

Weddings/Rehearsal Dinners

Private Parties

Corporate Events

Business Luncheons

Wine Pairing Dinners

Cookery Classes

Graduation Parties

Culinary Tours

Mattison's®

7275 South Tamiami Trail, Sarasota, FL 34231

Phone: (941) 921-3400 Fax: (941) 921-3404

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
Canoli
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.

Cake	Fillings	Frosting
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