

## Essential Package:

*Select One Hors d'Oeuvres & One entrée for \$30 per person*

## Deluxe Package:

*Select Two Hors d'Oeuvres & Two Entrées for \$32 per person*

## Premier Package:

*Select Three Hors d'Oeuvres & Three Entrees for \$34 per person*

### Cocktail Hour

- Vegetable Spring Rolls - Hot Mustard
- Crispy Pork Dumplings - Sweet Chili sauce
- Mozzarella, Basil & Tomato Skewers - Balsamic Glaze
- Deviled Eggs - Traditional or Spicy
- Shrimp Cocktail - Cocktail sauce
- Petite Crab Cakes - Cajun Remoulade sauce
- Chicken Sate - Peanut sauce
- Antipasto Skewers- Mozzarella, Tomato, Salami, Olive, Bell Peppers
- Roasted Lamb Lollipops - Tzatziki sauce
- Beef Skewers - Lime Chili sauce or Teriyaki
- Beef Tenderloin on Rice Crackers- Horseradish Cream sauce
- Smoked Salmon on Rice Crackers - Creme Fraiche
- Bacon Wrapped Diver Scallops - Chipotle BBQ sauce
- Tuna on Rice Crackers - Avocado Wasabi
- Blackened Shrimp on Rice Crackers - Remoulade sauce
- Coconut Shrimp - Mango chili sauce

### Salad and Bread Service (Included)

**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

### Entrée

#### **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)

#### Sauces:

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

#### Set Up

Dinners can be set up Buffet, Family Style or Plated

#### 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

#### Cake

Matt's offers a full pastry kitchen. We will work with you on flavor and design you are looking for to complete your special day

#### 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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## 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 - Swordfish, 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-indie, Jerk

### Crust

Pecan, Parmesan, White Sesame

## Vegetarian (Vegan or coconut milk available upon request)

- Potato Gnocchi - in a pesto cream sauce
- Penne Pasta\* - choose from the following: 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 w/ marinara & layered w/ parmesan & mozzarella - Add meatballs for \$2.00 per person
- Buckwheat Noodles\* -Served w/ a sweet soy dressing and veggies

## 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

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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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## Sushi

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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## Brunch

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

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# Matt's Casbah Catering Lunch

## Weddings

### 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

7% tax will be added to menu price.

20% service charge will be added to Food and Beverage price for staffed events

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

Set up: \$25

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# Matt's Casbah Catering

## Hors d'Oeuvres

# Weddings

### 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

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# Matt's Casbah Catering

## Hors d'Oeuvres

### Stations and Displays

## Weddings

#### 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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## Pastry

### Cupcakes

See cake flavor chart for available cake, filling and frosting options.

~Unfilled cupcakes \$3 each

~Filled cupcakes \$3.50 each

Additional fee for cupcake toppers (fondant, chocolate molded pieces, etc.) to be determined by the pastry chef after a consultation with the client.

### Cookies \$2 per person

**Flavors:** Chocolate Chip, Oatmeal Raisin, Peanut Butter, Snickerdoodles, Brown Butter Shortbread, Mexican Wedding Cookies, Salted Butterscotch Cookies

### Cookie Platters

~Includes 3 cookie flavors of your choice from list~

Small: \$35 (serves 10) Large: \$60(serves 20)

### House Made Candies

~Award Winning Whiskey Carmel Cups \$48 per dozen or \$4 each

~Salted French Caramels \$20 per lb., 1 lb. minimum – individually wrapped, 35-40 pieces per lb.

~Chocolate Truffles \$18 per dozen

**Filling flavors:** Salted caramel, passionfruit, raspberry, strawberry, chocolate

### Brownie Platters

Assorted brownie platter of original, cheesecake swirl and peanut butter swirl bite-sized brownie pieces.

Small Platter - \$15  
Serves 10

Medium Platter - \$35  
Serves 20

Large Platter - \$45  
Serves 30

### Whole Cheesecakes

**Flavors:** NY style plain, chocolate, peanut butter, strawberry (plain topped with fresh berries), lemon, raspberry ginger, mango

8" round (serves 12): \$25 10" round (serves 16): \$45

### Assorted Mini Desserts

~Dessert Shooters \$3.50 per person Mini shot glasses filled with delicious fillings and crumbles

Flavors: Strawberry cheesecake, triple chocolate, key lime pie, whiskey salted caramel

~Mini Tarts \$3 per person: Bite-sized tart shells filled with creamy custards and puddings

Flavors: key lime, lemon meringue, chocolate, mango, banana caramel

~Chef's Assorted Choice Platters \$4 per person: Platters filled with a variety of mini desserts and candies, as decided by the pastry chef.

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## Cakes

### Cake Flavors

Almond, Carrot, Chocolate, Coconut, Funfetti, Lemon, Red Velvet, Vanilla Bean

### Filling Flavors

Almond Pastry Cream, Chocolate Pastry Cream, Coffee Pastry Cream, Lemon Curd, Raspberry, Salted Caramel Ganache, Strawberry, Vanilla Bean Pastry Cream

### Icing Flavors

Almond, Chocolate, Cream Cheese, Lemon, Peanut Butter, Salted Caramel, Strawberry, Vanilla Bean

Round cakes are 3 layers high; Sheet cakes are 2 layers high Prices start at \$3.75 per serving for buttercream cakes & \$4.75 per serving for fondant cakes

Additional pricing will be added for fondant sculptures, intricate frosting details, etc. to be determined by the pastry chef after a consultation with the client

### Cakes

Cake size	Round Servings	Buttercream	Fondant	Square Servings	Buttercream	Fondant
6"	8	\$30.00	\$38.00	12	\$45	\$57.00
8"	14	\$52.50	\$66.50	20	\$75	\$95.00
10"	21	\$78.75	\$99.75	30	\$112.50	\$142.50
12"	28	\$105.00	\$133.00	48	\$180.00	\$228.00
½ Sheet	36	\$135.00	\$171.00			
½ Sheet	54	\$202.50	\$256.50			

### Wedding Cakes

Cake size	Round Servings	Buttercream	Fondant	Square Servings	Buttercream	Fondant
6"	10	\$37.50	\$47.50	18	\$67.50	\$85.50
8"	28	\$105	\$133	32	\$122	\$152
10"	38	\$142.50	\$180.50	50	\$187.50	\$237.50
12"	56	\$210	\$266	72	\$270	\$342
½ Sheet	54	\$216	\$270			
½ Sheet	108	\$432	\$540			

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