

Mattison's[®]

RESTAURANTS & CATERING

Catering PACKAGES

All pricing is listed per person and accounts for food cost only. Additional fees for bar/beverages, rentals, labors and fees are reflected on a formal proposal

Pricing is based on a minimum of 25 guests.

Packages are preset and cannot be modified.

If you are interested in creating a custom menu, please refer to the full catering menu and provide your preferences to your sales representative.

Plated

DINNER

Plated Dinner packages include:

- fresh focaccia and boursin butter
- hors d'oeuvres (if applicable)
- 1 salad
- entrees
- 2 sides

(Place cards with meal symbols are required)



PLATED DINNER #1 \$40 PER PERSON

SALAD (CLIENT SELECT 1)
Mattison's House | Caesar

ENTREES (PRESELECTED BY GUESTS)
CHICKEN MARSALA

pan seared chicken breast topped with wild mushrooms, and a rich marsala wine sauce

STUFFED PASTA SHELLS
ricotta cheese, spinach, and homemade marinara

SIDE - STARCH (CLIENT SELECT 1)
Mashed Potatoes - Garlic, Sweet, or Truffle
Roasted Rosemary Red Potatoes

SIDE - VEGETABLE (CLIENT SELECT 1)
Grilled Asparagus
Green Beans Almondine

PLATED DINNER #2 \$49 PER PERSON

HORS D'OEUVRES BUTLER PASSED
Mini Beef Empanadas
Chilled Jumbo Shrimp
Herbed Crusted Chicken Brochette

SALAD (CLIENT SELECT 1)
Mattison's House | Caesar

ENTREES (PRESELECTED BY GUESTS)
CHICKEN MARSALA

pan seared chicken breast topped with wild mushrooms, and a rich marsala wine sauce

STUFFED PASTA SHELLS
ricotta cheese, spinach, and homemade marinara

SIDE - STARCH (CLIENT SELECT 1)
Mashed Potatoes - Garlic, Sweet, or Truffle
Roasted Rosemary Red Potatoes

SIDE - VEGETABLE (CLIENT SELECT 1)
Grilled Asparagus
Green Beans Almondine



Plated

DINNER

Plated Dinner packages include:

- fresh focaccia and boursin butter
- hors d'oeuvres (if applicable)
- 1 salad
- entrees
- 2 sides

(Place cards with meal symbols are required)



PLATED DINNER #3 \$42 PER PERSON

SALAD (CLIENT SELECT 1)
Mattison's House | Caesar | Wedge

ENTREES (PRESELECTED BY GUESTS)
ROSEMARY & LEMON HONEY GLAZED SALMON
with citrus beurre blanc (GF)

CHICKEN PICCATA
pan seared chicken breast topped with capers,
parmesan, and lemon beurre blanc

SIDE - STARCH (CLIENT SELECT 1)
Mashed Potatoes - Garlic, Sweet, or Truffle
Roasted Rosemary Red Potatoes

SIDE - VEGETABLE (CLIENT SELECT 1)
Grilled Asparagus
Green Beans Almondine

PLATED DINNER #4 \$51 PER PERSON

HORS D'OEUVRES BUTLER PASSED
Mini Beef Empanadas
Chilled Jumbo Shrimp
Herbed Crusted Chicken Brochette

SALAD (CLIENT SELECT 1)
Mattison's House | Caesar | Wedge

ENTREES (PRESELECTED BY GUESTS)
ROSEMARY & LEMON HONEY GLAZED SALMON
with citrus beurre blanc (GF)

CHICKEN PICCATA
pan seared chicken breast topped with capers,
parmesan, and lemon beurre blanc

SIDE - STARCH (CLIENT SELECT 1)
Mashed Potatoes - Garlic, Sweet, or Truffle
Roasted Rosemary Red Potatoes

SIDE - VEGETABLE (CLIENT SELECT 1)
Grilled Asparagus
Green Beans Almondine



Plated

DINNER

Plated Dinner packages include:

