

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

*Corporate Breakfast & Luncheon
Menu*

August-December 2006

For Event coordination and menus, please contact:
Cathy Rosemond~ Corporate Sales Manager 919-463-9551,
cathy@cuisinescatering.net; www.cuisinesinc.com

Mailing Address:
*Cuisine's Catering
317 W. Chatham Street
Cary, NC 27511*

To Place an order

Please select from our menu options & contact Cathy Rosemond @
Cathy@cuisinescatering.net or by phone @
919-463-9551

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You may visit our website at www.cuisinesinc.com

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

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

Heavy duty disposables are included in your per person charge

Breakfast Minimum of 25 guests

Lunch Minimum 25 guests

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

For Breakfast service only- minimum of 40 people
If including lunch as well, a minimum of 25 people required

- ❖ Freshly Brewed, Regular and Decaffeinated Coffee, Orange Juice, Fresh fruit display, and Assorted Bagels with two kinds of cream cheese. **\$6.95 per person**
- ❖ Chilled Fresh Juices; Orange and Cranberry, Fresh Fruit Display, Assorted breakfast breads and muffins, and Freshly Brewed, Regular and Decaffeinated Coffee. \$6.95 per person
- ❖ Chilled Juices; Orange and Cranberry, Fresh Fruit Display, Assorted breakfast breads and muffins, Assorted Bagels with two kinds of cream cheese, and Freshly Brewed Regular and Decaffeinated Coffee. \$7.95 per person.
- ❖ Chilled Juices; Orange and Tomato, Fresh Fruit Display, Biscuits with butter and Jam, Sausage Biscuits, Ham Biscuits, and Freshly Brewed Regular and Decaffeinated Coffee. \$8.95 per person.
- ❖ Fresh Orange Juice and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Breakfast Frittata: (a crust-less quiche) prepared to order with the following: Bacon and Cheese, Ham and Cheese, Cheese and Tomato, or Chef's Vegetarian. Assorted Bagels and Croissants with cream cheese, butter and jam, or a Fresh Fruit Platter. \$9.95 per person
- ❖ Orange Juice and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Freshly baked Scones, Assorted muffins, and a Fruit and Cheese Platter. **\$7.95 per person**

COLD LUNCHEON BUFFETS

Cold/Hot Buffets range \$8.95 to \$10.95 per person not including tax

*Additional Pricing on some entrée options

Salads, Drinks and Desserts priced separately

Rolls, Bread, Cornbread, Garlic bread sticks, and Butter Chips are served with appropriate entrées

The Wraps

An assortment of pre-made sandwich wraps to include: Grilled Chicken tossed in a whole grain Dijon mustard, Grilled Beef with peppers and onions, and the Chef's veggie wrap. All wrapped in a variety of whole wheat, spinach, and sun-dried tomato tortillas with lettuce and tomato.

Served with Chef's pasta salad tossed with fresh seasonal vegetables and potato chips.

\$9.95 per person

Asian Chicken Salad

Shredded cabbage tossed with toasted sunflower seeds, sliced almonds, scallions, chopped red onions, and Ramien noodles. Topped with sliced chicken and drizzled with a light vinaigrette.

Served with fresh fruit salad, Chef's vegetable Orzo Salad with Asian Sesame Dressing.

Crusty rolls and butter chips

\$8.95 per person

Chicken Caesar Salad

Sliced grilled chicken atop a bed of crisp romaine lettuce, Chef's homemade croutons, tossed in Chef's Caesar dressing and sprinkled with freshly grated Parmesan cheese.

Served with Chef's pasta salad and fresh fruit.

Petite rolls and butter chips

\$8.95 per person

Deli Buffet

Assorted Deli meats and cheeses served with lettuce, tomato, onions, and pickles.

Served with shredded cole slaw, and German potato salad.

Assorted breads, rolls, and condiments

\$8.95 per person

Mix it up Salad Buffet

*Chef's Chicken, Tuna, or Egg Salad served a la carte.

