



**Catering Menu**  
**Bar & N/A Beverage Packages**  
**And**  
**Basic Rental Options**

Thank you for your interest in Mattison's Catering for your upcoming event!

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 products are

- Antibiotic Free
- Hormone Free
- 100% Pasture Fed

The animals are raised on small family farms where they are processed with the most humane practices.

We truly believe you will taste the difference!



Mattison's catering menu is globally inspired and full of selections you and your guests are sure to enjoy.

Have a special request? You are not limited to the catering menu offerings. Please let your sales representative know if there are any styles, ethnic traditions, allergies, or other special dietary needs that need to be accommodated.

### EVENT SERVICE STYLES

- Delivery and set up
- Plated
- Buffet
- Stations
- Cocktail style
- Family style

### FULL-SERVICE CATERING

As a full-service caterer, Mattison's is happy to manage various services in addition to your food and beverage needs, such as:

#### Event Management

- China and flatware
- Linens and napkins
- Tables and chairs
- Lighting and draping
- Furniture and specialty items
- Utilities

#### Event Planning

- Menu Tasting *fees may apply*
- Vendor referral list
- Floorplan development
- Meal and seat assignment template
- Venue walkthrough

## MATTISON'S PRIVATE EVENT SPACES

The Galleria at [Mattison's 41](#) is the perfect location for a rehearsal dinner, celebration of life, baby shower and more. Enjoy your choice of 2 patios to have a cocktail style reception or dine with your guests under Tuscan lights. and the [Van Wezel Performing Arts Hall](#).



[Mattison's City Grille](#) and [Mattison's Riverwalk](#) are happy to accommodate special events. Private event spaces are not available at these locations.



(941) 330-0440



(941) 896-9660

## BAR PACKAGES

- Prices are listed per person and do not include tax, service charge or gratuity. Package pricing is charged for every guest 21 or older.

- One bar set up and one bartender per 75 guests required.

- Bar set up includes: table-side water service, juices (orange, cranberry, pineapple, grapefruit), sodas (coke, diet coke, sprite, ginger ale, tonic, club), mixers (triple sec, roses lime juice, grenadine, sweet and dry vermouth), bar fruit (olives, cherries, lemons, limes)

- No shots are permitted.

- Listed brands are typically found on the bar set ups but may occasionally be substituted for a brand of equal or greater quality.

### BEER & WINE BAR

2 Hours	3 Hours	4 Hours	5 Hours
<b>Wine:</b>		<b>Bottled Beer:</b>	
Choice of 2, House: 101 North Chardonnay 101 North Cabernet Coastal Ridge Merlot Coastal Ridge White Zin  <b>*Upgrade to Premium Wines (Choice of 4):                      Additional \$2/person</b>		Bud Light Corona Michelob Ultra Stella Local IPA	

### GOLD BAR

2 Hours	3 Hours	4 Hours	5 Hours
<b>Wine:</b>	<b>Liquor:</b>		<b>Bottled Beer:</b>
All 4 House Wines: 101 North Chardonnay 101 North Cabernet Coastal Ridge Merlot Coastal Ridge White Zin	Stolli Vodka Bacardi Rum Captain Morgan Rum Bombay Gin / Boodles Gin Dewar's Scotch Canadian Club Whiskey Jim Beam Bourbon Corazon Tequila		Bud Light Corona Michelob Ultra Stella Local IPA

### PLATINUM BAR

2 Hours	3 Hours	4 Hours	5 Hours
<b>Wine:</b>	<b>Liquor:</b>		<b>Bottled Beer:</b>
Premium Wines (Choice of 4): Greyson Chardonnay Coresair Pinot Grigio Geyser Peak Cabernet Firesteed Pinot Noir Trivento Malbec Benziger Estate Rose Giesen Sauvignon Blanc	Titos Vodka Bacardi Rum Captain Morgan Rum Bombay Sapphire Gin Jack Daniels Whiskey Crown Royal Whiskey Knob Creek Single Barrel Bourbon Patron Tequila		Bud Light Corona Michelob Ultra Stella Local IPA

## BAR MANAGEMENT

### Bar set up Fee and Per Person Fee applies

Client provides the alcohol of choice to the venue. Mattison's will handle it on the day of, providing ice and coolers, mixers, soft drinks, and bar necessities (bar fruit, ice, stir sticks, beverage napkins).