- passed hors d'oeuvres
- fresh focaccia and boursin butter
- 1 salad
- entrees
- 2 sides

(Place cards with meal symbols are required)



PLATED DINNER #5 **\$55 PER PERSON**

HORS D'OEUVRES BUTLER PASSED

Chilled Jumbo Shrimp
Goat Cheese Bruschetta
Beef "Wellington"

SALAD (CLIENT SELECT 1)

Caprese | Roasted Beet | Winter

ENTREES (PRESELECTED BY GUESTS)

BRAISED BONELESS BEEF SHORT RIBS

in a port wine reduction sauce

CAJUN LIME BLACKENED MAHI MAHI

with tropical fruit macedoine and citrus beurre blanc

CHICKEN PICCATA

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

SIDE - STARCH (CLIENT SELECT 1)

Mashed Potatoes - Garlic, Sweet, or Truffle
Truffle Scallop Au Gratin
Risotto - Mushroom, Champagne, Saffron

SIDE - VEGETABLE (CLIENT SELECT 1)

Grilled Zucchini, Roasted Red Pepper, Asparagus
Fresh Vegetable Medley
Green Beans Almondine

PLATED DINNER #6 **\$61 PER PERSON**

HORS D'OEUVRES BUTLER PASSED

Chilled Jumbo Shrimp
Goat Cheese Bruschetta
Beef "Wellington"

SALAD (CLIENT SELECT 1)

Caprese | Roasted Beet | Winter

ENTREE - DUET PLATE (CLIENT SELECT 2)

BRAISED BONELESS BEEF SHORT RIBS

in a port wine reduction sauce

CHICKEN PICCATA

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

CAJUN LIME BLACKENED MAHI MAHI

with tropical fruit macedoine and citrus beurre blanc

SIDE - STARCH (CLIENT SELECT 1)

Mashed Potatoes - Garlic, Sweet, or Truffle
Truffle Scallop Au Gratin
Risotto - Mushroom, Champagne, Saffron

SIDE - VEGETABLE (CLIENT SELECT 1)

Grilled Zucchini, Roasted Red Pepper, Asparagus
Fresh Vegetable Medley
Green Beans Almondine



Plated

DINNER

Plated Dinner packages include:

- passed hors d'oeuvres
- fresh focaccia and boursin butter
- 1 salad
- entrees
- 2 sides

(Place cards with meal symbols are required)



PLATED DINNER #7

\$69 PER PERSON

HORS D'OEUVRES – BUTLER PASSED

Seared Sea Scallops
Curried Lamb Meatballs
Goat Cheese Bruschetta
Pot Roast Stuffed Baby Red Skin Potatoes

SALAD (SELECT 1)

Poached Pear | Strawberry | Tropical

ENTREES PRESELECTED BY GUESTS

FILET MIGNON

center cut, grilled, and served with port wine demi and béarnaise

GROUPE PICCATA

sautéed and topped with white wine and caper sauce

CHICKEN CHÈVRE

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

SIDE - STARCH (SELECT 1)

Mashed Potatoes – Garlic, Sweet, or Truffle
Roasted Rosemary Red Potatoes
Truffle Scallop Au Gratin Potatoes
Sweet Potato Streusel

SIDE - VEGETABLE (SELECT 1)

Roasted broccoli, cauliflower and brussels sprouts
Italian Stuffed Tomatoes with Pecorino
Fresh Vegetable Medley

PLATED DINNER #8

\$73 PER PERSON

HORS D'OEUVRES – BUTLER PASSED

Seared Sea Scallops
Curried Lamb Meatballs
Goat Cheese Bruschetta
Pot Roast Stuffed Baby Red Skin Potatoes

SALAD (SELECT 1)

Poached Pear | Strawberry | Tropical

ENTREES (CLIENT SELECT 2)