To be paired with mixed greens, tomatoes, cucumbers, Gorgonzola cheese and toasted pine nuts, with two dressings of your choice and served with fresh fruit salad.

Assorted rolls, croissants, and butter chips *\$8.95 per person*

*Pick two protein salads for *\$10.95 per person*

OR

Choice of three Cold Sides (see page 8), as entrées with petite rolls and butter chips \$8.95 per person

Chilled Chicken and Marinated Beef Salad

Chilled and marinated chicken breast along with chilled sliced marinated beef along with grilled seasonal vegetables and New Potato salad with a red onion dressing.

Assorted rolls and butter chips

\$10.95 per person

Chef's Salad

Traditional Chef's Salad with iceberg lettuce, topped with ham, cheddar and Swiss cheeses, boiled egg, bacon crumble, and avocado.

Served with your choice of two dressings.

Crusty rolls and butter chips

\$8.95 per person

****Please choose from the following Salad dressings:**

Hot Honey Bacon, Buttermilk Ranch, Sesame, Thousand Island, Balsamic or Raspberry Vinaigrette, Chef's own Caesar, Asian Lime, Poppy Seed

HOT LUNCHEON BUFFETS

CHOICE OF TWO SIDES; A STARCH AND VEGETABLE WITH ALL HOT ENTREES

CHICKEN DISHES

- ❖ **HERB ROASTED CHICKEN-** Bone-in chicken breast marinated in olive oil, garlic, and fresh herbs. Roasted and served with chicken consommé.
\$8.95 per person
- ❖ **CHICKEN ROULADE-** Breast of chicken stuffed with spinach, cream cheese, Ricotta, and Parmesan. Rolled and roasted and topped with a light cream sauce.
\$8.95 per person
- ❖ **CHICKEN PARMESAN-** Chicken breast lightly fried with seasoned breadcrumbs. Topped with homemade marinara, mozzarella, and Parmesan cheese and baked to perfection.
\$8.95 per person
- ❖ **PESTO CHICKEN-** A tender chicken breast filet marinated in sun dried tomato pesto and topped with feta cheese, basil marinated tomatoes, and olive oil.
\$8.95 per person

- ❖ **PHYLLO CHICKEN CAPRESE-** Chicken breast layered with roma tomatoes, fresh mozzarella cheese and basil, wrapped in Phyllo pastry and baked. Served with a balsamic reduction or basil pesto.
\$9.95 per person

- ❖ **CHICKEN CHARDONNAY-** Braised, diced chicken sautéed with mushrooms, shallots, garlic, and fresh herbs in a white wine cream infusion.
\$8.95 per person

- ❖ **CHICKEN MARSALA-** Fresh breast of chicken dusted with seasoned flour, pan fried and served with a Marsala wild mushroom demi glace.
\$8.95 per person

- ❖ **CHICKEN PICCATA-** Sautéed chicken breast topped with a lemon caper sauce.
\$8.95 per person

- ❖ **SESAME CHICKEN-** Breast of chicken marinated in sesame oil, ginger and garlic then grilled and topped with Wasabi butter.
\$9.95 per person

- ❖ **CHICKEN SCALOPPINI-** Chicken breast with artichokes, sun-dried tomato, & basil pesto.
\$9.95 per person

- ❖ **CHICKEN LASAGNA -** Traditional lasagna with a twist. Served with a white sauce.
\$8.95 per person

- ❖ **CHAMPAGNE CHICKEN-** Sauteed chicken breast with a reduced fresh tarragon and champagne cream sauce.
\$9.95 per person

- ❖ **GRILLED CHICKEN AND SPINACH SALAD-** Fresh spinach topped with grilled chicken, red and yellow bell peppers, raisins and walnuts with Chef's Honey Mustard Dressing.
\$7.95 per person

