

Appetizer Options

- **Tomato Basil Bruschetta**- Hand-diced tomatoes, fresh basil, garlic and balsamic glaze. Served with toasted baguette
- **Three Olive Tapenade**- Minced green, black and kalamata olives tossed with chopped mushrooms, parmesan and olive oil. Served with toasted baguette and rice crackers
- **Goat Cheese Crostinis**- Herbed goat cheese, sweet tomato jam and balsamic glaze on fresh crostinis
- **Caprese Skewers**- Marinated mozzarella, cherry tomatoes, fresh basil, garlic olive oil and balsamic glaze
- **Turkey Pinwheels**- Shaved turkey, spring mix, tomatoes, red onions, and carrots rolled in a flour tortilla with herbed cream cheese
- **Queso Dip**- Creamy white queso blended with spinach and diced tomato. Served with fresh tortilla chips and smoked salsa
- **Veggie and Hummus Tray**- Assorted fresh vegetables with our house roasted garlic hummus, pita bread and ranch dressing

\$2.50/each per person + tax

- **Spinach Artichoke Dip**- Blended with fresh spinach, cream cheese, and chopped artichoke hearts. Served hot with your choice of tortilla chips or fried pita
- **BBQ Meatballs**- Tossed in our house au jus and BBQ sauce
- **Crispy Chicken Wings**- Jumbo wings, fried crispy and tossed in your choice buffalo, garlic, BBQ or Thai peanut sauce. Served with celery, ranch and blue cheese dressings
- **Stuffed Mushrooms**- Filled with a blend of shallot, red peppers, fresh chive, Boursin cheese and bread crumbs
- **Shrimp Pesto**- Sautéed shrimp with lemon juice and white wine. Tossed in basil pesto and served on rice crackers
- **Prosciutto Skewers**- Fresh cantaloupe, prosciutto, arugula, honey and balsamic glaze
- **Cucumber Canape**- Sliced English cucumber, topped with goat cheese, marinated cherry tomatoes and fresh chives

\$4/each per person + tax

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Prices are subject to change. Applicable staffing fees may apply.



Appetizer Options

- **Buffalo Chicken Dip**- Chopped buffalo chicken blended with red onions, bacon and cream cheese. Served hot with fresh tortilla chips
- **Fresh Fruit Tray**- Seasonal fresh fruit served with our house honey yogurt dip
- **Guacamole**- Hand-smashed avocado with cilantro, lime, red onions and jalapeno. Served with fresh tortilla chips

\$4/each per person + tax

- **Crab Cake Bites**- Mini hand-formed crab cakes with bell peppers, green onions, bread crumbs and topped with Cajun remoulade sauce
- **Prime Rib Crostini**- Slow-smoked prime rib shaved thin and topped with roasted red bell peppers and garlic-infused olive oil. Served on a toasted baguette
- **Curried Shrimp Skewers**- fresh pineapple, grilled curried shrimp, cilantro and peanut sauce
- **Burger Sliders**- fresh grilled ground beef, melted cheddar cheese, sweet caramelized onions, lettuce, tomato and pickles topped with our “special sauce”

\$5/each per person + tax

- **Shrimp Cocktail**- Jumbo tail-on shrimp poached in white wine and lemon juice. Served with lemon wedges and fresh cocktail sauce

\$6/person + tax

- **Charcuterie Board**- imported cheeses, prosciutto, assorted salami, fresh and dried fruits, olives, peppers, pickles and assorted crackers

\$7.50/person + tax



Buffet Selections

Our most popular buffets! Feel free to mix and match any items and contact us for a custom price quote.

