



2026 WEDDING MENU



1. Front Page

2. Table of Contents

3. Greeting Message

4. Stationary Appetizers

5. Chef Attended Stationary Appetizers

6. Passed Appetizers

7. Passed Appetizers (cont.)

8. Family Style Salads

9. Plated Meals

10. Plated Steakhouse Dinner

11. Buffet Style Dinners

12. Buffet Style Dinners (cont.)

13. Dessert Stations

14. Late Night Snacks

15. Dinner Stations

16. Pricing Summary

Table of Contents



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 Catering 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.
- Fresh Seasonal Salad with Bakery Basket and Butter served Family Style and After-Dinner Coffee & Tea Service
- Buffet, Family Style Dinner, or Individually Plated Dinner
- 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.

PRE-DINNER APPETIZER STATION

Rustic Charcuterie Display

Selection of Old World Aged Italian Cheeses, & specialty Meats,
Marinated Olives, Spinach & Artichoke Dip,
Heirloom Tomato-Mozzarella Medley,
Pesto Whipped Ricotta with Roasted Tomatoes, Garlic, and Basil
Vine Ripened Grapes, Seasonal Berries, Roasted Sea Salted Almonds
Sweet Preserves, Dried Figs, Apricots, and Dates
Hearty Table Crackers, Sliced Breads & Baked Crostini

Farmer's Market Gathering Table

Blocks, Wedges, and Slices of Imported & Domestic Cheeses,
Seasonal Fruits and Berries, Dried Figs, Apricots, and Dates
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 and Roasted Spiced Nuts

Bruschetta/Tapas Bar

Tuscan Tomato & Basil Salsa, Olive Tapenade,
Eggplant Compote, White Bean-Garlic & Parmesan Dip,
Roasted Red Pepper & Sundried Tomato Confit, Marinated Artichoke Hearts
Marinated Mozzarella, Whipped Goat Cheese Spread,
Meyer Lemon & Honey Infused Ricotta Cheese, Fig Jam
Toasted Garlic & Herb Bruschetta, Sliced Crusty Breads

Mediterranean Mezze Table

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



CHEF ATTENDED PRE-DINNER APPETIZER STATION

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, Tajin, and Chipotle Ranch

Asian Dim Sum Dumpling Bar -

Served with Bamboo Chopsticks and Paper Takeout Containers

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, Yum-Yum 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!

BEEF

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

Honey-Teriyaki Beef Skewer with Sesame Seeds and Green Onion

Barbacoa Beef 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

Beef Empanada with Spicy Tomato Relish

CHICKEN

Fried Chicken & Waffle with Hot Honey

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

Sausage, Fennel and Asiago Arancini



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

Mini Lobstah Rolls (Hot Buttered or Cold Lobster Salad) ***MKT**

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



SURF & TURF

Chorizo and Shrimp Skewer with Cajun Aioli ***MKT**

Steak and Shrimp Skewer with House Chimichurri ***MKT**

Chicken and Shrimp Skewer with Teriyaki Sauce ***MKT**

***MKT indicates that Additional Charges Apply**



FARM TO TABLE (VEGETARIAN) –

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

Smoked Gouda and White 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 Quinoa 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 SALAD (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

Italian Love Salad

Fresh Greens, Genoa Salami, Pepperoni,

Mozzarella Balls, Roasted Garlic Cloves, Olive Medley,

Roasted Red Peppers, Blistered Grape Tomatoes

Served with Creamy Italian Dressing

Steakhouse Style Salad

Chopped Iceberg Lettuce, Grape Tomatoes, Cucumbers,

Crumbled Bacon, and Blue Cheese Crumbles

Served with Creamy Blue Cheese Dressing

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



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



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. Plated Meals include Salad, Freshly Baked Rolls + Butter, Dessert, and our Signature Coffee Service

