



For over a Decade, Matthew's in San Marco has been one of Northeast Florida's most Distinctive, Innovative and Elegant Restaurants and has set the standard in fine dining ever since. Combined with impeccable service and attention to detail, this provides the perfect platform for catering unforgettable events and we are proud to offer Matthew's Catering services to you.

With more than a thousand menu items in our repertoire, the menu options and creations are endless and Matthew's is available to orchestrate your event in your home, office or location of choice. We take pride in creating the ultimate Culinary experience tailoring your menu to your personal theme while meeting your budget and providing the highest level of quality and value in all of our dishes.

Our goal is to assure your vision is a fabulous reality that is Memorable, Cherished and Respected.

At Your Service!

We offer event design and full service for all catered events and we are pleased to work with you from start to finish designing the event of your dreams. We will begin with the initial consultation and site visit followed by a personalized design sketch and event layout. We can manage all of the details from coordinating rentals, linens, staffing and bar service to decorating and breaking down the event.

Please inquire about specific pricing and availability.

MENU GUIDELINE

Our goal at Matthew's is providing our clients with fantastic value, dependability, integrity, quality and service at a reasonable price. The following selections are just some of the wide range samplings that we offer.

*The **Plated Dinners** are presented as a two or three course meal which works perfectly for an elegant and gracious dinner. For added variety and interests, choose from the **Savory Bites** or **Small Plates** for hors d'oeuvres prior to dinner and select from the dessert stations for after dinner interactive enjoyment.*

***Dining Experience One, Two and Three** are set up as more traditional buffets where hors d'oeuvres, salad, entrée and accompaniment selections are offered as an "all in one package" to ease your selections. These packages can be altered to any theme or dietary wishes including organic, vegetarian and gluten free.*

*For an hors d'oeuvres style wedding reception or cocktail social event, we offer a varied selection of **Savory Bites** that can be tray passed or displayed.*

***Interactive Action Stations** and **Small Plates** are the ultimate tasting menu for your guests as they are able to indulge in a wide display of exciting food concepts and tastes. The exhibition of our Chefs attending the action station in front of your guests adds an enticing amount of drama to the event while allowing your guests to mingle and have fun. Paired together the concept makes for an unforgettable and delectable event.*

PLATED DINNERS

~ FIRST COURSE ~

Soup or Salad

Please make one selection for your event. If you wish to have both options please add \$5.00 per person.

Mixed Lettuces *with roasted beets and pistachio crusted goat's cheese*

Vine-Ripen Tomato and Buffalo mozzarella *with sweet onion marmalade and basil pesto*

Cucumber wrapped Salad *with hearts of romaine, sundried tomatoes and creamy parmesan dressing*

Spring Mix *with blue cheese crumbles, candied walnuts, Granny Smith apples and champagne vinaigrette*

Chicken Consommé *with mushroom tortellini and thyme*

Lobster Vichyssoise *with fennel and sweet corn*

Butternut or Summer Squash Puree *with white truffle essence*

~ MAIN COURSE ~

Choose one

POULTRY

Chicken Francaise *with feta cheese, white wine cream sauce, Pappardelle pasta, lemon garlic braised spinach* \$25

Chicken Roulade *with spinach, herbed goat's cheese, whipped potatoes, crisp green beans and glazed carrots* \$26

Oven Roasted Chicken *with prosciutto and mozzarella, pine nut risotto and baked stuffed tomato* \$24

PORK

Pork Scaloppini *with Spinach, Polenta and Madeira Mushroom Jus* \$28

Marinated and Roasted Pork Tenderloin *with Apple wood smoked bacon and sweet onion compote* \$28

All prices are subject to service charge and state sales tax

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PLATED DINNERS CONTINUED

SEAFOOD

- Pistachio Crusted Halibut** *with Truffle Whipped Potatoes and Roasted Vegetable Medley* \$32
Seared Local Red Snapper Fillet *with Champagne Leeks and Sweet Corn Tarragon Succotash* \$29
Potato Wrapped Flounder *with Sautéed Mayport Shrimp and Tomato Mint Coulis* \$29
Baked Grouper Oscar *with Lump Crabmeat, Asparagus, Garlic Rapine and Lemon Caper Sauce* \$31
Sesame Crusted Salmon *with Asian Flavored Vegetables and Citrus Basmati Rice* \$31
Pan Sautéed Main Diver Scallops *with Parmesan Gnocchi and Sherry Emulsion* \$32