\*Liability Insurance Fee May Apply depending on venue\*

**Pending Venue Restrictions. Option not available at Powel Crosley, Ringling Museum, or Mattison's 41.**

## CONSUMPTION BAR

\*Minimum Order May Apply

### GOLD BAR

Soda, Coffee - \$3  
Beer - \$5 Domestic | \$7 Import  
Liquor - \$9 (Single) | \$12 (Double)  
Wine - \$9

### PLATINUM BAR

Soda, Coffee - \$3  
Beer - \$5 Domestic | \$7 Import  
Liquor - \$11 (Single) - \$14 (Double)  
Wine - \$11

## CASH BAR

\*Minimum Order May Apply

### GOLD BAR

Soda, Coffee - \$3  
Beer - \$7 Domestic | \$9 Import  
Liquor - \$10 (Single) - \$13 (Double)  
Wine - \$10

### PLATINUM BAR

Soda, Coffee - \$3  
Beer - \$7 Domestic | \$9 Import  
Liquor - \$13 (Single) - \$16 (Double)  
Wine - \$13

## A LA CARTE

### Alcoholic Beverages

**Champagne Toast:** J.P. Chenet Blanc de Blancs, Brut - *passed or preset*

#### Table-side Wine Service:

**Signature Drink:** No additional fee applies to selections derived from existing bar items.

- Screwdriver – vodka, orange juice - Vodka, Cranberry
- Rum and Coke - Long Island
- Gin and Tonic - Tom Collins – gin, simple syrup, club soda, lemon, sugar
- Classic Margarita - Tequila Sunrise – tequila, orange juice
- Tequila Cranberry Margarita – tequila, cranberry juice, triple sec, lime juice

#### Signature Drink, Specialty:

- Amaretto Sour - gin, amaretto, orange juice, pineapple juice
- Ginger Beet Fizz - gin, beet juice, simple syrup, lemon juice, ginger beer
- Moscow Mule - vodka, ginger beer, lime juice, lime garnish
- Something Blue - vodka, blue curacao, lemonade, sprite
- Sarasota Sea Breeze - vodka, grapefruit juice, cranberry juice
- Red or White Sangria - wine, simple syrup, fresh fruit (batched)
- Strawberry Rose Punch - frozen strawberries, pink Moscato, simple syrup and sprite
- Champagne Punch - Sparkling wine with a scoop of sorbet. *Lemon, Mango, Raspberry*

## A LA CARTE Non-Alcoholic Beverages (per person)

**Young Adult and Child Beverages (21 and under):** Unlimited juices and assorted sodas

**Coffee Service or Station:** house blend coffee, decaf, cream, sugar, etc.

**Coffee and Tea Station:** house blend coffee, decaf, assorted tea bags, cream, sugar, etc.

**Beverage Station – Water:** water, lemons, etc.

**Beverage Station – Water, Tea, & Lemonade:** – assorted tea bags, lemonade, sugar, etc.

- Tea Only
- Lemonade Only

**Beverage Station – Coffee, OJ, and Tea:** – house blend coffee, assorted tea bags, fresh orange juice, cream, sugar, etc.

### **Fruit Infused Water:**

strawberry, pineapple | strawberry, cucumber | strawberry, lime | orange, lime | raspberry, lemon | strawberry, lemon, mint | raspberry, mint | blueberry, mint | cucumber, lemon, mint | cucumber, lime, mint



## HORS D'OEUVRES & APPETIZERS

### SEAFOOD

#### FISH

**Smoked Salmon Mousse** on crispy flat bread with fresh dill

**Mini Potato Pancakes** topped with smoked salmon and crème fraiche

**Grouper Bites** with remoulade dipping sauce

**Seared Ahi Bamboo Skewer** togarashi seasoned with wasabi crème fraiche and sweet soy drizzle

**Sesame Seared Tuna & Watermelon Skewers** with sweet soy drizzle (GF, seasonal)

**Tuna Tango Poke** in English cucumber round or wonton crisp (GF)

#### 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 **Market Price**

**Mediterranean Ceviche** shrimp, whitefish, tomato, capers, and olives, served in an Asian spoon (GF)

**Seared Sea Scallops** wrapped in Applewood smoked bacon (GF)

**Mini Crab Cakes** with habanero remoulade **Market Price**

**Lobster Mac N Cheese Bites**

### MEATS & POULTRY

#### BEEF

**Negi maki** 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, duxelles and fresh basil, in a puff pastry purse

**Beef Tenderloin Lollipops** with a sweet onion dijonaise 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** tostones with chimichurri sauce (GF)

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

**Bacon & Sriracha Devilled Eggs** bacon and sriracha lased devilled eggs with paprika (GF)

**Crispy Pork Belly** with teriyaki sauce

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

**Curried Lamb Meatballs** with tzatziki

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## **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 with blue cheese dressing

