

CORPORATE CATERING MENU



RISE AND SHINE BREAKFAST BUFFET

Mix and match any 4 items below. Price includes heavy duty compostable plates, napkins, and disposable cutlery.

10-99 people \$15.99
100+ people \$14.99

Scrambled Eggs with cheese

Egg Strata (baked egg casserole w/onions, peppers, zucchini and cheese)

Chorizo Scrambled Eggs (served with flour tortillas) ➡

Shredded Hashbrowns

Crispy Breakfast Potatoes with onions and peppers ➡

Vanilla yogurt and granola

Fresh fruit tray

Grilled Ham (3 ounces per person)

Bacon (2 pieces per person)

Sausage Links (2 pieces per person)

Biscuits & Sausage Gravy ➡

French Toast

Blueberry Muffins

Assorted Pastries

Coffee Cake

Monkey Bites

(baked cinnamon and sugar pieces)



*Disposable chafing dishes available for small upcharge.
5 or more items will be additional \$3.50 per person per item.*

matthewcaters.com | 816-287-4770 | cater.matthews@gmail.com

BOXED LUNCHES

Choose two sides: kettle chips, pasta salad, fresh fruit or chocolate chip cookie

10-99 people \$13.99
100+ people \$12.99



House Salad w/Chicken

Mixed greens topped with marinated grilled chicken, shredded cheddar cheese, carrots, cherry tomatoes, red onions, fresh croutons. Buttermilk ranch and lemon vinaigrette dressing on the side.

Chicken Caesar Salad

Grilled marinated chicken, chopped romaine, parmesan, fresh croutons, house Caesar dressing on the side.

Chicken Greek Salad ➡

Grilled marinated chicken, mixed greens, crumbled feta, red onions, tomatoes, black olives, creamy Greek dressing on the side.

Lemon Arugula Salad

Baby arugula, crumbled goat cheese, fresh strawberries, toasted pine nuts and diced avocado. Served with lemon vinaigrette.

Raspberry Spinach Salad

Baby spinach, red onions, crumbled feta, candied walnuts and dried cranberries. Served with raspberry vinaigrette.

Turkey Avocado Club

Shaved deli turkey, lettuce, tomatoes, avocado, swiss cheese. Mayo and mustard on the side.

Roast Beef Combo

Half sandwich. Shaved roast beef, smoked ham, lettuce, tomatoes, caramelized onions, sliced cheddar on Texas toast. Mayo and mustard on the side.

Hollywood Sandwich ➡

Half sandwich. Shaved deli turkey, roasted red peppers, basil pesto artichoke spread on toasted whole wheat.

BLT

Half sandwich. Applewood smoked bacon, iceberg lettuce and fresh sliced tomatoes on Texas toast. Mayo on the side.

BBQ Sandwich

Your choice of house smoked pork, turkey, or ham on toasted brioche bun. Served with bbq sauce and pickles on the side.

Lemon & Dill Chicken Salad ➡

On toasted flaky croissant, with spring mix.

Hummus Platter

Generous portion of fresh roasted garlic hummus, with cucumber, carrots, cherry tomatoes, kalamata olives, red peppers and pita bread.

Sweet Chicken Wrap ➡

Diced grilled chicken, sweet chili sauce, spring mix, pepper jack cheese, tomatoes, red onions, wonton strips.

Greek Wrap

Spring mix, roasted garlic hummus, crumbled feta, tomatoes, red onions, black olive, cucumber, with creamy Greek dressing for dipping.

Buffalo Chicken Wrap

Crispy chicken tenders tossed in buffalo sauce, spring mix, red onions, cheddar jack cheese, tomatoes, house ranch dressing for dipping.

Turkey Wrap

Shaved deli turkey, spring mix, tomatoes, avocado, cheddar jack cheese, house ranch dressing for dipping.

**Minimum quantity of 3 per menu item per order please.*

➡ most popular items

APPETIZERS

25 person minimum

**Prices are subject to change due to fluctuations in market food costs.*

\$3.99/person

Tomato Basil Bruschetta

Hand-diced tomatoes, fresh basil and garlic with balsamic glaze. Served with toasted baguette.

Goat Cheese Crostinis

Herbed goat cheese spread, sweet tomato jam and balsamic glaze on fresh crostinis

Three Olive Tapenade

Chopped green, black and kalamata olives tossed with chopped mushrooms, Parmesan and olive oil. Served with toasted baguette and rice crackers.

Roasted Garlic Hummus

Pureed fresh in house! Served with pita bread and vegetable assortment.

Turkey Pinwheels

Shaved deli turkey, spring mix, tomatoes, red onions, carrots, rolled in a flour tortilla with herbed cream cheese.

Smoked Tomato Salsa

Fire-roasted peppers, onions, cilantro, lime and fresh smoked tomatoes. Served with tortilla chips.

Queso Dip

Creamy white queso blended with spinach and diced tomatoes. Served with fresh tortilla chips.

Caprese Skewers

Marinated mozzarella, cherry tomatoes, fresh basil, garlic olive oil and balsamic glaze.



\$4.99/person

Stuffed Mushrooms

Shallot, red peppers, fresh chive, boursin cheese and bread crumbs.

BBQ Meatballs

Tossed in our beef au jus and house BBQ sauce.

Fresh Fruit Platter

Seasonal fresh cut fruit served with our house honey yogurt dip.

Smashed Guacamole

Hand-smashed avocado with cilantro, lime, red onions and jalapeno. Served with fresh tortilla chips.