BEEF, LAMB and VEAL

- Prime New York Strip** *with Blue Cheese Roasted Portobello and Pommes Frites* \$38
Grilled Australian Lamb Chops *with Spiced Pecan Gratin and Eggplant Tomato Tapenade* \$35
Tenderloin of Prime Beef *with Roasted Fingerling Potatoes and Glazed Jumbo Asparagus* \$39
Braised Organic Beef Short Ribs *with Goat's Cheese Potato Puree and Cipollini Onions* \$38
Free Range Veal Scaloppini *with Shiitake Mushrooms, Egg noodles, Pesto and Parmesan* \$39

VEGETARIAN

- Butternut Squash Agnolotti** *with shiitake mushrooms, brown butter sauce* \$25
Vegetable Lasagna *layered with three cheeses, spinach and marinara* \$25

Please inquire about our combination selections

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DESSERT STATIONS

~ CUPCAKES ~

Vanilla Cake with vanilla or chocolate Butter Cream

Strawberry with Chocolate Cream Cheese Icing

Red Velvet with Cream Cheese Icing

Carrot Cake and Vanilla Cream Icing

German Chocolate Pecan with Chocolate Cream

Molten Chocolate with peppered strawberries

Banana Maple Cake with Coconut Cream Icing

Full size cupcakes \$87.50 per 50 Mini cupcakes \$ 50.00 per 50

~ MINI PARFAITS ~

Cheesecake with Strawberries

Tiramisu with Chocolate Shaving,

Key Lime with Graham Cracker Crumble

White and Dark Chocolate Mousse Layer with Raspberries

Chocolate Moussaline with Crushed Brownies

Mini Crème Brulee in Espresso Cups

Fresh Berries with Chantilly Cream Layer

White Chocolate Banana Bread Pudding

\$137.50 per 50

~ FLAME STATION~

Bananas, Cherries, Apples or Pears with rum, butter, vanilla, cinnamon served with pistachio ice cream and pastry tuille

Classic Vanilla Crème Brulee and Chocolate Crème Brulee with assorted toppings: mixed berries,

Chantilly whipped cream, coconut shavings, white chocolate shavings

\$5.00 per person (minimum 50 Guests)

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DESSERT STATIONS CONTINUED

~ COOKIES & BARS ~

White Chocolate and Macadamia Nuts

Chocolate Chip

Double Chocolate Chip

Chocolate Chip and Walnuts

Strawberry and White Chocolate

Oatmeal with Raisins

Sugar Butter Cookie

\$ 62.50 per 50

Almond, Raspberry, Cream Cheese Shortbread Bars

Coconut and Key Lime Bars

Lemon and Shortbread Bars

Walnut Fudge Brownies Bars

\$137.50 per 50

~ CHOCOLATE FOUNTAIN~

(Select one type chocolate)

Milk, Dark or White Chocolate

Includes Strawberries, Bananas, Coconut Macaroons, Pound Cake, Biscotti, Fortune Cookies

Popcorn, Pretzel Rods, Rice Crispy Treats, Peanut Butter Balls

\$6.50 per person (minimum 75 Guests)

~ MIXED CANDY STATION ~

Elaborate Display of Different Shaped Glass with Assorted Chocolates and Candies for

Your Guests to fill their own take-out goodie bag

\$5.00 per person (minimum 50 Guests)

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DINING EXPERIENCE ONE

\$35 per person (Minimum 35 persons, if under 35 please add \$5.00 pp)

~ PASSED HORS D'OEUVRES ~ (Select 3)

Potato - *Crisp Wedges with Prosciutto and Gruyere*

Mushrooms - *Stuffed with Italian Sausage and Parmesan*

Crostini - *Topped with Tomato, Mozzarella and Sweet Onion Marmalade*

Chicken Satay - *Asian Marinated on a Sugar Cane Skewer served with Coconut Peanut Sauce*