## **VEGETARIAN**

**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)

**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 with creamy cheese sauce

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

**Asian Spring Rolls** with sweet Thai chili sauce

**Deviled Eggs** traditional, with paprika (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 Potatoes** red potatoes with caramelized onions, Gorgonzola, balsamic reduction

**Spinach Artichoke Tartlet**

**Veggie Cups** carrot, celery, bell pepper, cucumber with house made ranch or hummus

**Mexican Street Corn Spoons** Corn, sour cream, cotija cheese, cilantro

## **VEGAN**

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

**Crunchy Curried Carrot Pot stickers** with soy ginger reduction

**Sweet Potato Chip** Cranberry hummus, candied almonds, balsamic glaze (GF)

**Sweet Potato BBQ Jackfruit Bruschetta** (GF, Paleo)

**Mushroom Flatbread** mushroom, olive oil, balsamic vinegar

**Hummus and Caramelized Onion Crostini**

**Cucumber Dill Polenta Cake**

**Curried Cauliflower Bite** with chutney sauce

**Bloody Mary Gazpacho Shooters** served with a seasoned rim, pickle, and olive



## DISPLAYS & STATIONS

### APPETIZERS

**Charcuterie Display** Cured meats: prosciutto, salami, pepperoni. Assorted Cheese: gourmet and imported cheeses. Fresh and dried fruits, nuts, olives, and jams. Served with fresh breads and crackers

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

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

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

**Mediterranean Display** hummus, roasted red peppers, marinated grape tomatoes, pickled green beans, olives, pepperoncini, marinated feta, and artichokes; served with pita points and flatbread crackers

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

**Antipasta Display** 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

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

**Farm Fresh Vegetable Display** Chef's seasonal vegetables; served with Tuscan style ranch and hummus

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

**Fresh Seasonal Fruit Display** Seasonal fresh fruits, berries and grapes decoratively arranged and served with yogurt dip

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

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

**Half Display (Serves up to 25 guests)**

**Full Display (serves up to 50 guests)**

### CARVING STATIONS *\*Requires dedicated station attendant*

**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

**Pork loin** - with an apple onion stuffing served with apple chutney and cocktail rolls Pit Ham - with mustard sauce, mini biscuits, cocktail rolls

## DISPLAYS & STATIONS

### MAINS

**Pasta Bar** Penne Pasta, marinara and alfredo; choice of toppings: pancetta, mushrooms, roasted broccoli, grated Parmesan, and shredded mozzarella  
Enhancements: Grilled Chicken, Meatballs, Shrimp

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

#### **Taco Station:**

[choice of two]: ground beef, shredded chicken, pulled pork, mahi+, or shrimp+.

Served with guacamole, scallions, sour cream, lettuce, jalapeños, lime wedge, shredded cheese, and hot sauce

[choice of one]: soft or hard taco shell

[choice of two]: tomato salsa, mango salsa, Verde salsa, roasted corn or black bean salsa

Enhancement: Yellow Rice or Coconut Jasmine Rice, Beans & Fried Plantains

#### **Slider Station:**

[choice of 2]: mini beef burger, BBQ pulled pork or chipotle chicken sliders

Toppings: tomatoes, roasted onions, shredded cheese, pickles, Dijon mustard, sautéed mushrooms, bacon & ketchup

#### **Flatbread Station:**

[choice of 3]: 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

**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

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

Enhancements: grilled chicken or baby shrimp

### SIDES

**Mashed Potato Bar** [select 2] roasted garlic, white truffle oil, pesto, horseradish, sweet potato mash. Accompanied with 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

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

**Sushi Rolls** California (crab and avocado), yellowfin tuna and smoked salmon with wasabi, ginger, wakame salad and soy sauce **Market Price**

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

## BREADBASKET

### **Breakfast/Brunch Breads:**

#### **Savory Breakfast Breads:**

*Zucchini Bread, Banana Bread, Assorted Muffins*

#### **Sweet Breakfast Breads:**

*Croissants, Scones & Assorted Pastries*

### **Lunch/Dinner Breads:**

Focaccia Bread

Fresh Baked Cocktail Rolls

Sweet Cornbread

French Baguettes

Crackers & Flatbreads

### **Spreads:**

Boursin Butter

Butter Roses

Whipped Butter

Herb Olive Oil

## 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

**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** mixed field greens, goat cheese, tomatoes, candied walnuts, and dried cranberries in honey-lemon vinaigrette

