



Apr 2012 v3

wedding menus 2012

Matson Catering is more than just your caterer, it's your partner on the biggest, most important day of your life.

We do the hard work in planning and on the big day so that you can relax about the catering, concentrating instead on having fun celebrating your special day, the Matson way.

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Sit Down Plated Menu

Canapés

(Please select 5 per person)

- | | |
|--|---|
| <input type="checkbox"/> Smoked salmon on crisp potato rosti with horseradish cream (gf) | <input type="checkbox"/> Thai chicken balls with kaffir lime, ginger and coriander (gf) |
| <input type="checkbox"/> Watermelon cubes with feta, finely shredded mint and ground pistachios (v) (gf) | <input type="checkbox"/> Crumbed pumpkin, pea and parmesan risotto balls (v) |
| <input type="checkbox"/> Chinese spoons with scallop ceviche and cucumber gravlax (gf) | <input type="checkbox"/> Coconut crumbed prawns with lime aioli |
| <input type="checkbox"/> Char grilled vegetable and goats cheese roulade on herbed crostini (v) | <input type="checkbox"/> Homemade mini sausage rolls with sesame seeds |
| <input type="checkbox"/> Italian bruschetta with basil & vine ripened tomatoes (v) | <input type="checkbox"/> Spicy chicken satays (gf) |
| <input type="checkbox"/> Assorted mini club sandwiches (2 per serve) beef, ham, chicken | <input type="checkbox"/> Tandoori chicken satays (gf) |
| <input type="checkbox"/> Chilli lime prawns in spoons (gf) | <input type="checkbox"/> Greek lamb kofta skewers with tzatziki (gf) |
| <input type="checkbox"/> Sushi rolls with soy, ginger & wasabi dipping sauce (v) (gf) | <input type="checkbox"/> Italian chicken and pork polpettini balls |
| <input type="checkbox"/> Mushroom and thyme arancini with aioli (v) | <input type="checkbox"/> Handmade samosas with mango chutney |
| | <input type="checkbox"/> Parmesan crumbed Queen olives (v) |
| | <input type="checkbox"/> Roasted vegetable & pesto tart (v) |
| | <input type="checkbox"/> Scallops wrapped in prosciutto (gf) |
| | <input type="checkbox"/> Bass Strait blue mushroom caps en crouete (v) |

Entrees

(Please select 2)

- | | |
|---|--|
| <input type="checkbox"/> French Onion Soup with gruyere crouete (v) | <input type="checkbox"/> Salad of local goat's cheese, beetroot, rocket, pumpkin and pinenuts (v) (gf) |
| <input type="checkbox"/> Pumpkin and sweet potato soup with coriander and coconut cream (v) (gf) | <input type="checkbox"/> Baked Macquarie Harbour ocean trout with Sicilian caper salsa |
| <input type="checkbox"/> Spinach, leek and pumpkin tart, rocket salad, basil and tomato relish (v) | <input type="checkbox"/> Prawns on a zucchini noodle pancake, lime, chilli & coriander dressing (gf) |
| <input type="checkbox"/> Warm salad of Cajun chicken, lemon, mint and coriander dressing (gf) | <input type="checkbox"/> Warm rotolo of spinach, ricotta & parmesan, tomato capsicum coulis (v) |
| <input type="checkbox"/> Smoked salmon on dill blinis, Spanish onion, rocket, capers, horseradish cream | <input type="checkbox"/> Warm Greek lamb salad with feta, olives and pinenuts (gf) |
| <input type="checkbox"/> Butterflied barbequed quail with sweetcorn and coriander fritters | <input type="checkbox"/> Pork, veal and pistachio terrine with spiced beetroot relish |
| <input type="checkbox"/> Smoked ocean trout on snow pea & cucumber salad, wasabi mustard (gf) | |
| <input type="checkbox"/> Westhaven goats cheese soufflé, toasted walnuts, capsicum coulis & basil pesto (v) | |
| <input type="checkbox"/> Butterflied herbed quail, grilled polenta, rocket, balsamic glaze | |

* **Meze grazing platters** (set entrée only)*

Selection of local smoked and cured meats, cheese, pate and terrine served with sourdough





Sit Down Plated Menu continued...