Spring Roll - *Fresh Vegetables and noodles Served with Thai Chile Dipping Sauce*

Mini BLT - *Crisp Bacon with Fontina Cheese, Tomato, lettuce on a Cheddar Biscuit*

Pigs in a Blanket - *Served with Spicy Mustard and homemade ketchup*

~ STATIONARY DISPLAY~ (Select 2)

Crudités- *Seasonal assorted Vegetables accompanied by our creamy ranch and blue cheese dips*

Fresh Fruit Table- *Tiered display of sliced melons, grapes, pineapple, oranges, seasonal tropical fruits and berries accompanied by lavender yogurt dip*

Assorted Meat and Cheese- *Selection of Imported and Domestic Cheese with fresh and dried fruits, nuts, berries and gourmet crackers. Sliced meats including ham, salami, turkey, and pepperoni*

Artisanal Bread Table- *Variety of hand-crafted breads served with warm spinach dip, sun-dried tomato olive tapenade, hummus dip, and roasted red pepper cream cheese spread*

~ SALADS ~ (Select 1)

The Caesar- *Crisp romaine lettuce with parmesan garlic dressing, grilled ciabatta croutons, and kalamata olives*

Organic Lettuces- *Marinated artichokes and tomatoes, shaved vegetables, sea salt croutons, choice of three dressings*

Baby Spinach- *Sliced strawberries, red onion, goat's cheese, mushrooms, toasted almonds with a raspberry cilantro vinaigrette*

Tri-colored Fusilli- *Pasta salad with tomato, mozzarella, basil, sweet onion, and balsamic vinaigrette*

DINING EXPERIENCE ONE CONTINUED

~ ENTREES ~ (Select 2)

Chicken Francaise- Egg battered and simmered in white wine, lemon, and cream sauce

Chicken- Focaccia Crusted, stuffed with spinach and herbed goat's cheese

Vegetable Lasagna- Roasted vegetables and Portobello mushroom layered with three cheeses, spinach and marinara

Salmon- Miso glazed, sesame crusted, served on a bed of ginger bok choy

Pork Tenderloin- Marinated and roasted and served with apple wood smoked bacon and sweet onion compote

Meatloaf- A Medure signature, served with horseradish cream, crisp onions and shiitake meat jus

~ ACCOMPANIMENTS ~ (Select 2)

~ STARCH ~

Matthew's Truffle Fontina Mac n Cheese

Wild Rice Pilaf with walnuts, dried cherries

Herb Roasted Fingerling Potatoes, thyme butter

Baked Rice with orzo and rosemary

Mashed Yukon Gold Potatoes

Three Cheese Potato Gratin

Roasted White & Sweet Potato with garlic and rosemary

~ VEGETABLES ~

Mediterranean Ratatouille

Grilled Asparagus in Olive Oil

Green Beans, toasted almond butter, lemon zest

Steamed Broccoli, Carrots and Cauliflower

Baked Stuffed Tomatoes with Parmesan

Tarragon Roasted Brussels Sprouts

Baked Squash Casserole Gratin

~ DESSERT ~ (Select 2)

Cookies, Bars, Mini Parfaits and Cupcakes

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DINING EXPERIENCE TWO

\$45 per person (Minimum 35 persons, if under 35 please add \$5.00 pp)

~ PASSED HORS D'OEUVRES ~ (Select 4)

Potato- *Crisp Wedges with Prosciutto & Gruyere*

Mushrooms- *Stuffed with Italian Sausage and Parmesan*

Chicken Satay- *Asian Marinated on a Sugar Cane Skewer served with Coconut Peanut Sauce*

Spring Roll- *Fresh Vegetables and noodles served with Thai Chile Dipping Sauce*

Crostini- *Topped with Tomato, Mozzarella and Sweet Onion Marmalade*

Mini BLT- *Crisp Bacon with Fontina Cheese, Tomato, lettuce and Chive Mayo on a Cheddar Biscuit*

Kobe Beef- *Mini Burger with Brie, Pickle, Horseradish Sauce on a Sweet Roll "Slider"*

Pork Tenderloin- *"Wellington" Baked in Flaky Pastry with Caramelized Onion Aioli*

