



# Matthew's Holiday Dinner Menu

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

**Includes Assorted  
Dinner Rolls & Butter**

## SALADS

*Please Select One (1)*

### **Holiday Salad**

Mixed Garden Greens, Roasted Pears,  
Dried Cranberries & Spiced Pecans  
Topped with Gorgonzola Crumbles  
& Cornbread Croutons

Served with Maple Cranberry Balsamic Vinaigrette  
Dressing

### **Garden Goodness**

Mixed Salad Greens, Red and Green Bell Peppers,  
Tomatoes, Cucumbers, Matchstick Carrots,  
Red onions, Chickpeas & Black Olives  
Served Creamy Buttermilk Ranch

### **Roasted Garlic "Luv" Salad**

Chopped Romaine and Fresh Mixed Greens,  
Roasted Whole Garlic, Sliced Salami, Olives,  
Roasted Peppers, Grape Tomatoes  
& Fresh Mozzarella Balls

Served with Creamy Italian Dressing



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## *ENTRÉE SELECTIONS*

### POULTRY

*Please Select One (1)*

**Apple Cranberry Corn Bread Stuffed Chicken**  
with Creamy Chicken & Herb Sauce

**Panko Parmesan Christmas Chicken**  
with Spinach, Sundried Tomatoes in a creamy  
Roasted Garlic Parmesan Sauce

**Grilled Orange, Honey Balsamic Chicken**  
with Pan Glaze

**Jack Daniel's BBQ Smokehouse Chicken**  
with Hickory Bacon, Cheddar Jack Cheese,  
Crispy Onions, and BBQ Whiskey Glaze

**Traditional Pan Roasted Turkey**  
with Savory Vegetable Herb Stuffing  
and Pan Gravy *\*WHITE MEAT ONLY\**

### PORK

*Please Select One (1)*

**Grilled Cranberry Teriyaki Pork Cutlet**  
**Maple Bourbon Candied Pork Belly**

with Pan Roasted Onion Gravy  
**Panko-Parmesan Pork with Tomato Basil Sauce**  
**Cherry Cola Glazed Pit Ham**  
**Traditional Italian Sausage, Peppers & Onions**

### SIDES & ACCOMPANIMENTS

*Please Select Two (2)*

**Honey Glazed Carrots**  
**Roasted Butternut Squash with Maple Sage Butter**  
**Classic Green Bean Casserole**

**Honey Balsamic Pan Roasted Brussels Sprouts**  
**Roasted Winter Vegetable Medley**

**Yukon Gold Butter Whipped Potatoes**  
**Potato & Cheese "Crack" Casserole**  
**Smoked Gouda Mac & Cheese**

**Holiday Wild Rice Pilaf**  
**Rigatoni ala Vodka**

**Baked Stuffed Shells Marinara**  
**Butternut Squash Ravioli**  
with Pumpkin Alfredo Cream Sauce

## *A La Carte*

### *ENTRÉE ADDITIONS*

#### BEEF

(Additional Cost Per Person)

**Osso Bucco Braised Short Ribs**  
with Pan Gravy (+\$5 p/p)  
**Steak Pizzaiola (+\$6 p/p)**

Sliced Sirloin with Roasted Tomato,  
Garlic, Onion & Basil Sauce

**Beef Tips Marsala (+\$5 p/p)**  
with Portobello Mushrooms

**Hand Rolled Italian Meatballs in Marinara (+\$4 p/p)**

#### SEAFOOD

(Additional Cost Per Person)

**Baked Stuffed Shrimp Casserole (+\$6 p/p)**  
**Seafood Stuffed Sole**

with Lobster Newburg Sauce (+\$8 p/p)

**Cranberry Teriyaki Salmon (+\$6 p/p)**

**Baked Haddock Nantucket (+\$6 p/p)**

#### **Price Includes Your Selection Of:**

*Assorted Rolls & Butter*

*One (1) Salad*

*One (1) Chicken & One (1) Pork Entrée*

*Two (2) Accompaniments*

Disposable Plates, Napkins, Cutlery,  
and Serving Utensils.

No Substitutions, Exchanges, or Modifications

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

#### **PRICING:**

##### Pick Up Only

**\$22 per Person plus 7.35% Tax**  
Delivery Available for Additional Fee

##### Basic Setup

(Chafing Dishes & Food Table Coverings)  
**\$25 per Person plus 7.35% Tax**

##### Fully Catered

(Catering Staff Included)  
**\$30 per Person plus 7.35% Tax & 22% Service Charge)**

*\*PRICES DO NOT INCLUDE SPECIALTY RENTALS\**