

# 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
- **Pimento Cheese Phyllo Cups**- with a sweet red pepper jam

**\$4/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
- **Fresh Fruit Tray**- Seasonal fresh fruit served with our house honey yogurt dip

**\$6/each per person + tax**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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



# Appetizer Options

- **Crab Cake Bites**- Mini hand-formed crab cakes with bell peppers, green onions, bread crumbs and topped with Cajun remoulade sauce
- **Burger Sliders**- fresh grilled ground beef, melted cheddar cheese, sweet caramelized onions, lettuce, tomato and pickles topped with our “special sauce”
- **Burnt End Bites**- slow smoked and diced burnt ends, jalapeno cole slaw, bbq sauce. Served in clear individual cups
- **Steak Chimichurri Crostini**- slow smoked and grilled Kansas City strip steak, artichoke puree, fresh chimichurri sauce

**\$7/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
- **Sesame Ahi Tuna Wontons**- seared and sliced ahi tuna, Asian slaw and wasabi aioli served on wonton chip
- **Smoked Salmon Crostini**- pickled red onions, fried capers, hollandaise sauce
- **Smoked Salmon Platter**- whole side of fresh smoked salmon, shaved red onion, capers, diced boiled egg, cracker assortment, fresh hollandaise on the side

**\$9/person + tax**

- **Charcuterie Board**- imported cheeses, prosciutto, assorted salami, fresh and dried fruits, olives, peppers, pickles and assorted crackers beautifully displayed on a custom table

**\$13/person + tax**



# Buffet Selections

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

## 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

**\$18/person + tax**

## 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

**\$20/person + tax**

## BREAKFAST FOR DINNER

### Fresh Fruit Display

Red grapes, pineapple, strawberry, blueberries and raspberries.

### Scrambled Eggs

With cheddar jack cheese and green onions

### Breakfast Potatoes

Fried and tossed with bell peppers, onion and garlic

### Bacon

Two pieces per person

### Chicken & Waffle Skewers

Fried chicken tender pieces and waffle square served with maple syrup and our signature spicy syrup on the side

**\$20/person + tax**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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



# Buffet Selections

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

## 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

**\$20/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**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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



# Buffet Selections

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

## BBQ PULLED PORK

**Sweet & Sour Cole Slaw and 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

**\$20/person + tax**

## BBQ BRISKET + PORK

**Sweet & Sour Cole Slaw and 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

**\$25/person + tax**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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





# Buffet Selections

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

## MEDITERRANEAN

### Greek Salad

Mixed greens, feta cheese, diced tomato, red onions, black olive tossed in a creamy Greek dressing.

### Roasted Garlic Hummus

Freshly pureed for every event!

### Sauteed Vegetables

Zucchini, red bell peppers, onion, fresh garlic

### Lemon Rice

Steamed jasmine rice with fresh lemon and mint.

### Grilled Greek Chicken Thighs

Marinated in olive oil, fresh herbs and lemon juice with toasted pita, lettuce, tomato, tzatziki sauce on the side

**\$25/person + tax**

## SOUTHERN CREOLE

### Red Beans & Rice

Slow simmered with andouille sausage

### Sauteed Vegetables Medley

Zucchini, yellow squash, red onion, mushrooms, roasted garlic

### Creamy Cajun Chicken Pasta

Penne pasta, red and green bell peppers, tomatoes, parsley in a creamy Cajun sauce with diced blackened chicken breast

### Shrimp Étouffé

Served over jasmine rice

**\$30/person + tax**



# Buffet Selections

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

## 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

Freshly steamed and seasoned

### Garlic Mashed Potatoes

Made fresh for every event!

### Chicken Marsala

Grilled marinated chicken breasts in a mushroom Marsala wine sauce

**\$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

**\$25/person + tax**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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



# Buffet Selections

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

## 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

**\$25/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

### Homestyle 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

**\$27/person + tax**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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





# Buffet Selections

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

## **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

**\$30/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

**\$35/person + tax**

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-287-4770 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

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



# 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

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-529-5300 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

*Prices are subject to change. For worked events applicable staffing fees may apply.*



# A La Carte

Create a custom menu for your next event!

## ENTREES

Lemon Caper Chicken  
Mushroom Artichoke Chicken  
Chicken Marsala  
Chicken Fried Chicken w/ country gravy  
Meatloaf w/ red wine 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  
Blackened Cajun Chicken  
Roasted Lemon Chicken  
Double Garlic Chicken  
Brisket Au Jus  
Steak Demi Glace  
Filet Mignon w/ chive compound butter  
Smoked Prime Rib  
Braised Short Rib  
Steak Stroganoff  
Steak Rigatoni Pasta  
Green Olive Spaghetti  
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

[www.matthewcaters.com](http://www.matthewcaters.com) | 816-529-5300 | [cater.matthews@gmail.com](mailto:cater.matthews@gmail.com)

Prices are subject to change. For worked events applicable staffing fees may apply.

