

Mattison's[®]

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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! Any special requests such as styles, ethnic traditions, allergies or other special dietary needs, please let us know!

At Mattison's we are committed to using all natural and sustainable ingredients in all our menu creations. We source local produce and seafood as well as importing the freshest products from around the world. Our lamb, beef, poultry, and pork are antibiotic, hormone free and are raised on small family farms, where they are pasture fed and processed with the most humane practices.

We truly believe you will taste the difference!

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

Smoked Salmon Mousse on crispy flat bread with fresh dill

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

Grouper Bites with remoulade dipping sauce

Seared Ahi Bamboo Skewer togarashi seasoned with 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 (GF, seasonal)

Ahi Tuna Poke in English cucumber cup or wonton crisp (GF)

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

Shellfish

Pesto Grilled Shrimp Skewers (GF)

Chilled Jumbo Shrimp with cilantro cocktail sauce (GF)

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

Crab Stuffed Mushroom with habanero remoulade

Mediterranean Ceviche served in an Asian spoon (GF)

Seared Sea Scallops wrapped in Applewood smoked bacon (GF)

Mini Crab Cakes with habanero remoulade

Meats & Poultry

Beef

Negimaki scallion stuffed filet mignon, marinated and grilled with teriyaki sauce

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 cilantro sour cream dipping sauce

Mini Mama's Meatballs beef & pork meatballs, fresh ricotta, San Marzano tomato sauce

Beef "Wellington" with goat cheese, duxelle and fresh basil, in a puff pastry purse

Beef Tenderloin Lollipops with a sweet onion dijonnaise sauce (GF)

Mini Cheeseburger Sliders mini burger with provolone and caramelized onion barbecue

Pot Roast Stuffed Baby Red Skin Potatoes with Gorgonzola and a port wine drizzle (GF)

Pork & Lamb

Mojo Pork on crispy plantain chip with chimichurri sauce (GF)

Prosciutto Wrapped Asparagus grilled and stuffed with boursin (GF)

Andouille Sausage Pinwheels with white cheddar and creole mustard in a puff pastry

Bacon & Sriracha Devilled Eggs (GF)

Crispy Pork Belly with apple relish and bacon jam (GF)

Mini Korean BBQ Pork Belly Bowl coconut Jasmine rice, cucumber kimchee

Baby Lamb Chops with tzatziki and mint chimichurri (GF)

Curried Lamb Meatballs

Poultry

Duck Confit Flatbread with port wine grapes, kale & goat cheese

Jerk Chicken Skewers with fresh tropical fruit sauce (GF)

Herbed Crusted Chicken Brochette with red onion and goat cheese drizzle

Thai Curry Chicken Bite with Thai peanut sauce (GF)

Thai Chicken and Toasted Cashew Crispy Spring Rolls with sweet Thai chili sauce

Chicken Burger Sliders bacon, avocado cream, chipotle cream

Buffalo Chicken Bites

Vegetarian/Vegan

Goat Cheese Bruschetta marinated tomatoes and pesto goat cheese on crostini
with basil olive oil and aged balsamic drizzle

Watermelon & Marinated Feta Skewers (GF, seasonal)

Crunchy Curried Carrot Potstickers with soy ginger reduction

Wild Mushroom Tartlet with arugula pesto

Spanakopita spinach and feta phyllo triangles

Crispy Tostones with black bean spread, pickled jalapeño and onion with avocado crema (GF)

Mini Macaroni and Cheese Bites breaded and fried

Ratatouille Stuffed Mushrooms zucchini, yellow squash, roasted red peppers, mushrooms (GF, vegan)

Stuffed Mushrooms with spinach, brie and port wine (GF)

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

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

Devilled Eggs traditional (GF)

Brie Crostini with raspberry sauce and toasted almonds in a puff pastry cup

Caprese Salad Skewers mozzarella, grape tomatoes, basil, balsamic reduction (GF, vegan-no cheese)

Stuffed Baby Red Skin Potatoes red potatoes with caramelized onions, Gorgonzola, balsamic reduction

Displays & Stations

Chef's Carving Station Your Choice, served with cocktail rolls and appropriate sauces

Beef Tenderloin

Leg of Lamb

Porchetta

Roast Prime Rib

Lamb Rack

Porkloin

Roast Turkey

Pit Ham

Gourmet Cheese & Wild 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, baba ghanoush, marinated grape tomatoes, pickled green beans, olives, pepperoncini, marinated feta, and artichokes; served with pita points and flatbread crackers

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 flatbread crackers

Asian Noodle Box Thai noodles tossed in Pad Thai peanut sauce. Mix in ingredients to include: sprouts, peanuts, snow peas, broccoli, carrots, egg, grilled chicken and baby shrimp; served in an Asian to-go box

Chef's Pasta Bar marinara and alfredo; choice of toppings: pancetta, mushrooms, roasted broccoli, grated Parmesan and shredded mozzarella; served with or without meatballs

Farm Fresh Vegetable Platter Chef's seasonal vegetables; served with Tuscan style ranch or hummus

Tuscan Crudité marinated and grilled portabella, zucchini, squash, asparagus and roasted red peppers

