



# Matthew's Holiday Dinner Menu

Available November 1<sup>st</sup>, 2025  
through January 2026



**Includes Assorted  
Dinner Rolls & Butter**

## SALADS

*Please Select One (1)*

### **House Salad**

Fresh Mixed Greens, Cucumbers, Carrots,  
Radishes & Sweet Corn

Served with Buttermilk Ranch Dressing

### **Harvest Salad**

Arugula, Spinach & Kale tossed with Dried  
Cranberries, Roasted Apples, Spiced Pecans &  
Gorgonzola Cheese

Served with Maple Balsamic Vinaigrette

### **Italian Holiday Love Salad**

Chopped Romaine, Salami, Marinated Fresh  
Mozzarella Balls, Sweet Grape Tomatoes,  
Roasted Garlic & Fire Roasted Peppers

Served with Creamy Garlic Dressing

### **Kale Caesar**

Chopped Baby Kale, Shredded Carrots,  
Shaved Parmesan & Cornbread Croutons

Served with Creamy Caesar Dressing

### **Winter Salad**

Mixed Rainbow Greens, Roasted Butternut Squash,  
Sliced Beets, Dried Cranberries, Golden Raisins &  
Toasted Pumpkin Seeds

Served with Apple Cider Vinaigrette

## POULTRY

*Please Select One (1)*

**Apple Cider Brined Roasted Turkey Breast**  
with Savory Vegetable Herb Sourdough Stuffing-  
served with Cranberry Sauce

**Apple Cranberry Cornbread Stuffed Chicken**  
with Creamy Chicken & Herb Sauce

**Panko Parmesan Christmas Chicken**  
with Spinach & Roasted Tomatoes

in a Creamy Roasted Garlic Parmesan Sauce

**Grilled Orange & Ginger Glazed Chicken**

**Jack Daniel's BBQ Smokehouse Chicken**

with Hickory Bacon, Cheddar Jack Cheese,  
& BBQ Whiskey Glaze

## PORK

*Please Select One (1)*

**Grilled Cranberry Teriyaki Pork Cutlet**  
**Panko-Parmesan Pork with Tomato Basil Sauce**

**Cherry Cola Glazed Pit Ham**

with Pineapple Compote

**Traditional Italian Sausage, Peppers & Onions**

**Rosemary & Garlic Roasted Pork Loin**

with Honey Mustard Sauce & Apple, Onion,  
Sausage Cornbread Stuffing

**Price Includes Your Selection Of:**

***Assorted Rolls & Butter***

***One (1) Salad***

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

***Three (3) Accompaniments***

Disposable Plates, Napkins, Cutlery,  
and Serving Utensils.

No Substitutions, Exchanges, or Modifications

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

## SIDES & ACCOMPANIMENTS

*Please Select Three (3)*

**Brown Sugar & Honey Mustard Glazed Roasted Carrots**  
**Whipped Butternut Squash with Brown Butter & Sage**  
**Butter Bathed Sweet Peas & Pearl Onions**

**Classic Green Bean Casserole**

**Roasted Brussels Sprouts with Bacon & Hot Honey Drizzle**

**Roasted Winter Vegetable Medley**

**Yukon Gold Butter & Chive Whipped Potatoes**

**Rosemary & Garlic Roasted Potatoes**

**Old Fashioned Scalloped Potatoes**

**Potato & Cheese Casserole**

**Smoked Gouda & White Cheddar Mac & Cheese**

**Rigatoni ala Vodka**

**Baked Stuffed Shells Marinara**

**Butternut Squash Ravioli**

with Pumpkin Alfredo Cream Sauce

**Festive Wild Rice**

with Cranberries, Toasted Pumpkin Seeds  
& Golden Raisins

## ***PRICING:***

### **Pick Up Only**

**\$24.95 per Person plus 7.35% Tax**

Delivery Available for Additional Fee

### **Basic Setup**

(Chafing Dishes & Food Table Coverings)

**\$24.95 per Person plus 7.35% Tax**

**& 22% Service Fee**

### **Fully Catered**

(Catering Staff Included )