LEMON CAPER CHICKEN

Caesar Salad

Chopped romaine, fresh croutons and Parmesan tossed in our house Caesar dressing

Dinner Rolls

With wrapped butter chips

Green Beans

Freshly steamed and seasoned

Roasted Baby Red Potatoes

Tossed in olive oil and Chef Matt's seasoning blend

Lemon Caper Chicken

Grilled marinated chicken breast in a light lemon caper sauce

\$15/person + tax

BBQ PULLED PORK

Sweet & Sour Cole Slaw OR Creamy Dijon Potato Salad

BBQ Beans

Baked fresh in house with chopped pulled pork

Cheesy Corn

Whole kernel corn, red bell peppers and fresh jalapenos baked in a slightly spicy cheese sauce

Pulled Pork

Hand pulled and lightly tossed with our house BBQ sauce

Slider buns, pickles, mild and spicy BBQ sauce on the side

\$15/person + tax

TACO/NACHO BAR

Ground Beef, Chipotle Chicken, Flour and Corn Tortillas, Mexican Rice, Black Beans, Tortilla Chips, Queso Dip, Smoked Salsa

Toppings include Pepperjack cheese, lettuce, pico de gallo, sour cream, fresh lime wedges, pickled jalapenos and red chili aioli

\$15/person + tax

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PASTA BAR I

Caesar Salad

Chopped romaine, fresh croutons and Parmesan tossed in our house Caesar dressing

Dinner Rolls

With wrapped butter chips

Smoked Red Pepper Pasta

Our signature pasta! Penne pasta, red peppers, peas and red onions tossed in a creamy smoked red pepper sauce

Loaded Mac & Cheese

Macaroni shell pasta, smoked ham and bacon tossed in our three cheese sauce
Topped with toasted bread crumbs and green onions

Green Olive Spaghetti

Scratch spaghetti sauce slow simmered with ground beef, Italian sausage, mushrooms and green olives

\$18/person + tax

PASTA BAR II

Italian Salad

Chopped romaine, artichoke hearts, pimentos, Parmesan, red onions and black olives tossed with a red wine vinaigrette

Dinner Rolls

With wrapped butter chips

Smoked Red Pepper Pasta

Our signature pasta! Penne pasta, red peppers, peas and red onions tossed in a creamy smoked red pepper sauce

Three Cheese Tortellini

Tossed in a tomato basil sauce with Parmesan

Steak Rigatoni

Marinated steak, sautéed mushrooms, red onions and tomatoes tossed in a creamy garlic sauce and topped with crumbled blue cheese and toasted bread crumbs

\$22/person + tax

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CHICKEN MARSALA

House Salad

Mixed greens tossed with shredded cheddar jack cheese, carrots, cherry tomatoes, red onions, fresh croutons and your choice of two dressings

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Garlic Mashed Potatoes

Made fresh for every event!

Chicken Marsala

Grilled marinated chicken breasts in a mushroom Marsala wine sauce

\$18/person + tax

BBQ BRISKET + PORK

Sweet & Sour Cole Slaw OR Creamy Dijon Potato Salad

BBQ Beans

Baked fresh in house with chopped pulled pork

Cheesy Corn

Whole kernel corn, red bell peppers and fresh jalapenos baked in a slightly spicy cheese sauce

Pulled Pork

Hand pulled and lightly tossed with our house BBQ sauce

Sliced BBQ Brisket

Slow smoked and sliced

Slider buns, pickles, mild and spicy BBQ sauce on the side

\$21/person + tax

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SOUTHERN CREOLE

Red Beans & Rice

Slow simmered with andouille sausage

Sautéed Vegetable Medley

Zucchini, yellow squash, red onion and mushrooms

Creamy Cajun Chicken Pasta

Penne pasta, red and green bell peppers, tomatoes, parsley in a creamy Cajun sauce

Shrimp Étouffé

Steamed jasmine rice on the side

\$23/person + tax

MUSHROOM ARTICHOKE CHICKEN

Raspberry Spinach Salad

Baby spinach, candied walnuts, feta cheese, red onions and dried cranberries tossed in a raspberry vinaigrette

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Roasted Red Potatoes

Tossed in olive oil and Chef Matt's seasoning blend

Mushroom Artichoke Chicken

Marinated and grilled chicken breast in olive oil and Italian spices, topped with a creamy lemon mushroom artichoke sauce

