

Build your own Hors d'Oeuvres menu

All items are priced per person

Bites

- Cocktail Meatballs – Teriyaki, Swedish, Spicy Korean BBQ, Marinara, or Regular BBQ - \$3.00
- Vegetable Spring Rolls – Chinese Hot Mustard - \$3.00
- Crispy Pork Dumplings – Sweet Chili sauce - \$3.00
- Mozzarella, Basil & Tomato Skewers - Balsamic Glaze - \$3.00
- Deviled Eggs – Traditional or Spicy - \$3.00
- Mac and Cheese Bites – Remoulade - \$3.00
- Shrimp Cocktail- Cocktail sauce - \$3.50
- Petite Crab Cakes –Cajun Remoulade sauce - \$3.50
- Chicken Sate –Peanut sauce - \$3.50
- Chicken Tenders – Honey Mustard - \$3.50
- Antipasto Skewers- Mozz, Tomato, Salami, Olive, Bell Peppers - \$3.50
- Vegetable Kabobs- Skewered Vegetable Medley - \$3.50
- Roasted Lamb Lollipops – Tzatziki sauce - \$5.00
- Beef Skewers- Lime Chili or Teriyaki sauce - \$5.00
- Beef Tenderloin on Rice Crackers- Horseradish Cream sauce- \$5.00
- Smoked Salmon on Rice Crackers - Creme Fraiche - \$5.00
- Bacon Wrapped Diver Scallops – Chipotle BBQ sauce - \$5.00
- Tuna on Rice Crackers- Avocado Wasabi - \$5.00
- Shrimp Ceviche - marinated in citrus with cilantro, tomatoes, bell peppers, onions and sriracha - \$5.00
- Blackened Shrimp on Rice Crackers- Remoulade sauce - \$5.00
- Coconut Shrimp – Mango chili sauce - \$5.00
- Assorted Mini Desserts - \$4.00

Display (Minimum of 20 people)

- Domestic Cheese display served with fruit garnish and ciabatta slices - \$6.00
- International Cheese display served with fruit garnish and ciabatta slices - \$7.00
- Mix of Domestic and International Cheese display fruit garnish and ciabatta slices- \$9.00
- Fresh Vegetable & Dip Display -Carrot, Celery, Cucumber, Yellow Squash, Red Bell Peppers and Zucchini served with a choice of Garlic Hummus, Blue Cheese or Ginger Cilantro Dressing - \$3.00
- Spinach & Artichoke Dip with wonton chips - \$3.50
- Au Gratin Cheese Dip with wonton chips - \$3.00
- Cheese Crab and Shrimp Dip with Wonton Chips- \$4.00
- Sliced Seasonal Fruit with yogurt dip – Grapes, Strawberries, Cantaloupe, Watermelon, Pineapple, and Honeydew - \$4.00

Service Staff

20% service charge is added to menu prices to cover service staff

Additional attendant or chef fees may apply

Customized Menus

Don't see what you're looking for. We're happy to create a Customized Menu for your Event

Rentals

We'll rent the china, glassware, and silverware of your choice for an additional fee.

The price may vary based on your selection, but \$9 per person (this price includes dinner & salad plates, water glasses, dinner and salad forks, knives and spoons) is a good average to budget with.

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Heavy Hors d'Oeuvres

\$28.00 per person Minimum of 20 people

Classic Hors d'Oeuvres – Select Three

- Cocktail Meatballs – Teriyaki, Swedish, Spicy Korean BBQ, Marianna, or Regular BBQ
- Vegetable Spring Rolls – Chinese Hot Mustard
- Crispy Pork Dumplings – Sweet Chili sauce
- Mozzarella, Basil & Tomato Skewers – Balsamic Glaze
- Deviled Eggs – Traditional or Spicy
- Mac and Cheese Bites – Remoulade
- Shrimp Cocktail- Cocktail sauce
- Petite Crab Cakes –Cajun Remoulade sauce
- Chicken Sate –Peanut sauce
- Chicken Tenders – Honey Mustard
- Antipasto Skewers- Mozz, Tomato, Salami, Olive, Bell Peppers
- Chef's Choice Assorted Mini Desserts

