



# Matthew's Holiday Appetizers & More

Available  
November 1<sup>st</sup>, 2024, through January 2025

## Festive Appetizer Platters

*\*10 Person Minimum for Purchase\**

### Drunken Poached Shrimp Cocktail \$12 p/p

Jumbo Steamed Shrimp with House-Made  
Cocktail Sauce, Lemon Wedges, and Horseradish  
*Three (3) Shrimp per Person*

### Rustic Charcuterie \$10 p/p

Prosciutto, Salami, Pepperoni, Provolone, Asiago,  
Fontina, Herbed Goat Cheese, Spiced Pecans,  
marinated Olives, Dried Figs, Dates, and Apricots  
Table Crackers, and House Baked Crostini

### Harvest Vegetable Display \$8 p/p

Fresh Carrots, Celery, Broccoli, Cucumbers,  
Baby Peppers, Grape Tomatoes,  
Roasted Baby Potatoes, Green Beans,  
Pickle Bar – Sweet, Spicy, & Sour Pickles  
Garden Goodness Dip & Hummus  
Table Crackers, and House Baked Crostini

### Bruschetta \$8 p/p

Tuscan Tomato Confit, Eggplant Compote, whipped  
Goat Cheese, Olive Tapenade,  
White Bean Garlic Parmesan Dip, Whipped Ricotta,  
Table Crackers, and House Baked Crostini

### Deviled Egg Trio \$8 p/p

Traditional, Bacon and Buffalo Chicken



info@matthewscatering.com 860-564-3543

## House Made Warm Dips

Served with Bruschetta and sliced Breads

*\*Sold by the Half Pan (serves 10-15)*

### Spinach, Parmesan, and Artichoke Dip \$35

Blue Crab & Gouda Dip \$60

Bacon Cheddar Onion Dip \$45

Buffalo Chicken Dip \$45

## Signature Appetizers

*\*10 Person Minimum for Purchase\**

Jack Daniel's BBQ Chicken Skewers \$6 p/p

Sweet & Sassy Bourbon Meatballs \$5 p/p

Buffalo Chicken Ranch Puffs \$5 p/p

Candied Bacon Bites \$6 p/p

Scallops Wrapped with Bacon \$8 p/p

Seafood Stuffed Mushrooms \$8 p/p

Sun Dried Tomato-Spinach & Feta Puffs \$4 p/p

General Tso's Chicken Dumplings \$3 p/p

Vegan Vegetable Edamame Dumplings \$3 p/p

Honey Teriyaki Beef Skewers \$6 p/p

Sausage Apple & Cheddar Bites \$3 p/p

## Specialty Mac & Cheese

*\*Sold by the Half Pan (serves 8-10)*

Lobster and Smoked Gouda Mac \$125

BBQ Pulled Pork & Cheddar Mac & Cheese \$65

Hickory Bacon-Smoked Gouda Mac & Cheese \$65

Buffalo Chicken Mac & Cheese \$55

Broccoli, Feta, & Mozzarella Mac & Cheese \$45

## Specialty Additions

Garlic & Herb Roasted Prime Rib of Beef

With Warm Pan Au Jus and Horseradish Sauce

Serves 15-18 \$450

### Lobster Ravioli

Lobster filled Cheese Ravioli, Fresh Lobster  
Chunks with Creamy Rich Lobster Cream Sauce

Serves 15-18 \$300

## Alternative Specialties

Gluten Free/Dairy Free/Vegan

*\*Sold by the Half Pan (serves 6-8)*

### Roasted Vegetable Shepards Pie \$48

Winter Vegetable Medley  
& Red Skinned Smashed Potatoes

### Stuffed Butternut Squash \$54

Spinach, Quinoa, Cranberries, Walnuts  
& Cheddar Cheese

### Eggplant Roulades \$48

Spinach, Roasted Peppers, Mozzarella,  
& Tomato Basil Marinara Sauce

### Cavatappi Mushroom Ragu \$48

Roasted Garlic, Mushroom Medley  
& Marinara Sauce

## Signature Holiday Desserts

*\*10 Person Minimum for Purchase\**

Holiday Magic Bars \$3 p/p

Caramel Apple Crisp \$3 p/p

with Whipped Topping

Flourless Chocolate Cake \$5 p/p

with Andes Mints, Chocolate Drizzle, and Whipped Topping

Red Velvet Cheesecake Cups \$5/p

Gingerbread & Butterscotch Trifle \$5 p/p

Snicker's Peanut Butter Pie \$5 p/p

## Cookies

\$15 per Dozen

Select One (1)

White Chocolate-Cherry-Oatmeal & Pecan  
Holiday M&M Sugar  
Pumpkin Cookie with Cream Cheese Frosting  
Cranberry Orange  
Chocolate Chunk

