

Weddings/Rehearsal Dinners

Private Parties

Corporate Events

Business Luncheons

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Graduation Parties

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# Mattison's®

**7275 South Tamiami Trail, Sarasota, FL 34231**

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**[www.Mattisons.com](http://www.Mattisons.com)**



Thank you for your interest in Mattison's Catering for your upcoming event!

Your event can be customized to be served as a buffet, family style or seated and served. Our menus are all custom designed; therefore if there is an item you wish to change or do not see, let us know and we are happy to create it for you! Here at Mattison's we have a strong commitment to quality, if the ingredients are available, our chefs can often make it. Any special requests such as styles, ethnic traditions, allergies or other special dietary needs, please let us know!

We look forward to serving you and your guests!

**If you would like to reserve a reception or party space at**

Mattison's  
**Forty-One**

**please call (941) 921-3400**

# Hors d'Oeuvres & Appetizers

## Seafood

### ***Fish***

**Bronzed Salmon Skewers** with maple Dijon sauce

**Smoked Salmon Mousse** on crispy flat bread with fresh dill, or in a Savory Eclair

**Smoked Salmon Bruschetta** with boursin, capers, red onion and basil infused olive oil

**Grouper Bites** with remoulade dipping sauce

**Seared Ahi Bamboo Skewer** with wasabi crème fraiche and sweet soy syrup

**Seared Ahi Tuna Bites** on a wonton crisp with wakame, wasabi crème fraiche and sweet soy drizzle

**Tuna Tango Tartare** fresh ahi, wonton crisps, pickled ginger

**Sesame Seared Tuna & Watermelon Skewers** with sweet soy drizzle

**Ahi Tuna Poke** in mini sesame cones or English cucumber cup

**Mini Potato Pancakes** topped with smoked salmon or caviar and crème fraîche

**Mote Sturgeon Caviar** with crème fraîche, diced red onion, capers; served on toast points

### ***Shellfish***

**Pesto Grilled Shrimp Skewers**

**Chilled Jumbo Shrimp** with cilantro cocktail sauce

**California Shrimp Cocktail** pancetta wrapped prawns, grilled and dipped in a mango-chili sauce

**Shrimp Rangoon Bites** with tempura fried jumbo shrimp, herbed cream cheese and Thai chili sauce

**Coconut and Macadamia Nut Shrimp** with mango-ginger dipping sauce

**Scallop or Red Snapper Ceviche** served in a baby Peruvian potato

**Seared Scallop Skewer** with mango chutney or bacon jam

**Seared Sea Scallops** wrapped in Applewood Bacon

**Mini Crab Cakes** with habanera remoulade

**Crab Stuffed Mushroom Caps** with habanera remoulade

**Oyster Shooter** in a shooter with lemon and cocktail sauce, orange juice, champagne or sake, sriracha, micro cilantro (*seasonal item*)