BEEF ENTRÉE

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

CHICKEN ENTRÉE

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

SEAFOOD ENTRÉE

New Bedford Baked Cod with Roasted Corn, Cherry Tomato, and Red Onion Relish with Chimichurri
Faroe Island Pan Seared Salmon with Citrus Herb Compound Butter and Fresh Chives
Crab and Shrimp Stuffed Sole with Lobster-Chive Beurre Blanc Sauce, and Lemon Garnish
Pan Seared Blackened Mahi-Mahi with Pineapple Mango Sweet Chili Salsa, and Green Onions

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
Pork Milanese 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, Mascarpone 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
Beef Tenderloin Filet
Pan Seared Sea Bass
Grilled Center Cut Atlantic Swordfish
Charred Double Lobed Chicken Breast
Thick Double Cut Pork Chop

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
Bearnaise Sauce
Sauce Diane
Smokey Chimichurri
Gorgonzola Cream
Creamy Horseradish Sauce
Classic Crab Oscar



MAKE IT A DUET!

Priced According to Market

Jumbo Maryland Crab Cake
Fire Grilled Colossal Shrimp
Seafood Baked 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 ***MKT**

BUFFET STYLE DINNERS

ALL DINNER BUFFETS INCLUDE A SIGNATURE SALAD & BAKERY BASKET SERVED FAMILY STYLE OR ON THE BUFFET LINE

SUMMER GRILL

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 Roasted Potato Medley
with Olive Oil and Fresh Dill

Chilled Cheese Tortellini Caprese Salad
with Tomatoes, Fresh Mozzarella, and Fresh Basil

Roasted Summer Vegetable Medley with Carrots, Snap Peas,
Broccoli, Cauliflower, Zucchini, Yellow Squash, and Bell Peppers
Lemon Asparagus Mascarpone Risotto
with Fresh Herbs and Grated Parmesan

NEW ENGLAND HARVEST

BEEF ENTRÉE

Maple Bourbon Braised Boneless Short Ribs, Pan Glaze
and Root Vegetable Garni

CHICKEN ENTRÉE

Apple Cranberry Cornbread Stuffed Chicken
with Cider Gravy and Fresh Sage

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 with Pan Gravy

Pan Roasted Brussel Sprouts tossed with Hot Honey

Wild Rice Pilaf with Butternut Squash, Cranberries,
and Pumpkin Seeds

Succotash Salad – Roasted Corn, Red Onion, Lima Beans, Fava
Beans, and Red Potatoes in a Dijon Mustard Vinaigrette

TASTE OF TUSCANY

BEEF ENTRÉE

Osso Bucco Boneless Short Ribs
with Parmesan-Parsley Gremolata

CHICKEN ENTRÉE

Garlic Herb Parmesan Breaded Chicken
with Lemon Garlic Butter Sauce

PORK ENTRÉE

Traditional Pork Milanese
with Wild Mushroom Marsala Sauce

SEAFOOD ENTRÉE

Traditional Shrimp Scampi with Linguine Pasta

ACCOMPANIMENTS

Rigatoni ala Vodka with Freshly Grated Parmesan Cheese
and Crushed Red Pepper Flakes

Roasted Garlic & Asiago Red Skin Mashed Potatoes

Pan Roasted Broccolini with Garlic
and Extra Virgin Olive Oil

Traditional Eggplant Rollatini Florentine with Marinara
Basket of Freshly Baked Garlic Knots



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

BUFFET STYLE DINNERS (CONT.)

ALL DINNER BUFFETS INCLUDE A SIGNATURE SALAD & BAKERY BASKET SERVED FAMILY STYLE OR ON THE BUFFET LINE

SOUTHERN TABLE

BEEF ENTRÉE

Brown Sugar Chili Rubbed Beef Brisket
with Blackberry Barbeque Sauce

CHICKEN ENTRÉE

Buttermilk Fried Chicken Thigh with Waffles
and Hot Honey Drizzle

PORK ENTRÉE

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

SEAFOOD ENTRÉE

Cajun Seafood Boil with Jumbo Shrimp, Smoked Sausage,
Corn, Carrots, Okra and Potatoes

ACCOMPANIMENTS

Southern Style Potato & Egg Salad with Sweet Pickle Relish
Smokehouse White Cheddar Mac & Cheese
Watermelon, Strawberry, and Mint Salad
Honey Whiskey Glazed Carrots
Basket of Freshly Baked Cornbread and Biscuits