Main Courses

(Please select 2)

- | | |
|---|--|
| <input type="checkbox"/> Eye fillet of Tasmanian beef, roasted vegetables & cabernet stock reduction (gf) | <input type="checkbox"/> Rack of lamb, lemon garlic and rosemary crust, thyme reduction |
| <input type="checkbox"/> Roasted chicken breast, verjuice, tarragon & mustard seed sauce (gf) | <input type="checkbox"/> Breast of duck, root vegetables, wilted spinach, orange glaze (gf) |
| <input type="checkbox"/> Roasted pork belly, star anise orange caramel glaze, potato galette (gf) | <input type="checkbox"/> Pan fried venison on potato rosti, roasted root vegetables, pinot jus |
| <input type="checkbox"/> Macquarie Harbour salmon, lemon parsley crust, sauce beurre blanc | <input type="checkbox"/> Fillet mignon with mushrooms, green peppercorns, tarragon jus (gf) |
| <input type="checkbox"/> Fresh fillet of blue eye trevalla, champagne dill cream sauce (gf) | |
| <input type="checkbox"/> Slow roasted lamb rump, ratatouille, polenta, basil (gf) | |
| <input type="checkbox"/> Nichols free range chicken, mushroom risotto, tomato basil sauce (gf) | |

Vegetarian Option

- Stuffed eggplant with caponata and basil pesto (v) (gf)
- Goats cheese, asparagus and onion tart (v)

Plated Desserts

(Please select 2)

- | | |
|---|---|
| <input type="checkbox"/> Citrus lemon tart, passionfruit coulis, King Island cream | <input type="checkbox"/> Vanilla bean panna cotta with summer fruits (gf) |
| <input type="checkbox"/> Ice cream terrine, fresh berries, raspberry coulis, almond tuille (gf) | <input type="checkbox"/> Orange and almond cake, citrus coulis, double cream (gf) |
| <input type="checkbox"/> Berry summer pudding | <input type="checkbox"/> Taste plate of double chocolate shot, pinot poached pear, rum and raisin ice cream (set course only) |
| <input type="checkbox"/> Warmed chocolate walnut fudge cake, raspberries and vanilla bean ice cream | <input type="checkbox"/> A selection of Tasmanian cheeses with apple paste, and South Cape crisps |
| <input type="checkbox"/> Sticky date pudding with butterscotch sauce | |

OR

Dessert Canapé Stands

(Popular finger desserts on tiered stands in the middle of each table- Please select 3)

- | | |
|---|---|
| <input type="checkbox"/> Mini lemon curd tarts | <input type="checkbox"/> Meringue nests with raspberries and cream (gf) |
| <input type="checkbox"/> Demi tasse of crème caramels with toffee shards (gf) | <input type="checkbox"/> Chocolate walnut brownie |
| <input type="checkbox"/> Mascarpone coffee espresso shots (gf) | <input type="checkbox"/> Mini panna cotta |
| | <input type="checkbox"/> Double chocolate mousse cups |





Sit Down Plated Menu continued...

Wedding Cake Options

- Your wedding cake served with berries in raspberry coulis and cream. If you would like this as a set dessert option add \$5.00 per person to your dinner
- Your wedding cake cut into finger style pieces and placed on white platters. If this is your only dessert option add \$2.00 per person to your dinner

Coffee and tea

Freshly brewed Italian blend coffee and tea selection

Sit Down Plated Menu Prices (minimum of 50 guests)

A course can consist of pre dinner canapés, entrees, all main course options and desserts.

\$60 three courses

\$70 four courses

Please note that pricing includes chef* but does not include food service staff hire.

All cooking equipment is included.

Please refer to the general information on page 11.

www.matsoncatering.com.au

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





Buffet Menu

This option is great for a more casual style reception, whereby guests are free to select from a larger range of options, and may return to the buffet table as often as they wish.

