





Tastefully inspired, elegantly designed.

Greetings from Matthew's Catering Company!

Congratulations! The day you have always dreamed about is happening, and our Team at Matthew's Catering Company is ready to make those dreams a reality. Whether your wedding celebration is at one of our many beautiful and rustic New England Farm Venues — or at another fabulous setting of your choice, we are dedicated to making your Wedding Day unforgettable. Matthew's Catering Company has been providing a memorable and unique one-of-a-kind experience to couples in New England for over 25 years.

The possibilities and options are endless when planning an event this special. However, you may find it a bit overwhelming at times, especially when trying to select just the right type of menu and service for your family and friends. Our Team at Matthew's Catering Company is always excited to help create a personalized menu, perfectly aligned with your taste and style. We have created these unique inclusive menus offering some of our most popular items along with our Signature Style Service and attention to detail to help simplify the process for you.

Matthew's Signature Service includes the following:

- Welcome Beverage Station of Iced Tea, Lemonade or Citrus Infused Water for your guests.
- On-Site Ceremony coordination. (Includes set up of 50 chairs)
- A beautifully created Stationary Gathering Table, selection of Passed Hors D' Oeuvres,
- Fresh Salad served Family Style, a plentiful and fabulous meal (Buffet, Family Style or Individually Plated), Dessert & Coffee along with a parting late-Night Snack.
- A Day-Of- Coordinator dedicated to the Bridal Couple and to assist the Wedding Party, as well as to ensure your day goes according to your vision.
- Professional Uniformed Trained Event Captain/ Service Staff to set up your event, dress your guests' tables and serve your guests.
- Qualified Food Safety Manager/Chef, Uniformed Culinary Team, and Utility Staff.
- Coordination of your tableware, glassware & table linens through one of many trusted professional rental companies.

Catering Packages start at **\$85 per person**

Personalized Packages start at **\$95 per person**

Additional 7.35% CT Sales Tax & 18% Staff Gratuity

*** Rental items are NOT INCLUDED in the Catering Package and are an additional charge***



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STATIONARY APPETIZER

Please Select One (1)

Signature Charcuterie Table

Selection of Artisan Cheeses, Italian Sliced Meats
Marinated Olives, House Made Spinach, Parmesan & Artichoke Dip,
Red & Green Grapes, Strawberries and Sweet Preserves
Hearty Table Crackers, Sliced Breads & Baked Crostini

Garden Harvest Display

Fresh Carrots, Celery, Broccoli, Tri Colored Cauliflower, Grape Tomatoes & Cucumbers
Roasted Baby Potatoes, Green Beans, Trilogy of Baby Peppers
Pickle Bar - Sweet Pickles, Spicy Pickles, Sour Pickles
Selection of House Made Dips & Hummus

Bruschetta/Tapas Table

Tuscan Tomato & Basil Relish, Olive Tapenade & Eggplant Compote
White Bean, Garlic & Parmesan Dip and Roasted Red Pepper & Sundried Tomato Confit
Herb Crusted Goat Cheese, Whipped Ricotta with Basil & Garlic, & Marinated Mozzarella
Garlic & Herb Bruschetta, Sliced Crusty Breads & Crackers

PASSED APPETIZER

Please Select Four (4)

Beer Poached Jumbo Shrimp with House Cocktail Sauce
Sweet & Sassy Bourbon Meatballs
Seven Cheese Mac & Cheese Cups
Buffalo Chicken Puffs with Ranch Drizzle
BBQ Pulled Pork and Mac & Cheese Eggroll
Jack Daniel's BBQ Chicken Skewers
Crab, Spinach & Bacon Stuffed Mushrooms
Heirloom Tomato Mozzarella Skewers with Balsamic Glaze
Walking Beef Taco Cups
Mediterranean Flatbread Bite
Vegan Vegetable Dumplings with Sesame Ginger Sauce
Mini Crab Cake with Old Bay Mayo
Native Scallop wrapped with Maple Brown Sugar Bacon
Honey-Teriyaki Beef Skewer
Baked Tomato Goat Cheese Tart with Basil and Balsamic Glaze
Philly Cheesesteak Eggroll with Chipotle Ranch
Cocktail Franks in Puff Pastry with Spicy Brown Mustard
"BANG-BANG" Coconut Fried Shrimp with Sweet Chili Jam
Fried Buffalo Cauliflower with Buttermilk Ranch
BBQ Pulled Pork on Honey Baked Cornbread
General Tso's Chicken Dumpling
Spinach, Garlic, and Feta Stuffed Mushroom
Buttermilk Fried Chicken & Waffle with Maple Bourbon Syrup



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SALADS

Served Family Style

Please Select One (1)

(Includes Bakery Basket with Assorted Breads, Rolls & Butter)

Garden Goodness Salad

Mixed Field Greens, Chopped Romaine Lettuce, Alpha Sprouts, & Pea Shoots
Tomatoes, Cucumbers, Matchstick Carrots, Crispy Onions & Black Olives
Served with Creamy Ranch and Balsamic Vinaigrette

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, House Made Garlic Herb Focaccia Croutons & Crispy Parmesan Chips
Served with Creamy Caesar Dressing

Farmer's Salad

Arugula, Tomato Medley, Shaved Onions, Sliced Cucumbers, & Roasted Corn
Tossed in Red Wine Herb Vinaigrette & Finished with Crumbled Feta Cheese

PLATED ENTRÉE SELECTION:

Please Select Three (3)

All Entrees are accompanied by our Chef's choice of local, fresh, and seasonal inspired ingredients to pair with your Entrée selection.

