



SIGNATURE WEDDING MENU



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Greetings from Matthew's Catering Company!

Congratulations to you and your families on this momentous and joyous occasion! We are delighted you have reached out to us and welcome the opportunity to be a part of your wedding day celebration. We understand the importance and responsibility when it comes to creating your unique vision and are committed to bringing that vision to life! For over 25 years, Matthew's Catering has been creating unique, unforgettable events, tailored to each customer's unique tastes and styles. My Team and I are committed to providing you and your guests an exceptional dining experience utilizing fresh, quality ingredients that are creatively presented, combined with our professional services to ensure every detail of your event exceeds your expectations.

Creating the perfect wedding menu is very exciting. There is no better way to bring together joy, love and happiness to family and friends, than enjoying great food while toasting the love you share for each other. The foundation of our company has always been based on helping couples create personalized menus, and event styles that best align with their vision, venue location, and particular tastes.

Whether it's an elegant plated dinner, festive buffet, casual stations or lively cocktail reception - Matthew's Catering is dedicated to providing you with a unique and memorable experience. The following menu has been created while keeping in mind many of our couple's favorite menu items throughout the many years of catering Weddings and other events. We would appreciate the opportunity to schedule a time to discuss how we can contribute to making your upcoming wedding an unforgettable success.

Matthew's Signature Service includes the following:

- A Day-Of- Coordinator dedicated to the Bridal Couple, Wedding Party, and Immediate Family. This includes on-site coordination for your Wedding Ceremony and Wedding Reception to ensure your day goes according to your vision.
- Coordination of your tableware, glassware & table linens through one of many trusted professional rental companies.
- A Complimentary Welcome Beverage Station upon your guest's arrival, prior to your Wedding Ceremony.
- A beautifully created Stationary Gathering Table, selection of any four (4) Passed Hors D' Oeuvres,
- Fresh Seasonal Salad with Bakery Basket and Butter served Family Style and After-Dinner Coffee & Tea Service
- Buffet or Family Style Dinner which includes a Choice of Two (2) Proteins and (4) Complimenting Accompaniments
- Individually Plated Dinner which includes a Choice of Two (2) Proteins and predetermined sides that compliment entrée choice.
- Alternative Dinner options available upon prior discussion of dietary restrictions, allergies, or religious and family customs.
- 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.

Catering Packages start at **\$95 per person**, *and are subject to change due to Fluctuating Market Prices*

Personalized Packages available for an additional charge

We proudly offer a 10% Client Discount for Active-Duty Military Service Members, Veterans, and First Responders in appreciation for your service

Catering Package prices guaranteed upon contract agreement, and receipt of non-refundable retainer fee

All Catering Packages are Subject to 7.35% CT Sales Tax & 22% Service Charge(Gratuity Included)

Rental items are NOT INCLUDED in the Catering Package and are an additional charge, payable directly to Rental Company of your choice

Bar Services provided by outside sub-contractor, and are NOT INCLUDED in Catering Package, payable directly to vendor of your choice

***** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *****

STATIONARY APPETIZER

Please Select One (1)

Rustic Charcuterie Display

Selection of Hard and Soft Artisan Cheeses, Italian Sliced Meats, Marinated Olives, Spinach & Artichoke Dip, Roasted Tomato-Mozzarella Medley, Chef-Inspired Whipped Ricotta, Vine Ripened Grapes, Strawberries, Sweet Preserves, Dried Fruits Hearty Table Crackers, Sliced Breads & Baked Crostini



Farmer's Market Gathering Table

Selection of Imported & Domestic Cheeses, Seasonal Fruits and Berries, Dried Fruits, Marinated Olives, Sweet Preserves, Fresh Cut Raw Vegetables, Chef-Inspired Dips, Hummus, Chef Selection of Marinated Veggies Pickle Bar - Sweet Pickles, Spicy Pickles, Sour Pickles Sliced Crusty Breads, Baguettes & Table Crackers