FARM TO FORK

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 Garden Vegetable & Herb Butter

ACCOMPANIMENTS

Smoked Paprika & Brown Sugar Roasted Sweet Potatoes
Chilled Roasted Vegetable Couscous Salad
Wild Mushroom, Porcini and Baby Spinach Rice Pilaf
Honey Butter Roasted Skillet Corn
Brussel Sprout, Bacon, and Onion Hash



HAPPILY, EVER AFTER

BEEF ENTRÉE

Chef Carved French Onion Crusted Sirloin with Port Wine
Demi-Glace

CHICKEN ENTRÉE

Pan Roasted Breast of Chicken
with Roasted Shallot Mustard Maderia Sauce

PORK ENTRÉE

Traditional Pork Marsala with Wild Mushroom Marsala Sauce

SEAFOOD ENTRÉE

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

ACCOMPANIMENTS

Loaded Mashed Potatoes with Chives, Bacon, Sour Cream,
and Cheddar Cheese
Green Beans with Toasted Almonds and Shallot Brown Butter
Spinach and Garlic Ravioli with Marinara, Asparagus, Portabella
Mushrooms, and Blistered Tomatoes
Marinated Cucumber, Tomato, and Onion Salad
with Balsamic Vinaigrette and Gorgonzola Cheese



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COFFEE SERVICE – INCLUDED WITH PLATED & BUFFET DINNERS

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

DESSERT STATIONS

SMALL BITES

Presented in Individual Cups

Please Select Three (3)

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



YOU ARE THE APPLE TO MY PIE

Freshly Baked Pies Sourced from Local Bakery

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

Additional Costs Apply – Not Included in Base Catering Package
Each Dessert Station is Creatively Displayed Following Dinner!

HERE'S TO THE WAFFLE-Y WEDDED

Build-Your-Own Station

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

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

ITALIAN CANNOLI BAR

Please Select Three Flavors (3)

Traditional Cannoli
Pistachio
Hazelnut
Espresso
Pumpkin
Limoncello
Maple Bacon

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



SUMMER SHORTCAKE

Build-Your-Own Station

Buttermilk Biscuits
Vanilla Pound Cake
Lemon 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 CUP

Displayed Build-Your-Own Station or Passed By Server

Seasoned Ground Beef with Cheddar Jack Cheese, Salsa, Shredded Lettuce, Tomatoes, Sour Cream, Crushed Tortilla Chips

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

STRAWBERRY & CHOCOLATE CUPS

Fresh Strawberries smothered in Chocolate Ganache topped with Chopped Pistachios and Striped Chocolate Curls



DESIGN YOUR OWN DINNER STATION PACKAGE

Dinner Stations can be a stand-alone event (minimum of three stations) OR used as an enhancement to any menu option – Station must be ordered for total guest count of the event

Chef Attended Carving Station

Select One:

Traditional Roasted Turkey with Turkey Gravy, Apple-Cranberry-Orange Relish, and Potato Rolls

Cherry Cola Glazed Ham with Roasted Peach-Vidalia Onion Jam, Pan Glaze, and Buttermilk Biscuits

Cracked Black Pepper and Sea Salt Prime Rib of Beef with Fresh Horseradish, Creamy Horseradish Sauce, Pan Au Jus, and Parker House Rolls

Roasted Tenderloin of Beef with Gorgonzola Butter, House Chimichurri, and Brioche Rolls

Multiple Proteins can be selected for an additional cost per person



Mac & Cheese Bar

Cavatappi Pasta and our Signature 7 Cheese Mac Sauce

Included Toppings:

Sliced Grilled Chicken, Crumbled Bacon, Broccoli, Green Onions, Jalapenos, Crispy Onions,

Shredded Cheddar Jack Cheese, Smoked Gouda Cheese, Hot Honey, Buffalo Sauce, Ranch, and BBQ Sauce

Available for an Additional Cost:

BBQ Burnt Ends Brisket, Braised Pork Belly, or Chunked Fresh Lobster Meat ***MKT**