BEEF ENTRÉE

Root Beer Braised Boneless Short Ribs with Root Vegetables
French Onion Sliced Sirloin with Port Wine Demi-Glace
Twin Café Beef Filet with Garlic Herb Butter

CHICKEN ENTRÉE

Panko Parmesan Crusted Chicken with Lemon Butter Garlic Sauce
Lemon Honey Balsamic Herb Grilled Chicken
Smokehouse Grilled Chicken topped with Hickory Bacon, Cheddar Jack Cheese, Crispy Onions and BBQ Drizzle
Sweet & Smokey Dry Rub BBQ Statler Chicken, Garden Vegetable Salsa, Honey Peach Chipotle Glaze

SEAFOOD ENTRÉE

Baked Cod Nantucket with Buttery Ritz Cracker Crumb Topping and Old Bay Aioli
Faroe Island Grilled Salmon with Citrus Herb Compound Butter
Traditional Shrimp Scampi with Bucatini Pasta and Lemon Butter Garlic Sauce
Caribbean Blackened Mahi-Mahi with Pineapple Mango Sweet Chili Salsa

PORK ENTRÉE

Thick Cut Maple Bourbon Brown Sugar Grilled Porkchop
Osso Bucco Braised Pork Shank
Cranberry Teriyaki Glazed Pork Cutlet
BBQ Smokehouse Pork topped with Hickory Bacon, Cheddar Jack Cheese, Crispy Onions and BBQ Drizzle

ALTERNATIVE ENTREE

Panko Crusted Cauliflower Parmesan over Plant Based Pasta and Tomato Basil Sauce
Vegan Shepherd's Pie
Wild Mushroom and Spinach Ragout with Pappardelle Pasta
Eggplant Napoleon Stack with Sautéed Spinach, Portabella Mushrooms, Marinara Sauce, and Mozzarella Cheese



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SUMMER GRILL BUFFET ENTRÉES

Please Select Three (3)

BEEF ENTRÉE

Brown Sugar Bourbon Smokehouse Beef Brisket, Hickory Barbeque Sauce
Sliced Flank Steak with Honey Garlic Glaze
Skewered Garlic Herb Café Beef Filet with Fresh Chimichurri

CHICKEN ENTRÉE

Grilled Balsamic Caprese Chicken, Tomato-Basil Relish, topped with Mozzarella Cheese
Sweet and Smokey Barbeque Chicken with Garden Vegetable Salsa, and Honey Peach Chipotle BBQ
Smokehouse Chicken with Hickory Bacon, Cheddar Jack Cheese, Crispy Onions, and BBQ Drizzle

PORK ENTRÉE

Peach Whiskey BBQ Glazed Porkchop
Dr. Pepper Barbeque Pulled Pork with Honey Baked Cornbread, Apple Onion Slaw
Bourbon Glazed Slow Cooked Mesquite Pork Belly Skewer

SEAFOOD ENTRÉE

Mojito Seasoned Fire Grilled Shrimp Skewer, Sweet Chili Jam
Roasted New Bedford Cod, Roasted Tomato Corn & Onion Relish, Herb Compound Butter
Grilled Barbeque Dry Rub Salmon, Mango Chili Salsa, Honey Peach Chipotle Barbeque Drizzle

SUMMER GRILL BUFFET ACCOMPANIMENTS

Please Select Three (3)

Garlic Red Skin Smashed Potatoes
Ranch Dusted Roasted Potatoes
Chili & Brown Sugar Dusted Sweet Potato Wedges
Cheesy Delmonico Style Potatoes with Cheesy Crumb Topping
Smoked Gouda and Cheddar Mac & Cheese
Chilled Mediterranean Couscous Salad
Fire Roasted Mexican Street Corn Salad
Watermelon, Strawberry, and Mint Salad
Apple, Cranberry and Onion Coleslaw
Roasted Summer Vegetable Medley
Honey Balsamic Brussel Sprouts with Bacon
Garlicky Green Beans with Blistered Grape Tomatoes
Honey Whiskey Glazed Carrots
Spinach and Garlic Rice Pilaf
Summer Vegetable Paella
Lemon Asparagus Risotto



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NEW ENGLAND HARVEST BUFFET ENTREES

Please Select Three (3)

BEEF ENTRÉE

Root Beer Braised Boneless Short Ribs
Sliced French Onion Crusted Sirloin with Port Wine Demi-Glace
Beef Tips with Mushroom Marsala Sauce