Bruschetta/Tapas Bar

Tuscan Tomato & Basil Relish, Olive Tapenade, Eggplant Compote, White Bean-Garlic & Parmesan Dip, Roasted Red Pepper & Sundried Tomato Confit, Marinated Mozzarella, Chef-Inspired Whipped Goat Cheese Spread, Toasted Garlic & Herb Bruschetta, Sliced Crusty Breads



Mediterranean Mezze Table

Parsley-Tabbouleh Salad, Baba Ghanoush, House-Made Tzatziki Dip, Greek Village Salad Medley, Rice Stuffed Grape Leaves & Marinated Olives, Roasted and Marinated Eggplant, Tomatoes, Zucchini, and Mushrooms, Whipped Herbed Feta, Marinated Cheese, Toasted Garlic & Herb Naan & Baked Pita Chips

CHEF ATTENDED STATIONARY DISPLAYS

Additional Costs Apply – Not Included in Base Catering Package

Fiesta Walking Taco Bar – Served in Individual Cups, Built to Order

SELECT TWO OF THE FOLLOWING PROTEINS:

Tequila-Lime Grilled Chicken, Shredded Buffalo Chicken,

Barbacoa Beef, Traditional Seasoned Ground Beef,

BBQ Pulled Pork, Shredded Pork Carnitas, **OR** Baja Citrus Shrimp

Crushed Salted Corn Chips, Shredded Cabbage, Diced Tomatoes, Jalapenos & Diced Onions,

Roasted Corn & Black Beans, Shredded Cheddar Jack Cheese, Queso Fresco Cheese,

Sour Cream, House Pico De Gallo, Traditional Salsa, & Guacamole

Asian Dim Sum Dumpling Bar - Served with Bamboo Chopsticks

SELECT THREE OF THE FOLLOWING:

Pork & Cabbage, Kung Pao Chicken, Teriyaki Chicken, Chicken-Lemongrass

Shrimp Shumai **OR** Vegan Vegetable

Fresh Scallions, Shredded Cabbage, Sweet Chili Jam, Honey Garlic Dipping Sauce,

Sesame Ginger Sauce, Dim Sum Sauce, Dry Roasted Edamame, Wasabi Aioli, and Pickled Ginger

Station Enhancement – Assorted Fresh Sushi Rolls and Vegetable Spring Rolls

Rustic Flat Breads – Served on Wooden Boards under Heat Lamps

SELECT THREE OF THE FOLLOWING:

Classic Four Cheese (Mozzarella, Parmesan, Asiago, and Fontina)

Margherita (Fresh Mozzarella, Pesto, Chopped Tomatoes, and Fresh Basil)

Traditional Pepperoni

Italian Style Meatball and Shaved Parmesan

Sweet Italian Crumbled Sausage, Caramelized Onion, Roasted Garlic & Gorgonzola

Grilled Chicken, Spinach, Bacon, and Ranch

Prosciutto, Fig Jam, Arugula & Goat Cheese with Balsamic Drizzle

On the Coast Raw Bar - Priced According to Market

Freshly Shucked Local Oysters, Native Littleneck Clams,

Beer Poached Shrimp on Crushed Ice & Kale,

House-Made Bloody Mary Cocktail Sauce, Fresh Horseradish,

Roasted Shallot, Apple & Sherry Mignonette,

Fresh Lemons & Limes, Hot Sauce

Station Enhancement – Chilled Lobster Salad & Avocado Cups, Shrimp Ceviche, and Tuna Poke

New England Seaside Extravaganza - Priced According to Market

Creamy New England Clam Chowder, Classic Clam Cakes, Drunken Mussels,

Mini Beer Battered Fish n' Chips, "Itty-Bitty" New England Lobster Rolls,

Traditional Rhode Island Clam Stuffers with Chorizo Stuffing

Station Enhancement- Sam Adams Summer Beer Shooters or Bloody Mary Shrimp Shooters



PASSED APPETIZER

We are more than happy to customize any appetizer to suit your taste!