**\$34.95 per Person plus 7.35% Tax**

**& 22% Service Fee**

\*PRICES DO NOT INCLUDE SPECIALTY RENTALS\*

**info@matthewscatering.com**

**860-564-3543**



## **Festive Holiday Upgrades** (Additional Cost per Person)

### ***ENTRÉE ADDITIONS***

#### **BEEF**

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

**Herb Roasted Sirloin of Beef (+5 pp)**  
with Peppercorn Sauce

**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 (+\$4 p/p)**  
in Marinara

#### **SEAFOOD**

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

**Seafood Stuffed Sole (+\$8 p/p)**  
with Lobster Newburg Sauce

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

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

#### **VEGETARIAN/VEGAN**

**Vegan-Roasted Winter Vegetable**  
**Shepherd's Pie (+4 pp)**

topped with Whipped Sweet Potatoes  
-Butternut Squash, Parsnips, Turnips, Potatoes,  
Peas, Corn, Carrots & Green Beans

**Vegetarian-Whipped Ricotta**  
**& Basil Polenta (+4 pp)**

with Wild Mushroom Ragu  
**Vegetarian-Eggplant Rollatini Florentine (+4 pp)**  
with Marinara

### ***STATIONARY APPETIZERS***

#### **Festive Charcuterie (+10 per person)**

Smoked Mozzarella, Aged Balsamic & Cipollini  
Onion Asiago, Vino Rosso Asiago Sharp Provolone,  
Belgioioso Gorgonzola Wedge, Marinated  
Mozzarella Balls, Basil Whipped Ricotta with  
Roasted Tomato & Onion Jam, Sliced Prosciutto  
Ham, Genoa Salami, Spicy Pepperoni & Aged  
Capicola, Marinated Olives, Sweet Gherkin Pickles,  
Salted Almonds, Sweet Fig Jam, Dried Dates & Figs  
Toasted Crostini, Sliced Focaccia Bread  
& Rustic Crackers

#### **Holiday Market Table (+10 per person)**

Cabot Sharp White Cheddar, Smoked Gouda,  
Herbed Boursin, Cranberry Stilton,  
Mango-Ginger Stilton. Horseradish Cheddar,  
Maytag Bleu Cheese Wedge, Warm Brie with Apple,  
Dried Cherry & Almond Compote, Whipped Feta  
with Hot Honey Drizzle, Spiced Pecans,  
Smoked Beef Sausage, Half Sour Pickles, Sweet  
Bread & Butter Pickles, Fresh Cut Garden  
Vegetables, Creamy Toasted Onion & Chive Dip,  
Dill Pickle Ranch Dip, Roasted Red Pepper Hummus  
Hearty Crackers & House Baked Crostini

#### **Rip & Dip Pretzel Bar (+8 per person)**

##### ***Select Three Dips***

Roasted Garlic, Spinach & Artichoke  
Caramelized Onion, Bacon & Chive  
Buffalo Chicken Ranch  
Blue Crab & Shrimp White Cheddar  
Ale & Cheddar Cheese  
Queso Fresca with Roasted Corn & Jalapeno  
Served with Warm Salted Pretzel Sticks, Ripped  
Dark Pumpernickel, Rye & Sourdough Breads  
Sliced Focaccia & Toasted Crostini

#### **Flatbread Bar (+6 per person)**

##### ***Select Four Flatbreads***

**Margherita**-Pesto Base, Mozzarella,  
Diced Tomatoes, Basil & Balsamic Glaze  
**Traditional Pepperoni**-Red Sauce Base, Mozzarella,  
Pepperoni & Italian Seasoning  
**Bronx Bomber**-Red Sauce Base, Mozzarella,  
Provolone, Sliced Beef Meatballs & Basil  
**Smoke House**-Cheese Sauce Base, Mac & Cheese,  
Cheddar Cheese, BBQ Pulled Pork, Crumbled Bacon,  
BBQ Drizzle  
**Buff-a-Que Ranch**-Ranch Base, Cheddar Cheese,  
Buffalo Chicken, Roasted Red Onion,  
Crumbled Blue Cheese, Buffalo & Ranch Drizzle  
**Pig-n-Fig**-Sweet Fig Jam, Crumbled Goat Cheese,  
Prosciutto, Arugula & Balsamic Glaze  
**Spinach & Mushroom**-Alfredo Sauce,  
Chopped Spinach, Portobello Mushrooms, Sundried  
Tomatoes, Fontina & Provolone Cheese with Roasted  
Red Pepper Coulis