Mashed Potato Bar applewood smoked bacon, scallions, sour cream, shredded Cheddar, Gorgonzola and herbed butter

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

Taco Station choice of two: ground beef, shredded chicken, mahi mahi, or shrimp in a soft or hard taco shell with assorted toppings: tomato salsa, mango salsa, verde salsa, roasted corn and black bean salsa, guacamole, scallions, sour cream, lettuce, jalapeños, lime wedge, shredded cheese and hot sauces

Whole Salmon Display with cold poached or smoked salmon with capers, red onion, herbed cream cheese, and hard boiled eggs; served with artisan flatbreads

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

Caviar with crème fraîche, diced red onion and capers, served with toast points

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

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

Displays & Stations, continued

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, wakame salad and soy sauce

Flatbread Station bianco, duck confit, pepperoni, margherita

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

Caprese fresh Mozzarella and vine ripened tomatoes with basil oil

Caesar classic version with roasted garlic croutons, Parmesan and anchovies

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

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

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

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

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

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 (GF)

Lump Crab Stuffed Salmon Filet with lemon beurre blanc

Grilled Salmon marinated with lemon, olive oil and fresh herbs (GF)

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 (GF)

Baked Italian Style Cod with olive oil, lemon, herbs

Beer Battered Cod served with steak fries

Fish & Chips seasonal fish

✦ **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

✦ **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 penne pasta with fresh basil and pine nuts

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

✦ **Cioppino** shrimp, mussels, market catch, tomato-fennel broth, grilled bread

Fresh Maine Lobster Tails with warm drawn butter and fresh lemon

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

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

✦ *Indicates seared and served option only*

Meats & Poultry

Beef

- ✂ **Filet Mignon** center cut, grilled and served with sautéed button mushrooms, port wine demi and béarnaise
- ✂ **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
 - 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
 - Osso Buco** braised veal shanks with olive oil, red wine, onions and garlic

Pork & Lamb

- Hibiscus Braised Pork Shank** with citrus pork demi and papaya kimchi
- ✂ **Long Bone Pork Chop** five-spice rub, root beer glaze
 - 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
 - Lamb Osso Bucco** braised lamb shanks with olive oil, red wine, onions and garlic

Poultry

- ✂ **Seared Duck Breast** with blood orange, sesame and ginger glaze
 - Duck Confit** peppercorn red-wine butter sauce
 - 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
 - Tuscan Braised Chicken** bone-in thighs, pine nuts, sultanas, sage
 - Chicken Stephano** stuffed with spinach, mushrooms, and pine nuts, with a rich marsala wine sauce
 - 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
 - Southwest Chicken Breast** with black bean and corn relish
 - Chicken Paella** traditional Spanish saffron rice with chicken, garlic, onions, peas, and tomatoes
 - Jambalaya** with Cajun rice and chicken, shrimp and pork

✂ *Indicates seared and served option only*

Vegetarian

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

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

Grilled Veggie Paella traditional Spanish saffron rice with garlic, onions, green olives, peas, red peppers, artichoke hearts & tomatoes; topped with grilled asparagus, artichokes and zucchini

Wild Mushroom Tartlet arugula pesto

Sides

Starch

Assorted Fresh Baked Rolls & Boursin Butter

Wild Rice Medley

Black Beans & Yellow Rice

Coconut Lime Jasmine Rice

Mashed Potatoes: roasted garlic, white truffle oil,
horseradish, sweet potato mash

Sweet Potato Streusel

Roasted Rosemary Red Potatoes

Truffle Scalloped Au Gratin Potato

Lobster Mac 'N Cheese

Quinoa with grilled vegetables & lemon Parmesan basil

Cous Cous with grilled vegetables

Risotto: sweet potato, vegetable, wild mushroom,
Saffron or sweet pea

Seasonal Vegetables

Fresh Vegetable Medley: carrots, zucchini,
yellow squash and green beans

Roasted Broccoli, Cauliflower & Brussels Sprouts

Green Beans Almondine

Grilled Zucchini, Roasted Red Pepper
and Asparagus

Stir Fry Vegetables

Field Green Beans with Julienne Carrots

Italian Stuffed Tomatoes with Pecorino

Red Cabbage with Apples and Bacon

Fresh Sweet Corn with Butter and Thyme

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
Cannoli
Carrot Cake Bites
Cheesecake Squares
Chocolate Dipped Strawberries
Chocolate Truffles (assorted flavors)
Crème Brule 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
Zucchini Bread
Assorted Scones; Sweet and/or Savory

Plated Desserts

Cheesecake (traditional, turtle, Key lime,
strawberry, chocolate, pumpkin, etc)
Cherry Bomb
Chocolate Espresso Torte
Chocolate Pots de Crème
Crème Brule
Key Lime Pie
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

Stations

Assorted House Made Gelato
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

White
Chocolate
Yellow
Carrot
Red Velvet
Almond
Hummingbird

Fillings

Fresh Berries: Strawberry, Blueberry, Blackberry, Raspberry
Pineapple Chunks
Mandarin Oranges
Chocolate Ganache
Key-Lime or Lemon Curd
Coconut Cream
Almond Paste

Frosting

White Buttercream
Chocolate Buttercream
Cream Cheese
Espresso
Raspberry

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