- ❖ **MEDITERRANEAN CHICKEN SALAD-** Grilled chicken breast tossed with cantaloupe cubes, match stick fennel, carrots, and red bell peppers, atop fresh spinach and drizzled with a light vinaigrette.
\$7.95 per person

BEEF DISHES

- ❖ **BEEF STROGANOFF**- Sliced London Broil, wild mushrooms, shallots, cream, sour cream and beef stock served with buttered egg noodles.
\$8.95 per person
- ❖ **ACHIOTE RUBBED FLANK STEAK**- Flank steak grilled and served with fresh herb butter.
\$9.95 per person
- ❖ **COUNTRY FRIED STEAK**- Cubed steak dipped in seasoned flour, lightly fried and served with low country gravy.
\$8.95 per person
- ❖ **POT ROAST**-Braised London Broil with peppers, onions, celery, carrots, and mushrooms slow cooked in beef consommé.
\$8.95 per person
- ❖ **BEEF FAJITA BAR**- Soft tortillas served with sliced marinated steak, sautéed peppers and onions, shredded lettuce, tomatoes, black olives, grated cheddar cheese, homemade salsa, and sour cream. Served with black bean & corn salad and tortilla chips.
\$9.95 per person
- ❖ **CLASSIC MEATLOAF**- Made with ground beef, veal and pork.
\$7.95 per person
- ❖ **RIGATONI WITH BOLOGNESE SAUCE**- Bolognese sauce made of ground beef, veal, and pork, pureed tomatoes, red wine and seasoning atop rigatoni pasta.
\$8.95 per person
- ❖ **TRADITIONAL LASAGNA**- Served with a red meat sauce, beef or sausage.
\$8.95 per person

PORK DISHES

- ❖ **ROASTED PORK LOIN**- Served with cider sage sauce.
\$8.95 per person
- ❖ **GARLIC PORK**- Pork loin roasted with fresh garlic and rosemary.
\$8.95 per person

SOUTHERN PIG PICK-IN

Chopped NC style barbeque & buttermilk fried chicken, served with molasses baked beans, cole slaw, red skin potato salad, and Jalapeno Cornbread. Rolls and butter chips.

\$12.95 per person (weekday lunch price only)

\$18.95 per person (weekend lunch only)

\$22.50 per person (weekend late afternoon/dinner includes sweet tea, fruit cobbler)

VEGETARIAN DISHES

- ❖ **RATATOUILLE**- Eggplant, peppers, onions, carrots, tomatoes, squash and zucchini stewed in a tomato concasse. Served with your choice of side. (We suggest the Penne Pasta or Rice, see below for options).
\$8.95 per person
- ❖ **PORTABELLO MELT**- A portabello mushroom marinated and grilled, topped with fresh mozzarella, basil, grilled onions and drizzled in a balsamic vinegar served open faced.
\$8.95 per person
- ❖ **SPINACH ARTICHOKE LASAGNA**-Spinach, garlic, ricotta, parmesan, romano, and cream cheese and laid with lasagna noodles and baked with béchamel.
\$8.95 per person
- ❖ **LASAGNA VERDURE**- Vegetarian Lasagna.
\$8.95 per person
- ❖ **PASTA PRIMAVERA**- Bowtie pasta tossed with Chef's seasonal vegetables.
\$8.95 per person

FISH DISHES

FISH DISHES ARE SERVED "PLATED" ONLY

- ❖ **DIJON CRUSTED SALMON**- Fresh Salmon steak lightly breaded in Dijon mustard breadcrumbs baked and served with a fennel leak sauce.
\$11.50 per person
- ❖ **GRILLED SALMON**- Salmon filet grilled and served with mango chutney.
\$10.50 per person
- ❖ **SESAME CRUSTED SALMON**- Salmon filet crusted with sesame seeds and seared to perfection. Served with tangerine relish.
\$11.50 per person
- ❖ **LEMON ROSEMARY SALMON**- Salmon filet marinated in Lemon juice, Rosemary and garlic, grilled and served with citrus garlic sauce.
\$10.75 per person