**Israeli Couscous** with cucumbers, tomatoes, and grilled vegetables

**Strawberry** romaine lettuce with strawberries, candied walnuts, Gorgonzola, sauvignon blanc vinaigrette

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

**Roasted Beet** arugula with diced roast beets, strawberries, candied pumpkin seeds, crumbled goat cheese, sherry vinaigrette

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

***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 **Market Price**

**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)

**Chilean Sea Bass** with mango-papaya salsa **Plated Only**

**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 an herbed garlic cream sauce over penne pasta

**Fresh Maine Lobster Tails** with warm drawn butter and fresh lemon **Market Price**

**Blackened Sea Scallops** crispy pork belly lardons, tomato white wine creole reduction, fresh shaved Manchego cheese **Plated Only**

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

**Shrimp & Avocado Salad** seasoned & grilled shrimp, fresh avocado & mango, grilled red onions, sauvignon blanc vinaigrette

### MEATS & POULTRY

#### BEEF

**Bertha Palmer** filet mignon, lump crab meat, citrus hollandaise **Plated Only**

**Filet Mignon** 6oz center cut, grilled and served with port wine demi and béarnaise **Plated Only**

**Steak au Poivre** 6oz filet, cracked pepper crust, seared, and served with brandy cream sauce **Plated Only**

**Braised Boneless Beef Short Ribs** in a port wine reduction sauce

**Beef Brisket** coffee rubbed brisket

**Pot Roast Reconstructed** a Mattison's signature dish **Plated Only**

**Mattison's City Grille Meat Loaf** black angus beef in applewood-smoked bacon with pan gravy

## ENTREES

### **PORK & LAMB**

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

**Pork Tenderloin Medallions** with apple onion jam

**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 *Plated Only*

### **POULTRY**

**Seared Duck Breast** with clementine glaze *Plated Only*

**Duck Confit** peppercorn red-wine butter sauce *Plated Only*

**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

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

## ENTREES

### 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

**Wild Mushroom Tartlet** arugula pesto

### VEGAN

**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 (DF,GF)

**Curried Cauliflower**

**Cauliflower Steak** with piccata sauce

**Vegetable Lasagna** with white sauce

**Mushroom Stroganoff** ribbon noodles, mushrooms, onions, white wine sauce

**Mushroom Wellington** with rosemary and pecans

**Balsamic Brussel Sprouts and Polenta**

**Thai Noodle Salad** with peanut sauce, mixed cabbage red bell pepper and cilantro

**Ratatouille**

**Stuffed Red Peppers** quinoa, lentils, and Italian herbs

**Grilled Tofu Steaks**

**Blackened Tempeh** with kale and avocado

## **SIDES**

*ALL PLATED ENTREES INCLUDE THE SAME STARCH & VEGETABLE*

### **STARCH**

Wild Rice Medley

Black Beans & Yellow Rice

Coconut Lime Jasmine Rice

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

Quinoa with grilled vegetables & lemon Parmesan basil

Couscous with grilled vegetables

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 +

### **SEASONAL VEGETABLES**

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

Roasted Broccoli, Cauliflower & Brussels Sprouts

Green Beans Almondine

Italian Style Green Beans

Grilled Zucchini, Roasted Red Pepper and Asparagus

Stir Fry Vegetables: Assorted peppers & onions

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

## LATE NIGHT SNACK

*Displayed or Butler Passed*

### **Pretzel Bites and Beer Cheese**

**Mini Hot Dogs** served with ketchup in a paper dish

### **Flatbread Station**

### **Mini Mac and Cheese Cups**

### **Mini Beef Empanadas**

### **Cheesesteak sliders**

**Mini Cheeseburger Sliders** mini burger with provolone and caramelized onion barbecue

### **Chicken Burger Sliders**

### **BBQ Pork Sliders**

### **Mac and cheese Bites**

### **Buffalo Chicken bites**

### **Grilled Cheese and Tomato Soup Shooter**

### **Mini Beef Tacos**

### **Mini BBQ Pulled Pork Tacos**

**Mini Poke Bowl** white rice and salmon, scallions, spicy mayo

**Vegan Pizza** tomatoes, eggplants, & peppers

### **Mini BBQ Jackfruit Tacos**

## PLATED KIDS' MEAL

### **Chicken Fingers and Mac & Cheese**

### **Cheese Or Pepperoni Pizza**

### **Penne With Alfredo**

### **Penne With Meatballs & Marinara**

**Burger** ¼ lb. with choice of cheese



# DESSERTS

## MINI

*plated or displayed*

Bite size portions of Mattison's delectable desserts - each flavor selection counts as one choice. (25 piece minimum per selection)