Premium Hors d'Oeuvres- Select one

- Bacon Wrapped Diver Scallops – Chipotle BBQ sauce
- Smoked Salmon on Rice Crackers – Creme Fraiche
- Beef Skewers- Lime Chili or Teriyaki sauce
- Roasted Lamb Lollipops – Tzatziki sauce
- Beef Tenderloin on Rice Crackers- Horseradish Cream sauce
- Tuna on Rice Crackers- Avocado Wasabi
- Shrimp Ceviche - marinated in citrus with cilantro, tomatoes, bell peppers, onions and sriracha
- Blackened Shrimp on Rice Crackers- Remoulade sauce
- Coconut Shrimp – Mango chili sauce

Display- Select one

- Domestic Cheese display- served with fruit garnish and ciabatta slices
- Fresh Vegetable & Dip Display -Carrot, Celery, Cucumber, Yellow Squash, Red Bell Peppers and Zucchini server with a choice of Garlic Hummus, Blue Cheese or Ginger Cilantro Dressing
- Spinach & Artichoke Dip with wonton chips
- Au Gratin cheese Dip with wonton chips
- Cheese Crab and Shrimp Dip with Wonton Chips
- Sliced Seasonal fruit – Grapes, Strawberries, Cantaloupe, Watermelon, Pineapple, and Honeydew

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Stations and Displays

Taco Station - \$15 per person

- Comes with Ground Beef and Chicken or you can substitute Fish for an extra \$3 per person
- Get all three Beef, Chicken, and Fish for \$20 per person
- Includes: shredded iceberg, onion, salsa, sour cream, diced tomato, cheddar, black olives, jalapenos, hard or soft tacos
- Chips and Guacamole- add \$4 per person
- Rice and Black Beans- add \$2 per person

Chicken Wings -Teriyaki, Korean BBQ, Chipotle BBQ, Buffalo, Thai BBQ Served with Blue Cheese Dressing and Celery

- Small-20pieces/\$30
- Medium-40pieces/\$55
- Large-60pieces/\$75

Sliders with Soft Sweet Hawaiian Rolls choice of Cheddar Burgers, BBQ Pulled Pork, Sausage and Peppers, or Grilled Chicken

- Small-20pieces/\$30
- Medium-40pieces/\$55
- Large-60pieces/\$75

Whole Roasted Pig - minimum of 30 guests at \$20 per person

- Charcoal roasted in a caja china, crispy skin, succulent meat, presented whole, then sliced by our chefs and served on platters. Choose from Matt's house-made sauces. Korean BBQ, Chipotle BBQ, Thai BBQ

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Sushi Surfboards – includes soy sauce, chopsticks, ginger & wasabi

- Traditional Rolls ~ \$60 (40 pieces)
Spicy Tuna, NY, Rainbow, Bagel, and Crunchy Shrimp Rolls
- Signature Rolls ~ \$85 (40 pieces)
Messy Jessie, Andy Irons, Garnet & Gold, and Volcano Rolls
- Vegetarian Rolls ~ \$85 (48 pieces)
Cucumber, Avocado, Skinny Veggies, Mushroom Fairies, Green Garden, and Asparagus Rolls
- Nigiri ~ \$150 (50 pieces)
Tuna, Salmon, Escolar, Hamachi, and Shrimp
- Sashimi ~ \$175 (50 pieces)
Tuna, Salmon, Escolar, Hamachi, and Shrimp

Appetizers

- Poke Salad ~ \$13 per person
Choice of Tuna, Salmon, Hamachi, or Escolar with signature Spicy Poke Sauce, Seaweed Salad, Cucumber and Green Veggies mix
- Seaweed Salad ~ \$6 per person
Tossed with Sesame Oil, Chili, and Sesame Seeds
- Pepper Seared Tataki ~ \$5 per person
Served with Ponzu Sauce scallions and Sesame Seeds
- Edamame ~ \$5 per person
Steamed soybeans with Kosher Salt
- Ceviche ~ \$11 per person
Conch, Octopus, Shrimp, and Crab Meat marinated in citrus with cilantro, tomatoes, bell peppers, onions and sriracha served with fired wonton chips
- Tuna or Salmon Crackers ~ \$5 per person
Pepper Seared Tuna or Salmon on rice crackers topped with wasabi mayo

