

COCKTAIL MENU 2018

Minimum ordering 12 of each item

All prices include GST

VEGETARIAN COLD \$3.60 ea

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

SEAFOOD COLD \$3.60 ea

- Smoked ocean trout on zucchini, lemon blinis, wasabi aioli
- Smoked salmon on crisp potato rosti & horseradish cream (GF)
- Fresh Pacific oysters with mirin, soy, lime and ginger (GF) **\$4.00**
- Thai prawn salad spoons
- Vietnamese prawn rice paper rolls

POULTRY COLD \$3.60 ea

- Hoi Sin chicken rice paper rolls
- Mini finger chicken club sandwiches

MEAT COLD \$3.60 ea

- Rare beef en croute, caramelised onion and semidried tomato
- Mini Szechwan beef in crisp wonton
- Shredded pork belly and apple spoons with crunchy crackling (gf)

COLD PLATTERS \$7.50 pp

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

COLD NOODLE BOXES \$8.00 pp

- Vietnamese chargrilled chicken salad
- Thai rare beef salad
- Roast pumpkin, chick pea, spinach and semidried tomato salad (v)

MINI ROLLS \$5.00 ea.

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

DAIRY FREE (DF)

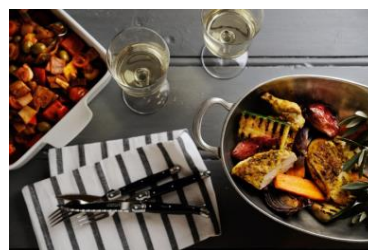
GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

Office: 10 South St, Invermay Post: PO Box 1811, Launceston 7250
 Ph: (03) 6331 7302 Fax: (03) 6331 6569 Email: info@matsoncatering.com.au ABN: 13 772 289 432

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VEGETARIAN HOT \$3.60 ea.

- Pumpkin, pea and parmesan risotto balls (V)
- Mushroom and thyme risotto balls
- Onion and thyme and parmesan stuffed mushrooms en crouete
- Roasted vegetable tartlet with pesto
- Goat's cheese, thyme and caramelised red onion tartlet
- Indian samosas with mango chutney (v)
- Greek feta and spinach filo triangles (v)
- Vegetable spring rolls with sweet chilli sauce (v)
- Japanese vegetable croquettes with ponzu sauce
- Haloumi and mint filo cigars

SEAFOOD HOT \$3.60 ea.

- Barbecued scallops wrapped in prosciutto (gf)
- Smoked salmon, dill & spring onion tart
- Tempura fish with tartare
- Coconut prawns with mango chutney
- Salmon croquettes with remoulade sauce
- Thai fish cakes with sweet chilli
- Greek lamb kofta skewers with tzatziki
- Chinese pancakes with duck breast, spring onion and hoi sin

POULTRY HOT \$3.60 ea.

- Chicken polpetini lemon, herb meatballs
- Thai chicken balls with kaffir lime and ginger
- Sesame chicken satays with peanut sauce (gf)
- Chicken and leek pies
- Panko crumbed chicken tenderloins with sweet chilli
- Tandoori chicken kebabs with mint raita
- Yakitori chicken skewer with kewpie mayo

MEAT HOT \$3.60 ea.

- Beef mignons wrapped in speck
- Shepherd's pies with minted pea mash
- House made mini sausage rolls with tomato relish
- Quiche Lorraine
- Ham and cheese croquettes with garlic aioli

DAIRY FREE (DF)

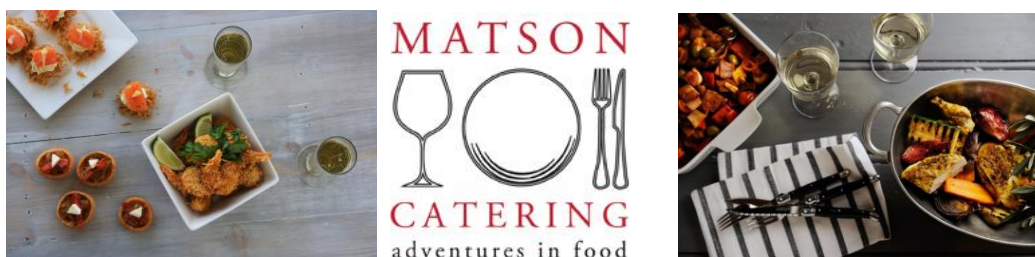
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HOT SLIDERS/ TACOS \$5.50 ea

- Pulled pork and coleslaw soft shell tacos
- Mini chicken slider with wasabi mayo
- Tacos with crumbed chicken, spiced slaw, salsa and cheese
- Beef and bacon sliders with bbq sauce and rocket
- Roasted vegie slider

HOT BOWL FOOD \$7.50 ea

- Beer battered flathead and fries in bamboo cones
- Navarin of lamb with bush damper crust
- Salt and pepper squid with citrus aioli
- Indian lamb korma curry with papadums
- Thai green chicken curry with rice
- Moroccan chicken and cous cous

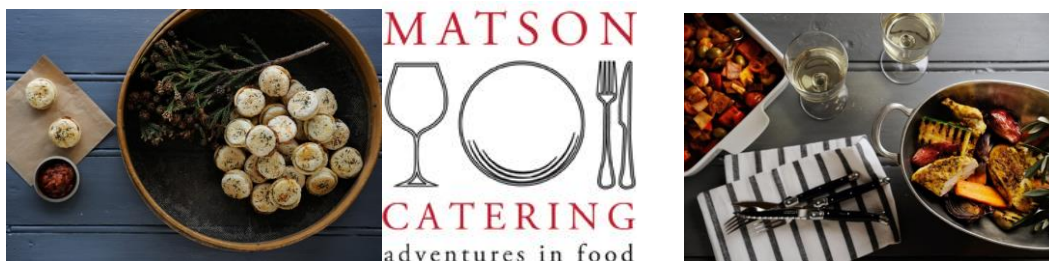
DESSERT CANAPES \$5.00 ea

- Espresso coffee crème brulee (gf)
- Mini Passionfruit panna cotta
- Citrus lemon curd tartlet
- Salted caramel cheesecake
- Double chocolate mousse
- Meringues with raspberries and cream (gf)
- Chocolate and raspberry brownies (gf)
- Raspberry and white chocolate cheesecakes
- Orange and almond cakes (gf)
- Apple and rhubarb tarts with cinnamon cream
- Fruit kebabs with honey yoghurt (gf)
- Ice creams in mini waffle cones

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



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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 100 guests. 1 bar staff per 40 guests

Staff Hire rates

Food and Beverage Waiting Staff: Mon to Fri: \$43.00 p/hour. Sat: \$46.00 p/hour. Sun: \$52.00 p/hour.

Chef and Kitchen staff: Mon to Fri: \$46.00 p/hour. Sat: \$52.00 p/hour. Sun: \$60.00 p/ hour.

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

Staff are charged out ex Launceston. Ratio's 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 of 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 inclusive in the cost of the food.

Equipment Hiring Prices (when part of a Function Package)

Glassware hire (champagne, wine, beer, tumblers)	\$10.00 per dozen
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 may 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**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.
- All payment details are on the booking confirmation form

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 guest 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.

Bar staff

- If you require staff to serve your drinks, we can provide beverage service staff

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.