- Selection of granary breads

Prime Roasts (Please select 2)

- Hot roast sirloin of beef, mustard crust (gf)
- Marinated honey soy and ginger chicken
- Roast leg of pork with crackling and apple sauce (gf)
- Leg of lamb with garlic and rosemary (gf)

Cold Meats (Please select 1)

- Medium rare sliced beef with béarnaise sauce (gf)
- Oven roasted herb chicken pieces (gf)
- Roast turkey with cranberry sauce (gf)
- Whole sugar baked leg ham on the bone (gf)
- Platters of continental smoked meats (gf)

Seafood (Please select 1)

- Platters of fresh pacific oysters (gf)
- Atlantic salmon fillets with lime mayonnaise (gf)
- Whole Macquarie Harbour ocean trout with dill aioli (gf)
- Ocean prawns with fresh lemon and seafood sauce (gf)

Salads (Please select 3)

- Tossed garden leaf salad
- Greek salad with tomatoes, cucumber, red onion, olives
- Rocket, pear and parmesan salad
- Roast pumpkin, chickpea, baby spinach, semidried tomato
- Roast vegetable salad with balsamic vinaigrette
- Caesar salad with anchovies, parmesan, bacon, garlic croutons
- Green bean, roast tomato and almond salad
- Penne pasta salad with tomatoes, capsicum, basil pesto dressing
- Tomato & red onion salad with a basil dressing
- Hot Roasted Mediterranean vegetable platter

Potatoes (Please select 1)

- Hot minted new potatoes
- Creamy potato salad with dill mustard aioli

Buffet Prices (minimum of 50 guests)

This menu may be combined with pre dinner canapés, entrees, and desserts.

\$60 three courses

\$70 four courses

Please note that pricing includes chef* but does not include food service staff hire. All cooking equipment is included. Please refer to the general information on page 11.





The Long Table Wedding

In the tradition of a Roman banquet, food is plattered to the table in sumptuous quantities for guests to feast upon. The pace is unhurried.

Canapés

(Selection of 5)

- Smoked salmon on crisp potato rosti with horseradish cream (gf)
- Watermelon cubes with feta, finely shredded mint and ground pistachios (v) (gf)
- Chinese spoons with scallop ceviche and cucumber gravlax (gf)
- Char grilled vegetable and goats cheese roulade on herbed crostini (v)
- Italian bruschetta with basil & vine ripened tomatoes (v)
- Assorted mini club sandwiches (2 per serve) beef, ham, chicken
- Chilli lime prawns in spoons (gf)
- Sushi rolls with soy, ginger & wasabi dipping sauce (v) (gf)
- Mushroom and thyme arancini with aioli (v)
- Thai chicken balls with kaffir lime, ginger and coriander (gf)
- Crumbed pumpkin, pea and parmesan risotto balls (v)
- Coconut crumbed prawns with lime aioli
- Homemade mini sausage rolls with sesame seeds
- Spicy chicken satays (gf)
- Tandoori chicken satays (gf)
- Greek lamb kofta skewers with tzatziki (gf)
- Italian chicken and pork polpettini balls
- Handmade samosas with mango chutney
- Parmesan crumbed Queen olives (v)
- Roasted vegetable & pesto tart (v)
- Scallops wrapped in prosciutto (gf)
- Bass Strait blue mushroom caps en croute (v)
- Crusty bread rolls

Entree

Meze grazing platters

Selection of local smoked and cured meats, cheese, pate and terrine served with sourdough





The Long Table Wedding continued...

Main Courses

(please select 2 meats)

- | | |
|---|--|
| <input type="checkbox"/> Mini roast rack of lamb with mint pesto crust, thyme reduction | <input type="checkbox"/> Atlantic salmon with lemon and parsley crust sauce beurre blanc |
| <input type="checkbox"/> Eye fillet of Tasmanian beef with a cabernet stock reduction | <input type="checkbox"/> Chicken breast with a wine, tarragon and mustard seed sauce |
| <input type="checkbox"/> Char grilled butterflied quail with honey soy ginger glaze | <input type="checkbox"/> Pork belly with star anise and orange caramel glaze |

Accompanied with:

- | | |
|---|---|
| <input type="checkbox"/> Roasted vegetables | <input type="checkbox"/> Rocket pear and parmesan salad |
| | <input type="checkbox"/> Roasted new potatoes |