FILET MIGNON

center cut, grilled, and served with port wine demi and béarnaise

GROUPE PICCATA

sautéed and topped with white wine and caper sauce

CHICKEN CHÈVRE

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

SIDE - STARCH (SELECT 1)

Mashed Potatoes – Garlic, Sweet, or Truffle
Roasted Rosemary Red Potatoes
Truffle Scallop Au Gratin Potatoes
Sweet Potato Streusel

SIDE - VEGETABLE (SELECT 1)

Roasted broccoli, cauliflower and brussels sprouts
Italian Stuffed Tomatoes with Pecorino
Fresh Vegetable Medley



Buffett

DINNER

- Buffet Dinner packages include:
- fresh focaccia and boursin butter
 - 1 salad
 - entrees
 - 2 sides

HORS D'OEUVRES

in addition to your buffet package

Select 3 - \$10 per person
3 total pieces per person

Select 4 - \$13 per person
4 total pieces per person

Select 5 -- \$16 per person
5 total pieces per person

HOT

Crunchy Curried Carrot Pot Stickers
Coconut and Macadamia Nut Shrimp
Shrimp Rangoon Bites
Thai Chicken & Cashew Crispy Spring Rolls
Herbed Crusted Chicken Brochette
Jerk Chicken Skewers
Mini Mama's Meatballs
Mini Beef Empanadas
Pot Roast Stuffed Baby
Red Skin Potatoes
Beef Tenderloin Lollipops

COLD

Caprese Salad Skewers
Goat Cheese Bruschetta
Ratatouille Stuffed Mushrooms
Brie Tartlet
Watermelon & Marinated Feta Skewers
Smoked Salmon Mousse
Chilled Jumbo Shrimp
Tuna Tango Poke
Seared Ahi Bamboo Skewers
Mediterranean Ceviche Spoons



Buffet Dinner #1 \$46 per person

SALAD (CLIENT SELECT 1)
Mattison's House | Caesar

ENTREES

CHICKEN CHEVRE
topped with wilted spinach, roasted tomatoes and
herbed goat cheese finished with a basil beurre blanc

TORTELLINI ALFREDO
with sweet peas and garlic Parmesan cream sauce

STARCH (CLIENT SELECT 1)
Wild Rice Medley
Mashed Potatoes - Garlic, Sweet, or Truffle

VEGETABLE (CLIENT SELECT 1)
Grilled Asparagus
Green Beans Almondine



Buffett

DINNER

- Buffet Dinner packages include:
- fresh focaccia and boursin butter
 - 1 salad
 - entrees
 - 2 sides



BUFFET DINNER #2

\$49 per person

SALAD (CLIENT SELECT 1)

Mattison's House | Caesar

ENTREES

CHICKEN PICATTA

pan seared chicken breast topped with a caper, parmesan, and lemon beurre blanc

CAJUN LIME BLACKENED MAHI MAHI

with a tropical fruit macedoine and citrus beurre blanc

STARCH (CLIENT SELECT 1)

Wild Rice Medley

Mashed Potatoes - Garlic, Sweet, or Truffle

VEGETABLE (CLIENT SELECT 1)

Grilled Asparagus

Green Beans Almondine

BUFFET DINNER #3

\$52 per person

SALAD (CLIENT SELECT 1)

Caprese | Roasted Beet | Winter

ENTREES

BRAISED BONELESS BEEF SHORT RIBS

in a port wine reduction sauce

ROSEMARY HONEY GLAZED SALMON

with a citrus beurre blanc (GF)

STARCH (CLIENT SELECT 1)

Mashed Potatoes - Garlic, Sweet, or Truffle

Truffle Scalloped Au Gratin Potatoes

Sweet Potato Streusel

VEGETABLE (CLIENT SELECT 1)

