

# 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 and crème fraîche

### *Shellfish*

Pesto Grilled Shrimp Skewers (GF)

Chilled Jumbo Shrimp with cilantro cocktail sauce (GF)

Shrimp Rangoon Bites with tempura fried 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** tostone 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 teriyaki sauce

**Baby Lamb Chops** with tzatziki and mint chimichurri (GF)

**Curried Lamb Meatballs**

## ***Poultry***

**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** buttermilk fried chicken breast

## **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 Tartlet** with raspberry sauce and toasted almonds in a puff pastry cup

**Caprese Salad Skewers** mozzarella, grape tomatoes, basil, balsamic reduction (GF)

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

# DISPLAYS & STATIONS

## **Chef's Carving Station**

Beef Tenderloin - with fresh horseradish sauce, au jus, onion confit and cocktail rolls

Roast Prime Rib - garlic, herb & kosher salt crusted slow roasted prime rib with horseradish cream sauce, onion confit, au jus, and cocktail rolls

Beef Brisket - gravy and cocktail rolls

Roast Turkey - gravy and cocktail rolls

Leg of Lamb - with tzatziki and cocktail rolls

Lamb Rack - with tzatziki and cocktail rolls

Porchetta - gravy and cocktail rolls

Porkloin - with an apple onion stuffing served with apple chutney and cocktail rolls

Pit Ham - with mustard sauce, mini biscuits, cocktail rolls

**Gourmet Cheese** imported and domestic cheeses on a cascading display of marble with assorted crackers, flat breads, dried fruits, and nuts      Add an Enhancements: **Berries, Grapes or Baked Brie**

**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, pepperoni, fresh mozzarella, imported Italian cheeses with balsamic vinegar & extra virgin olive oil; served with fresh breads and flatbread crackers

**Charcuterie** olives, artichokes, roasted red peppers, marinated tomatoes, prosciutto, salami, pepperoni, fresh mozzarella and imported Italian cheeses. Fresh and Dried Fruits. Nuts. Hummus and Baba Ganoush. Served with fresh breads and flatbreads

**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

**Pasta Bar** marinara and alfredo; choice of toppings: pancetta, mushrooms, roasted broccoli, grated Parmesan, and shredded mozzarella

**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** [choice of]: cold, poached, or smoked salmon; with capers, red onion, herbed cream cheese, and hard-boiled eggs; served with artisan flatbreads

## **DISPLAYS & STATIONS CONTINUED**

**Fresh Raw Bar** fresh shrimp and oysters garnished with lemons, limes, horseradish, and cilantro cocktail sauce *\*Market Price\**  
*Price\**      Add an Enhancement: **Crab**

**Caviar Bar** with crème fraîche, diced red onion and capers, served with toast points *\*Market Price\**

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

**Slider Station** [choice of 2] 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

**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

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

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

## **BREADBASKET**

Assorted Fresh Baked Rolls

Baguettes

Cocktail Rolls

Crackers & Flatbreads

Crusty French Rolls

Focaccia Rolls

Pita Points

Sweet Corn Bread

Boursin Butter

Whipped Butter

Herb Olive Oil

Butter Roses

## **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

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

**Chicken Vineyard** roasted chicken salad with grapes, cranberries, Gorgonzola, avocado, candied walnuts, over a bed of greens, 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 vinaigrette

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

**Baby Spinach Salad** roasted grape tomatoes, mozzarella, artichokes and balsamic 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** arugula with diced roast beets, strawberries, candied pumpkin seeds, crumbled goat cheese, sherry vinaigrette

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

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

# ENTREES

## SEAFOOD

 Indicates seated and served option only

### *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)

Beer Battered Cod served with tarter 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 and tropical mango salsa

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

### *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

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

## MEATS & POULTRY

### *Beef*

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

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

Braised Boneless Beef Short Ribs in a port wine reduction sauce

Beef Brisket coffee rubbed 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

### *Pork & Lamb*

 Long Bone Pork Loin five-spice rub, honey mustard glaze

Pork Tenderloin Medallions with apple onion jam

## ENTREES CONTINUED

Tortellini Carbonara with pancetta, peas

Andouille Stuffed Pork Loin served with creole mustard

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

✂ **New Zealand Rack of Lamb** [choice of sauce]: served with mint chimichurri - or - basted with fresh rosemary and a sun-dried tomato and olive tapenade

### *Poultry*

✂ Seared Duck Breast with clementine 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

## 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

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  
Sautéed Swiss Chard

# 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!

## **Mini Desserts**

Baklava (pistachio or walnut)  
Brownies: plain, nuts, iced, peppermint  
Cannoli  
Carrot Cake Bites  
Cheesecake Squares  
Chocolate Dipped Strawberries  
Chocolate Truffles (assorted flavors)  
Cookies  
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