



Tastefully inspired, elegantly designed.

Matthew's Farmhouse Family Dinner

(Served Family Style or Buffet Style)

STATIONARY APPETIZERS

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
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, Spicy, & Sour Pickles
Selection of House Made Dips & Hummus

SALADS

PLEASE SELECT ONE (1)

Garden Goodness Salad

Mixed Chopped Greens, Cucumbers,
Tomatoes, Shredded Carrots,
Fresh Pea Shoots, Alpha Sprouts
and “French’s” Crispy Onions –
Tossed in Matthew’s House Vinaigrette

Classic Caesar Salad

Chopped Crisp Romaine,
Shaved Parmesan Cheese,
House Made Herb Focaccia Croutons
and Crispy Parmesan Chips
Tossed with Creamy Caesar Dressing

(INCLUDED WITH ALL PURCHASES)

Bakery Basket & Butter

Fresh Honey Baked Corn Bread
Buttermilk Biscuits
Assorted Dinner Rolls
Maple Cinnamon Butter

ENTREES

PLEASE SELECT TWO (2) ENTREES

CHICKEN ENTREES

Panko Parmesan Crusted Chicken

with Lemon Garlic Sauce

Buttermilk & Cornmeal Fried Chicken Thigh

with Maple Bourbon Butter Sauce

Dry Rub Sweet & Smokey Grilled Chicken

with Honey Peach Chipotle BBQ Sauce

Honey Balsamic Roasted Bone-In Chicken

PORK ENTREES

Rosemary & Honey Mustard Sliced Pork

with Apple Cider Glaze

Braised Boneless Pork Ribs

Crispy Breaded Pork Cutlet

with Pan Gravy

Peach Whiskey BBQ Glazed Pork Chops

BEEF ENTREES

French Onion Crusted Sirloin of Beef

with Mushroom Demi-Glace

Root Beer Braised Boneless Short Ribs

with Pan Gravy

Brown Sugar Smokehouse Beef Brisket

Sweet & Sassy Bourbon Glazed Beef Tips

with House Rice Pilaf

ACCOMPANIMENTS

PLEASE SELECT THREE (3)

Butter Whipped Potatoes with Gravy
Red Skinned Garlic Smashed Potatoes with Gravy
Roasted Herb Potato Medley
Honey Maple Chili Roasted Sweet Potatoes
Seven Cheese Mac & Cheese
Rigatoni with Garlic, Tomato & Basil Marinara
Green Beans with Bacon & Onions
Honey Whiskey Glazed Carrots
Garlic & Herb Fire Roasted Buttered Corn
Fresh Zucchini with Tomatoes

DESSERT

PLEASE SELECT ONE (1)

House Made Baked Apple Crisp

with Whipped Cream

Cinnamon Bun Bread Pudding

with Cool Whipped Topping

House Baked Cookie Trio

(Chocolate Chip, Oatmeal Cranberry,
and Peanut Butter Chunk)

PRICING

Fully Catered

(Catering Serviceware &
Serving Staff)

\$70.00 per Person

7.35% Tax / 18% Gratuity

PRICES DO NOT INCLUDE SPECIALTY RENTALS