**Baklava** pistachio or walnut

**Brownies** plain, nuts, iced, peppermint

**Cannoli** traditional, chocolate chip, cheesecake

**Cheesecake Squares** traditional, Key lime, raspberry, turtle, chocolate, pumpkin *vegan options available*

**Chocolate Dipped Strawberries** white, milk or dark chocolate

**Chocolate Truffles** pistachio, white chocolate, dark chocolate, raspberry, hazelnut

**Cookies** Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Ginger

**Crème Brule Spoons**

**Mini Cupcakes** vanilla, chocolate, carrot cake *vegan options available*

**Mini Tarts** fruit, berry, key lime, chocolate pecan

**Mini Pies** apple, cherry, blueberry, peach, pecan

**White Chocolate Coconut Cashew Clusters**

**Tiramisu Cups**

**Mousse Cups** chocolate, chocolate & peanut butter, peanut butter, strawberry, white chocolate, coconut cream, key lime, cheesecake

**Coconut Macaroons**

**French Macaroons**

**Biscotti**

**Hazelnut Cups** (V, GF, DF)

**Lemon Bars** (V)

**Lime Tarts** (V)

**Coconut Mango Panna Cotta Cups** (V)

**Toffee Bars** (V)



## DESSERTS

### PLATED

**Cherry Bomb** milk chocolate mousse with a balsamic and port wine glazed cherry center in a crispy dark chocolate shell and a tart cherry coulis

**Cheesecake** traditional, Key lime, raspberry, turtle, chocolate, pumpkin

**Warm Chocolate Espresso Torte** flourless chocolate torte flavored with espresso (GF)

**Crème Brule** (GF)

**Key Lime Pie**

**Roasted Pear & Croissant Bread Pudding**

**White and Dark Chocolate Banana Bread Pudding** with caramel sauce and Belgian chocolate drizzle

**Zabaglione Frutti di Bosco** fragrant pastry base filled with pastry cream then decorated with a rich assortment of black & red currants & raspberries and zabaglione cream

### STATIONS

*\*Additional Attendant Needed*

**Bananas Foster** fresh cut bananas, caramelized brown sugar, cinnamon and creme fraiche flambéed in a crepe with imported dark rum and banana liqueur and topped with fresh sweetened whipped cream

**Gelato** vanilla and chocolate gelato with chocolate and rainbow sprinkles, M&Ms, Oreos, chocolate and caramel sauce, fresh strawberries, walnuts, and whipped cream

**Flambéed Crepe Station** savory or sweet

**Smores** graham crackers, marshmallows, chocolate and loads of fun

**CAKES:**

**Flavors:**

- Vanilla Cake
- Chocolate Cake
- Red Velvet Cake
- Yellow Cake
- Devils Food Cake
- Marble Cake
- Angel Food Cake

**Icing Options:**

- Buttercream
- American (Can Flavor)
- Swiss
- Ganache
- Cream Cheese

**Premium Flavors:**

- **German Chocolate Cake**  
*coconut pecan icing, chocolate ganache*
- **Carrot Cake**  
*with or without nuts*
- **Italian Crème Cake**  
*cream cheese icing, coconut, pecans, marble cake*
- **Strawberry Shortcake**  
*White cake, strawberry buttercream, macerated strawberries*
- **Tiramisu Cake**  
*Lady fingers soaked in coffee & coffee liqueur, layered with mascarpone mousse*

**Pricing: Round or Square Pans:**

Cake Size	Approximate Slices
4"	8
6"	12
8"	20
9"	24
10"	28
12"	40
1/2 Sheet Cake	30-40
Full Sheet Cake	60-80

# MATTISON'S PROVIDES

## Basic Rentals

**Stainless 5-piece silverware**  
 (1) Salad fork, (1) Dinner fork,  
 (1) Dessert fork  
 (1) Salad knife, (1) Dinner knife

**Swirl China**  
 (1) Bread & Butter plate, (1)  
 Salad plate, (1) Dinner plate, and  
 (1) Dessert plate

11oz Water Goblet

Coffee Cup w/ Saucer  
 or 10oz Irish Coffee Mug



## Standard Guest Table Set Up

\*Linen napkins are not included



## Bar Glassware

(2) 8.5oz. Wine Glass, (2) 9oz. Rocks Glass,  
 and (1) 11oz. Water Goblet

## Bar Set up

(2) 8ft. Banquet Tables with Linen