Private Sushi Bar ~ \$35 per person minimum of 50 people

- We will bring the sushi bar to you. Matt's Sushi Chefs will make fresh sushi rolls at your event and serve your guest. Price is for 2 hours.
- 3 surfboards will be pre rolled and displayed to server guest faster.
- Set up includes, 15 Garnet & Gold rolls, 5 Rainbow rolls, 6 California rolls, 6 Spicy Tuna rolls, 5 Fat Veggie rolls, 5 Bagel rolls, 6 crunchy shrimp rolls, 3lbs of Edamame, 3lbs of Pepper Seared Tataki, 1bl of Seaweed salad, 10 Escolar Nigiri, 10 Tuna Nigiri, 10 Yellowtail Nigiri, soy sauce, chopsticks, ginger & wasabi.

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Catering buffet style Brunch Menu Starting at \$22 per person
comes with choice of 1 egg, 1 potato, 1 meat, Fruit and Bread

- Scrambles Eggs - Plain, Ranchero, Spinach, or Cheese
- Potatoes - Country Style, Lyonnaise, or Hash browns
- Meats - Bacon, Sausage patties or Ham
- Breads - White, Wheat, English Muffins, or Biscuits
- Fruits - strawberry, blueberry, watermelon, oranges, and pineapple, grapes

Add on

Select 1 makes it \$28 per person Select 2 makes it \$32 per person
Select 3 makes it \$35 per person Select 4 makes it \$40 per person

- Waffles, Pancakes or French Toast
- Chicken and Waffles
- French Toast Sticks - stuffed with Melba sauce and cream cheese
- Meaty Benedict - Sausage patties, sliced ham, poached eggs topped with black pepper bacon and Hollandaise Sauce
- Steak - Petite 4oz Filet,
- Quiche - Ham/cheese, Spinach/cheese, Bacon/cheese, Ham/tomato/swiss, Bacon/broccoli/cheese. Or green herbs/cheese
- Oatmeal or Grits, Yogurt & Granola
- Shrimp cocktail
- Mini Crab Cakes
- Mini Sandwiches

Omelet Station - \$12 per person and Chef fees

Pick 6 items: Spinach, sun-dried tomatoes, artichoke, red onion, red or green bell peppers, diced tomatoes, sausage, bacon, ham, swiss, cheddar, mozzarella or pepper-jack. Add Blue Crab \$3 or Avocado \$1

Waffles, Pancakes or French Toast bar - \$12 per person

Toppings - Sliced Banana, Caramel and Chocolate sauce, Whipped Cream, Chopped Pecans, Walnuts, Strawberries, Blueberries, Raspberries, Maple syrup. Chocolate chips, White Chocolate chips, Powdered Sugar, Whipped Butter

Set Up

Dinners can be set up Buffet, Family style or Platted

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Quick Lunch - \$13.00 per person

Sandwiches or Wraps - Served with lettuce, tomato, & pickle with mustard and mayo on the side on choice of Ciabatta, Pita, Rye, or as Wraps. Side of House salad, Fruit or Chips

- Chicken Panini - Spinach, artichokes, sundried tomatoes and pepper jack cheese on ciabatta
- Ham & Swiss, or Cheddar
- Turkey & Swiss
- Grilled Vegetables - Carrots, Yellow & Green Squash, Zucchini, Onions

Custom Hot Lunch - Includes Rolls and Tea - Sweet and Unsweet

Main - Select one for \$15.00 per person. Select two for \$20.00

- Chicken Piccata- Garlic, Lemon and Capers in a light butter sauce
- Chicken Marsala - mushrooms, wine reductions with garlic & shallots
- Seared Pork Tenderloin 6oz- served with tropical fruit salsa, & red wine demi
- Chipotle BBQ pulled pork
- Potato Gnocchi - in pesto cream sauce
- Crab Cake- Seared crab cake with classic remoulade
- Shrimp- Cajun spiced rub with Chipotle BBQ
- Chicken Panini - Spinach, artichokes, sundried tomatoes and pepper jack cheese on ciabatta

