

# *Mati Events and Catering*

## **ABOUT OUR SERVICES**

At Mati, we are dedicated to delivering an exceptional dining experience. Our team carefully curates our menus to showcase the finest ingredients, prepared with the utmost care and creativity.

We offer two distinct styles of events:

- **Cocktail Style Appetizers:** Enjoy a variety of elegantly presented appetizers perfect for mingling and socializing.
- **Family Style Seated Dinner:** Savor a pre-selected menu served in a shared, communal style for a more intimate dining experience.

If you prefer a more personalized touch, we also provide an à la carte menu with a wide range of options to create a custom dining experience tailored to your preferences.

## **ON SITE EVENTS**

For on-site events at your home or venue, our team will be present to prepare and serve our menus to ensure a seamless experience. To accommodate these events, we require the following:

- A minimum of 2 chefs
- A minimum of 2 serving/bar staff
- An on-site coordinator
- A delivery/set-up fee

This ensures that we can provide the highest quality service and make your event as memorable as possible.

## **A LA CARTE CATERING**

If you'd prefer to order from our à la carte menu, you can choose to pick up your order at the restaurant.

Alternatively, we can arrange delivery and set-up for an additional fee.

# *Canape Bites*

small bites, served cocktail style - \$80 per person

## **CHARCUTERIE BOARD**

fresh italian deli meats, gourmet cheeses, crostini, fresh fruit, nuts, grainy dijon mustard, fig jam

## **ARANCINI**

friulano cheese, ricotta whip, spicy bomba

## **BEEF TARTARE CROSTINI**

prime tenderloin, gherkin, onion, dijon, caviar

## **LOBSTER WONTON TACOS**

avocado, feta, pickled chili, cilantro, spicy mayo

## **TUNA TARTARE CUPS**

yellowfin tuna, avocado, maple soy dressing, cilantro, sesame

## **SCALLOPS AND SHRIMP**

seared u-10 atlantic scallops and jumbo black tiger shrimp with chili, basil oil

# *Mati at Home*

seated dinner, served family style - \$150 per person

## *First Course*

### **SEAFOOD TRIPLE TOWER**

Cold - East coast oysters, lobster tacos, spicy tuna sushi roll, tuna crudo, cocktail shrimp

Hot - lobster tail, U-10 scallops, jumbo black tiger shrimp, fried calamari

## *Second Course*

### **GNOCCHI**

roasted cherry tomatoes, basil oil, pistachio, parmesan

### **GREEK SALAD**

tomato, red onion, cucumber, marinated olives, feta cheese, capers, grilled bread

## *Third Course*

### **TOMAHAWK STEAK**

50oz wet aged AAA Canadian Angus beef

### **ROASTED TRUFFLE CHICKEN**

organic Ontario chicken, split truffle jus

### **FINGERLING POTATOES**

### **GRILLED BROCCOLI**

### **KING OYSTER MUSHROOMS**

# A la Carte Menu

all portions serve 8-10 people

## Small Bites

**Arancini** \$48 - friulano cheese, ricotta whip, spicy bomba

**Lobster Wonton Tacos** \$70 - avocado, feta, pickled chilli  
cilantro, spicy mayo

**Beef Tartare Crostini** \$40 - prime tenderloin, gherkin, onion,  
dijon, cauliflower puree, caviar

**Tuna Tartare Cups** \$70 - avocado, maple soy dressing, cilantro,  
sesame

## Sharing Appetizers

**East Coast Oysters** \$92 - 2 dozen, mignonettes, horseradish,  
tabasco, lemon

**Burrata** \$48 - tomato chutney, figs, grilled tomato, balsamic  
reduction, prosciutto

**Gnocchi** \$48 - garlic, shallot, tomato, basil oil, pistachio,  
parmesan

**Meatballs** \$48 - tomato sauce, bread crumbs, ricotta whip, basil  
parmesan

**Lamb Lollipops** \$98 - Australian lamb, house chimichurri

## Seafood

**Seafood Tower** \$50 per person

*Cold* - East coast oysters, lobster tacos, spicy tuna roll, yellowfin  
tuna crudo, cocktail shrimp

*Hot* - Atlantic lobster tail, U-10 Atlantic scallops, jumbo black  
tiger shrimp, fried calamari

**Cold Seafood** \$25 per person - East coast oysters, lobster tacos,  
spicy tuna roll, yellowfin tuna crudo, cocktail shrimp

**Hot Seafood** \$30 per person - Atlantic lobster tail, U-10 Atlantic  
scallops, jumbo black tiger shrimp, fried calamari

# A la Carte Menu

all portions serve 8-10 people

## Charcoal Grilled Steaks

**28oz Porterhouse** \$145 - Canadian Angus Beef, demi glace, house chimichurri, serves 2-3

**50oz Tomahawk** \$175 - Canadian Angus Beef, demi glace, house chimichurri, serves 3-5

**18oz Tajima Ribeye** \$165 - Australian Wagyu, demi glace, house chimichurri, serves 2

*\*Other steaks available upon special request*

## Mains

**Roasted Truffle Chicken** \$75 - 2 whole organic Ontario chicken, split truffle jus

**Rack of Lamb** \$125 - Australian, full rack, red wine demi glaze, house chimichurri

**Lobster Pasta** \$95 - Atlantic lobster tail, PEI mussels, black tiger shrimp, tomato, red chili, lobster butter cream, parmesan, linguine pasta

**Spicy Vodka Rigatoni** \$55 - garlic, shallot, creamy vodka sauce, parmesan, Greek feta cheese

## Sides & Salads

**Kale Caesar** \$70 - crispy pancetta, croutons, pine nuts, grilled lemon parmesan dressing

**Greek Salad** \$80 - barrel aged Greek feta cheese, tomato, red onion, cucumber, marinated olives, capers, grilled bread

**Fingerling Potatoes** \$35

**Grilled Broccoli** \$45 - caramelized yogurt, chili oil, pistachios

**King Oyster Mushrooms** \$45