

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

Wedding Reception Menus

For event coordination and menus, please contact:
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*Cuisine's Catering
317 W. Chatham Street
Cary, NC 27511*

Welcome to Cuisines Catering at The Matthews House! The following menus are designed to give you examples of our most popular reception options. Our chef's expertise in the fusion of culinary flair and visual creativity, will surely treat your guests to an evening that is unique and tailored to your specific event.



Our packages include; The Light Fare, The Bronze, Silver and Gold Packages, as well as our Platinum Package. Prices range subsequently. A 15% service fee and 8% NC Sales Tax will be added.



Our primary event location is The Matthews House and Ballroom Facility. Inquire as to the inclusion of facility fees, food and beverage packages, including pricing of china, glassware, flatware, and tables and chairs.

We also offer catering to most requested off site locations. Our on-site manager is located at The Matthews House to assist you with your particular event.

No matter what the occasion, organizing a special event requires creativity and experience. Our trained staff can help coordinate all of your reception needs from referrals to DJ's & Live Entertainment, Wedding Pastry Chefs, Florists, Rentals, Photographers, Hotel Accommodations for your guests, Limousine Services and more.

We look forward to planning your special day!

~The Matthews House and Cuisine's Catering Staff



Bronze Package

Our Bronze package offers a selection of a heavy Hors d' oeuvres.

You are not limited to these choices.

**Suggestions are from our most popular options*

Appetizers to be passed

(Your choice of two)

Lavosh- herbed cream cheese pinwheels Cornucopia Quesadillas
Mini Crab Cakes Beef Wellingtons

Displayed fare - Cold

(Your choice of two)

Imported Cheese Display Smoked Seafood Presentation
Fruit & Cheese Display Poached Salmon Platter
Fresh Fruit Display Antipasto Display

Displayed fare in Silver Chaffers - Hot

(Your choice of two)

Hot Artichoke dip with grilled baguettes Hot crab dip pita points
Mini crab cakes with red pepper Coulis Scallops wrapped in bacon
Lobster Puffs with saffron and sherry Stuffed Mushrooms
Chicken Wellingtons Spanakopita

The Bronze package is \$42.00 per person to include: Food, Iced Tea, and Coffee Station

The Bronze package with a Beer & Wine Bar is \$57.00 per person + all of the above

(A 15% service fee and 8% NC Sales Tax will be added)

Silver Package

Our Silver Package offers an array of heavy Hors d' oeuvres in addition to your choice of one action station selection.

You are not limited to these choices.

Appetizers to be passed

(Your choice of two)

Jumbo Shrimp Cocktail with Wasabi cocktail sauce
Assorted Tapenades on toasted crostini
California Rolls Chicken or Beef Wellingtons Stuffed Mushrooms
Spring Rolls Cornucopia quesadillas Lobster Puffs

Displayed fare - Cold

(Your choice of two)

Smoked Seafood Presentation Fruit & Cheese Display
Poached Salmon Platter Imported Cheese Display
Fresh Fruit Display Antipasto Display

Displayed fare in silver chaffers - Hot

(Your choice of two)

Hot Artichoke & Spinach dip with grilled baguettes
Mini crab cakes with red pepper coulis
Scallops wrapped in bacon Hot Crab dip pita points
Spanakopita Chicken Tandori

Action Station

(Your choice of one)

Carolina Flair NC yellow hominy grits served with either jumbo black tiger shrimp or chicken and Pancetta sautéed with garlic, scallions, roasted red peppers, and shitake mushrooms. Andouille gravy is lightly sauced around the sides.

Little Italy Assorted pastas with chicken and fresh spinach served with sauce choices (Alfredo/Parmesan sauce, Vodka cream sauce, or Pesto sauce) with Italian sausage, sun-dried tomatoes, kalamata olives, and artichokes. Served with crusty occasion breads.

Carving Board Your choice of apple wood strip loin, pepper crusted rib eye, smoked turkey, stuffed pork loin, smoked tuna, or honey baked ham. All hand carved by a chef in front of the guest and all appropriate condiments and breads included with each presentation.

The Grill Fresh cut peppers, onions and mushrooms are skewered with medallions of beef tenderloin, chicken, and tuna. All are served directly off our five-foot grill with honey mustard, tangy barbeque, and a garlic oil infusion for dipping sauces, heated by warming chafers.

The Silver package is \$50.00 per person to include: Food, Iced tea, and Coffee Station

The Silver package with a Beer & Wine Bar is \$65.00 pp + all of the above
(A 15% service fee and 8% NC Sales Tax will be added)

Gold Package

Our Gold package allows a selection of heavy hors d'oeuvres, plus two action stations options.

You are not limited to these choices.

Appetizers to be passed

(Your choice of two)

Jumbo Shrimp Cocktail with wasabi cocktail sauce
Assorted Tapenades on toasted crostini
California Rolls Chicken or Beef Wellingtons Stuffed Mushrooms
Spring Rolls Cornucopia quesadillas Lobster Puffs

Displayed fare - Cold

(Your choice of two)

Imported Cheese Display Shrimp on a pineapple tree
Fruit & Cheese Display Baked Brie en croute
Fresh Fruit Display Antipasto Display

Displayed fare in silver chaffers - Hot

(Your choice of two)

Hot Artichoke dip with grilled baguettes Mini crab cakes with red pepper coulis
Cantonese spring rolls with duck sauce Lobster Puffs with saffron and sherry
Hot crab dip pita points Spanakopita Scallops wrapped in bacon
Chicken Wellingtons Mini Quiches Stuffed Mushrooms

Action Station

(Your choice of two)

Carolina Flair NC yellow hominy grits served in a martini glass, with either jumbo black tiger shrimp or chicken and Pancetta, sautéed with garlic, scallions, roasted red peppers, and shitake mushrooms. Andouille gravy is lightly sauced around the sides and garnished.