**Conch Fritters** with red pepper remoulade

# Meats & Poultry

## **Beef**

**Negimaki** sliced beef around a scallion then grilled in teriyaki sauce

**Beef Satay** with spicy peanut sauce or sweet soy

**Tenderloin and Brie Crostini** with horseradish cream and onion confit

**Beef Carpaccio** thinly sliced filet mignon, mustard vinaigrette, capers, parmesan on toast points

**Mini Beef Empanadas** with Monterey-Jack, green olives, & cilantro sour cream dipping sauce

**Cocktail Meatballs** with marinara sauce

**Sweet & Sour Meatballs**

**Swedish Meatballs** with cream sauce

**Beef “Wellington”** with goat cheese and fresh basil

**Beef Tenderloin Lollipops** with a sweet onion dijonnaise sauce

**Beef Tartar** in a mini sesame cone

**Mini Philly Cheese Steaks** with roasted garlic aioli

**Mini Cheeseburger Sliders** mini burger with tomatoes, provolone, pickles and Dijon mustard

**Pot Roast Stuffed Baby Red Skin Potatoes** with Gorgonzola and a port wine drizzle

**Grilled Bahamian Beef Kabobs** jerk seasoned sirloin steak, mushrooms, onions, green peppers

**Andouille Sausage Pinwheels** with smoked Gouda and creole mustard in a puff pastry

**Beef & Crispy Potato Skewers** with truffle aioli

## **Pork & Lamb**

**Mojo Pork** on crispy saffron risotto cakes with chimichurri sauce

**Prosciutto Wrapped Asparagus** grilled and stuffed with boursin

**Pork Tenderloin Brochettes** with spicy coconut sauce

**Mini Quiche** with ham and cheddar or bacon and spinach

**Savory Eclair** with bacon & mushroom

**Bacon & Sriracha Devilled Eggs**

**Spicy Pork Wontons** with Asian dipping sauce

**Mini Muffalettas** layers of marinated olive salad, capicola, salami, mozzarella, ham and provolone

**Prosciutto Wrapped Fine Imported Cheese** on a skewer

**Prosciutto or Bacon Wrapped Figs** with arugula, lemon zest and chèvre (*fresh figs are a seasonal item*)

**Eggplant Rollatini** with smoked mozzarella and prosciutto  
**Asparagus and Pancetta** wrapped in a puff pastry  
**Baby Lamb Chops** with sun-dried tomato and Parmesan tapenade

## ***Poultry***

**Duck and Mango Spring Rolls** with plum and Thai chili dipping sauce  
**Duck and Mushroom Profiteroles**  
**Duck Confit Crostini** with port wine grapes & goat cheese  
**Seared Duck Breast** thinly sliced and stuffed with spinach and pine nuts  
**Jerk Chicken Skewers** with fresh tropical fruit sauce  
**Espresso Chicken Skewers** with an espresso BBQ sauce  
**Herbed Crusted Chicken Brochette** with red onion and goat cheese drizzle  
**Thai Curry Chicken Satay**  
**Chicken & Waffle Sliders** with maple Buffalo sauce  
**Buffalo Chicken in Mini Waffle Cones** shredded chicken, topped with bleu cheese crumbles & fresh dill  
**Curry Chicken Samosas** with orange soy reduction  
**Crispy Chicken & Biscuits** with spiced honey drizzle  
**Frenched Chicken Wings** served with an Asian, buffalo or bourbon bbq sauce  
**Rumaki** chicken liver and water chestnuts wrapped in bacon  
**Hawaiian Chicken Satay** with pineapple teriyaki glaze  
**Sesame Chicken and Scallion Satay** with sweet soy drizzle  
**Thai Chicken and Toasted Cashew Crispy Spring Rolls** with sweet Thai chili sauce  
**Chicken and Caramelized Pears** with Gorgonzola and honey in filo cups

## **Vegetarian**

**Goat Cheese Bruschetta** marinated tomatoes and pesto goat cheese on crostini  
with basil olive oil and aged balsamic drizzle  
**Artichokes-Esther Style** crispy artichoke hearts with lemon & caper butter, with aged Parmesan  
**Stuffed Peppadew Peppers** with herbed goat cheese or boursin  
**Watermelon & Marinated Feta Skewers**  
**Crunchy Curried Carrot Potstickers** with soy ginger reduction  
**Fig, Goat Cheese & Honey** on Crostini  
**Wild Mushroom Tartlet** with arugula pesto  
**Spanakopita** spinach and feta phyllo triangles

**Goat Cheese Mousse** served on crostini with roasted red pepper relish and chives

**Spinach and Goat Cheese in Pastry Cups** with roasted red pepper coulis

**Fried Mushroom Ravioli** with a tomato sauce

**Kalamata Olive Tapenade** on crostini

**Mini Macaroni and Cheese Bites** breaded & baked, served on a skewer

**Ratatouille Stuffed Mushrooms** with zucchini, yellow squash, roasted red peppers, mushrooms, Parmesan

**Stuffed Mushrooms** with spinach, brie and port wine

**Tomato Mozzarella Tart** with basil pesto in a phyllo cup

**Portabella Mushroom Skewers** marinated & grilled, drizzled with extra virgin olive oil & red pepper aioli

**Tropical Fruit Kabobs** with raspberry yogurt sauce

**Vegetarian Strudels** spinach, ricotta and peppers baked in a puff pastry

**Artichoke Cakes** with goat cheese drizzle

**Southwest Springrolls** with, black beans, yellow rice and corn, tomato, avocado crema

**Caramel Apple and Goat Cheese** in a filo cup

**Deviled Eggs** traditional

**Warm Brie Profiteroles** with raspberries and almonds

**Mini Quiche** with spinach and feta cheese

**Roasted Garlic and Red Pepper Risotto Cakes**

**Caprese Salad Skewers** with mozzarella, grape tomatoes and basil with a balsamic reduction

**Stuffed Baby Red Skin Potatoes** small red potatoes stuffed with caramelized onions and Gorgonzola with balsamic reduction drizzle