Salad - Select one

- House Salad - choice of dressing
- Traditional Caesar Salad - with parmesan and croutons
- Warm Nuted Goat Cheese Salad - ginger cilantro dressing (+\$1pp)

Matt's Signature Dressings

Ginger Cilantro, Mustard Vinaigrette, Blue Cheese, and Tropical Dressing

Sides - add an extra side for \$4.00 per person

Choice of one Starch

- Rice Pilaf - jasmine rice, carrots, celery, onions, garlic.
- Rosemary & Garlic Roasted Red Bliss Potatoes.
- Garlic Roasted Mashed Potatoes.
- Red & White Quinoa Pilaf - rice, carrots, celery, onions, garlic.
- Couscous - carrots, celery, onions, garlic.

Choice of one Vegetable

- Sautéed Broccoli
- Green Beans Almandine red bell pepper garnish.
- Sesame Garlic Asparagus miso drizzle.
- Seasonal Vegetable Medley sautéed with garlic

Add Dessert for \$3.00 per person. Select one

- Assorted mini Chef's choice Desserts
- Assorted Cookies and Brownie Bite

For Offsite

Additional Beverages

Bottled water
\$2.00 per person

Diet Coke, Coke Zero, Coke, and Sprite
\$2.00 per person

Minimum of 10 people

Disposable plasticware, Chafing Dish, and Sterno available for \$25.00

Orders over 50 people require an attendant

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Delivery
Within In
5 miles - \$10
10 Miles - \$15
20 Miles - \$20
30 Miles- \$25

Set up: \$25

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Bronze package

Select One Entrée for \$26 per person

Silver Package

Select Two Entrées for \$28 per person

Gold Package

Select Three Entrees for \$30 per person

Entrees

Beef

- 4oz Filet - Preparation styles: grilled or seared w/ demi glaze or au poivre. (Add \$4 for 8oz Filet per person)
- 6oz London broil - mushroom sauce
- New York Strip -8oz Certified Angus Beef (Add \$3 per person)

Choice of Sauce:

Red Wine Demi Glaze, Hollandaise, Bearnaise, Mushroom Cream, Horseradish Cream, Gorgonzola Cream, Dijon Mustard Brandy Cream, Green Pepper Corn Sauce, Chimichurri or Argentine Red.

Poultry

- Teriyaki Chicken - Soy sauce, sesame oil, honey, pineapple
- Chicken Piccata - garlic, lemon and capers in a light butter sauce
- Chicken Leon - cream, blue cheese, sun-dried tomato & spinach
- Chicken Marsala - mushrooms, wine reduction w/ garlic & shallots

Pork

- Seared Pork Tenderloin 6oz- served w/ tropical fruit salsa & red wine demi
- Braised pork medallions 6oz- oven roasted w/ garlic, celery, onions, carrots in chipotle adobo sauce
- Chipotle BBQ pulled Pork

Seafood

- Year Round - Mahi, Salmon, Tuna
- Seasonal - Sword fish, Grouper, Snapper, Triple Tail (Add \$3 per person)
- Bacon Wrapped Diver Scallops (3 pieces)
- Shrimp Scampi- lemon, garlic butter, diced tomatoes, & basil
- Blackened Shrimp
- Lobster Tail 6oz - cold water (Add MP)

Choose from the following preparation:

Sauce

Teriyaki drizzle, Miso glaze, Star anise, Lemon piccata, Lemon aioli, Holy basil, Sesame tofu, Chimichurri, Argentina Red

Rub

Blackened, West - Indian ,Jerk

Crust

Pecan, Parmesan, White Sesame

Set Up

Dinners can be set up Buffet, Family Style or Plated

Service Staff

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Vegetarian (Vegan or coconut milk available upon request)

- Potato Gnocchi - in a pesto cream sauce
- Penne Pasta - choose from: Pesto cream sauce, marinara w/ parmesan, sunset tomato cream - add chicken for \$3 per person
- Tofu in a sunset tomato sauce served with vegetables
- Baked Ziti - tossed in marinara & layered w/ parmesan & mozzarella - Add meatballs for \$2.00 per person
- Buckwheat Noodles - served w/ a sweet soy dressing and veggies

