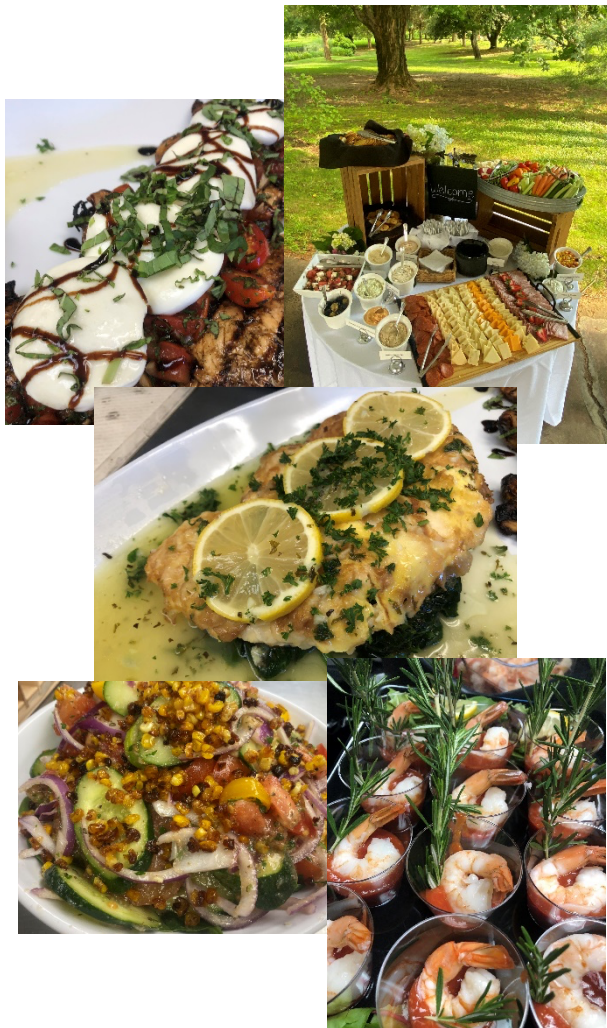




**CATERING FOR
EVERY OCCASION**



SALADS

***Please Select One (1) ***

Garden Goodness Salad

Mixed Garden Greens, Alfalfa Sprouts,
Pea Shoots, Tomatoes, Cucumbers,
Matchstick Carrots,
Crispy Onions & Black Olives
Served with Creamy Ranch
and Balsamic Vinaigrette

Classic Caesar Salad

Chopped Crisp Romaine,
Shaved Parmesan Cheese,
House Made 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
& Topped with Feta Cheese

Harvest Salad

Mixed Field Greens, Sliced Apples,
Sweet Dried Cranberries & Candied Walnuts
Topped with Gorgonzola Crumbles &
Served with Fuji Apple Vinaigrette Dressing

Roasted Garlic "Luv" Salad

House Garden Salad Mix,
Roasted Whole Garlic,
Sliced Italian Meats, Olives, Roasted Peppers,
Blistered Grape Tomatoes & Sharp Provolone
Served with Creamy Italian Dressing

PROTEIN SELECTION

Please Select One (1) Chicken or Pork

CHICKEN

Panko Parmesan Crusted Chicken

with Lemon Butter Garlic Sauce

Smokehouse Grilled Chicken

Hickory Slab Bacon, Cheddar Jack Cheese,
Crispy Onions, and BBQ Drizzle

Grilled Balsamic Caprese Chicken

Tomato-Basil Salsa and Mozzarella Cheese

Lemon Honey Balsamic Grilled Chicken

Served over baby Arugula

PORK

Cranberry Teriyaki Glazed Pork Cutlet

Dr. Pepper Barbecue Pulled Pork

Smokehouse Grilled Pork

Hickory Slab Bacon, Cheddar Jack Cheese,
Crispy Onions, and BBQ Drizzle

Dijon Honey Mustard Roasted Pork

with Onion Gravy

BEEF *

***Additional Charge Per Person**

Sweet & Sassy Bourbon Beef Tips

Root Beer Braised Short Ribs

Grilled Steak Kabobs

with Honey Garlic glaze

Sliced French Onion Crusted

Sirloin of Beef

with Port Wine Demi-Glace

ACCOMPANIMENT SELECTION

*Please Select Three (3) *

**Rigatoni Ala Vodka
Spinach, Garlic, & Cheese Ravioli**
with Marinara Sauce
Classic Baked Ziti
Seven Cheese Mac & Cheese
Spinach, Parmesan & Garlic Orzo
Potato Cheese "Crack" Casserole
Yukon Gold Whipped Potatoes
Red Skin Garlic Smashed Potatoes
Roasted Herb Potato Medley
Seasonal Roasted Vegetables
Garlicky Green Beans
Honey Whiskey Glazed Carrots
Honey Balsamic Brussel Sprout
with Bacon and Onions
Tomato Cucumber Onion Salad
Mediterranean Couscous Salad
Confetti Vegetable Rice Pilaf
Apple Onion Slaw
Honey Baked Cornbread