**Sun-dried Tomato Crostini** with house made sun-dried tomato Parmesan pesto

## Displays & Stations

**Gourmet Cheese & Wild Seasonal Berry Display with Baked Brie** imported and domestic cheeses on a cascading display of marble with assorted crackers, flat breads, dried fruits and nuts

**Mediterranean** hummus, olive tapenade, baba ghanoush, roasted garlic spread, black olives, roasted red peppers and artichokes, spices; coriander, chili powder, cumin, curry, red pepper flakes, sriracha sauce; served with assorted crackers, pita points and flatbreads

**Antipasta** olives, artichokes, roasted red peppers, marinated tomatoes, prosciutto, salami, cappicola, fresh mozzarella, imported Italian cheeses with balsamic vinegar & extra virgin olive oil; served with fresh breads and flatbreads

**Asian Noodle Box** Thai noodles tossed in Pad Thai peanut sauce, sprouts, peanuts, snow peas, broccoli, bamboo shoots & carrots. Mix in ingredients to include: egg, grilled chicken & baby shrimp, Thai basil & cilantro, Served in an Asian to -go box with chopstix

**Chef's Carving Station** Your Choice: Beef Tenderloin, Roast Prime Rib, London Broil, Steamship Round, Roast Turkey, Leg of Lamb, Flank Steak, Porkloin or Pit Bone in Ham, Togarishi Crusted Ahi Tuna; served with cocktail rolls and appropriate sauces

**Chef's Pasta Bar** choice of sauce: marinara and alfredo; choice of toppings: pancetta, sundried tomatoes, mushrooms, roasted peppers, roasted eggplant, grated Parmesan and shredded mozzarella

**Farm Fresh Vegetable Platter** raw carrots, celery, broccoli, cauliflower, red peppers and grape tomatoes; basil pesto, Tuscan style ranch or garlic pesto aioli

**Tuscan Crudité** marinated and grilled portabella, zucchini, squash, asparagus and roasted red peppers with basil pesto aioli sauce

**Mashed Potato Martini Bar** Yukon Gold potato, pesto mashed potato and mashed sweet potato served with applewood smoked bacon, scallions, sour cream, brown gravy, shredded Cheddar, Gorgonzola and herbed butter in a martini glass

**Baked Potato Bar** with applewood smoked bacon, scallions, sour cream, brown gravy, shredded Cheddar, Gorgonzola and herbed butter

**Taco or Nacho Station** choice of beef, chicken, mahi mahi, and/or shrimp in a soft or hard taco shell with choice of toppings: tomato salsa, mango salsa, verde salsa, guacamole, refried beans, black olives, scallions, roasted corn, sour cream, lettuce, green onions, jalapeños, cilantro and hot sauces with spices on the side

**Whole Salmon Display** with cold poached or smoked salmon with capers, red onion, herbed cream cheese, egg whites and egg yolks; served with artisan flatbreads

**Fresh Raw Bar** fresh shrimp, crab and oysters garnished with lemons, limes, horseradish and cilantro cocktail sauce

**Cold Beef Tenderloin Display** sliced with silver dollar rolls, onion confit and horseradish cream sauce

**Slider Station** mini beef burger, BBQ pulled pork or mojo pulled chicken sliders with choice of toppings: tomatoes, roasted onions, shredded cheese, pickles, Dijon mustard, sautéed mushrooms, bacon & ketchup

**Southern Grits Bar** grits tossed and served: (cheese plain grits & shrimp grits with shrimp broth) served with toppings; scallions, butter, cheddar & parmesan cheeses, bacon, smoked sausage, mushrooms

**Sushi Rolls** California (crab and avocado), yellowfin tuna and smoked salmon with wasabi, ginger, wakeme salad and soy sauce

