



Catering Menu

BREAKFAST OPTIONS

(10 person minimum):

(please select from items below and we would be happy to provide a quote)

Assorted Pastries, Muffins, and Croissants with Butter & Jam

Cinnamon Rolls

Breakfast Breads

Assorted Bagels with cream cheese, butter, jams

Assorted Yogurt Cups with Granola

Fresh Fruit Bowl

Fresh Cut Fruit Platter

Assorted Quiche

Baby Portobello, tomato, mozzarella & parmesan

Classic Lorraine with bacon and Swiss

Sundried Tomato and Mushroom

Scrambled Eggs

Scrambled Egg Buffet

Applewood Smoked Bacon

Turkey Sausage Links

Breakfast Sausage Patties

Sausage Gravy & Biscuits

Buttermilk Pancakes

French Toast

Crescent Roll Breakfast Sandwiches

Biscuit Station

Homemade biscuits, jams, jellies, honey butter, sausage gravy, country ham

Starbucks Coffee, Cream, Sugar



MORNING OR AFTERNOON SNACKS (10 person minimum):

(please select from items below and we would be happy to provide a quote)

Fresh Fruit Platter

Whole Fresh Fruit

Tea Sandwiches

*Turkey breast, honey walnut cream cheese, sliced apple
Cucumber and watercress on small pumpernickel bread
Ham and cheese on a variety of tortilla shells, cut small
pieces*

Pastries

Cookies and Brownies Platter

Cookie Platter

Chips and Dip with Salsa

Hummus & Chips

Potato Chips, Individual Bags

Assorted Beverages Available:

Can Soda

Bottled Water

Lemonade Service

Iced Tea Service

Assorted Juices

Starbucks Coffee Service



HORS D'OEUVRES – Table Placement

Crudité Display of Fresh Vegetables & Dip

Rainbow Array of Seasonal Fresh Fruit

“Chips & Dips”

Assortment of chips, tortillas, fresh baked pita chips, buttermilk-garlic dip, fresh salsa and garbanzo hummus

Domestic and Imported Cheeses

With cracker assortment and crusty fresh bread

Gulf Shrimp Cocktail

Classic cocktail with fresh lemon

Marinated Grilled Vegetables

HOT HORS D'OEUVRES – Pass Around

Greek Spanakopita

Feta cheese, wilted spinach, phyllo pastry

Gulf Coast Mini Crab Cakes

With Spicy Creole Remoulade Sauce

Mushroom Caps, Italian Sausage, Manchego Cheese

Roasted Garlic Meatballs

Chipotle Marinara

Madras Curry Pork Loin Sate

with Apricot Raita

House Made Petite Quiche

*Hickory Smoked Bacon with Premium Swiss and Parsley
Vermont Cheddar with Cured Ham and Caramelized Onion
Baby Portobello with Tomato, Mozzarella, and Parmesan
Grilled Lemon with Oregano Chicken, Feta and Spinach
Fresh Crabmeat with Neufchatel and Fresh Herbs*

Cajun Barbeque Pork Tartlet with Pepper Jack & Cheese

Bacon Wrapped Shrimp – on a bamboo knot (a favorite!)

Zucchini Roasted Prawn

With Mint Cocktail Sauce

Twice Baked Potato Shots

Creamy crème fraiche mashed potatoes, shredded cheese, green onion garnish

Chicken Confit & Apple Quesadilla, Tres Cheeses

Korean BBQ Chicken Satay

Hoisin Asian Meatballs

Chicken and Bacon Satay

Scallop BLT “Bites”

COLD HORS D’OEUVRES – Pass Around

Blackened Beef Carpaccio and Wasabi Cream on Crostini

Maple Cream, Mandarin Orange & Candied Bacon Tartlet

Spanish Chorizo, Roasted Garlic & Pepper Knots

Canapés – White Gazpacho Shot

Pickled Green Tomato & Garlic Phyllo Tart

Peruvian-Style Ceviche

Assorted seafood, vegetables, cilantro, lime juice

Cucumber Cups

Seared Beef Tenderloin Mini Sandwiches

With Mustard-Horseradish Sauce

Vegetable Crudité Shooters

Fresh julienne cut vegetables, savory chipotle ranch dressing

Crispy Crab Wonton

Crispy salted wonton topped with house made crab salad

Butternut Squash, Ricotta and Sage Crostini

Charcuterie Party Cups – in a wonton wrapper

Mediterranean Crostini with chickpeas and olives

Caprese Skewers

Buffalo mozzarella, grape tomatoes, basil

Assorted Fruit Skewers

Assorted cut fruit on a skewer

Sesame Chicken in Wonton Cups

SANDWICHES

Deli Sandwich Platter

Cold cuts and salads on assorted breads with lettuce, tomato and condiments on the side

Wrap Platter

Cold cuts and salads on assorted wraps with condiments on the side

Mini Croissant Sandwiches

*Filled with chicken salad, tuna salad and egg salad with lettuce
Tomatoes on the side.*

Mini Deli Sliders

*Assorted turkey, roast beef and ham with cheese on slider rolls.
Lettuce and tomato and condiments on the side.*

Cold Cuts Platter

Assorted platter of meats and cheeses, breads and rolls. Condiments on the side.

