



2017 Day Catering

Thank you for selecting Matson Catering for your day catering event. The day catering menu are designed to offer maximum flexibility when it comes to the option that will best suit you and your budget. All our food is prepared daily in our modern commercial kitchen and delivered to you at your appointed time. Our food is presented in stylish high quality take away boxes or on white platters with serviettes. Catering is based on a **minimum order of 8 serves**.

We deliver free daily in Launceston (9am – 5.30pm), alternatively food can be picked up from our kitchen at 10 South Street, Invermay. For delivery outside these times or on Sundays, delivery charges may apply, please contact us for details.

We are happy to tailor anything to suit food or dietary requirements.

For all Conference catering, please contact us for a quote.

Order Placement

To place an order please phone or email our friendly team
 Email: info@matsoncatering.com.au Phone: 03 6331 7302

*All prices included GST



Minimum order of 8 serves

Sweet Items (recommended portion size of 2 items per person) \$4.00 per item

Muffins: apple and cinnamon, banana or blueberry
 Chocolate chip and shortbread cookies (2 per serve)
 Coconut lemon slice
 Fresh scones with jam and cream
 Homemade chocolate and raspberry brownie (gf)
 Homemade carrot cake
 Meringue and raspberry slice
 Orange and almond slice (gf)
 Homemade coconut macaroons (gf)

Finger Food (recommended portion size of 3 items per person) \$3.20 per item

Gourmet pies
 Homemade sausage rolls
 Panko crumbed chicken with sweet chilli
 Tempura fish with tartare
 Assorted sushi rolls (gf)
 Vegetable frittata muffin (v) (gf)
 Roast vegetable and parmesan quiche (v)
 Pumpkin, pea and parmesan risotto balls (v)
 Indian samosas (v)

Sandwiches - Minimum order of 8 serves

(A variety of leg ham, chicken breast, beef, vegetarian fillings)

Triangle sandwiches	\$8.50 (4 points)
Triangle sandwiches	\$12.75 (6 points)
Mini club sandwiches	\$8.50 (4 club's pp)
Gourmet mini Rolls (recommended 2 -3 pp)	\$4.25 each
Filled wrap	\$10.50 each
Gluten free chicken Vietnamese rice paper wrap (recommended 2 pp)	\$6.00 each
Gluten free vegetarian Vietnamese rice paper wrap (recommended 2 pp)	\$6.00 each
Hot chicken wraps	\$10.50 each
Hot char grilled vegetable wraps	\$10.50 each



Hot Lunches - Minimum order of 8 serves

Soup of the day with crusty bread rolls	\$7.00 per person
Quiche Lorraine and salad	\$15.00 per person
Vegetarian frittata and salad	\$15.00 per person
Chicken and leek pie with salad	\$15.00 per person
Homemade Cornish pasty and salad	\$15.00 per person
Lamb Korma curry and rice	\$15.00 per person
Chicken, tomato and basil penne pasta and salad	\$15.00 per person

Boxed Salads

\$12.75 per person

- Chicken breast salad, roast vegetable salad or Thai beef salad

Lunch Combination

#1: 1 x Gourmet mini roll & 4pt sandwiches	\$12.75
#2: 4pt sandwiches, 1x Gourmet mini roll, & 1x Sweet	\$16.75
#3: 1 x Mini roll, 4pt sandwiches & Seasonal fruit platter	\$19.75
#4: ½ wrap, 1 x Gourmet mini roll, 3 x Hot finger food & 1 Sweet item	\$22.75
#5: Whole wrap, 1 x Gourmet mini roll, Tas. cheese & seasonal fruit	\$23.10
#6: 2 x Ribbon sandwiches, Gourmet mini roll, 2 x Hot finger food & fruit platter	\$26.15

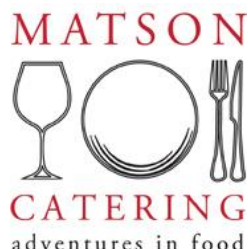
Morning Tea and Lunch Combinations

#1: M/Tea 1 x Sweet, Lunch 1x Gourmet mini roll & 4pt sandwiches	\$16.75
#2: M/Tea 2 x Sweet, Lunch 1 x Hot finger food, 4pt sandwiches & Tas. cheese & seasonal fruit	\$23.70
#3: M/Tea 2 x Sweet, Lunch ½ wrap, 4pt sandwiches & 3x Hot finger food	\$26.10
#4: M/Tea 2 x Sweet, 1 x Hot finger food, Lunch Whole wrap, 1 mini roll & seasonal fruit	\$32.95

Lunch Boxes

\$18.00 each

Gourmet mini rolls x 2
Homemade chocolate brownie
Cheese and biscuits
Whole piece of fruit



Executive Boardroom Platters

\$35.00 per person

Smoked Atlantic salmon
Rare sirloin of beef with mustard crust
Leg ham off the bone
Selection of salads and bread
Cheese and fruit platter

Cheese and Fruit

Seasonal fruit platter
Tasmanian cheese and fruit platter
(Southcape brie, Ashgrove wasabi, Ashgrove cheddar)

\$7.00 per person

\$8.00 per person

Platters

Meze Platter
Selection of chefs 3 dips, crudités, crisp breads

\$6.00 per person

Antipasto Platter

Cured meats, Kalamata olives, pickled onions, gherkins, cheeses, bread

\$8.00 per person

Beverages

2 litre Orange juice or Apple juice

\$11.00 each

Brewed Coffee & selected Teas

1 session, disposables \$4.50 per person
2 sessions, disposables \$8.50 per person
3 sessions, disposables \$11.00 per person
4 sessions, disposables \$13.50 per person

1 session, china \$5.00 per person
2 sessions, china \$9.50 per person
3 sessions, china \$14.00 per person
4 sessions, china \$15.50 per person

Hiring

Glassware hire (champagne, wine, beer, tumblers)
Coffee cup/saucer/teaspoon & side plate
Carafes
Trestle table - 6 foot (0.75m wide)
Table Linen trestle cloth
Ice

\$9.00 per dozen
\$1.70 per set
\$2.50 each
\$15.00 each
\$12.00 each
\$4.50 per bag