**Flatbread Station** bianco, duck confit, pepperoni, margherita

**Savory Crepe Station** with bacon, mushrooms, caramelized onions, grilled chicken, grilled shrimp, andouille sausage, peppers, spinach, artichokes, gruyere cheese, balsamic reduction

**Whole Suckling Pig Display** with tender pulled pork and beehive honey mustard sauce

**Low Country Boil** with shrimp, andouille sausage, new potatoes, corn on the cob, sweet onions

# Salads

**Mattison's House** baby field greens, toasted pine nuts, Gorgonzola, roma tomatoes and balsamic vinaigrette

**Wild Mushroom and Brie** over mixed field greens with walnut vinaigrette

**Caprese** fresh Mozzarella and vine ripened tomatoes with basil oil

**Caesar** classic version with roasted garlic croutons, Parmesan and anchovies

**Tuna or Salmon Nicoise** with fingerling potatoes, haricot verts, kalamata olives, tomatoes, capers, hard boiled eggs, red onion, herb vinaigrette

**Kale & Quinoa** with lemon basil vinaigrette, parmesan cheese, golden raisins and radish

**Chickpea Panzanella** with cucumbers, heirloom tomatoes, feta cheese, red onions, crusty ciabatta, lemon zest, Italian vinaigrette

**Chicken Vineyard** roasted chicken, grapes, cranberries, avocado, nuts, greens and sauvignon blanc vinaigrette

**Wheatberry Salad** with orange segments, dried cherries, spinach, feta in a red onion vinaigrette

**Poached Pear** Gorgonzola and candied walnuts over mixed field greens with sauvignon blanc vinaigrette

**Mattison's Tropical Salad** mixed field greens, pineapple, kiwi, mango, candied walnuts and chevre with sauvignon blanc

**Lemony Orzo Salad** with kalamata olives, feta, toasted pine nuts, fresh basil

**Fresh Watercress Salad** toasted pine nuts, orange segments, pickled ginger, grape tomatoes, orange ginger dressing

**Mediterranean Chopped** romaine lettuce, tomatoes, cucumbers, red onion, olives, feta cheese and chick peas, tossed in herb vinaigrette

**Cucumber Fennel Salad** with black olives, orange segments mixed field greens & orange sesame vinaigrette

**Kale Caesar** with toasted bread crumbs

**Baby Spinach Salad** roasted grape tomatoes, mozzarella, artichokes and balsamic vinaigrette

**Cobb Salad** Romaine, turkey, bacon, egg, corn, Gorgonzola crumbles, red onion, avocado, crispy tortilla, house made buttermilk ranch

**Santa Fe Salad** with escarole, sweet corn, black beans, roasted red peppers, tomato, jalapeños, crisp tortilla strips, tossed with sweet cilantro vinaigrette

**Winter Salad** mixed field greens, goat cheese, tomatoes, candied walnuts and dried cranberries in honey-lemon vinaigrette

**Israeli Cous Cous Salad** with cucumbers, tomatoes and grilled vegetables

**Shrimp & Avocado Salad**, seasoned & grilled shrimp, fresh avocado & mango, grilled red onions, sauvignon blanc vinaigrette

**Strawberry Salad** romaine lettuce with strawberries, candied walnuts, Gorgonzola and chopped red onion served with sauvignon blanc vinaigrette

**Greek Salad** goat cheese, Kalamata olives, Romaine hearts, oregano-balsamic dressing

**Fried Green Tomatoes** with grilled corn chimichurri, goat cheese, arugula and sauvignon blanc vinaigrette

**Roasted Beet Salad** with diced roasted beets, crumbled goat cheese, arugula and walnut vinaigrette

**Tuscan Grilled Vegetable** with zucchini, yellow squash, roasted red peppers, tomatoes, Gorgonzola and house made balsamic dressing