Asian Rice Bowl/Noodle Bar Station

Included Proteins: Teriyaki Chicken, Korean BBQ Pork Belly, and Honey Garlic Shrimp, Sesame Ginger Tofu

Choice of: Jasmine Rice or Lo Mein Noodles

Included Toppings: Napa Cabbage, Green Onions, Bean Sprouts, Straw Mushrooms, Carrots, Sesame Seeds, Edamame, Wasabi, Pickled Ginger, Hoisin Sauce, Soy Sauce, Sweet Chili Jam, Yum-Yum Sauce, Siracha Aioli and Teriyaki Sauce

Slider Station

Served with Choice of House Kettle Chips or Waffle Fries

Select Three:

BBQ Pulled Pork with Apple Onion Slaw, Sweet Pickle Chips, Honey BBQ Sauce

Cheeseburger Slider with American Cheese, Diced Onions, Dill Pickles, Ketchup and Mustard

Crab Cake Slider with Old Bay Mayo and Sweet Corn Relish

Nashville Hot Fried Chicken with Pepperjack Cheese, Hot Honey Drizzle and Southern Slaw

Shredded Buffalo Chicken with Blue Cheese Crumbles, Ranch Dressing, Buffalo Sauce, and Crispy Onions

Black Bean & Corn Veggie Slider with Pickled Red Onions, Chopped Kale, and Harissa Sauce

Hot Buttered or Traditional Chilled Lobster Rolls *MKT****

Bacon Bar

Thick Cut Slab Bacon Carved to Order

Choice of Two Rubs:

Cracked Peppercorn & Garlic

Maple Brown Sugar Candied Bacon

Chipotle Cinnamon

Applewood Smoked

Siracha Honey

Served with: Buttermilk Biscuits, Brioche Buns, Jalapeno Peach Chutney, Roasted Apple-Onion Jam, Tomato-Garlic-Balsamic Relish, Crumbled Gorgonzola Cheese, Smoked Cheddar Cheese

Pasta Station

Included Pastas:

Rigatoni ala Vodka

Cheese Tortellini with a Classic Beef & Pork Bolognese Sauce

Cavatappi Alfredo with Grilled Chicken & Broccoli

Other Pasta Entrees available upon request.

Served with: Crushed Red Pepper, Grated Parmesan, and Garlic Knots

Suggested Packages

Elegant Simplicity

Includes:

Pre-Arrival Hydration Station

Pre-Dinner Stationary Appetizer

Bakery Basket of Rolls and Butter

+

Choice of One Signature Salad

Served Family Style

OPTION 1:

Plated Dinner

2 Proteins, 2 Accompaniments,
and 1 Alternative Entree

- OR -

OPTION 2:

Buffet Style Dinner

2 Proteins, 3 Accompaniments,
and 1 Alternative Entree

Signature Coffee Service

Signature Wedding

Includes:

Pre-Arrival Hydration Station

Pre-Dinner Stationary Appetizer

Choice of Four Passed Appetizers

Bakery Basket of Rolls and Butter

+

Choice of One Signature Salad

Served Family Style

OPTION 1:

Plated Dinner

3 Proteins, 2 Accompaniments,
and 1 Alternative Entree

- OR -

OPTION 2:

Buffet Style Dinner

3 Proteins, 4 Accompaniments,
and 1 Alternative Entree

Signature Coffee Service

Choice of Dessert Station

Creatively Inspired

Includes:

Pre-Arrival Hydration Station

Pre-Dinner Stationary Appetizer

Choice of Six Passed Appetizers

Bakery Basket of Rolls and Butter

+

Choice of One Signature Salad

+

Plated Pasta Course

Served Family Style

OPTION 1:

Plated Dinner

3 Proteins, 2 Accompaniments,
and 1 Alternative Entree

- OR -

OPTION 2:

Buffet Style Dinner

4 Proteins, 4 Accompaniments,
and 1 Alternative Entree

Signature Coffee Service

Choice of Dessert Station

Choice of Late-Night Snack

Personalized Packages always available upon request

Additional Cost May Apply Due to Market Pricing

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