



CORPORATE CATERING MENU

www.matthewcaters.com | 816-529-5300 | cater.matthews@gmail.com



Rise and Shine Breakfast Buffet

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

**Disposable chafing dishes available for small upcharge.*

10-49 people	\$12.00
50-99 people	\$11.50
100-199 people	\$11.00
200+ people	\$10.50

Scrambled Eggs w/cheese

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

Chorizo Scrambled Eggs (served with flour tortillas)

Shredded Hashbrowns

Crispy Breakfast Potatoes w/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)

**5 or more items will be additional \$2.50 per person per item.*

Boxed Lunches

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

10-49 people	\$9.50
50-99 people	\$8.50
100-199 people	\$8.00
200+ people	\$7.50

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.

Prime Rib Combo

Half sandwich. Shaved smoked prime rib, 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.

Protein Pack

Oven roasted turkey, sliced cheddar cheese, cherry tomatoes, cucumber, fresh fruit and a hard-boiled egg.

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. Choice of ranch or chunky blue cheese for dipping.

Turkey Wrap

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





Appetizers

25 person minimum

\$2.00/person

Tomato Basil Bruschetta

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

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.

\$3.00/person

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.

BBQ Meatballs

Tossed in our beef au jus and house BBQ sauce.

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 set up in disposable chafing dishes, heavy duty compostable plates, napkins, and disposable cutlery.

10-49 people	\$11.00
50-99 people	\$10.50
100-199 people	\$9.50
200+ people	\$8.50

Smoked Prime Rib & Ham

Texas toast, swiss cheese, sautéed mushrooms and onions, garlic sauce, horseradish sauce. Served with kettle chips and onion dip.

Reuben

House brined corned beef sliced thin, sweet sauerkraut, swiss cheese, 1000 island, toasted rye bread. Served with kettle chips and onion dip.

Burger Sliders

Mini burger buns, cheese assortment, caramelized onions, shredded lettuce, tomatoes. Sides of mayo, mustard, ketchup, pickles. 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 dressing.

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.

Desserts

10-99 people	\$2.00
100-199 people	\$1.75
200+ people	\$1.50

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.





Premium Hot Buffets

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

**Disposable chafing dishes available for small upcharge.*

10-49 people	\$13.00
50-99 people	\$12.00
100-199 people	\$11.00
200+ people	\$10.00

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.

Roasted Chicken Marsala

Whole roasted chicken pieces covered in a mushroom Marsala sauce. Served with Caesar salad, mashed potatoes, roasted seasonal vegetables 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.

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: \$2.00 per person

Substitute diced marinated steak: add \$2.00 per person

Pasta Bar

Choice of House or Caesar Salad and three of the following pastas:



• Smoked Red Pepper Pasta

Penne pasta, red peppers, peas and red onions tossed in a creamy smoked red pepper sauce.

• Garlic Rigatoni

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

• Penne Alfredo

Penne pasta tossed in a creamy Alfredo sauce. Topped with fresh chopped tomatoes and parsley.

• Pesto Tortellini

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

• Loaded Mac & Cheese

Macaroni shell pasta, chopped smoked ham and bacon tossed in our signature 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.

• Lemon Caper

Fresh garlic, white wine, lemon juice, capers, tomatoes and black olives tossed with penne pasta and parmesan cheese.

Add chicken to any pasta: \$2.00 per person



Drinks

Canned Soft Drinks \$1.50/person

Bottled Water \$1.75/person

Assorted Bottled Juice \$2.00/person



Fresh Lemonade

Unsweetened Iced Tea

Fruit Punch

\$50.00

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

Fresh Brewed Coffee

96oz portable container (10 people or less) \$14.99

2 gallon Cambro* (25 people or less) \$49.99

4 gallon Cambro* (50-60 people) \$74.99

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

*Our insulated Cambro containers keep coffee hot for hours!

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 visit our website to email
or chat LIVE with Chef Matt.

www.matthewcaters.com

816-529-5300

cater.matthews@gmail.com

\$100 order minimum

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

****Please let Chef Matt know about any food allergies
in your group so they can be accommodated.****