**Antipasta Salad** iceberg, salami, capicola, roasted red peppers, cucumber, pepperoncini, provolone, basil vinaigrette

**Wedge Salad** iceberg, local tomatoes, bacon, chives, house made buttermilk ranch

**Pecorino and Honey** over fresh arugula, grape tomatoes, with candied black walnuts

***Make your salad an entrée: add chicken, salmon, shrimp or lamb***



# Entrees

## Seafood

### *Fish*

**Rosemary & Lemon Honey Glazed Salmon** with citrus beurre blanc

**Caraway Crusted Salmon** with red beet & rye berry salsa

**Bronzed Atlantic Salmon** apple mustard marinade, with citrus beurre blanc

**Lump Crab Stuffed Salmon Filet** with lemon beurre blanc

**Grilled Salmon** marinated with lemon, olive oil and fresh herbs

**Pesto Crusted Salmon** with citrus beurre blanc

**Grouper Piccata** sautéed and topped with white wine and caper sauce

**Macadamia Nut Crusted Grouper** with lemon-lime beurre blanc

**Blackened Fresh Florida Grouper** with coconut beurre blanc and pineapple relish

**Herb Panko Crusted Cod** with chunky olive tapenade

**Pesto Crusted Trout** with charred tomato and chardonnay sauce

**Chilean Sea Bass** with an Asian style shiitake mushroom and ginger sauce

**Chilean Sea Bass** with mango-papaya salsa

**Snapper Puttanesca** with olives, capers, garlic, tomatoes and pine nuts

**Grilled Red Snapper** with lemon-lime beurre blanc or tropical mango salsa

**Cajun Lime Blackened Mahi Mahi** with tropical fruit macedoine and citrus beurre blanc

**Grilled Tilapia** with black olive vinaigrette

**Fennel Crusted Yellowfin Tuna** with rioja sauce

**Yellowfin Tuna** pan seared and sesame crusted with citrus and soy reduction

**Ahi Tuna Togarashi** togarashi-lime crusted with wasabi crème fraiche

### *Shellfish*

**Shrimp Fra Diavolo** garlic seared shrimp, spicy cream sauce over pasta with fresh basil and pine nuts

**Rock Shrimp Pasta** served with Asiago cheese and garlic white wine cream sauce

**Shrimp Scampi** served with a herbed garlic cream sauce over pasta

**Fregola** shrimp, mussels, market catch, fregola pasta, tomato-fennel broth

**Fresh Maine Lobster Tails** with warm drawn butter and fresh lemon

**Sea Scallops** corn & chayote slaw, with lemon cream sauce

# Meats & Poultry

## **Beef**

**Filet Mignon** a center cut filet, grilled and served with sautéed button mushrooms, port wine demi and béarnaise sauce

**Steak au Poivre** tenderloin, cracked pepper crust, seared and served with brandy cream sauce

**Chateau of Beef Tenderloin** with horseradish cream sauce and onion confit

**Braised Boneless Beef Short Ribs** in a port wine reduction sauce

**Argentinean Skirt Steak** with chimichurri sauce and fried plantains

**Beef Brisket** coffee rubbed brisket or corned beef brisket

**Pot Roast Reconstructed** a Mattison's signature dish

**Mattison's City Grille Meat Loaf** black angus beef in applewood-smoked bacon with pan gravy

**Bertha Palmer** filet mignon, lump crab meat, citrus hollandaise

**Ossobuco** braised veal shanks with olive oil, red wine, onions and garlic

## **Pork & Lamb**

**Berkshire Pork** prosciutto wrapped with balsamic syrup

**Hibiscus Braised Pork Short Rib** with citrus pork demi and papaya kim chi

**Paella** traditional Spanish saffron rice with shrimp, mussels, fresh fish, chorizo, pork, garlic, onions, peas, artichoke hearts and tomatoes