VEGETARIAN OPTIONS

Additional Charge Per Person

Eggplant Rollatini Florentine
White Vegetable Lasagna
Roasted Vegetable Shepherd's Pie
Cavatappi with Wild Mushroom Ragout
4-Cheese Alfredo Gnocchi Mac & Cheese
with Panko Crumb topping
Mediterranean Stuffed Mushrooms

SEAFOOD

Additional Charge per Person as Listed

Baked Cod Nantucket
with Buttery Ritz Topping & Old Bay Aioli
Seafood Stuffed Sole
with Lobster Sauce
Faroe Island Grilled Salmon
with Citrus Herb Butter
Seafood Paella
with Shrimp, Scallops, Calamari,
Clams, and Mussels

SPECIALTY LASAGNAS AND MACS

Additional Charge Per Person

Sicilian Sausage & Beef Meat Lasagna
Seafood Lasagna
with Crab, Shrimp, Scallops, and Lobster Sauce
Chicken, Broccoli, & Alfredo Lasagna
Pulled Pork Mac & Cheese
Hickory Smoked Bacon Mac & Cheese
Buffalo Chicken Mac & Cheese



APPETIZER STATIONS

Additional Charge Per Person as Listed

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 & Crostini

Garden Harvest Display

Fresh Carrots, Celery, Broccoli, Cucumbers,
Tri Colored Cauliflower, Grape Tomatoes
Roasted Baby Potatoes, Green Beans,
Trilogy of Baby Peppers
Pickle Bar – Sweet, Spicy, & 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

"Taco-Bout" A Party Taco Bar

Taco Seasoned Ground Beef
Hard Corn/Soft Flour Tortilla Shells
& Salted Corn Chips,
Shredded Cabbage, Diced Tomatoes,
Sliced Jalapenos & Diced Onions
Shredded Cheddar Jack Cheese, Sour Cream,
Pico De Gallo, Traditional Salsa, & Guacamole

Asian Dumpling Bar

Pork & Cabbage, Vegetable,
& General Tso Chicken Dumplings
Fresh Scallions, Shredded Cabbage, Sweet Chili Jam,
Honey Garlic Dipping Sauce
and Sesame Ginger Sauce

STATIONARY / PASSED

APPETIZERS

Additional Charge Per Person as Listed

Beer Poached Jumbo Shrimp (3)
with House Cocktail Sauce

Mini Crab Cake (2)
with Old Bay Mayo

Native Scallop Wrapped in Maple Bacon (3)
“BANG-BANG” Coconut Fried Shrimp (2) with
Sweet Chili Jam

Buffalo Chicken Puffs (3)
Broccoli & Cheddar Cheese Puffs (3) (V)
Seafood Puffs (3)

Jack Daniels BBQ Chicken Skewers (2)
Honey-Teriyaki Beef Skewers (2)
Antipasto Skewers (2)

Tomato Mozzarella Skewers (2) (V)

General Tso’s Chicken Dumpling (3) with
Sesame Ginger Sauce

Pork Dumpling (3)
with Sesame Ginger Sauce

Vegan Vegetable Dumpling (3) (V) with
Sesame Ginger Sauce

BBQ Piggy (Pulled Pork) Sliders (2)

Sweet & Sassy Bourbon Meatballs (3)

Spinach & Feta Stuffed Mushroom (2)(V)

Baked Tomato Goat Cheese Tart (2)

Mediterranean Flatbread Bite (3) (V)

DESSERTS

Additional Charge Per Person

Specialty Cookie Platter

Chocolate Chunk, Reese’s Peanut Butter, and
Oatmeal-Cranberry-White Chocolate Cookies

Campfire S’mores Brownies

House Made Caramel Apple Crisp
with Whipped Cream

Chocolate Mousse Cups

Strawberry Shortcake
with Whipped Cream

Traditional New York Cheesecake

with Cherry Topping & Whipped Cream

Limoncello Blueberry Almond Cake

Chocolate & Peanut Butter Pie

Assorted Dessert Bars

(Raspberry Bar, Blueberry Bar, Magic Bar)

BEVERAGES

Additional Charge Per Person

Pepsi, Diet Pepsi, Pepsi Zero,
Ginger Ale, Orange Soda,
and Spring Water Bottles

COFFEE SERVICE

Additional Charge Per Person

Freshly Brewed New England Roaster Coffee,
Decaffeinated Coffee & A Selection of Teas,
Creamer & Assorted Sweeteners

Consumer Advisory:

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness*

Price Includes Your Selection Of:

One (1) Salad

Assorted Rolls & Butter

One (1) Chicken or Pork Entrée

Three (3) Accompaniments

****Ten (10) Person minimum****

You can contact us at:

info@matthewscatering.com

Visit our website – Matthewscatering.com

15 East Main Street

Mail P.O. Box 176 Central Village CT 06332

Phone: 860-564-3543

***ANY SUBSTITUTIONS WILL BE PRICED
ALA CARTE – NO EXCHANGES***

**WE ARE MORE THAN HAPPY TO
CUSTOMIZE YOUR MENU TO YOUR
LIKING!**

***PRICES SUBJECT TO CHANGE**