Roving Mini Desserts

(Please select 3)

- | | |
|---|---|
| <input type="checkbox"/> Mini lemon curd tarts | <input type="checkbox"/> Double chocolate mousse shots |
| <input type="checkbox"/> Demi tasse of coffee crème brulee (gf) | <input type="checkbox"/> Mini fresh fruit kebabs with honey yoghurt dip |
| <input type="checkbox"/> Meringue nests with raspberries and cream (gf) | <input type="checkbox"/> Mini Baileys cheesecake |
| <input type="checkbox"/> Mini passionfruit panna cotta shots | |

Long Table Menu Prices

(minimum of 50 guests)

This menu may be combined with pre dinner canapés, entrees, and desserts.

\$65 three courses

\$75 four courses

Please note that pricing includes chef* but does not include food service staff hire. All cooking equipment is included. Please refer to the general information on page 11.

www.matsoncatering.com.au

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





Stand-up Cocktail Wedding Menu

The following style of menu is suitable for an informal afternoon or evening cocktail party style wedding reception where guests have food and drinks handed around.

Select 10 canapés, 2 substantial dishes and 3 roving desserts per person

Cold Canapés Seafood

- Smoked Atlantic salmon on crisp potato rosti with horseradish cream (gf)
- Smoked salmon pinwheels with dried shallots, wasabi and fennel
- Thai style chilli lime prawns in spoons (gf)
- Chinese spoons with scallop ceviche and cucumber gravlax (gf)
- Fresh Pacific oysters with lime and ginger dressing (poa)

Meat

- Assorted mini club sandwiches (2 per serve) beef, ham, chicken
- Rare beef, caramelised onion & beetroot relish en crouete
- Chinese chicken and hoisin fresh spring rolls (gf)
- Bacon, pinenut and parmesan frittata (gf)

Vegetarian

- Sushi rolls with soy, ginger & wasabi dipping sauce (gf)
- Pesto, semi dried tomatoes & shaved parmesan on crostini
- Watermelon cubes with feta, finely shredded mint and ground pistachios (gf)
- Tartlet of Greek feta with caramelised onion and oregano
- Char grilled vegetable and goats cheese roulade on herbed crostini
- Vietnamese rice paper rolls with vegetables, mint and coriander, chilli lime dipping
- Tasmanian brie on crisp bread with mango ginger chutney
- Italian bruschetta with basil & vine ripened tomatoes
- Vegetable frittata with pesto & olives (gf)
- Roast pumpkin frittata, onion, sage and feta (gf)

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





Stand-up Cocktail Wedding Menu continued...

Hot Canapés

Seafood

- Barbecued scallops wrapped in prosciutto (gf)
- Smoked salmon, dill & spring onion tart
- Coconut crumbed prawns with lime aioli
- Thai fish cakes with cucumber and peanut dipping sauce
- Pacific oysters Kilpatrick (poa)

Meat

- Greek lamb kofta skewers with tzatziki
- Thai chilli meatballs (2 per serve)
- Mini Quiche Lorraine - smoked ham, onions, and herbs
- Homemade sausage rolls with sesame seeds
- Spicy chicken satays (gf)
- Chicken tenderloins with sweet chilli
- Grilled beef tournedos with chilli onion jam (gf)
- Thai chicken balls with kaffir lime and ginger
- Handmade pizza with ham, tomato and red onion
- Highland Wallaby mignons
- Tandoori chicken kebabs with cucumber raita (gf)
- Bacon, leek and cheese tart
- Spanish beef empanadas
- Lamb curry pie with tomato and ginger chutney
- Shepherd pie with tomato relish
- Chicken & leek pies
- Double smoked ham and Tasmanian brie quiche
- Bush pepper spiced chicken skewers (gf)
- Italian chicken and veal polpettini balls with tomato oregano sauce
- Asian platter: mini dim sims and spring rolls (2 per serve)

Vegetarian

- Pumpkin, pea and parmesan risotto balls (2 per serve)
- Roasted vegetable & pesto tart
- Indian samosas with dipping sauce
- Handmade mini pizza with roast capsicum, olives and goats cheese
- Mushroom and thyme arancini balls with garlic aioli (2 per serve)
- Greek feta and spinach in crispy filo triangles
- Tomato, feta and kalamata olive tart
- Bass Strait blue mushroom caps en croute
- Basil, corn and parmesan fritters
- Lebanese felafel with hummus





Stand-up Cocktail Wedding Menu continued...