\$18/person + tax



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CHICKEN PARMESAN

Caesar Salad

Chopped romaine, fresh croutons and Parmesan tossed in our house Caesar dressing

Dinner Rolls

With wrapped butter chips

Roasted Broccoli

Tossed in a garlic infused olive oil

Spaghetti & Meatballs

Mini meatballs tossed in a fresh tomato sauce with garlic, basil and crushed tomatoes

Chicken Parmesan

Hand-breaded, topped with melted mozzarella and served over a fresh tomato basil sauce

\$19/person + tax

CHICKEN FRIED CHICKEN

House Salad

Mixed greens tossed with shredded cheddar jack cheese, carrots, cherry tomatoes, red onions, fresh croutons and your choice of two dressings

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Garlic Mashed Potatoes

Made fresh for every event!

Chicken Fried Chicken

Hand-breaded chicken breast in a buttermilk brine. Served with white country gravy

\$22/person + tax

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PORK TENDERLOIN + MUSHROOM ARTICHOKE CHICKEN

Raspberry Spinach Salad

Baby spinach, candied walnuts, feta cheese, red onions and dried cranberries tossed in a raspberry vinaigrette

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Roasted Red Potatoes

Tossed in olive oil and Chef Matt's seasoning blend

Honey Garlic Pork Tenderloin

Lightly smoked and grilled, sliced and topped with caramelized onions

Mushroom Artichoke Chicken

Marinated and grilled chicken breast in olive oil and Italian spices, topped with a creamy mushroom artichoke sauce with fresh lemon

\$22/person + tax

STEAK + CAPER CHICKEN

House Salad

Mixed greens tossed with shredded cheddar jack cheese, carrots, cherry tomatoes, red onions, fresh croutons and your choice of two dressings

Dinner Rolls

With wrapped butter chips

Roasted Vegetable Medley

Cauliflower, broccoli, cherry tomatoes

Garlic Mashed Potatoes

Made fresh for every event!

Lemon Caper Chicken

Grilled marinated chicken breast in a light lemon caper sauce

Steak Demi Glace

Sliced bistro filet covered in our mushroom red wine demi glace

\$30/person + tax

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A La Carte

Create a custom menu for your next event!

SALADS

House Salad
Raspberry Spinach Salad
Italian Salad
Caesar Salad
Lemon Arugula Salad
Greek Salad
Italian Pasta Salad
Dona's Potato Salad
Broccoli Salad

SIDES

Roasted Red Potatoes
Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf
Basil Pesto Orzo
Lemon Spinach Orzo
Penne Alfredo
Smoked Red Pepper Pasta
Three Cheese Pesto Tortellini
Creamy Mac & Cheese
Whipped Cauliflower
White Wine Risotto
Roasted Broccoli
Roasted Vegetable Medley
Green Beans
Black Beans
Sautéed Vegetables
Grilled Asparagus
Roasted Balsamic Brussel Sprouts

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A La Carte

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ENTREES

Lemon Caper Chicken
Mushroom Artichoke Chicken
Chicken Marsala
Blackened Cajun Chicken
Roasted Lemon Chicken
Double Garlic Chicken
Chicken Fried Chicken with country gravy
Honey Garlic Pork Tenderloin
Ginger Soy Pork Chops
Tacos (ground beef, carnitas, chipotle chicken)
Chipotle Chicken Enchiladas
BBQ Chicken
BBQ Brisket
BBQ Pulled Pork
Meatloaf with Red Wine Gravy
Brisket Au Jus
Steak Demi Glace
Filet Mignon with chive compound butter
Smoked Prime Rib
Braised Short Rib
Steak Stroganoff
Steak Rigatoni Pasta
Green Olive Spaghetti
Chicken Alfredo
Loaded Mac & Cheese
Grilled Lemon Herb Salmon
Shrimp Étouffée
Shrimp Scampi

DESSERTS

White Chocolate Bread Pudding Bites
Flourless Chocolate Torte
Brownie Bites
Lemon Bars
Sour Cream Apple Pie

DRINKS

Iced Tea
Coffee
Lemonade
Ice Water

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