**Pork Tenderloin Medallions** with apple onion jam

**Tortellini Carbonara** with pancetta, peas and fresh egg

**Andouille Stuffed Pork Loin** served with port wine demi

**Baby Back Ribs** grilled to perfection and finished with our house BBQ sauce

**New Zealand Rack of Lamb** white bean-chorizo cassoulet, chimichurri

## **Poultry**

**Chicken Piccata** pan seared chicken breast topped with a caper, Parmesan and lemon beurre blanc

**Chicken Chèvre** topped with spinach, roasted tomatoes and goat cheese finished with a basil beurre blanc

**Pesto Marinated Chicken Breast** with tomatoes, basil and balsamic drizzle

**Seared Duck Breast** with blood orange, sesame and ginger glaze or blackberry and currant sauce

**Duck Confit** peppercorn red-wine butter sauce

**Tuscan Braised Chicken** bone-in, pine nuts, sultanas, sage, toasted couscous, sautéed spinach

**Chicken Paillard** with arugula, tomatoes and preserved lemon vinaigrette

**Chicken Stephano** stuffed with spinach, mushrooms, and pine nuts and finished with a

rich marsala wine sauce

**Chicken Saltimbocca** with pancetta sage au jus

**Thai Curry Chicken**

**Chicken Marsala** pan seared chicken breast topped with wild mushrooms and a rich marsala wine sauce

**Chicken Parmesan** with lightly breaded chicken breast topped with marinara and melted mozzarella

**Butter Pecan Chicken Breast** with buerre blanc

**Slow Roasted Herb Chicken** with black bean and corn relish

**Arroz con Pollo** traditional Spanish saffron rice with chicken, garlic, onions, peas, and tomatoes

**Jumbalaya** with cajun rice and chicken, shrimp and pork

## Vegetarian

**Vegetable Torte** with layers of white potato, sweet potato, zucchini, yellow squash, tomato and Parmesan cheese, baked until golden brown

**Baked Ziti** with ricotta cheese, marinara, fresh herbs and topped with mozzarella and Parmesan cheese

**Penne Pasta with Wild Mushroom Sauce** roasted tomatoes, sautéed mushrooms & steamed spinach

**Bowtie Pasta in Reggiano Cream Sauce** with sun dried tomatoes and shiitake mushrooms

**Mattison's Homemade Lasagna** with white or red sauce

**Tortellini Alfredo** with sweet peas and garlic Parmesan cream sauce

**Stuffed Pasta Shells** with ricotta cheese, spinach and homemade marinara

**Penne ala Vodka** tossed in sautéed vegetables with tomato cream sauce and shaved Parmesan cheese

**Veggie Paella** traditional Spanish saffron rice with garlic, onions, peas, red peppers, artichoke hearts & tomatoes

**Eggplant Parmesan** fresh mozzarella, red and golden tomato marinara, parmesan

**Grilled Polenta** roasted mushrooms, tomatoes, spinach, balsamic syrup

**Asian Tofu Noodles** with stir fry vegetables tossed with soy ginger sauce

**Portobello Stack** with roasted tomatoes, ratatouille, Brie and pesto cream sauce

**Root Vegetable Stack** with beets, sweet potatoes, celery root, roasted peppers and cauliflower cream sauce

**Risotto-Fugi con Tortifo** white truffle oil and wild mushroom risotto

Assorted Indian Specialties: Assorted Curries, Pakoras, Samosas, Saag Paneer, Tandoori, Korma, Tikka, Chole

# Sides

## Starch

Assorted Fresh Baked Rolls & Boursin Butter  
Wild Rice Medley  
Chorizo Vegetable Rice  
Saffron Rice  
Black Beans & Yellow Rice  
Coconut Lime Jasmine Rice  
Orzo Pilaf  
Pesto Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
White Truffle Oil Mashed Potatoes  
Horseradish Mashed Potatoes  
Sweet Potato Streusel  
Mashed Sweet Potato  
Roasted Rosemary Red Potatoes  
Tuscan Roasted Fingerling Potatoes  
Truffled Scalloped Au Gratin Potato  
Tortellini Pasta Salad  
Traditional Sage Stuffing  
Lobster Mac 'N Cheese  
Creamy Polenta with Spinach and Aged Parmesan  
Quinoa & Kale with toasted almonds, golden raisins  
and lemon Parmesan basil  
Cous Cous with grilled vegetables  
Risotto: sweet potato, vegetable, wild mushroom,  
pineapple/coconut, blistered tomato, saffron,  
sweet pea, asparagus or creamy Champagne  
Artichoke Pasta Salad

## Vegetables

Fresh Vegetable Medley: carrots, zucchini,  
yellow squash and green beans  
Green Beans Almondine  
Grilled Zucchini, Roasted Red Pepper  
and Asparagus  
Stir Fry Vegetables  
Field Green Beans with Julienne Carrots  
Haricot Verts with Julienne Tomatoes  
Espresso Baked Beans  
Italian Stuffed Tomatoes with Pecorino  
Red Cabbage with Apples and Bacon  
Fresh Sweet Corn with Butter and Thyme  
Mousaka: Eggplant with Béchamel  
Broccolini  
Grilled Asparagus  
Wilted Tuscan Kale

# Desserts

Every event calls for a uniquely designed dessert. We have a broad selection of sweets that can be served either plated or displayed on a buffet. These treats are equally compatible both for your intimate gatherings and when feeding a crowd. The following list is a compilation of our favorites, but if there is something you want and do not see,

be sure to let us know!