SIDES

VEGETABLE OPTIONS

- ❖ Squash
- ❖ Green Bean Casserole
- ❖ Ratatouille
- ❖ Green Beans
- ❖ Herbed Garden Peas
- ❖ Vegetables Julienne
- ❖ Ginger Honey Glazed Baby Carrots
- ❖ Sweet Fennel Cole Slaw

STARCH OPTIONS

- ❖ Roasted Potatoes
- ❖ Scalloped Potatoes
- ❖ Rice Pilaf
- ❖ Wild Rice With Pecans
- ❖ Herbed Jasmine Rice
- ❖ Parmesan Polenta
- ❖ Mashed Potatoes with choice of butter, garlic, cream cheese or blue cheese
- ❖ Seasoned Orzo
- ❖ Penne Pasta with side of Marinara sauce served with freshly grated Parmesan cheese

SIDE SALADS

- ❖ **Bistro:** Field Greens with feta cheese and pears \$2.00 per person
- ❖ **Garden:** Mixed Green with tomatoes, cucumbers, and carrots \$1.50 per person
- ❖ **Spinach:** Spinach with bacon, egg, red onions, and poppy seed \$2.00 per person
- ❖ **Greek:** Romaine with kalamata olives, feta cheese, tomatoes \$2.00 per person

Your choice of two dressings: Asian Lime, Sesame Ginger, Buttermilk Ranch, Blue Cheese, Thousand Island, Poppy seed, Balsamic or Raspberry Vinaigrette, Hot Honey Bacon, Chef's own Caesar

Cold Sides

***All \$2.00 per person*

- ❖ **BLT Pasta Salad**- shell pasta with cherry tomatoes, fresh corn kernels, Bacon and Arugula
- ❖ **Ginger Pepper Salad**- Julienne tri colored peppers shredded green cabbage, matchstick ginger and fresh Cilantro with chef's Ginger infused toss
- ❖ **Sicilian Tomato Salad**- Beefsteak tomatoes, red onion, Capers, Anchovies with an Olive Oil drizzle
- ❖ **Tomato Basil Bread Salad**- Roma and yellow tomatoes, Nicoise olives, red onion fresh basil and crusty bread cubed and tossed in an Olive Oil vinaigrette
- ❖ **Sweet Fennel Coleslaw**- Shredded green and red cabbage and fennel bulbs, raisins tossed with a light horseradish mayo
- ❖ **Caponata**- Diced Eggplant, red and yellow bell peppers, Kalamata olives, Raisins, Pine Nuts in a Balsamic Vinaigrette (served room temperature)

DESSERTS

- ❖ Cookies, Brownies, and Lemon Squares \$1.95 per person
- ❖ Berry Cobbler \$1.95 per person
- ❖ Banana Pudding \$1.95 per person
- ❖ Berry Crisp \$1.95 per person
- ❖ Assorted Cakes/Pies (please inquire) \$2.50 per person

DRINKS

- ❖ Sweetened and Unsweetened Tea \$.85 per person
- ❖ Lemonade or Fruit Punch \$1.00 per person
- ❖ Assorted Soda and Bottled Water \$1.00 each

AFTERNOON BREAK MENU

- ❖ **Fruit & Cheese Platter**~ Fresh seasonal fruit accompanied by imported and domestic cheese, served on a silver serving tray with assorted crackers

- ❖ **The Mix**~ an assortment of granola and health bars, Chex Mix, candy bars and mixed nuts

- ❖ **Ice Cream Supreme**~ an assortment of gourmet ice cream sandwiches and bars

- ❖ **Make your own Sundae Bar**~ Vanilla and chocolate ice cream, accompanied by scrumptious toppings

- ❖ **Old Fashion Soft Pretzels**~ These warmed pretzels are just waiting to be dipped with our melted cheese or mustard

**Sweet and Un-sweet Tea are included

\$5.95 per person with a 45 person, minimum