



Cocktail Grazing/ Canapes 2020

Canape style food ideal for stand-up events

Minimum ordering 12 of each item. \$3.50 per item plus GST

Vegetarian Cold

Sushi rolls with soy, ginger & wasabi dipper (V) (GF) (VE)

Roasted vegetable frittata (V) (GF)

Vietnamese rice paper rolls with mint & coriander (V) (GF) (VE) (DF)

Parmesan tarts with Persian feta, caramelised onion, semidried tomato (V)

Carrot, cumin & chickpea tapenade on potato rosti (GF)(V) (VE) (DF)

Seafood Cold

Smoked salmon on crisp potato rosti & horseradish cream (GF)

Thai prawn salad spoons (GF) (DF)

Fresh Pacific oysters with mirin, soy, lime and ginger (GF)(DF) POA

Meat Cold

Peking duck pancakes with spring onion, cucumber and hoisin

Mini chicken and herb mayo finger sandwich

Rare beef en crouete, caramelised onion and semidried tomato (DF)

Shredded pork belly and apple spoons with crunchy crackling (GF) (DF)

Hoi Sin chicken noodle rice paper rolls (GF) (DF)

DAIRY FREE (DF)

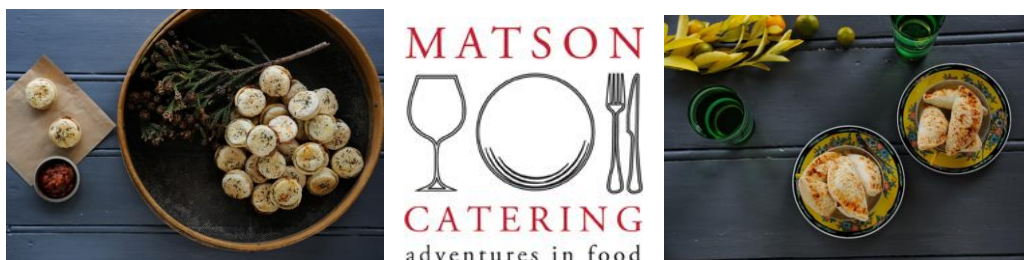
GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

Office: 10 South St, Invermay Post: PO Box 1811, Launceston 7250
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Cocktail Grazing/ Canapes cont...

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Minimum ordering 12 of each item. \$3.50 per item plus GST

Vegetarian Hot

Mixed arancini /pumpkin, pea & parmesan, mushroom & thyme (V)

Roasted vegetable tart with pesto (V)

Persian feta, thyme and caramelised red onion tartlet (V)

Sweetcorn, parmesan and basil fritter with lemon aioli (v)

Indian samosas with mint raita (V)(VE)(DF)

Seafood Hot

Barbecued scallops wrapped in prosciutto (GF)(DF)

Coconut prawns with mango chutney

Salmon croquettes with remoulade sauce

Thai fish cakes with sweet chilli (DF)

Panko crumbed flathead with tartare

Smoked salmon, spinach and dill quiche

Meat Hot

Italian chicken lemon and herb meatballs

Sesame chicken satays with peanut sauce (GF)

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

Panko crumbed chicken tenderloins with sweet chilli

Chicken and leek pies

Yakitori chicken skewer with wasabi mayo (GF)

Greek lamb kofta skewers with tzatziki (GF)

House made mini sausage rolls with tomato relish

Shepherds pies with tomato relish

DAIRY FREE (DF)

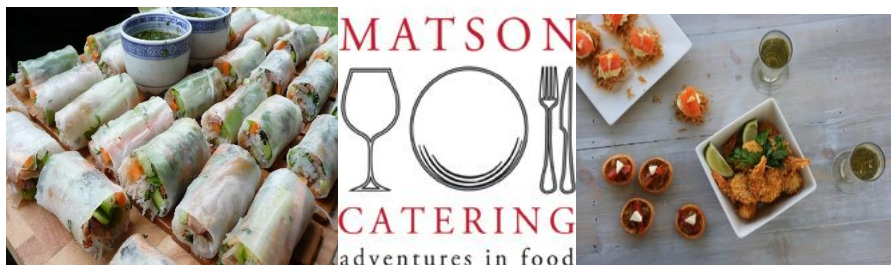
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Sliders & Tacos

Minimum ordering 12 of each item. \$5.00 per item plus GST

- 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 with roast tomato relish (V)

Platters

\$80 per platter plus GST (12 person)

- Antipasto: Cured meats, local cheese, hummus, carrot dip, vegetable sticks, olives, flatbread crisps
- Tasmanian cheese and fruit platter with crackers

More Substantial

Minimum ordering 12 of each item. \$7.00 per item plus GST

- Beer battered flathead and fries in bamboo cones
- Navarin of lamb with bush damper crust
- Indian lamb korma curry with papadums
- Thai green chicken curry with rice (GF)
- Moroccan chicken with cous cous
- Vietnamese chargrilled chicken salad (GF) (DF)
- Thai rare beef salad (GF) (DF)
- Roast pumpkin, chickpea, spinach and semidried tomato salad (V) (VE) (GF) (DF)

Hand Around Desserts

Minimum ordering 12 of each item. \$5.00 per item plus GST

- Espresso coffee crème brulee (GF)
- Mini Passionfruit panna cotta (GF)
- Double chocolate mousse (GF)
- Mini lemon curd tartlets
- Raspberry and white chocolate cheesecake
- Mini Eton Mess
- Raspberry cream meringues (GF)
- Ice creams in mini waffle cones
- Mini chocolate profiteroles

DAIRY FREE (DF)

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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 mini bowl dishes desserts

Info

- Platters or disposables: your choice
- For deliveries, 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.

Do I need staff?

- For any event over more than 1 hour, we would recommend that you utilise staff.
- Guide to staff ratios: one wait staff per 40 guests. 1 chef up to 60 guests. 1 bar staff per 40 guests. We will generally turn up about ½ an hour prior to service.
- Staff Hire rates ex GST Mon to Fri: \$45.00 per hour. Sat: \$50.00 per hour. Sun: \$55.00 per hour. 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.

Drink Options

- You supply drinks and we serve
- We supply drinks and serve (either as a package or charged on consumption)
- We can provide a chilling service, ice, and glassware.

Hire (ex GST)

- Glassware (beer, wine, soft, sparkling) \$10 doz
- Carafes \$2.50
- Linen cloths \$12
- Ice \$4

Payment

- We will send you an invoice after your function. Payment terms is net 7 days.
- Payment by direct deposit or card (card fees may apply)
- A 15% surcharge will apply for Sundays on the total food bill.