PLEASE SELECT A TOTAL OF FOUR (4) APPETIZERS FROM ANY OF THE FOLLOWING SELECTIONS – ADDITIONAL APPETIZERS CAN BE ADDED FOR AN EXTRA CHARGE

BEEF

Steak Bite Garlic Bread Crostini (Gorgonzola Shallot Butter, Steak, and Tangy Horseradish Sauce)

Honey-Teriyaki Beef Skewer with Sesame Seeds and Green Onion

Barbacoa Mini Taco with Cilantro, White Onion, Radish, and Salsa Verde

Philly Cheesesteak Eggroll with Chipotle Ranch

Brazilian Steak Bite with House Chimichurri Sauce

Rueben Eggrolls with Thousand Island Dressing

Oklahoma Onion Burger Sliders with Pub Sauce

Sweet & Sassy Bourbon Meatballs

CHICKEN

Fried Chicken & Waffle with Hot Honey Drizzle

Buffalo Chicken Puffs with Ranch Drizzle

Jack Daniel's BBQ Chicken Skewers

“Bang-Bang” Nashville Hot Chicken Bite

Teriyaki Ginger Chicken Potsticker with Sweet Teriyaki Drizzle

Chicken Bacon Jalapeno Popper Eggroll with Cilantro Lime Ranch

Curry Chicken, Apple and Shallot Salad on Toasted Naan Bread

Breaded Chicken Caprese Bite with Balsamic Drizzle and Fresh Basil

PORK

Pig & Fig (Baked Crostini with Fig Jam, Prosciutto, Goat Cheese, and Arugula)

Cocktail Franks in Puff Pastry with Everything Bagel Seasoning & Spicy Brown Mustard

Pork Carnita Mini Taco with Mango Pineapple Salsa

Korean BBQ Braised Pork Belly

Pork & Cabbage Dumpling with Honey Garlic Sauce

Maple Bourbon Candied Bacon Bites

BBQ Pulled Pork on Honey Baked Cornbread with Cheddar Jack Cheese and BBQ Drizzle

Bacon, Caramelized Onion, and Boursin Stuffed Mushroom



PASSED APPETIZER (CONTINUED)

SEAFOOD

Maryland Style Petite Crab Cake with Old Bay Aioli ***MKT**

Colossal Drunken Poached Shrimp with Bloody Mary Cocktail Sauce

“Bang- Bang” Coconut Fried Shrimp with Sweet Chili Jam

Native Scallop wrapped in Cinnamon Chipotle Bacon ***MKT**

Crab Rangoon Eggroll with Sweet and Sour Sauce

Baja Citrus Shrimp Avocado Crostini

Fried Shrimp and Waffle with Hot Honey Drizzle

Nantucket Mini Lobster Grilled Cheese ***MKT**

Smoked Salmon on Potato Pancake with Pickled Red Onion, and Lemon-Caper-Dill Aioli

***MKT indicates that Additional Charges Apply**

FARM TO TABLE (VEGETARIAN) –

Most of these items can be made VEGAN, just ask!

Smoked Gouda and Cheddar Mac & Cheese Cups

Heirloom Tomato & Mozzarella Skewers with Balsamic Glaze and Fresh Basil

Mini Toasted Sourdough Round with Avocado and Pickled Vegetable Salsa

Spinach and Feta Puffs with Roasted Red Pepper Coulis

Mexican Street Corn Cakes with Queso Fresco, Cilantro Lime Drizzle and Sprinkled with Tajin

Crispy Focaccia Toast with Roasted Tomato-Basil Medley, and Whipped Herbed Ricotta

Baked Tomato-Goat Cheese Tart with Basil & Balsamic Glaze

Fried Buffalo Cauliflower with Buttermilk Ranch Drizzle

Vegan Vegetable Dumplings with Sesame Ginger Sauce

Mediterranean Stuffed Mushroom with Spinach, Sundried Tomatoes,

Roasted Red Peppers, and Feta Cheese



SIGNATURE FAMILY STYLE SALADS

Individually plated salads available for an additional charge.

