours	Over 3 hours
4-6 canapés per person	6-8 canapés per person	8-10 canapés per person	10 canapés per person 1 bowl food dish desserts	10 canapés per person 2- 3 mini bowl dishes desserts

**MATSON**



**CATERING**

adventures in food

## COCKTAIL MENU 2019

### FAQS

#### How will the Food be presented?

Cold food is presented either on white melamine platters, or in quality disposable boxes if you prefer.

Hot food will be delivered in an insulated food container, either plattered, in bulk for you to platter, or in quality disposable boxes if you would prefer. If you aren't planning on eating the food until later, we can have the food on

domestic sized oven trays, ready for you to heat and serve. Food can either be delivered or picked up from our base at 10 South Street, Invermay.

For fully staffed cocktail functions, we can provide a chef and waiting staff. We will generally turn up about ½ an hour prior to service.

### Do I need waiting staff?

We offer a full range staffing service. Our staff are professionally trained, and wear our uniform with a name tag.

For any professional or business event, over more than 1 hour, we would absolutely recommend that you utilise staff.

For any at home functions, it can be very wise to use staff, as it can be a burden trying to serve and entertain guests at the same time. We will also clean up and take anything away, leaving your place spotless. Staffing ratios vary, but as a guide, one wait staff per 40 guests. 1 chef up to 70 guests. 1 bar staff per 40 guests.

### Staff Hire rates

Food and Beverage Waiting Staff: Mon to Fri: \$45.00 per hour. Sat: \$47.00 per hour. Sun: \$55.00 per hour.

Chef and Kitchen staff: Mon to Fri: \$48.00 per hour. Sat: \$55.00 per hour. Sun: \$65.00 per hour.

All rates are per staff member per hour. Minimum hire of 2.5 hours per staff member.

Staff are charged out ex Launceston. Ratios vary depending on your requirements.

### Dietary requests

With prior notice, we are happy to cater for all dietary requirements.

### What about Drinks?

We can either supply drinks on either a package or on consumption basis or can supply the drink service staff if you prefer to purchase your own. We can provide a chilling service, ice, and glassware.

### Delivery charges may apply for all drop offs outside the Launceston area that do not require staff

### Do you have portable ovens?

For any functions that require a chef, we also provide our own portable ovens and/or barbecues

### Equipment Hiring Prices (when part of a Function Package)

Glassware hire (champagne, wine, beer, tumblers)	\$11.00 per dozen
Coffee cup/saucer/teaspoon & side plate	\$2.00 per set
Carafes (1 litre)	\$2.50 each
Ice (3.5kg bag)	\$4.50 per bag
6 foot Trestle table (0.75m wide)	\$15.00 each
Table linen trestle cloth	\$12.00 each
Items can be picked up and/or returned	FREE of charge
*Fees <b>may</b> apply for items to be delivered and/or collected	\$45 per hour
Cost of staff to set up function – per hour, minimum 2.5 hours per staff member ex Launceston	See staff charges



## Terms and Conditions for functions 2019

### Confirmation of booking

- Deposit: a non-refundable deposit of \$500 is payable upon booking to confirm your reservation.
- We cannot hold or confirm a date until the deposit and completed booking confirmation form is received.

### Numbers for catering

- Minimum 12 guests
- A surcharge applies if your numbers are less
- Final numbers are due 5 days prior to function. We can accommodate increases in numbers, however they cannot be decreased. You can however, make guests substitutions.

### Surcharges

- A 15% surcharge will apply for Sundays on the total food bill.
- For all public holidays special surcharges will apply.

**Staff Travel costs**

- Staff travel costs are based on the distance from Launceston to your venue and return. We are happy to provide a quote for this.

**Final Payment**

- We will send you an invoice after your function. Payment terms is net 7 days.
- Accounts can be settled by direct deposit, bank cheque, cash or credit card. We do not accept personal cheques unless by arrangement. Credit card fees: Visa and MasterCard 1.94%,
- Direct deposit details - Matson Catering - ANZ Bank BSB: 017042 ACC: 110914006

**Pricing and Menu variation**

- Prices and menus are subject to change depending on seasonal availability and market price. We would inform you of any changes in writing/email.