Shrimp- *Wrapped in Prosciutto di Parma and Grilled served with BBQ Sauce*

~ STATIONARY DISPLAY~ (Select 2)

Mediterranean- *Seasonal assorted Vegetables, pita chips served with hummus dip, tabouleh salad, white bean and ham salad, stuffed grape leaves, and green olive tapenade*

Fresh Fruit Table- *Tiered display of sliced melons, grapes, pineapple, oranges, seasonal tropical fruits and berries accompanied by lavender yogurt dip*

Antipasti- *Butcher Block Display of Cured Meats (Dry and Sweet Salami, Prosciutto di Parma, Genoa, Pepperoni, Pancetta), Imported and Domestic Cheeses, Marinated Artichokes, Balsamic Roasted Mushrooms, Roasted Red Peppers, Basket Display of Parmesan Crostini, Sliced Baguette and Ciabatta*

Satay Bar- *Local Mayport Shrimp with blood orange, basil and pepper, Tender Chicken with hoisin, lime and cilantro, Beef Tenderloin Tips with garlic and olive oil, served with array of dipping sauces: Coconut Peanut Sauce, Horseradish Dijon Sauce, Louis sauce, Asian BBQ Sauce, Pine nut Mint Pesto*

DINING EXPERIENCE TWO CONTINUED

~ SALADS ~ (Select 2)

The Caesar - *Crisp romaine lettuce with parmesan garlic dressing, grilled ciabatta croutons, and kalamata olives*

Organic Lettuces - *Marinated artichokes and tomatoes, shaved vegetables, sea salt croutons, choice of three dressing*

Baby Spinach - *Sliced strawberries, red onion, goat's cheese, mushrooms, toasted almonds and raspberry cilantro vinaigrette*

Asian Style Cabbage- *carrots, lettuce, mandarin oranges, crisp wonton, sesame ginger dressing tossed with oven roasted chicken*

Tomato- Layered with Fresh Mozzarella Cheese- *sweet basil pesto, onion marmalade, age balsamic vinegar and EVOO*

~ ENTREES ~ (Select 2)

Chicken Marsala- *Lightly floured and sautéed with mushrooms, shallots, marsala wine and sage*

Chicken- *Focaccia Crusted, stuffed with spinach and herbed goat's cheese*

Vegetable Lasagna- *Roasted vegetables and Portobello mushroom layered with three cheeses, spinach and marinara*

Salmon- *Miso glazed, sesame crusted, served on a bed of ginger bok choy*

Pork Tenderloin- *Marinated and roasted and served with apple wood smoked bacon and sweet onion compote*

Meatloaf- *A Medure signature, served with horseradish cream, crisp onions and shiitake meat jus*

Lamb- *Garlic and herb roasted rack of lamb, port dried cherries and mint pesto*

Beef- *Slow braised, organic (Painted Hills) short ribs, a Matthews's specialty*

Shrimp and Grits- *Sautéed local shrimp with garlic, lemon on a bed of creamy sweet corn grits*

~ ACCOMPANIMENTS ~ (Select 3)

~ STARCH ~

Matthew's Truffle Fontina Mac n Cheese

Wild Rice Pilaf with walnuts, dried cherries

Herb Roasted Fingerling Potatoes, thyme butter

Baked Rice with orzo and rosemary

Mashed Yukon Gold Potatoes

Three Cheese Potato Gratin

Roasted White & Sweet Potato with garlic and rosemary

~ VEGETABLES ~

Mediterranean Ratatouille

Grilled Asparagus in Olive Oil

Green Beans, toasted almond butter, lemon zest

Steamed Broccoli, Carrots and Cauliflower

Baked Stuffed Tomatoes with Parmesan

Tarragon Roasted Brussels Sprouts

Baked Squash Casserole Gratin

DINING EXPERIENCE TWO CONTINUED

~ DESSERT ~ (Select 2)

Cookies, Bars, Mini Parfaits, Cupcakes

Flame Station, Chocolate Fountain or Mixed Candy

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DINING EXPERIENCE THREE

\$75 per person (Minimum 35 persons, if under 35 please add \$5.00 pp)

~ PASSED HORS D'OEUVRES ~ (Select 4)