Dressing is served on the side, unless otherwise specified.

Accompanied by Bakery Basket of Assorted Artisan Rolls & Butter

Olive Oil, Parmesan & Red Pepper Flakes can be provided for each table for an additional charge.

PLEASE SELECT ONE (1) TRADITIONAL FAVORITE SALADS

Garden Goodness Salad

Mixed Little Leaf Greens, Chickpeas, Red Onion
Grape Tomatoes, Cucumbers, Roasted Corn & Shaved Carrots
Served with Couple's Favorite Dressing

Classic Caesar Salad

Chopped Hearts of Romaine, Shaved Parmesan, House Made Garlic Herb Focaccia Croutons
& Parmesan Cheese Brittle
Served with Creamy Caesar Dressing

SPRING & SUMMER SALADS

Farmers Market Salad

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

Panzanella Salad

Marinated Heirloom Tomato Medley, Fresh Mozzarella, Baby Arugula, Garlic Herb Focaccia Toasts
Topped with Fresh Basil Chiffonade, Pesto Drizzle and Balsamic Glaze

Summer Berry Blast Salad

Arugula, Watercress, Baby Spinach, Fresh Strawberries, Sliced Oranges, Maine Blueberries,
Honey Roasted Almonds, and Goat Cheese Crumbles
Served with Lemon Vinaigrette

FALL & WINTER SALADS

Harvest Salad

Mixed Field Greens, Local Apples, Sweet Dried Cranberries & Spiced Walnuts
Topped with Gorgonzola Crumbles, House-Made Cornbread Croutons
Served with Cranberry Maple Balsamic Dressing

New England Autumn Beet Salad

Fresh Greens, Roasted Butternut Squash, Roasted Sweet Potatoes, Beets, Toasted Pumpkin Seeds,
Red Cabbage, Spiced Pecans and Golden Raisins
Served with Honey Apple Vinaigrette



When possible, tomatoes, basil and corn are locally sourced from Betsy's Farm in Sterling, CT.

PLATED ENTRÉE SELECTION:

Please Select Two (2)

All Entrees are accompanied by a predetermined choice of fresh and seasonal inspired ingredients to pair with your selection.

BEEF ENTRÉE

Maple Bourbon Braised Boneless Short Ribs with Pan Au Jus
Grilled Mesquite Beef Medallions with Smokey Red Pepper Chimichurri
Herb Marinated Sirloin Steak with Roasted French Onion-Chive Butter
Balsamic Grilled Flat Iron Steak with Cherry Tomatoes, Arugula, and Gorgonzola Crumbles
Grilled Brazilian Picanha Steak with Fresh Chimichurri

CHICKEN ENTRÉE

Garlic Herb Parmesan Panko Crusted Chicken with Savory Chicken Velouté
Lemon Honey Herb Grilled Chicken with Honey Balsamic Reduction
Tuscan Herbed Double Lobed Chicken Breast with Fire Roasted Tomato, Garlic & Basil Confit, Parmesan and Mozzarella Cheese with Pesto Drizzle
Sweet & Smokey Dry Rub BBQ Chicken, Garden Vegetable Salsa, Honey Peach Chipotle Glaze
Pan Roasted Statler Chicken Breast with Roasted Mushroom-Shallot Maderia Sauce

SEAFOOD ENTRÉE

New Bedford Baked Cod with Roasted Corn, Cherry Tomato, and Onion Relish with Chimichurri
Faroe Island Grilled Salmon with Citrus Herb Compound Butter
Seafood and Leek Stuffed Sole with Lobster and Chive Beurre Blanc Sauce
Pan Seared Blackened Mahi-Mahi with Pineapple Mango Sweet Chili Salsa