Salads and Sides

Salads and Sides included with Packages

Salad - select one

- House Salad - Choice of dressing
- Traditional Caesar Salad - with parmesan and croutons
- Warm Nuted Goat Cheese Salad - Ginger Cilantro dressing (add \$1 per person)

Matt's Signature Dressings

Ginger Cilantro, Mustard Vinaigrette, Blue Cheese, and Tropical Dressing

Sides - add an extra side for \$4.00 per person

Choice of one Starch

- Rice Pilaf - jasmine rice, carrots, celery, onions, garlic.
- Rosemary & Garlic Roasted Red Bliss Potatoes.
- Garlic Roasted Mashed Potatoes.
- Red & White Quinoa Pilaf - rice, carrots, celery, onions, garlic.
- Couscous - carrots, celery, onions, garlic.

Choice of one Vegetable

- Sautéed Broccoli
- Green Beans Almandine red bell pepper garnish.
- Sesame Garlic Asparagus miso drizzle.
- Seasonal Vegetable Medley sautéed with garlic

Add Dessert

- Buffet/Family style only- \$4.00 per person select one
 - Assorted mini Chef's choice Desserts
 - Assorted Cookies and Brownie Bite
- Plated only - \$5.00 per person select two
 - Crème Brule
 - Cheesecake
 - Peanut butter pie
 - Chocolate Lava cake

Looking for Cake or Cupcakes. Our Pastry Chef will work with you to create the flavor and design you are looking for. Ask about pricing.

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Chef Stations

(Buffet style only)

Carving Stations. Pricing upon Request.

- Prime Rib - The king of beef cuts. Beautifully marbled w/ fat, this roast is rich, juicy, tender and a feast for the eyes!
- Roast Beef (for small crowds) - A real crowd pleasure that makes a statement.
- Beef Tenderloin - Whole roasted and perfectly tender.
- Ham - Oven baked spiked w/ cloves, brown sugar & pineapple
- Rack of Lamb - Oven roasted to a deep reddish pink with browned, crusty, herbed, fatty goodness.
- Whole New York Strip - Makes a great centerpiece for any event. Exquisite marbling, moderately tender with a robust flavor
- Steam ship round of Beef (for 200 or more) - Seasoned then oven roasted. Very flavorful, tender and always makes a great presentation.

Choice of Matt's Special Sauces:

- Horseradish cream sauce
- Demi-glaze
- Mushroom cream sauce
- Mushroom demi sauce
- Chimichurri - parsley, lemon, olive oil, oregano, red pepper flake, garlic, shallots, red wine
- Argentina Red - sherry vinegar, olive oil, met paprika, cayenne, cumin, bay leaf

Spanish Paella- Can add salad or sides for \$4.00 per person per item

Paella is a traditional dish of Spain, originally from Valencia, but variations exist in the different Spanish provinces. Below are a few selected dishes, but we invite you to tailor the dish to your own taste. Paella is a colorful mixture of saffron-flavored rice cooked with various meats. The name comes from the paella, the flat, round pan in which it is cooked. Ours is prepared with saffron infused broth and a sofrito, garlic, and onion. Add Mussels for \$3.00 per person

- **Classic Paella Valencia-\$14 per person**
Chicken with Spanish style sausage, rice and vegetables including green and red bell pepper, onions, garlic, green beans, sweet peas, and black olives.
- **Vegetable Paella-\$12 per person**
A medley of zucchini, broccoli, yellow squash, cauliflower, chickpeas, mushrooms, snow peas, green beans, sweet peas, green olives, onions, garlic, complimented by saffron scented rice.
- **Chicken & Shrimp Paella-\$16 per person**
Prepared with chicken and shrimp, saffron rice and vegetables including green and red bell pepper, onions, garlic, green beans, sweet peas, and black olives.
- **Seafood Paella-\$21 per person**
An exotic dish with calamari, mussel, White Fish and shrimp, prepared with seafood stock and vegetables, red and green bell peppers, onions, garlic, green beans, peas, black olives

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