Charbroiled Burger Bar (Chef assist required)

*All beef burgers, sliced cheese, lettuce, tomato, shaved onion. Traditional
Condiments to include mustard, mayo, ketchup, BBQ Sauce*

Franks and More Hot Dog Bar

*Roasted beef hot dogs, grated cheddar, chili dog sauce, grilled onions, ketchup, mustard,
piccalilli relish*

SALADS

St. Matthew's House Salad

Mixed greens, cucumber, carrot curls, mandarin oranges, balsamic vinaigrette

Baby Iceberg Lettuce

House bacon bits, fried onions, bleu cheese, toasted walnut dressing

Baby Spinach and Arugula Salad

Shaved fennel, honey spiced pecans, strawberry vinaigrette

Spanish Caesar Salad

Romaine lettuce, toasted chili croutons, crispy ham, cilantro-garlic dressing

Southwestern Caesar Salad

Romaine hearts, shaved Jack cheese, chili spiced croutons, garlic-cilantro dressing

Iceberg Lettuce Heart Wedges

With crispy onions, bleu cheese, bacon, 1000 Island Dressing

Traditional Caesar Salad

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Garden Salad

Mixed lettuce, tomato, lemon vinaigrette

Mixed Baby Greens Salad

Mixed baby greens, praline pecans, strawberries, balsamic vinaigrette

Spinach Salad

Baby spinach, dried cranberries, bleu cheese crumbles, raspberry vinaigrette

Mom's Ham and Bow Tie Pasta Salad

Honey glazed ham, bell pepper, celery, paprika mayonnaise

Antipasto Pasta Salad with Red Wine Vinaigrette

Cured meats and cheese, marinated vegetables, red wine vinegar, EVOO

Classic Potato Salad

Cajun Roasted Red Bliss Potato Salad
with roasted pepper dressing

Southern Style Coleslaw

Primavera Penne Pasta Salad

Quinoa with Vegetables Salad

SOUPS

(Sold by the quart. 3-4 servings per quart)

Smoked Chicken Tortilla Soup

Garden Vegetable Minestrone

Manhattan Style Clam Chowder

Tomato Bisque

Italian Wedding

Sausage & Lentil

New England Seafood Chowder

HOT ENTRÉE SELECTIONS (10 person minimum)

Entrée – select one from options below

Salad – select one from options below

Sides – select two from options below

Served with rolls and butter

ENTRÉE OPTIONS:

Traditional Roasted Tom Turkey Dinner

Lemon Rosemary Grilled Chicken Breast

Hickory Smoked Chicken Breast

Tarragon and Chocolate Mint Charbroiled 8-Way Chicken

Mojo Chicken

Grilled mojo marinated chicken breasts

Rosemary & Orange Glazed Chicken

Bacon Wrapped Petit Filet

Kona Crusted Beef Tenderloin

Irish Corned Beef & Cabbage

With potatoes and carrots

Season Oven Roasted Prime Rib (carving station with chef assist)

With au jus, horseradish sauce

Old Fashioned Pot Roast

Charbroiled Petit Filet Mignon

Big Island Kahlua Pork Loin

Ginger hoisin sauce, natural au jus

Apple Cider Smoked Pork Loin

Red potato hash, sweet corn cobbettes, golden raisin jus

Roast Pork Loin

With apple chutney, potato gratin, green beans and mushrooms

Glazed Ham

Sliced and served with roasted sweet potatoes

BBQ Spare Ribs

Buccaneer Rub, Dr. Pepper & Vanilla BBQ Sauce

Braised Pork Carnitas Casserole

Broiled Tilapia, Vera Cruz Style

Tomatoes, green olives, capers, Spanish onion nage

Lemon Butter Broiled Tilapia

Mirin Glazed Atlantic Salmon

Sesame, spinach, scallion-tomato relish

Sesame Ginger Grilled Salmon

Vegetable Bombay

With green and wax beans, baby carrots, red potato, green lentils, madras curry broth

SIDES FOR HOT ENTRÉE MENU (Select Two)