Potato- Crisp Wedges with Prosciutto & Gruyere

Mushrooms- Stuffed with Italian Sausage and Parmesan

Chicken Satay- Asian Marinated on a Sugar Cane Skewer served with Coconut Peanut Sauce

Spring Roll- Fresh Vegetables and noodles served with Thai Chile Dipping Sauce

Crostini- Topped with Tomato, Mozzarella and Sweet Onion Marmalade

Mini BLT- Crisp Bacon with Fontina Cheese, Tomato, lettuce and Chive Mayo on a Cheddar Biscuit

Kobe Beef- Mini Burger with Brie, Pickle, Horseradish Sauce on a Sweet Roll "Slider"

Pork Tenderloin- "Wellington" Baked in Flaky Pastry with Caramelized Onion Aioli

Shrimp- Wrapped in Prosciutto di Parma and Grilled served with BBQ Sauce

Crab cakes- Sweet blend of lump crab and corn served with Frangelico cream sauce

Tuna Tacos- Hawaiian Tuna Tartare served in crisp Gyoza shell with sesame seaweed and sriracha aioli

~ STATIONARY DISPLAY~ (Select 2)

Mediterranean- Seasonal assorted Vegetables, pita chips served with hummus dip, Taboulleh salad, white bean and ham salad, stuffed grape leaves, and green olive tapenade

Fresh Fruit Table- Tiered display of sliced melons, grapes, pineapple, oranges, seasonal tropical fruits and berries accompanied by lavender yogurt dip

Antipasti- Butcher Block Display of Cured Meats (Dry and Sweet Salami, Prosciutto di Parma, Genoa, Pepperoni, Pancetta), Imported and Domestic Cheeses, Marinated Artichokes, Balsamic Roasted Mushrooms, Roasted Red Peppers, Basket Display of Parmesan Crostini, Sliced Baguette and Ciabatta

Satay Bar- Local Mayport Shrimp with blood orange, basil and pepper, Tender Chicken with hoisin, lime and cilantro, Beef Tenderloin Tips with garlic and olive oil, served with array of dipping sauces

Coconut Peanut Sauce, Horseradish Dijon Sauce, Louis sauce, Asian BBQ Sauce, Pine nut Mint Pesto

Sushi Bar- Assorted sushi rolls served with crab and cucumber salad, sesame seaweed salad, pickled ginger, wasabi and soy

DINING EXPERIENCE THREE CONTINUED

~ SALADS ~ (Select 2)

The Caesar- *Crisp romaine lettuce with parmesan garlic dressing, grilled ciabatta croutons, and kalamata olives*

Organic Lettuces- *Marinated artichokes and tomatoes, shaved vegetables, sea salt croutons, blue cheese, choice of three dressing*

Baby Spinach- *Sliced strawberries, red onion, Goat's cheese, mushrooms, toasted almonds with a raspberry cilantro vinaigrette (duck Confit optional)*

Tri-colored Fusilli- *Pasta salad with tomato, mozzarella, basil, sweet onion, and balsamic vinaigrette*

Asian Style Cabbage- *carrots, lettuce, Mandarin oranges, crisp wonton, sesame ginger dressing tossed with oven roasted chicken*

Tomato- *Layered with fresh mozzarella cheese with sweet basil pesto, onion marmalade, aged balsamic vinegar and EVOO*

Lobster- *Maine lobster and quinoa with sun-dried tomato, tarragon, and truffle rice wine vinaigrette*

~ ENTREES ~ (Select 3)

Chicken- *Sesame seared organic chicken thighs slow braised with red potato, ginger, scallion, cilantro and lime*

Chicken- *Focaccia Crusted, stuffed with spinach and herbed goat's cheese*

Vegetable Lasagna- *Roasted vegetables and Portobello mushroom layered with three cheeses, spinach and marinara*

Salmon- *Miso glazed, sesame crusted, served on a bed of ginger bok choy*

Grouper- *Egg battered, simmered with lemon, white wine, and garlic served over spinach, mint and feta*

Pork Tenderloin- *Marinated and roasted and served with apple wood smoked bacon and sweet onion compote*

Meatloaf- *A Medure signature, served with horseradish cream, crisp onions and shiitake meat jus*