Grilled Asparagus

Green Beans Almondine

Roasted Broccoli, Cauliflower & Brussels Sprouts

Fresh Vegetable Medley



Stationed

DINNER

Choose 2 - \$60

Choose 3 - \$70

Choose 4 - \$80

GREENS & CHEESE

- Mattison's House Salad
- Caprese Salad
- Charcuterie Display

AMERICAN

- Slider Station - Chicken & Pulled Pork
- Carved Beef Brisket
- Garlic Mashed Potatoes
- Fresh Corn

ASIAN

- Asian Noodle Box with Chicken
- Sushi Bar
- Seared Tuna w/ Wakame Spoon
- Vegetable Spring Rolls

ITALIAN

- Pasta Bar
- Flatbread Station
- Tuscan Crudite
- Garlic Knots

LATIN

- Taco Station
- Coconut Lime Jasmine Rice
- Black Beans with Onions
- Fried Plantains
- Mexican Street Corn Bites

SOUTHERN

- Shrimp & Grits
- Mac & Cheese Cups
- Chicken and Waffle Bites
- Coleslaw Spoons
- Green Beans

SPANISH

- Paella Station - (Choice of 2)
Vegetable, Chicken or Seafood
- Goat Cheese Piquillo Peppers

PREMIUM STATIONS

ADDITIONAL \$18 PER STATION

MEDITERRANEAN

- Mediterranean Display
- Greek Salad Cups
- Flatbread & Pita
- Baby Lamb Lollipops
- Med Chicken Skewers
- Spanakopita
- Beef Carpaccio

COASTAL

- Raw Bar
- Mediterranean Ceviche Spoons
- Crab Cake Sliders
- Lobster Mac & Cheese Cups
- Bloody Mary Gazpacho Shooter



Stationed

DINNER



STATIONED DINNER #1 \$62

APPETIZERS - PASSED -

Goat Cheese Bruschetta
Coconut and Macadamia Nut Shrimp
Thai Chicken & Cashew Spring Rolls
Beef Tenderloin Lollipops

RECEPTION

- STATION 1 -

Slider Station
Mattison's Cole Slaw

- STATION 2 -

Flatbread Station
Caprese Salad Cups

- STATION 3 -

Mini Mamas Meatballs
Brie Tartlet
Chilled Jumbo Shrimp
Jerk Chicken Skewers

STATIONED DINNER #2 \$66

APPETIZER STATION

Antipasta Station

DINNER

- STATION 1 -

Dinner Rolls and Boursin Butter
Caesar Salad
Mattison's House Salad

- STATION 2 -

Prime Rib Carving Station
Mashed Potato Bar

- STATION 3 -

Rosemary Lemon Honey Glazed
Salmon
Fresh Vegetable Medley
Wild Rice

STATIONED DINNER \$72

APPETIZER STATION

Charcuterie Station

DINNER

- STATION 1 -

Dinner Rolls and Boursin Butter
Caesar Salad
Mattison's House Salad

- STATION 2 -

Carved Beef Tenderloin Station
Tuscan Crudité

- STATION 3 -

Pasta Bar
Chicken Piccata
Roasted Broccoli, Cauliflower and Brussels
Sprouts

Cocktail

RECEPTION

COCKTAIL RECEPTION \$68

APPETIZER STATION

Bruschetta Bar - Goat Cheese | Sweet Potato Chip | Smoked Salmon
Caprese Skewers
Gazpacho Shooters

DINNER

- PASSED - (CLIENT SELECT 2)

Caesar Salad Cups
Mattison's House Salad Cups
Caprese Salad Cups
Chopped Wedge Salad Cups

- PASSED - (CLIENT SELECT 3)

Chicken Skewer with Penne Alfredo
Mini Mama Meatball with Truffle Mashed Potatoes
Grilled Shrimp Skewer with Coconut Lime Jasmine Rice
Grilled Mahi Mahi with Coconut Lime Jasmine Rice
Pork Belly with Yellow Rice
Beef Tenderloin Lollipop with Garlic Mashed Potatoes