Roasted Seasonal Vegetables

Medley of root vegetables, olive oil, garlic, salt & pepper

Sautéed Green Beans

Garlic jalapeno, julienned red bell peppers, brown sugar

Broccoli & Cauliflower Medley

Harvest Corn

Roasted Broccoli

With onions and garlic

Sweet Peas
With baby onions

Honeyed Baby Carrots

Broccoli Rabe
Sautéed with garlic

Classic Scalloped Potatoes

Roasted Red Bliss Potatoes
Seasoned with rosemary and butter

Potato Cheese Au Gratin

Parsley New Potatoes

Roasted Baby Potatoes

Creamy Mashed Potatoes

Roasted Red Bliss Mashed Potatoes

Steamed Long Grain Rice

Mexican Rice

Home-style Macaroni & Cheese

Baked Beans

SALAD SELECTIONS FOR HOT ENTRÉE MENU (Select one)

St. Matthew's House Salad

Mixed greens, cucumber, carrot curls, mandarin oranges, balsamic vinaigrette

Mixed Baby Greens Salad

Baby spinach and baby arugula, praline pecans, strawberries, balsamic vinaigrette

Traditional Caesar Salad

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

THE FAJITA BAR (10 person minimum):

Comes with:

**Southwestern Caesar Salad
Chipotle Scented Chicken Breast Strips
Chili-Lime Cured Beef Fajitas
Mexican Rice
Vegetarian Black Beans
Grilled Peppers & Onions
Warm Flour Tortillas & Tortilla Chips
Shredded Cheeses, Salsa, Sour Cream**

Also Available:

Crispy Churros - (1 dozen minimum)
With cinnamon sugar dust

ITALIAN ENTRÉE SELECTIONS (10 person minimum):

Entrée – select one entrée from options below

Salad – comes with St. Matthew's House Salad

Served with rolls and butter

ITALIAN ENTRÉE OPTIONS:

Chicken Cacciatore

Peppers & onions, mushrooms and tomato sauce

Chicken Parmigianino

Italian Meatballs & Sausage

Chicken Francese

Lightly breaded chicken breast in lemon sauce

Meat Lasagna

Meat sauce layered with pasta, seasoned ricotta and mozzarella.

Vegetable Lasagna

Tender vegetables in a light tomato sauce with lots of cheese.

Eggplant Parmigianino

Generously layered with mozzarella and parmesan cheese.

Baked Ziti

Layers of pasta with ricotta, meat sauce and mozzarella.

Pasta Alfredo

Layers of pasta in a creamy parmesan sauce

Penne Pasta Pomodoro

Plum tomato, basil, EVOO

DESSERT:

Mini Dessert “Shots” (1 dozen minimum, per selection)

Your choice of strawberry shortcake, mini tiramisu, key lime cheesecake, or chocolate raspberry mousse, Pumpkin Pie (seasonal), chocolate candy cane(seasonal)

Assorted Homemade American Cookies

(Chocolate Chip, Chocolate Mint, Peanut Butter, Oatmeal Raisin, Sugar and more)

Assorted Tea Cookies

(Macaroons, Chocolate Dipped, Biscotti, Ginger, Marzipan)

Brownie and Bars

*Lemon, Brownies, Brownie Bites, Blondies, Chocolate Chip
7 Layer, Raspberry, Key Lime*

Crispy Churros (1 dozen minimum)

With cinnamon sugar dust

Mini Cheesecake Bites

Key Lime Pie

Cupcakes

Cakes

Regular Cakes

Vanilla • Chocolate • Marble • Coconut • Lemon • Almond

Premium Cakes

*Pumpkin • Sugar Free Vanilla or Chocolate • Old Fashioned
Chocolate • Carrot • Red Velvet • German Chocolate
• Tres Leche • Salted Caramel*

Fillings

*Dulce de Leche • Mocha • Chocolate
•Raspberry • Tiramisu • Mango • Strawberry Short Cake • White Chocolate Mousse •
Almond • Hazelnut • Key Lime • Lemon •
Banana • Vanilla • Cream Cheese •
Hazelnut • Caramel • Peanut Butter • Lemon Curd*

Custom Decorations priced accordingly*

SIZE	SERVES
6"	4 - 6
8"	6 - 10
9"	10 - 15
10"	15 - 20
12"	25 - 35
14"	40 - 50
16"	55 - 70
<i>Quarter Sheet Cake</i>	20 - 25
<i>Half Sheet Cake</i>	40 - 50
<i>Full Sheet Cake</i>	80 - 100

Pineapple Upside Down Cake

Chocolate Lava Cake

Cheese Cakes (4 lb)

Plain, Chocolate, Key Lime, Mango, Chocolate Mint, Raspberry, Strawberry, Oreo, Pumpkin

Specialty Desserts

Upon request

***Added charges: state sales tax 6% and service fee 18%(on food costs only)**

Additional Service Available

Chef on site - (4 hours, to handle carving/staging)

Servers - (minimum 4 hours)

Bartender - (minimum 4 hours)

Delivery & Set up (up to 15 miles then additional)

Return & Breakdown