

*The  
Matthews House  
& Cuisines Catering  
A Unique Event Experience*

*Corporate Breakfast & Luncheon  
Menu*

*January-December 2007*

*For Event coordination and menus, please contact:*

*Cathy Rosemond  
Catering & Special Events Manager  
919-463-9551*

*[cathy@matthews-house.com](mailto:cathy@matthews-house.com)*

*[www.matthews-house.com](http://www.matthews-house.com)*

*Mailing Address:*

*The Matthews House Catering  
317 W. Chatham Street  
Cary, NC 27511*

To Place an order

Please contact our catering office

919-463-9551

★

You may visit our website at [www.matthews-house.com](http://www.matthews-house.com)

★

Hearty or light, hot or cold, our menu offers something for everyone to enjoy!

★

Vegetarian/Vegan and dietary restrictive menu options are available upon request.

Heavy duty disposables are included in your per person charge

Breakfast Minimum of 45 guests

Lunch Minimum of 30 guests with service fee in select areas

\$15.00 Delivery Fee for Cary, Morrisville, and RTP

\$30.00 Delivery Fee for Raleigh and Durham

\$45.00 Delivery Fee for Chapel Hill

\*Prices listed do not include tax on food or wait staff

Event Coordination

Upon request we offer complete event coordination & design service.

Our array of services include coordination of referrals for :

Site venues, AV needs, Rental services (tents, tables, chairs, linens, glassware, china, utensils), Florists, Specialized Dessert Options,

Entertainment (live bands and DJ's), Photographers,

Transportation , and Hotel accommodations.

## *Breakfast Options*

*\*Prices do not include tax*

- ▲ Orange juice, freshly brewed regular & decaf coffee, a display of fresh seasonal fruits, and your choice of either muffins with jam & butter or bagels with two types of cream cheese

**\$6.95 per person**

*\*Add \$1.00 per person for both bagels and muffins*

- ▲ Orange juice and one other selected juice, freshly brewed regular & decaf coffee, a display of fresh seasonal fruits, and hot, baked biscuits served with sausage, bacon, cheese, eggs, butter, and jam

**\$7.95 per person**

- ▲ Orange juice and one other selected juice, freshly brewed regular and decaf coffee, your choice of a fresh fruit display or bagels and croissants with cream cheese, butter, and jam, and your choice of breakfast casserole

**\*Casserole options:** Bacon & Cheese, Ham & Cheese, Cheese & Tomato, or Chef's Vegetarian

**\$8.95 per person**

- ▲ Assorted chilled juices, freshly brewed regular & decaf coffee, a fresh seasonal fruit display, your choice of either scrambled eggs or breakfast quiche, Crème Brulee French toast, and assorted muffins and breakfast pastries

**\$10.95 per person**

*\*Order requires a 50 person minimum*

*The following items may be added to any order for an additional charge:*

- ▲ Sides of bacon, sausage, or ham

- ▲ Roasted breakfast potatoes

- ▲ Grits

## *Prepared Luncheon Buffets*

*\*Prices do not include tax*

*\*Drinks and desserts are priced separately*

### *~The Wraps~*

An assortment of pre-made grilled chicken, marinated beef, and vegetarian tortilla wraps that are rolled with grilled onions & peppers, lettuce, fresh tomatoes, and our chef's homemade sauces.

Served with seasonal vegetarian pasta salad and potato chips.

**\$10.95 per person**

***~Deli Buffet~***

Assorted deli meats and cheeses with sides of lettuce, tomato, onions, pickle spears, and condiments.

Served with shredded cole slaw, German potato salad, a variety of sandwich breads, and petite rolls with butter chips

**\$10.95 per person**

***~Spicy Southwest Chicken Sandwich~***

Thin-sliced strips of spicy, pan-seared fajita chicken stuffed in a pita and topped with lettuce, tomatoes, and jalapeno mayonnaise with cheese on the side.

The chicken can be prepared mild, medium, or hot and comes with sides of black bean & corn salad and a vegetarian orzo salad.

**\$9.95 per person**

***~Roast Beef 'N Horseradish Sandwich~***

Hoagie rolls filled with shaved beef and accompanied by provolone cheese, grilled onions, and horseradish mayo with lettuce and tomato.

Served with sides of pasta salad and cucumbers & tomatoes tossed in fresh herbs

**\$10.95 per person**

***~Fajita Bar~***

Your choice of marinated steak or chicken served with soft tortillas and sides of seasoned peppers and onions, shredded lettuce, tomatoes, black olives, cheese, salsa and guacamole, sour cream, corn & black bean salad, and tortilla chips

**\$10.95 per person**

***~Matthews House Pig Pickin'~***

This meal features slow-cooked, pulled pork drenched in classic Eastern N.C. barbecue sauce with Western-style sauce on the side.

Served with grilled chicken, cole slaw, molasses baked beans, red skin potato salad, jalapeno cornbread, and rolls with butter chips.