Lamb- *Garlic and herb roasted rack of lamb, port dried cherries and mint pesto*

Short Ribs- *Slow braised beef, organic (Painted Hills) short ribs, a Matthew's specialty*

Beef- *Roasted prime tenderloin, caramelized shallots, and shiitake jus*

Veal- *Scaloppini with mushrooms and toasted pine nuts, served with pesto tagliatelle pasta and parmesan*

DINING EXPERIENCE THREE CONTINUED

~ ACCOMPANIMENTS ~ (Select 4)

~ STARCH ~

Matthew's Truffle Fontina Mac n Cheese
Wild Rice Pilaf with walnuts, dried cherries
Herb Roasted Fingerling Potatoes, thyme butter
Baked Rice with orzo and rosemary
Mashed Yukon Gold Potatoes
Three Cheese Potato Gratin
Roasted White & Sweet Potato with garlic and rosemary

~ VEGETABLES ~

Mediterranean Ratatouille
Grilled Asparagus in Olive Oil
Green Beans, toasted almond butter, lemon zest
Steamed Broccoli, Carrots and Cauliflower
Baked Stuffed Tomatoes with Parmesan
Tarragon Roasted Brussels Sprouts
Baked Squash Casserole Gratin

~ DESSERT ~ (Select 2)

Cookies, Bars, Mini Parfaits, Cupcakes
Flame Station, Chocolate Fountain or Mixed Candy

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SMALL PLATES & INTERACTIVE ACTION STATIONS

Food action stations and small plates are the ultimate tasting menu for your guests as they are able to indulge in a wide display of exciting food concepts and tastes. The exhibition of our Chefs attending the action stations in front of your guests adds an enticing amount of drama to the event. Following is a sample listing of small plated concepts and compilation of Chef Attended action stations. Blended together, the concepts make for an unforgettable and delectable event for your wedding, social event or corporate function.

~ SMALL PLATES ~

*Seared Diver Scallop with Sherry Emulsion
Smoked Salmon Napoleon with Truffled Potato and Baby Lettuce
Blue Crab Napoleon with Potato Crisps, Truffle Smashed Potatoes
Warm Potato Cake with Smoked Salmon, Egg and Dill Crème Fraiche
Carpaccio of Beef Tenderloin, Capers, Parmesan, Baby Greens, Aged Balsamic
Roasted Tomato and Fresh Mozzarella Stack with Prosciutto, Basil Pine Nut Pesto
Tempura Fried Green Tomatoes, Mozzarella Moussaline, Sautéed Shrimp
Southwest Grilled Shrimp with Chipotle Red Pepper Coulis*

~ SAVORY SIPS ~

*Tomato Basil Cream with Shrimp
Lobster Vichyssoise with Sweet Corn
Gazpacho Shooter with Grilled Asparagus Spear
Butternut Squash with Truffle Essence and Savory Biscotti
Smoked She Crab Bisque garnished with Crab-Corn Fritter Skewer and Chive
Ceviche of Fruit de Mer with Celery Jus garnished with truffled popcorn*

~ PETITE PASTA PLATES ~

Tortellini Sun-Dried Tomato with Basil and Pinenuts
Gnocchi with Wild Mushrooms and Asiago over a Bed of Braised Spinach
Butternut Squash Ravioli with Brown Butter Sage and Toasted Hazelnuts
Artichoke and Asiago stuffed Rigatoni with Walnut Pesto

~ TASTY SLIDERS ~

Crabcake Slider with Roasted Pepper Aioli
BBQ Pulled Pork with Southern Style Slaw
Asian BBQ Pork with Sesame Ginger Red Cabbage
Braised Beef Shortrib with Gruyere and Crispy Onions
Kobe Beef with Brie, Pickle and Horseradish Cream
Grilled Portobello with Sundried Tomato Feta
Meatball Sliders with Provolone

\$3.00 - \$5.00 per plate, please inquire about specific pricing
Minimum 35 plates per menu item

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ACTION STATIONS

~ CHOPPED SALAD & SALAD-TINI STATION ~

Watch as chef attendants chop a mixture of greens, cheeses, fruits and vegetables to create your ultimate salad blend with your choice of dressing and accents like crispy wonton strips or rice noodles.

