

**Our menus are based on quality fresh produce, perfectly balanced flavours and simple, stylish presentation.**

### Cold Canapés (\$3.00 each)

- Assorted mini club sandwiches
- Sushi rolls with soy, ginger & wasabi dipping sauce (v) (gf)
- Pesto, semi dried tomatoes & shaved parmesan on crostini (v)
- Rare beef, caramelised onion & semidried tomato pesto en crouete
- Mini vegetable frittata with pesto & olives (v) (gf)
- Thai style chilli lime prawns in spoons (gf)
- Smoked Atlantic salmon on crisp potato rosti with horseradish cream (gf)
- Fresh Vietnamese spring rolls with dipping sauce (v) (gf)
- Smoked salmon pinwheels with dried shallots and fresh fennel
- Chinese spoons with salmon tartare and cucumber gravlax (gf)
- Watermelon cubes with feta, finely shredded mint and ground pistachios (v) (gf)
- Tartlet of Greek feta with caramelised onion and oregano (v)
- Smoked salmon on nori pancake with wasabi aioli
- Chinese chicken and hoisin fresh spring rolls

### Hot Canapés (\$3.00 each)

- Greek lamb kofta skewers with tzatziki
- Parmesan crumbed Queen olives (v)
- Asian platter: mini dim sims and spring rolls
- Pumpkin, pea and parmesan risotto balls (v)
- Thai chilli meatballs
- Mini quiche Lorraine
- Homemade sausage rolls with sesame seeds
- Roasted vegetable & pesto tart (v)
- Indian samosas with dipping sauce (v)
- Spicy chicken satays (gf)
- Chicken tenderloins with sweet chilli
- Mushroom and thyme Arancini balls with garlic aioli (v)
- Handmade pizza squares (v option)
- Barbecued scallop skewers wrapped in prosciutto (gf)
- Smoked salmon, dill & spring onion tart
- Tandoori chicken kebabs with cucumber raita (gf)
- Gratinated mushroom caps filled with blue cheese and rosemary (v)
- Thai chicken balls with kaffir lime, ginger and coriander, served in chinese spoons
- Grilled highland Wallaby mignons with sweet chilli & rosemary (gf)
- Grilled beef tournedos with béarnaise sauce (gf)

(gf) – Gluten free

(v) – Vegetarian

Recommended number of items	Food service period
4 canapés per person (minimum order)	½ hour
6-8 canapés per person	1 hour
8-10 canapés per person	1½ hours
10-12 canapés per person	2 hours

# Cocktail & Finger Food Functions



## More substantial selections

### Little Entrée Dishes (\$6.00 each)

- Chicken Caesar salads in noodle boxes
- Thai rare roast beef salads in noodle boxes (gf)
- Salt and pepper chicken tenderloins with chilli aioli
- Thai green chicken curry with jasmine rice and prawn crackers
- Fish and chips in cones
- Arancini balls with aioli in cones
- Pumpkin and pea risotto (v) (gf)
- Indian lamb korma curry with papadums and tomato chutney
- Little shepherds pies
- Moroccan chicken on cous cous
- Navarin of lamb with a bush pepper damper crust

### Cold Platters (\$5.00 per person)

- Rare beef platter with crusty bread
- Slice leg ham platter with crusty loaves and mustards
- Antipasto platter with dips, crudités and continental small goods
- Fresh rolls of smoked salmon with capers, lemon, rocket, dill aioli
- Tasmanian cheeses with fresh fruit and crackers

### Roving Mini Desserts (\$4.00 each)

- Mini lemon curd tarts
- Demi tasse of crème caramels with toffee shards (gf)
- Mascarpone coffee espresso shots (gf)
- Meringue nests with raspberries and cream (gf)
- Chocolate walnut brownie
- Mini panna cotta
- Double chocolate mousse cups

Availability of all menu items is subject to seasonal change  
Dietary Code (v) vegetarian (gf) gluten free

### Delivery or pick up of food

- Food will be delivered to you at a pre-set time or you can pick it up from our commercial kitchen. Delivery is free within Launceston area, but a delivery fee will apply for all other areas.
- All cold food plattered, and hot food either plattered hot, or on oven trays ready for you to reheat.
- Should you require a fully staffed function, please refer to our staffing information below. Please call us for more details.

### Staffing

- Should you require waiting staff and/or a chef to cook your function, the following hourly rates apply:

	Mon -Sat	Sun	Pub Hol.
<input type="checkbox"/> Waiting staff	\$37.00	\$42.00	\$55.00
<input type="checkbox"/> Chef	\$42.00	\$48.00	\$60.00

Minimum call out rate is 2 hours per staff member ex Launceston.

### Staffing ratios

- Food waiting 1:40 guests
- Drink waiting 1:40 guests
- Chef 1: 80 guests

## Sunday and Public Holiday surcharge

Please note that a 20% surcharge is added to the food cost for Sunday work, and 25% for public holidays.

## Hiring

Item	Hire cost
Trestle table	\$14.00 each
Trestle table cloth	\$11.00 each
Ice tubs for bev	\$4.50 each
Ice – 3.5 kg bag	\$4.00 per bag
Serving trays for drinks	\$7.00 each

Item	Hire cost
Champagne flute	\$7.20 per dozen
Wine glass	\$7.20 per dozen
Beer glass	\$7.20 per dozen
Tumbler glass	\$7.20 per dozen
Carafe	\$2.80 each

## Deposit

- \$500 deposit payable to Matson Catering at time of confirmation of booking.
- Tentative bookings must be confirmed within one calendar month of initial enquiry.
- Your deposit shall be deducted from your final account, but will be forfeited in the case of cancellation.

## Final numbers

- Please phone through final numbers 7 days prior to your function. We can adjust final numbers up to 2 days prior but will charge for final numbers as informed at this time. Please note that quoted prices are for a minimum number of 20 guests.

## Payment

- Payment may be made by either of the following methods:
  - Cash, cheque, credit card, direct credit
  - Direct credit ANZ 017042 1109 14006 Matson Catering
  - Cheque to Matson Catering, PO Box 1811, Launceston 7250
  - Phone payment of all major credit cards (merchant fee additional) 6331 7302
- All prices include GST and are correct at time of publication
- All prices are valid from 1st January 2011 to 31st December 2011

[www.matsoncatering.com.au](http://www.matsoncatering.com.au)