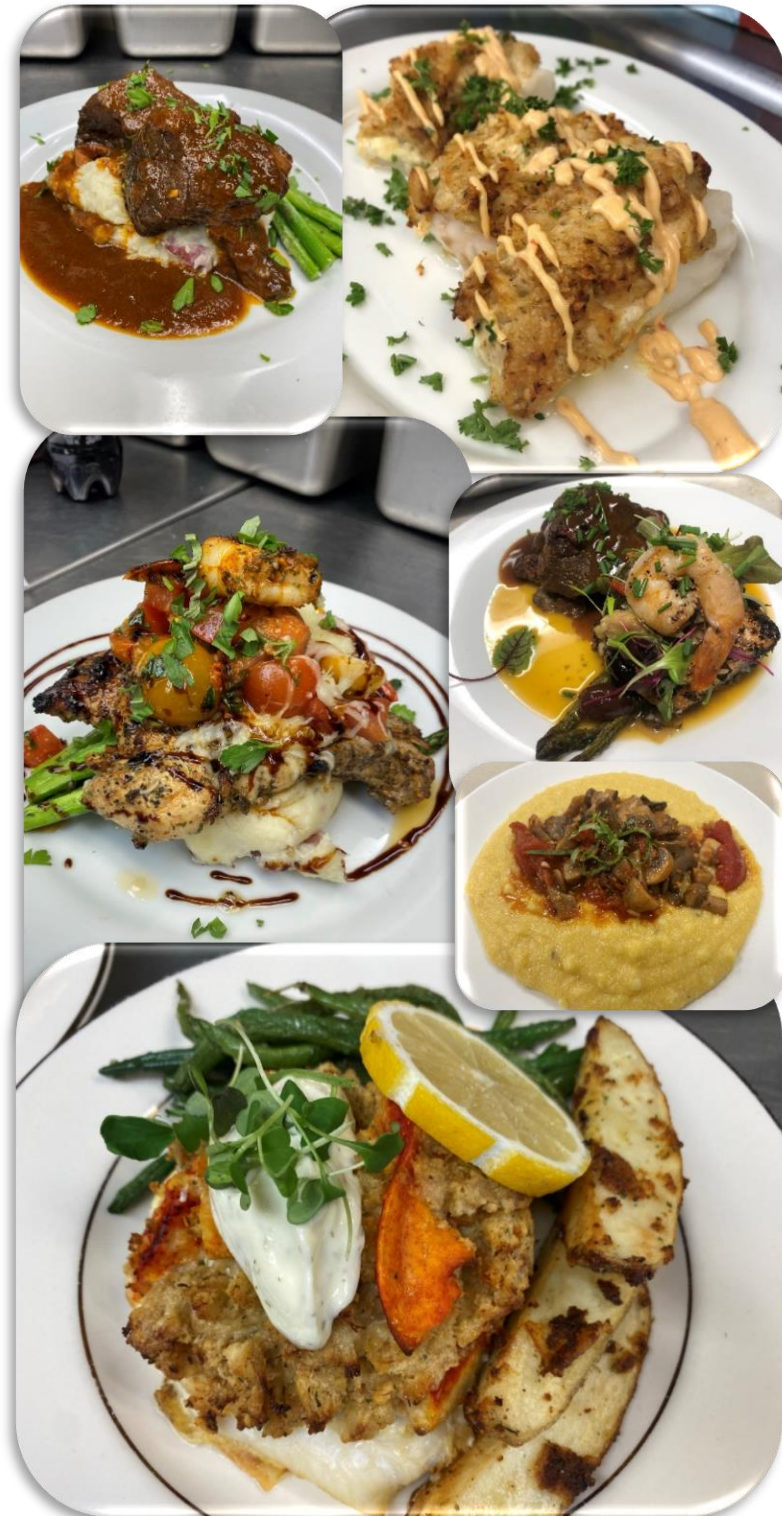
PORK ENTRÉE

Thick Cut Maple Bourbon Brown Sugar Grilled Porkchop with Caramelized Onion-Bacon Jam
Classic Osso Bucco Pork with Four Cheese and Basil Polenta
Traditional Pan Seared Pork Cutlet with Wild Mushroom Marsala Sauce
Sweet and Smokey Boneless Pork Rib with Grilled Peach, Red Onion, Jalapeno Chutney
Rosemary Mustard Roasted Pork Loin with Apple, Sweet Potato, and Butternut Hash finished with Cider Glaze