CHICKEN ENTRÉE

Apple Cranberry Stuffed Chicken with Cider Gravy
Cornmeal Fried Chicken Thigh and Buttermilk Waffles with Maple Bourbon Syrup
Roasted Herb Bone-In Chicken with Pan Gravy

PORK ENTRÉE

Roasted Pork Stuffed with Sausage Apple & Onion Corn Bread Stuffing and Topped with Cider Glaze
Cranberry Teriyaki Grilled Pork Cutlet
Braised Pork Shank, Wild Mushroom Ragout

SEAFOOD ENTRÉE

Baked Cod Nantucket, Buttery Ritz Cracker Crumb Topping with Old Bay Aioli
Seafood Stuffed Sole with Lobster Sauce
Seafood Paella with Shrimp, Scallops, Calamari, Clams, and Mussels

NEW ENGLAND HARVEST BUFFET ACCOMPANIMENTS

Please Select Three (3)

Seven Cheese Mac & Cheese
Yukon Gold Butter Whipped Potatoes, Pan Gravy
Garlic Red Skin Smashed Potatoes
Potato Cheese "Crack" Casserole
Herb Roasted Potato Medley
Roasted Honey Maple Butternut Squash
Maple Balsamic Brussel Sprouts with Bacon & Onions
Roasted Fall Vegetable Medley
Honey Whiskey Glazed Carrots
Garlicky Green Beans with Blistered Grape Tomatoes
Wild Mushroom Risotto
Vegetable Herb Rice Pilaf
Pumpkin Butternut Sage Risotto
Roasted Vegetable Paella



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ITALIAN WEDDING BUFFET ENTRÉES

Please Select Three (3)

BEEF ENTRÉE

Osso Bucco Boneless Short Ribs with Root Vegetables
Italian Bolognese with Tagliatelle Pasta
Beef and Veal Meatballs

CHICKEN ENTRÉE

Panko Parmesan Crusted Chicken
Lemon Chicken Francaise
Classic Chicken Piccata

PORK ENTRÉE

Grilled Pork Medallion with Port Wine-Fig Sauce
Sausage, Spinach & Gorgonzola Stuffed Pork with Pan Gravy
Classic Pork Parmesan with Marinara Sauce

ITALIAN WEDDING BUFFET ACCOMPANIMENTS

Please Select Three (3)

Baked Manicotti

Cavatappi with Wild Mushroom Marinara Ragout

Ricotta & Mozzarella Filled Cheese Ravioli with Fra Diavolo Sauce

Rigatoni ala Vodka

Alfredo Gnocchi Mac & Cheese

Eggplant Rollatini Florentina

Italian Green Beans with Blistered Grape Tomatoes and Red Onions

Roasted Garlic, Parmesan, and Rosemary Potatoes

Asiago Whipped Potatoes

Pan Roasted Broccolini with Garlic

Pancetta and Sweet Pea Risotto



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COFFEE SERVICE

Freshly Brewed New England Roaster Coffee, Decaffeinated Coffee & A Selection of English Teas, Creamers & Sweeteners

DESSERT

Please Select One (1)

Cannoli Bar

(Select 3 Flavors)

Traditional, Nutella, Limoncello, Pistachio, or Pumpkin

“Small Bites” Trio

Strawberry Shortcake Cups, Apple Crisp Cups and Chocolate Mousse Cups

Cookies n’ Milk Station

Chocolate Chunk, Reese’s Peanut Butter, and Oatmeal-Cranberry-White Chocolate Cookies with Cold Milk Shots

LATE NIGHT SNACK

Please Select One (1)

S’mores Station

Graham Crackers, Marshmallows, and Hershey’s Chocolate served by the Fire.

Donut Tower

Glazed, Chocolate Cake, Blueberry, and other Assorted Donuts on Tower Display (Apple Cider & Pumpkin are Seasonal)

Street Beef Taco Bar

Taco Beef, Cheddar Jack Cheese, Mild Salsa, Sour Cream, Cilantro, Chipotle Ranch, Flour & Corn Tortillas

Tomato Soup Shooter

Creamy Tomato Bisque with Crispy Grilled Cheese Toast

Signature Bar Service

(Not Included in Catering Package)

Matthew's Catering Company provides a unique and diverse bar service offering a variety of options for you and your guests to select from. All bars are custom created and priced based on consumption rather than a per person price.

This option allows you the freedom and flexibility to design the bar service that best fits your style and needs. Signature Bar Service includes: S.M.A.R.T. trained and certified bartenders, Premium Liquors, Quality Wines, a selection of Domestic, Imported and Craft Beers, Soft Drinks, Bottled Water, Juices & Mixers along with appropriate fruit garnishes, Ice, high-end acrylic ware, and cocktail napkins.

Please speak with us about your specific needs, budget and style and we will create the perfect, yet affordable, bar package available

We look forward to helping you create a Menu designed just for your Wedding Day Celebration!