\*additional dessert list available upon request

## **Mini Desserts**

Baklava (pistachio or walnut)  
Brownies: plain, nuts, iced, peppermint  
Canolli  
Carrot Cake Bites  
Cheesecake Squares  
Chocolate Dipped Strawberries  
Chocolate Truffles (assorted flavors)  
Crème Brulee Spoons  
Cupcakes (see cake menu for flavors)  
Fruit Tarts, Berry Tarts  
Key lime Pie Tarts or Squares  
Mini Pies: apple, cherry, blueberry, peach, pecan  
Tiramisu  
White Chocolate Coconut Cashew Clusters  
Assorted Mousse Cups: chocolate, chocolate &  
peanut butter, peanut butter, strawberry,  
white chocolate

## **Breakfast/Brunch Pastries**

Banana Bread  
Cinnamon Buns  
Jalapeno Cheddar Cornbread  
Mini Bagels  
Croissants  
Assorted Muffins & Pastries  
Assorted Scones; Sweet and/or Savory  
Zucchini Bread

## **Plated Desserts**

Gourmet Bad Ass Brownies  
Cheesecake (traditional, turtle, Key lime, strawberry, chocolate, pumpkin, etc)  
Cherry Bomb  
Chocolate Espresso Torte  
Chocolate Pots de Crème  
Crème Brulee  
Key Lime Pie  
Peanut Butter Pyramid  
Roasted Pear & Croissant Bread Pudding  
White Chocolate Grand Marnier Bread Pudding  
Zabaglione

## **Cookies**

Chocolate Chip, Oatmeal Raisin, White  
Chocolate Macadamia, Ginger  
Coconut Macaroons  
Biscotti  
French Macaroons  
Shortbread

## **Unique Stations**

Assorted House Made Gelato  
Croquen Bouche  
Cotton Candy Machine, Popcorn Machine  
Flambéed Crepe Station

## Mattison's Special Occasion Cake Menu

Cake has long been the centerpiece for the most memorable of occasions. From weddings and anniversaries, to christenings and birthdays, we can help you choose the perfect cake for your party. We are happy to do any combination of cake, filling and frosting. Choose from the following flavors, bring in some ideas of your own, or pick one of our most popular groupings listed by name below.

<b>Cake</b>	<b>Fillings</b>	<b>Frosting</b>
White	Fresh Berries: Strawberry, Blueberry, Blackberry, Raspberry	White Buttercream
Chocolate	Pineapple Chunks	Chocolate Buttercream
Yellow	Mandarin Oranges	Cream Cheese
Carrot	Chocolate Ganache	Espresso
Red Velvet	Key-Lime or Lemon Curd	Raspberry
Almond	Coconut Cream	
Hummingbird	Almond Paste	

### **Soakers**

Flavor Complimenting Alcohol, example: Coconut Rum, Bailey's, Frangelico, Key-Lime Juice, Espresso, Almond Extract

**Tropical Paradise** The perfect complement to a Sarasota wedding: White cake soaked in Coconut Rum, layered with white buttercream, pineapple chunks and mandarin orange slices.

**Carrot Cake** Super dense and moist, the cake is packed with freshly grated carrots, pineapple, walnuts and coconut; finished with a traditional cream cheese frosting.

**Key-Lime Curd Cake** We take our fluffy white cake and soak it with fresh key-lime juice and simple syrup. Next, each layer is filled with creamy, tangy key-lime curd and finished with white buttercream.

**Strawberry Shortcake** This is our take on the classic: White cake, cream cheese frosting and freshly diced berries. It really is heavenly.

**Chocolate Raspberry** Callebaut chocolate gives this cake a tender crumb and moist finish. Each layer is filled with fluffy raspberry frosting and fresh berries. Equally delicious finished with chocolate or vanilla buttercream.

**Coconut Cake** yellow cake filled with thick coconut custard, coconut syrup and vanilla butter cream

**Custom Wedding Cakes Available by Mattison's**