ALTERNATIVE ENTREE

****Any of these items can be made VEGAN, just ask! ****

Cauliflower Parmesan served over Pappardelle Pasta tossed with Roasted Tomato, Garlic & Basil Sauce
Seasonal Roasted Vegetable Shepherd's Pie Casserole
Three Cheese Polenta with Wild Mushroom and Spinach Ragout
Pan Toasted Gnocchi with Roasted Butternut Squash, Kale, and Pumpkin Seeds in Brown Butter Sage Sauce
Lemon and Asparagus Risotto



MATTHEW'S SIGNATURE STEAKHOUSE DINNER

Additional Costs Apply – Not Included in Base Catering Package

ENTRÉE SELECTIONS

Slow Roasted Prime Rib of Beef
Grilled Angus Beef New York Strip
Grilled Grass-Fed Beef Ribeye Steak
Filet Mignon of Beef
Pan Seared Halibut
Grilled Center Cut Atlantic Swordfish
Charred Double Lobed Chicken Breast

DRY-RUB SELECTIONS

Classic Steakhouse
Mesquite
Brown Sugar Chili
Tuscan Garlic & Herb
Smokehouse Maple

BUTTER SELECTIONS

Blue Cheese & Chive
Citrus & Herb
Mediterranean
Roasted Shallot & Truffle
Roasted Garlic, Rosemary & Sea Salt

SAUCE SELECTION

Pan Au Jus
Port Wine Demi-Glace
A1 Steak
Sauce Bearnaise
Sauce Diane
Smokey Chimichurri
Gorgonzola Cream
Horseradish Sauce
Classic Crab Oscar

MAKE IT A DUET!

Priced According to Market

Maryland Crab Cake
Fire Grilled Shrimp
Seafood Stuffed Shrimp
Pan Seared Sea Scallops
Broiled Lobster Tail

SELECT TWO (2) ACCOMPANIMENTS

Yukon Gold Butter Whipped Potatoes
Delmonico Cheesy Potatoes
Garlic & Herb Roasted Potatoes with Truffle Oil
Loaded Twice Baked Potato
Pan Roasted Broccolini
Grilled Asparagus
Lemon Mascarpone Risotto
Smoked Gouda and Cheddar Mac & Cheese
Lobster and Gruyere Mac & Cheese



*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions ***

SUMMER GRILL BUFFET

Please Select Two (2) Entrees

BEEF ENTRÉE

Mesquite Seasoned Flank Steak with House Chimichurri

CHICKEN ENTRÉE

Sweet and Smokey Barbeque Chicken with Garden Vegetable Salsa, and Honey Peach Chipotle BBQ

PORK ENTRÉE

Smokehouse Maple Seasoned Boneless Pork Rib with Roasted Peach, Red Onion, Jalapeno Chutney

SEAFOOD ENTRÉE

Grilled Barbeque Dry Rub Salmon, Mango Chili Salsa, Honey Peach Chipotle Barbeque Drizzle

ACCOMPANIMENTS

Ranch Dusted Potato Medley
Chilled Cheese Tortellini Caprese Salad
Roasted Summer Vegetable Medley
Lemon Asparagus Risotto



NEW ENGLAND HARVEST BUFFET

Please Select Two (2) Entrees

BEEF ENTRÉE

Maple Bourbon Braised Boneless Short Ribs, Pan Glaze

CHICKEN ENTRÉE

Apple Cranberry Cornbread Stuffed Chicken with Cider Gravy

PORK ENTRÉE

Brown Sugar Molasses Boneless Pork Rib with Caramelized Onion Bacon Jam

SEAFOOD ENTRÉE

Baked Cod Nantucket, Buttery Ritz Cracker Crumb Topping with Old Bay Aioli

ACCOMPANIMENTS

Yukon Gold Butter Whipped Potatoes, Pan Gravy
Pan Roasted Brussel Sprouts tossed with Hot Honey
Wild Rice Pilaf with Butternut Squash, Cranberries, and Pumpkin Seeds
Honey Butter Baked Corn Pudding