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## **Festive Holiday Upgrades** (Additional Cost per Person)

### ***APPETIZERS***

(Passed or Stationary)

**Priced per Piece-50 Piece Minimum**

**In 50 Piece Increments**

**Jack Daniels BBQ Glazed Chicken**-\$3 per piece  
**Buffalo Chicken Puffs** with Creamy Ranch Drizzle  
 & Bleu Cheese Crumbles-\$3 per piece  
**Curry Chicken Salad** with Roasted Shallots  
 & Apples on Toasted Naan  
 with Mint Yogurt Drizzle-\$3 per piece  
**Chicken & Lemongrass Potsticker** with Sesame  
 Ginger Sauce-\$3 per piece  
**Southwest Chicken Egg Roll** with Avocado Cilantro  
 Ranch Dipping Sauce-\$4 per piece

**Korean BBQ Glazed Beef Skewer**-\$4 per piece  
**Philly Cheese Steak Egg Rolls** with Creamy  
 Horseradish & Chive Sauce-\$4 per piece  
**Teriyaki, Cranberry & Ginger Meatballs** with  
 Green Onion-\$4 per piece  
**Beef & Cilantro Empanada** with Chipotle Mayo  
 Dipping Sauce-\$4 per piece  
**Garlic Bread Steak Bite Crostini**-Whipped  
 Gorgonzola Cream, Sliced Beef & Tangy  
 Horseradish Sauce-\$4 per piece

**Pork & Cabbage Dumplings**  
 with Honey Garlic Sauce-\$3 per piece  
**BBQ Pulled Pork-Mac & Cheese Egg Rolls**  
 with Sweet Vidalia Onion BBQ Sauce-\$3 per piece  
**Sweet & Sassy Candied Bacon Bites**-\$3 per piece  
**Hot Honey Pork Belly & Cabbage Bao Bun**-\$3 per piece  
**Classic Franks in Puff Pastry**  
 with Spicy Brown Mustard-\$3 per piece

**Soy Maple Scallops wrapped with Bacon**-\$5 per piece  
**Maryland Crab Cake with Old Bay Mayo**-\$5 per piece  
**Crab Rangoon Egg Rolls**-\$4 per piece  
**Traditional Shrimp Cocktail** with Bloody Mary  
 Cocktail Sauce-\$5 per piece  
**Coconut Shrimp with Sweet Chili Jam**-\$4 per piece  
**Spinach & Feta Puffs & Roasted Pepper Sauce**-\$2 per piece  
**French Onion Soup Crostini**-\$2 per piece  
**Roasted Tomato Bisque** with Mini Sourdough  
 Grilled Cheese Toast-\$2 per piece  
**Tomato, Mozzarella & Basil Skewers** with  
 Balsamic Glaze-\$2 per piece  
**Brie, Raspberry & Almond Phyllo Bite**-\$2 per piece



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### ***DESSERTS***

**Warm Apple Crisp** (+\$5 pp)  
 drizzled with Caramel-served with Vanilla Bean Ice  
 Cream & Whipped Cream  
**Banana Pudding Trifle** (+\$5 pp)  
**Eggnog Bread Pudding** (+\$5 pp)  
 with Sugar Cookie Cream Anglaise  
**Decadent Flourless Chocolate Cake** (+\$5 pp)  
 with Dark Cherry Sauce & Whipped Cream  
**Old-Fashioned Pumpkin Pie** (+\$5 pp)  
 with Whipped Cream  
**Gingerbread & Butterscotch Parfaits** (+\$5 pp)

### ***COFFEE STATION***

**Additional \$4 per person**

Freshly brewed New England roasted regular coffee,  
 decaffeinated coffee & assorted flavored teas  
 Served with creamer, sugar & sweeteners

### ***HOLIDAY MOCKTAIL BAR***

**Additional \$10 per person**

Cranberry Margarita, Apple Cider Mule,  
 Pomegranate Orange, Cran-Apple-Maple Punch &  
 Cranberry Ginger Spritzer

### ***BEVERAGES***

**Additional \$3 per person**

Pepsi Products & Spring Water Bottles

