

Mattison's[®]

Restaurants & Catering

Breakfast & Brunch

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.

Breakfast and Brunch

BUFFETS

CONTINENTAL \$14

A Freshly Baked Assortment of Danishes, Muffins & Croissants

FULL CONTINENTAL \$18

A Freshly Baked Assortment of Danishes, Muffins, Croissants, and sliced breakfast breads, Fresh sliced fruit tray

TRADITIONAL BREAKFAST \$20

Scrambled Eggs, French Toast Sticks, Crispy bacon, Breakfast Potatoes, Sweet Corn Bread

THE COMMUTER \$22

Bacon, Egg & Cheese on an English Muffin
Egg White, Sautéed Veggies, & Cheese on a Whole Wheat English Muffin
Ham, Egg and Swiss on a Bagel
Yogurt, Berry & Granola parfaits
Fresh Fruit Salad

EARLY BRUNCH \$29

Denver Scrambled Eggs
Applewood Smoked Bacon
Breakfast Potatoes
Fresh Fruit Salad
Mediterranean Chopped Salad
Pan Seared Chicken Marsala
Homemade Bread & Boursin Butter

TRADITIONAL BRUNCH \$38

Denver Scrambled Eggs
Applewood Smoked Bacon
Breakfast Potatoes
Fresh Fruit Salad
Caramelized French Toast
Smoked Salmon Display- mini bagels, onion, egg, capers, cream cheese
Yogurt, Berry & Granola parfaits
Chicken Vineyard Salad
Breakfast Breads

BIG BRUNCH \$42

Scrambled Eggs
Caramelized French Toast
Smoked Salmon Display- mini bagels, onion, egg, capers, cream cheese
Applewood smoked bacon
Carved Ham
Breakfast Potatoes
Fresh Fruit Salad
Yogurt, Berry & Granola parfaits
Chicken Vineyard Salad
Assorted Breakfast Sandwiches
Breakfast Breads

Breakfast

PLATED

PLATED BREAKFAST #1 \$20

Muffins & Croissants in baskets on tables

ENTREES (preselected by guests)

Traditional Breakfast Scrambled Eggs, crispy bacon, breakfast potatoes & fruit garnish

Vegetable Quiche Zucchini, mushroom, red peppers, Cheddar, breakfast potatoes & fruit garnish

PLATED BREAKFAST #2 \$26

Muffins & Croissants in baskets on tables

Fruit & Yogurt Parfait

ENTREES (preselected by guests)

Quiche Lorraine house smoked bacon and Swiss cheese, breakfast potatoes & fruit garnish

Vegan Breakfast Wrap Tofu, pico de gallo, crispy roasted potatoes and creamy avocado & fruit garnish

ENHANCEMENTS

Add \$4 per item in addition to package:

Chicken Sausage and Fontina Quiche
Broccoli, Spinach & Goat Cheese Quiche
Wild Mushroom Quiche
Quiche Lorraine
Mixed Vegetable Frittata
Oatmeal - Cinnamon Sugar, Dried Fruits
Mattison's House Cole Slaw
Creamy Potato Salad
Mattison's Pasta Salad
Diced Potatoes, Onion and Arugula Hash (gf, v)

CHEF MANNED STATIONS

Omelet Station - \$15

Topping Choices: ham, chicken sausage, cheddar, blue cheese, bell peppers, tomatoes, spinach, mushrooms, herbs, green onions

Waffle Station - \$15

Toppings: Seasonal Berries, Bananas, Whipped Cream, Maple Syrup, Seasonal Fruit Sauce, Toasted Almonds, Honey Butter

Crepe Station (Sweet or Savory) - \$15

Sweet: Choice of Butter and Brown Sugar, berries & Mascarpone, Nutella and Bananas, Bananas Foster
Savory: Ham, Andouille Sausage, Mushrooms, Sharp Cheddar, Swiss Cheese, Blue Cheese, Spinach, Tomatoes, Seasonal Vegetables, Roasted Red Peppers

Lunch

BUFFET

BUFFET LUNCH #1 \$25

Fresh Bread and Boursin Butter

Mattison's House Salad mixed field greens with toasted pine nuts, tomatoes and Gorgonzola tossed with our house made balsamic vinaigrette

Tomato Basil Soup

Assorted Sandwiches & Wraps turkey bacon wrap, chicken salad croissant, grilled veggie sandwich

House Made Chips

BUFFET LUNCH #2 \$35

Fresh Bread and Boursin Butter

Caesar Our classic version with roasted garlic croutons and Parmesan

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

Wild Rice Medley

Fresh Vegetable Medley

Buffet Lunch #3 \$38

Fresh Bread and Boursin Butter

Mattison's House Salad mixed field greens with toasted pine nuts, tomatoes and Gorgonzola tossed with our house made balsamic vinaigrette

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

Roasted Garlic Mashed Potatoes

Green Beans Almondine

Lunch

PLATED

PLATED LUNCH #1 \$24

Fresh Bread and Boursin Butter

ENTREES (preselected by guests)

Chicken Penne Pasta with grilled chicken, pancetta, snow peas, shiitake mushrooms, and sun-dried tomatoes in an asiago cream

Tuscan Vegetable Pasta eggplant, zucchini, Portobello mushroom, red peppers, marinated then grilled and tossed with spinach, olive oil, garlic, over penne noodles

New York Cheesecake with fresh strawberries

PLATED LUNCH #2 \$26

Fresh Bread and Boursin Butter

Mattison's House Salad mixed field greens with toasted pine nuts, tomatoes and Gorgonzola tossed with our house made balsamic vinaigrette

ENTREES (preselected by guests)

Chicken Chevre topped with wilted spinach, roasted tomatoes and herbed goat cheese finished with a basil beurre blanc served with rosemary red potatoes and green beans almondine

Grilled Vegetable Paella (Vegan, GF, DF) traditional Spanish saffron rice with garlic, onions, green olives, peas, red peppers, artichoke hearts & tomatoes; topped with grilled asparagus, artichokes and zucchini

Assorted Cookies & Brownies

ENHANCEMENT

SALAD BAR \$8

Romaine lettuce, and spring mix with choice of toppings: Cherry tomatoes, carrots, cucumbers, chopped chicken, crumbled bacon, shredded cheddar, and croutons. comes with ranch, Italian & balsamic vinaigrette

BAR AND BEVERAGES

Brunch Bar - 1-2 Hours: \$24 | 3-4 Hours: \$32 - Bloody Mary's, Mimosas, Soft Drinks, Coffee

Beverage Station \$3 - Coffee Station- Regular & Decaf

Beverage Station \$4 - Fresh Brewed Iced Tea & Coffee

Beverage Station \$5 - Fresh Brewed Iced Tea & Lemonade

*Add OJ to any station for \$3