TASTE OF TUSCANY BUFFET

Please Select Two (2) Entrees

BEEF ENTRÉE

Osso Bucco Boneless Short Ribs

CHICKEN ENTRÉE

Garlic Herb Parmesan Panko Crusted Chicken with Basil Cream Sauce

PORK ENTRÉE

Traditional Pan Seared Pork Cutlet with Wild Mushroom Marsala Sauce

SEAFOOD ENTRÉE

Traditional Shrimp Scampi with Linguine Pasta

ACCOMPANIMENTS

Rigatoni ala Vodka
Roasted Garlic & Asiago Red Skin Mashed Potatoes
Pan Roasted Broccoli with Garlic
Traditional Eggplant Rollatini Florentine



SOUTHERN TABLE BUFFET

Please Select Two (2) Entrees

BEEF ENTRÉE

Brown Sugar Chili Rubbed Beef Brisket
with Blackberry Barbeque Sauce

CHICKEN ENTRÉE

Smokehouse Maple Grilled Chicken
with Slab Bacon, Smoked Gouda-Cheddar Cheese,
and Hickory BBQ Drizzle

PORK ENTRÉE

Dr. Pepper Barbeque Pulled Pork
with Honey Baked Cornbread
and Apple Onion Slaw

SEAFOOD ENTRÉE

Pan Seared Grouper with Roasted Corn, Cherry Tomato, and
Vidalia Onion Relish

ACCOMPANIMENTS

Buttermilk Whipped Potatoes
Farmhouse Smoked Gouda Mac & Cheese
Watermelon, Strawberry, and Mint Salad
Honey Whiskey Glazed Carrots



FARMHOUSE BUFFET

Please Select Two (2) Entrees

BEEF ENTRÉE

Garlic Butter & Rosemary Steak Tips with House Chimichurri

CHICKEN ENTRÉE

Balsamic Grilled Chicken with Tomato-Basil Salsa,
Smoked Feta, Fresh Basil, and Balsamic Glaze

PORK ENTRÉE

Mesquite Seasoned Grilled Pork Medallion
with Grilled Peach, Red Onion, Jalapeno Chutney

SEAFOOD ENTRÉE

Citrus Seasoned Fire Grilled Salmon
with Sweet Chili Jam

ACCOMPANIMENTS

Smoked Paprika & Brown Sugar Roasted Sweet Potatoes
Roasted Seasonal Vegetable Medley
Wild Mushroom, Porcini and Baby Spinach Risotto
Honey Butter Roasted Skillet Corn



COUPLE'S CHOICE BUFFET

Please Select Two (2) Entrees

BEEF ENTRÉE

French Onion Crusted Sirloin with Port Wine Demi-Glace

CHICKEN ENTRÉE

Pan Roasted Statler Chicken Breast
with Roasted Porcini-Shallot Maderia Sauce

PORK ENTRÉE

Rosemary Mustard Roasted Pork Loin with Apple, Sweet Potato,
and Butternut Hash finished with Cider Glaze

SEAFOOD ENTRÉE

Seafood and Leek Stuffed Sole with Lobster and Chive Beurre
Blanc Sauce

ACCOMPANIMENTS

Yukon Gold Butter Chive Whipped Potatoes, Pan Gravy
Green Beans with Toasted Almonds and Shallot Brown Butter
Roasted Vegetable Couscous Salad
Spinach and Garlic Ravioli with Basil Cream Sauce



COFFEE SERVICE

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

SMALL BITES

*Presented in Individual Cups,
Creatively Displayed or Server Passed
After Dinner Service*

Please Select Three (3)