Creamy Buffalo Dip

Chopped buffalo chicken blended with red onions, bacon and cream cheese. Served with tortilla chips. This stuff is addicting!

Spinach Artichoke Dip

Blended with fresh spinach, cream cheese, and hand-chopped artichoke hearts. Served hot with choice of tortilla chips or fried pita.

Crispy Chicken Wings

Tossed in your choice of buffalo, bbq, thai peanut or garlic sauce. Served with celery and ranch or blue cheese dressing.

BUILD YOUR OWN HOT SANDWICH BAR

Choose one sandwich below, and we will put out the spread to build your own fresh hot sandwich on site! Price includes heavy duty compostable plates, napkins, and disposable cutlery.

10-99 people \$15.99

100+ people \$13.99

Burger Sliders

Mini burger buns, cheese assortment, caramelized onions, shredded lettuce, tomatoes. Sides of mayo, mustard, ketchup, pickles and our special burger sauce. Two burger sliders per person. Served with pasta salad and kettle chips.

Sweet Grilled Chicken

Marinated grilled chicken, leaf lettuce, sweet tomato jam, swiss cheese, garlic aioli, brioche buns. Served with our house salad and choice of two dressings.

Pulled Pork Sliders

Smoked pork shoulder, hand-pulled and lightly tossed in BBQ sauce. Served with your choice of two sides: BBQ beans, sweet and sour cole slaw, cheesy corn or potato salad.

Meatball Subs

Slow simmered meatballs, tomato basil sauce, melted mozzarella cheese served with 6" hoagie rolls and Caesar salad.

Fried Chicken

Buttermilk marinated chicken breast, lettuce, tomato, pickles, pepperjack cheese, wing sauce, mayonnaise on the side. Served with kettle chips and onion dip.

DESSERTS

10-99 people \$3.50

100+ people \$2.50

Sour Cream Apple Pie

Made fresh in house, with a cinnamon and sugar walnut topping.

Flourless Chocolate Cake

Light and rich, with raspberry sauce, whipped cream and fresh raspberries.

Brownie Bites

Topped with chocolate sauce, fresh berries and powdered sugar.

Oven Baked Cookies

Chocolate chip, oatmeal raisin, peanut butter.

Lemon Bars

Topped with raspberry sauce.

White Chocolate Bread Pudding

Topped with a fresh crème anglaise.

Cheesecake Bites

Topped with caramel sauce and sea salt.



PREMIUM HOT BUFFETS

Price includes heavy duty compostable plates, napkins, and disposable cutlery.

10-99 people \$17.99
100+ people \$16.99

**Prices are subject to change due to fluctuations in market food costs.*

Lemon Caper Chicken

Grilled marinated chicken breast topped with a light lemon caper sauce. Served with Caesar salad, roasted baby red potatoes, green beans and dinner rolls.

Chicken Fried Chicken

Hand-breaded and served with a side of our scratch country gravy. We will put this fried chicken up against any other in town! Served with house salad, mashed potatoes, green beans and dinner rolls.



BBQ Feast

Your choice of two meats (brisket, ham, pulled pork, turkey). Served with your choice of two sides: BBQ beans, sweet and sour cole slaw, cheesy corn or potato salad. Pickles, BBQ sauce and sandwich bread also included on the side.

Chicken Parmesan

Hand-breaded chicken fried golden brown and covered with melted mozzarella cheese. Served with sides of spaghetti, fresh tomato basil sauce, oven roasted broccoli and Italian salad with red wine vinaigrette.

Taco Feast

Your choice of two meats (ground beef, chipotle chicken or carnitas). Served with flour tortillas, Mexican rice, black beans, tortilla chips, queso dip, shredded pepper jack cheese, shredded lettuce, smoked salsa, pico de gallo, sour cream and fresh lime.

Add guacamole: \$2.50 per person

Substitute diced marinated steak: add \$4.00 per person

Disposable chafing dishes available for small upcharge.

PASTA BAR

Choose between two delicious pasta bar options.



PASTA BAR I

10-99 people \$17.99 | 100+ people \$16.99

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, chopped 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.

PASTA BAR II

10-99 people \$19.99 | 100+ people \$18.99

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.

Baked Ziti

Roasted garlic tomato sauce, black olives, mozzarella baked golden brown and topped with fresh parsley.

Three Cheese Tortellini

Cheese-filled tortellini tossed in a basil pesto Alfredo sauce with white wine, lemon juice and Parmesan

Steak Rigatoni

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

DRINKS



Canned Soft Drinks \$1.99/person

Bottled Water \$1.75/person

Assorted Bottled Juice \$2.25/person

Bottled Tea \$1.99/person

Bulk Lemonade | Unsweetened Iced Tea | Fruit Punch
\$54.99

**3 gallon, self-serve container with cups provided. Perfect for groups of 30 or less.*

Fresh Brewed Coffee

Delivered in disposable insulated drink dispensers

96oz portable container (10 people or less) \$19.99

2 gallons (25 people or less) \$54.99

4 gallons (50-60 people) \$84.99

**Coffee cups, creamer, stirrer sticks and assorted sweetener packets included.*

VISIT OUR WEBSITE

matthewcaters.com

Can't decide on what to order?

Do you need guidance on how much food
to make sure everyone is full and happy?

Give us a call or send us an email.

816.287.4770

cater.matthews@gmail.com

*\$250 order minimum. Delivery fee will apply to most orders.
Prices are subject to change due to fluctuations in market food costs.*

*All food and drinks are served in disposable containers unless
requested otherwise by customer for an additional fee.*

*Contact Chef Matt concerning any food allergies in your group so
they can be accommodated.*