Substantial Dishes (please select 2)

- | | |
|---|--|
| <input type="checkbox"/> Thai beef salad in noodle boxes | <input type="checkbox"/> Little shepherd pies (gf) |
| <input type="checkbox"/> Salt and pepper chicken tenderloins in cones with chilli aioli | <input type="checkbox"/> Moroccan chicken on cous cous |
| <input type="checkbox"/> Navarin of lamb with bush damper crust | <input type="checkbox"/> Platters of leg ham with crusty breads and mustards |
| <input type="checkbox"/> Thai green chicken curry with jasmine rice and prawn crackers | <input type="checkbox"/> Fish and chips in cones with tartare |
| <input type="checkbox"/> Pumpkin and pea risotto (v) (gf) | <input type="checkbox"/> Country cassoulet- classic French dish with sausages, bacon, and cannellini beans |
| <input type="checkbox"/> Beef stroganoff with mushrooms, sour cream and chives | <input type="checkbox"/> Caponata with white beans (v) (gf) |
| <input type="checkbox"/> Indian lamb korma curry with papadums and tomato chutney | <input type="checkbox"/> Venison goulash with creamy mash (gf) |

Roving Mini Desserts (Please select 3)

- | | |
|---|--|
| <input type="checkbox"/> Mini lemon curd tarts | <input type="checkbox"/> Double chocolate mousse shots |
| <input type="checkbox"/> Demi tasse of coffee crème brulee (gf) | <input type="checkbox"/> Mini fresh fruit kebabs with honey yoghurt dip (gf) |
| <input type="checkbox"/> Meringue nests with raspberries and cream (gf) | <input type="checkbox"/> Mini baileys cheesecake |
| <input type="checkbox"/> Mini passionfruit panna cotta shots | |

Should you prefer not to have roving mini desserts, you can add one additional canapé and one additional substantial dish to your menu.

Coffee and Tea Station

Freshly brewed Italian blend coffee and tea selection

Stand-up Wedding Cocktail Party Prices (minimum of 50 guests)

Food Package \$58 per person

Please note that pricing includes chef* but does not include food service staff hire. All cooking equipment is included. Please refer to the general information on page 11.





Staffing

- Front of house staff are \$37.00 per hour ex Launceston
- Ratio for staffing is 1:30 sit down functions; 1:40 stand up functions
- *For functions outside of Launceston, kitchen, food and beverage staff are charged out from city to return
- When we quote you for your wedding, we will provide you with an estimate of staff costs.

Hiring

- A full range of tableware and equipment is available for hire

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	\$5.00 each
Glassware: Champagne flute, wine glass, beer glass, tumbler glass	all \$7.20 per dozen
Carafe	\$2.80 each
2 course sit down package Inc: side plate, 2 dinner plates, 2 course cutlery, side knife, all glassware for table and pre dinner drinks, salt & pepper shakers, water carafes, urns, waiter trays	\$10.00 per person
3 course sit down package Inc: side plate, 3 dinner plates, 3 course cutlery, side knife, all glassware for table and pre dinner drinks, salt & pepper shakers, water carafes, urns, waiter trays	\$12.00 per person

Confirming your booking

- \$500 deposit to Matson Catering to confirm your booking within three weeks of your tentative booking.
- Your deposit shall be deducted from your final account, but will be forfeited in the case of cancellation.

Final numbers and payment

Please phone through final numbers 7 days prior to your function. We can adjust final numbers up to 3 days prior but will charge for final numbers as informed at this time.

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

GST & Surcharges

- All prices include GST
- Surcharges - Sunday add 15% on total account; Public Holidays add 20% on total account
- All prices are valid from 1st January 2012 31st December 2012