Strawberry Shortcake
Chocolate Mousse
Tiramisu
Fresh Berries & Whipped Cream
Coconut Cream Pie
Blueberry & Lemon Delight
S'mores
Reese's
Peaches n' Cream Cheesecake
Apple Caramel Crumb



YOU ARE THE APPLE TO MY PIE

Creatively Displayed After Dinner Service

Please Select Three Flavors (3)

SUMMER FLAVORS

Cherry, Apple, Blueberry,
Strawberry-Rhubarb, Chocolate Cream,
Banana Cream, Coconut Custard, and Peach

FALL FLAVORS

Apple Crumb, Pumpkin, Pecan,
Boston Cream, Sweet Potato

DESSERT STATIONS

*****Additional Costs Apply – Not Included in Base Catering Package*****

HERE'S TO THE WAFFLE-Y WEDDED

*Build-Your-Own Station,
Creatively Displayed After Dinner Service*

Fluffy Belgium Waffles
Strawberry Amaretto Compote
Warm Cinnamon Maple Apple Compote
Buttery Maple Peach Pecan Compote
Nutella
Caramel Sauce
Maple Syrup
Whipped Cinnamon Butter
Whipped Butter
Whipped Cream



NEW ENGLAND SWEET TREATS

*Presented in Chafer, with Paper Cups
Creatively Displayed After Dinner Service*

Warm Apple Crisp
Caramel Sauce
Whipped Cream
Vanilla Ice cream
Pumpkin Donuts
Apple Cider Donuts

ITALIAN CANNOLI BAR

Creatively Displayed After Dinner Service
Please Select Three Flavors (3)

Traditional Cannoli
Pistachio
Hazelnut
Espresso
Pumpkin
Limoncello
Raspberry

***Served with Jars of Confetti Sprinkles,
Chocolate Sprinkles, Chocolate Chips,
Pistachios, Mini M&M's, and Coconut***



SUMMER SHORTCAKE

*Build-Your-Own Station,
Creatively Displayed After Dinner Service*

Buttermilk Biscuits
Vanilla Pound Cake
Strawberry Topping
Maine Blueberry Topping
Peach Topping
Whipped Cream
Toasted Coconut
Chocolate Syrup
Caramel Sauce

LATE NIGHT SNACK STATIONS

Additional Costs Apply – Not Included in Base Catering Package

Each Late Night Station is Creatively Displayed Following Dessert Service!

DONUT BAR

Displayed on our Custom Donut Tower

A Selection of Cake and Glazed Donuts with Hot Chocolate and Whipped Cream

COOKIES & MILK

Displayed with Old Fashioned Milk Jugs & Wooden Boards

Chocolate Chunk Cookies with Chilled Milk Shooters

S'MORES

Build-Your-Own Station around Venue Provided Firepit - Sterno Boxes available from Matthew's Catering upon request.

Jumbo Marshmallows, Mini Chocolate Bars, Graham Crackers, and Roasting Sticks

TACO BAR

Displayed Build-Your-Own Station or Passed By Server

(Select One) Seasoned Ground Beef, Buffalo Chicken, **OR** BBQ Pulled Pork

With Cheddar Jack Cheese, Salsa, Shredded Lettuce, Tomatoes, Hard Shells, Soft Shells

FLATBREAD

Served on Rustic Wooden Boards or Silver Platters under Heat Lamp

Traditional Cheese Pizza & Traditional Pepperoni Pizza with Shakers of Parmesan Cheese, Red Pepper Flakes, and Dried Oregano

HOT DOG CART

Served using Steam Chafer, Red Checkered Linen, and Disposable Serving Boats

Steamed Kayem Natural Casing Hot Dogs, Soft Buns, Ketchup, Mustard, Onions, and Chicago Style Relish

POPCORN

Displayed using Galvanized Buckets, Mini-Popcorn Buckets, and Scoops

Kettle Corn, Toffee Caramel Corn, and Buttered Popcorn

RAMEN NOODLE

Assorted Packets of Ramen Style Noodles, Hot Water, Green Onions, Soy Sauce, Assorted Sauces, and Chopsticks