Served in Colored Chinese Take Out Boxes

or

Assorted lettuces, artisan cheeses, nuts, fruits, vegetable accompaniments all shaken, not stirred together in martini shakers with the dressing of your choice and served up in martini glasses.

\$3.00 minimum 35

Add \$1.50 for oven roasted chicken or grilled shrimp

~ SATAY STATION ~

Presented on Cast Iron Griddles over Flame with assorted sauces for dipping

~ Meats ~

Steak with Garlic and Olive Oil

Local Shrimp with Blood Orange, Basil and Pepper

Pork Tenderloin

Tender Chicken

~ Sauces ~

*Red Curry Peanut Sauce, Horseradish Dijon Sauce,
Sriacha Aioli, Asian BBQ Sauce, Pine nut Mint Pesto*

\$70.00 per 35

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~ POTATO, GRITS & MAC BAR ~

*Choose from Whipped Potatoes, Sweet Potatoes, Yukon Gold
Medure's Sweet Corn Grits or Matthew's Creamy Mac n Cheese*

*the fun begins as guests choose from an
array of gourmet and savory toppings which include:*

*Blue Cheese Crumbles, White Cheddar, Herb Infused Whipped Butter,
Caramelized Onions, Bacon, Fresh Chive Cream, Sauteed Mushrooms,
Steamed Broccoli, Chili, Sautéed Shrimp, Shaved Regianno, Truffled Breadcrumbs,*

For Sweet Potatoes:

Marshmallow Cream, Caramelized Ginger, Brown Sugar, Candied Pecans and Clove Infused Butter

\$4.00 per person, minimum 35 persons

~ CARVING BOARD ~

*Each Carving Board item serves 50 persons and are presented with Baskets of Assorted Mini Rolls to include
Hawaiian, Brioche, Pesto and Cream Cheese and Olive Ciabatta*

Pistachio Crusted Rack of Lamb \$295.00

Stuffed Pork Loin with Apricots, Pecans \$180.00

Herb Roasted Tenderloin of Beef with shiitake jus, horseradish cream and béarnaise \$350.00

Roasted Pork Tenderloin with Smoked Bacon Sweet Onion Compote \$185.00

Slow Roasted BBQ Beef Brisket with caramelized onions \$175.00

Roasted Free Range Turkey with Giblet Gravy and Cranberry Jam \$175.00

Spiral Honey Glazed with Caramelized Pineapple and Cherry Jus \$175.00

Whole Roasted Pig with Wasabi Honey Soy, a Tradition on the Big Island \$195.00

(Whole Pig Display surrounded by Pulled Pork)

All prices are subject to service charge and state sales tax / \$150.00 Chef Charge per Attended Station

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SAVORY BITES

2 dozen minimum order per item, Displayed or Tray Passed

- Crostini** *Olive Tapenade Roasted Tomato*
- Ginger Chicken** *Hoisin Glazed Drummettes*
- Crisp Potato Wedges** *with Prosciutto & Gruyere*
- Stuffed Mushrooms** *with Italian Sausage and Parmesan*
- Green Tomato** *tempura fried with Mozzarella Moussaline*
- Bacon Wrapped Dates** *skewered and stuffed with Blue Cheese*
- Fresh Vegetable Spring Rolls** *with Thai Chile Dipping Sauce*
- Stuffed Mushroom** *with Quinoa, Raisins, Sundried Tomato and Herbs*
- Vegetable Dippers** *in Cucumber Cups with Bleu Cheese Mousse*
- Tomato, Mozzarella Crostini** *with Sweet Onion Marmalade*
- Basil Marinated Mozzarella** *and Cherry Tomato Skewers*
- Grilled Fontina and Tomato** *on Bite sized Buttered Toast*
- Filo Purses** *with Spinach, Goat's Cheese and Pine Nuts*
- Deviled Eggs** *with White Truffle Egg Mousse*
- Endive** *with Blue Cheese, Walnut and Honey*