**\$12.95 per person** (weekday lunch price)

**\$18.95 per person** (weekend lunch price)

**\$22.50 per person** (weekend dinner price – includes fruit cobbler)

***A la Carte Luncheon Entrees***

*\*Prices do not include tax*

*\*Price includes your choice of one hot starch AND one hot vegetable side*

*\*Drinks and desserts are priced separately*

***~Chicken Roulade~***

Thick chicken breasts sliced open and stuffed with fresh spinach, Ricotta, Parmesan, and cream cheeses, then roasted and topped with a light, white wine cream sauce

**\$10.95 per person**

***~Chicken Parmesan~***

Thin breast cutlets pan-fried with seasoned bread crumbs and topped with homemade marinara, Mozzarella, and Parmesan cheeses

**\$10.95 per person**

***~Pesto Chicken~***

Tender, marinated chicken breast sliced into medallions and topped with feta cheese, freshly chopped tomatoes, and a basil sauce

**\$10.95 per person**

***~Chicken Chardonnay~***

Braised, diced chunks of chicken sautéed with mushrooms and shallots and tossed in a white wine cream sauce with fresh herbs

**\$9.95 per person**

***~Chicken Marsala~***

Chicken cutlets dusted with seasoned flour, pan fried, and smothered with a Marsala wine and wild mushroom demi glace

**\$10.95 per person**

***~Chicken Portofino~***

Sliced Chicken Breast stewed with sun-dried tomatoes, Kalamata olives, capers, pepperoncini, garlic, and white wine

**\$10.95 per person**

***~Beef Stroganoff~***

Sliced London Broil simmered with wild mushrooms and shallots in beef stock & sour cream and served with buttered egg noodles

**\$9.95 per person**

***~All-American Meatloaf~***

Served with sautéed onions, mustard seeds, horseradish, and a sweet tomato glaze

**\$9.95 per person**

***~BBQ Beef Brisket~***

Smoky, dry rubbed beef brisket cooked slow and served with Eastern & Western N.C. barbecue sauces

**\$10.95 per person**

***~Lasagna~***

Layered pasta with homemade marinara, Ricotta and Parmesan cheeses, and your choice of beef or sausage, extra cheese, or vegetarian

**\$8.95 per person (cheese & veggie options)**

**\$9.95 per person (meat option)**

**~ Pork Loin~**

Marinated pork loin stuffed with cranberries and nuts or rubbed with fresh herbs and garlic, cooked tender, and served sliced with condiments on the side

**\$9.95 per person**

**\$10.95 per person (stuffed option)**

**~Portobello Melt~**

Grilled, marinated Portobello mushroom caps served open-faced and topped with fresh Mozzarella, basil, tomato, roasted peppers, and Balsamic syrup

**\$9.95 per person**

**~Pasta Primavera~**

Penne pasta tossed with fresh vegetables, herbs, garlic and extra virgin olive oil

**\$8.95 per person**

**~Chicken Spinach Alfredo~**

Chunks of marinated & grilled chicken tossed in penne pasta with fresh baby spinach, herbs, and a light Alfredo cream sauce

**\$9.95 per person**

**Side Item Selections**

*\*Additional side items cost \$1.50 per person*

*\*Any side item for an A la Carte entrée option may be exchanged for a garden salad*

***Starches (Select one)***

*Roasted Potatoes*  
Whipped Sweet Potatoes  
Rice Pilaf  
Seasoned Orzo  
Seasoned Brown Rice  
Mashed Russet Potatoes

***Vegetables (Select One)***

Green Bean Casserole  
Sautéed Green Beans  
Vegetables Julienne  
Herbed Garden Peas w/Pearl Onions  
Ginger-Honey Glazed Baby Carrots  
Broccoli au Gratin

*\*Garlic, Cream Cheese, or Sour Cream may be added to mashed potatoes*

**Side Salads**

◆Garden Salad: mixed greens with tomatoes, cucumbers, carrots, & croutons

**\$1.50 per person**

◆Greek Salad: Romaine lettuce with Kalamata olives, Feta cheese, cucumbers, and tomatoes in a light vinaigrette

**\$2.00 per person**

◆Bistro Salad: field greens with Feta cheese, tomatoes, and caramelized pears

**\$2.00 per person**

*Dressing Options: Ranch, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Caesar, Greek Vinaigrette, Fat-Free Honey Mustard or Raspberry Vinaigrette*

## *Desserts*

Cookies & Brownies

**\$1.50 per person**

≠

Apple or Berry Cobbler

**\$1.95 per person**

≠

Banana Pudding

**\$1.35 per person**

≠

Bread Pudding with Bourbon Butter or Caramelized Bananas

**\$1.95 per person**

≠

Assorted Cakes/Pies

**\$2.50 per person**

≠

## *Drinks*

◇ Sweet & Unsweet Iced Tea (**\$1.00 per person**)

◇ Lemonade or Fruit Punch (**\$1.00 per person**)

◇ Sodas & Bottled Water (**\$1.00 each**)

## *Afternoon Break Menu*

**\$5.95 per person for all options**

*\*Sweet and Unsweet Iced Tea is included in each order*

- ❖ Fruit & Cheese Platter ~ fresh, seasonal fruit accompanied by imported and domestic cheeses, served with crackers and a sweet crème dip
- ❖ The Mix ~ a snack buffet featuring granola and health bars, Chex Mix, candy bars, and assorted mixed nuts
- ❖ Crudités Display ~ an appetizing arrangement of raw, seasonal vegetables accompanied by a trio of dipping sauces