\$42.00 per 2 dozen

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SAVORY BITES CONTINUED

2 dozen minimum order per item, Displayed or Tray Passed

Spicy Pork Empanaditas

Parmesan Tuille *with Truffle Goat Cheese Mousse*

Chicken Satay *Asian Marinated on Sugar Cane Skewer*

Ginger Pork *in a Crisp Wonton with Chili Soy Dipping Sauce*

Tempura Trigger Fish *with Ginger Marinated Vegetables and Sriracha Aioli*

Rosemary Mini Muffins *with Smoked Ham and Peach Relish*

Crisp Duck Spring Rolls *with Spiced Peanut Dipping Sauce*

Organic Beef *and Asparagus Roulade, Horseradish cream*

Kataifi Wrapped Brie *with Kumquat Marmalade*

Endive *with Stilton, Spiced Pecans and Balsamic*

Beef or Chicken *Barbecued Tandoori Sticks*

\$48.00 per 2 dozen

Smoked Salmon Stuffed Eggs *with Dill*

Panko Fried Oysters *with Thai Chili Aioli*

Seared Mini Lump Crab Cakes *with Citrus Remoulade*

Chicken Roulades *with Pine Nuts, Spinach, Goat's Cheese and Garlic*

Marinated Flank Steak Mini Wrap *with Gruyere & Caramelized Onion*

Grilled Royal Red Shrimp *Ponzu Marinated with Citrus and Cilantro Remoulade*

Tempura Squash Blossom *with Crab, Mascarpone, Roasted Peppers*

Baked Stuffed Mussels *with Herbs, Garlic, Panko and Reggiano*

Spicy Pork Tortellini *with Green Curry on Asian Spoon*

Pecan Smoked Salmon *on Potato Latke, Dill Cream*

Duck Confit *and Mushroom Duxelle Spanikopita*

\$60.00 per 2 dozen

SAVORY BITES CONTINUED

BBQ Quail *with Green Tomato Jam*
Seared Diver Scallop *with Champagne Leeks*
Smoked Trout *and White Truffle Goat Cheese Spanikopita*
Tuna Tartare Tacos *with Seaweed Salad and Sriacha Aioli*
Bacon Wrapped Veal Roulade *Stuffed with Blue Crab, Morels*
Baked Oysters *with Spinach, Pernod and Crisp Bacon*
Petite Beef Wellingtons *with Spiced Grain Mustard*
Crab Gratin *baked in Scallop Shell*

\$72.00 per 2 dozen

Foie Gras Mousse *on Brioche with Brandied Cherries and Chive*
Mini Kobe Burgers, *Brie, Horseradish Aioli on Hawaiian Roll*
Lobster Lollipops *with Jack Daniels Honey Mustard*
Grilled Lamb Chops *with Mint Pesto*

\$85.00 per 2 dozen

All prices are subject to service charge and state sales tax

2107 Hendricks Avenue ♦ Jacksonville, Fl 32207 ♦ 904-396-1213 ♦ www.matthewsrestaurant.com

~ **BAR SERVICES** ~

*Based on 100 Guests for 4 hour service
includes set up and clean up time*

~ **OPTION 1** ~

Bar Service Package: Price: \$775.00

*We will provide Bartenders (3), ice, mixers, sodas, tea, juice, bottled water, garnishes
cocktail napkins, glassware for Martini, Wine, Rocks, Soda,*

~ **OPTION 2** ~

Beer/ Wine Bar Package Price: \$2500.00

*We will provide Bartenders (3), ice, mixers, sodas, tea, juice, bottled water, garnishes,
cocktail napkins, glassware*

*2 Types of Beer, 2 types of Red Wine (Pinot Noir and Cabernet Sauvignon) and
2 Types of White Wine (Pinot Grigio, Chardonnay or Sauvignon Blanc)*

~ **OPTION 3** ~

Beer/ Wine / Liquor Bar Package Price: \$3300.00

*We will provide Bartenders (4), ice, mixers, sodas, bottled water, garnishes,
cocktail napkins, glassware*

*2 Types of Beer, 2 types of Red Wine (Pinot Noir and Cabernet Sauvignon) and
2 Types of White Wine (Pinot Grigio, Chardonnay or Sauvignon Blanc),
Call Brand Vodka, Gin, Whisky, Blend, Tequila, Rum and 1 Specialty Drink*

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