Little Italy Assorted pastas with chicken and fresh spinach served with sauce choices

(Alfredo/Parmesan sauce, Vodka cream sauce, or Pesto sauce) with Italian sausage, sun-dried tomatoes, kalamata olives, and artichokes. Served with crusty occasion breads.

Carving Board Your choice of apple wood strip loin, pepper crusted rib eye, smoked turkey, stuffed pork loin, smoked tuna, or honey baked ham. All hand carved by a chef in front of the guest and all appropriate condiments and breads included with each presentation.

Artist Station Tuna tar tar displayed with toasted nori chips, oyster sauce, and wasabi. Crusted pepper loin settled on a sun dried tomato crostini, red pepper coulis and balsamic syrup. Both of these dishes are served on square plates, displayed on glass tiles resting on Greek columns

The Gold package is \$58.00 per person to include: Food, Iced Tea, and Coffee Station

The Gold package with a Beer and Wine Bar is \$73.00 + all of the above

(A 15% service fee and 8% NC Sales Tax will be added)

Platinum Package

(For 100 guests or more)

Our Platinum Package offers wide a variety selection with heavy hors d' oeuvres and three action stations.

You are not limited to these choices.

Appetizers to be passed

(Your choice of three)

Belgium endive with salmon mousse	Lavosh rolled finger sandwiches
Prosciutto wrapped melon	Cornucopia quesadillas
Beef Wellingtons Canapés	Shrimp Cocktail

Displayed fare - Cold

(Your choice of two)

Shrimp on a pineapple tree	Imported Cheese Display
Fruit & Cheese Display	Baked Brie en croute
Fresh Fruit Display	Antipasto Display

Displayed fare in silver chaffers - Hot

(Your choice of two)

Hot Artichoke dip with grilled baguettes	Scallops wrapped in bacon
Mini crab cakes with red pepper coulis	Hot crab dip pita points
Lobster Puffs with saffron and sherry	Stuffed Mushrooms

Action Station

(Your choice of three)

Carolina Flair NC yellow hominy grits served in a martini glass, with either jumbo black tiger shrimp or chicken and Pancetta, sautéed with garlic, scallions, roasted red peppers, and shitake mushrooms. Andouille gravy is lightly sauced around the sides.

Little Italy Assorted pastas with chicken and fresh spinach served with sauce choices

(Alfredo/Parmesan sauce, Vodka cream sauce, or Pesto sauce) with Italian sausage, sun-dried tomatoes, kalamata olives, and artichokes. Served with crusty occasion breads.

Carving Board Your choice of apple wood strip loin, pepper crusted rib eye, smoked turkey, stuffed pork loin, smoked tuna, or honey baked ham. All hand carved by a chef in front of the guest and all appropriate condiments and breads included with each presentation.

Artist Station Tuna tar tar displayed with toasted nori chips, oyster sauce, and wasabi. Crusted pepper loin settled on a sun dried tomato crostini, red pepper coulis.

The Platinum package is at **\$70.00 per person** to include: Food, Iced Tea, and Coffee station

The Platinum package with a Beer & Wine bar is **\$85.00 per person + all of the above**

(A 15% service fee and 8% NC Sales Tax will be added)

Light Fare Package

(Minimum of 50 guests)

Our Light Fare Package provides a selection of light hors d' oeuvres.

Selection #1

(Your choice of one)

Mini croissant sandwiches with turkey, roast beef, and chicken salad

Fruit & Cheese Display with an assortment of gourmet crackers

Turkey and Cheese trays with condiments and petite rolls

Crudite with chef's dipping sauces

Selection #2

(Your choice of two)

Hot Artichoke dip with sliced grilled baguettes

Stuffed Mushrooms Chicken Wellingtons

Apple Pinwheels Mini Quiche

Cornucopia Quesadilla Assorted Lahvosh finger pinwheels

Open faced tuna, chicken salad, and ham salad on petite rounds or cucumbers

Selection #3

(Your choice of one)

Mini crab cakes with red pepper coulis Ravioli in a tomato pesto sauce

Brie and chive fondue with crackers Hot crab dip with pita points

Chicken Quesadillas Beef Wellingtons

The Lite Fare package is \$34 per person to include: Food, Iced Tea, and Coffee Station

The Lite Fare package w/a Beer & Wine Bar is \$49 per person + all of the above

(A 15% service fee and 8% NC Sales Tax will be added)

MENU DESCRIPTIONS

The following may be either be passed or served from warm chaffing dishes

Appetizers:

Tri colored ravioli~ with a sun dried tomato pesto

Bruschetta~ Toasted and sliced baguettes with olive tapenade and fresh Roma tomato relish

Apple Pinwheels~ Baked pastry pinwheel with Goat cheese, Walnuts, apples, and Honey

Lamb Lollipops~ grilled mini lamb chops lightly glazed with a mint demi

Poached Salmon~ with capers, eggs, onions, & mini bagels

Crostini~ Pesto and Pomadora sauces with grilled Foccacia bread

Lobster Canapés~ fresh lobster with lemon, sherry, and cream

Chicken or Goose Liver Pate~ with mini gherkins pearl onions& farmer's bread

California Rolls~ with soy and wasabi

Grilled Sea Scallops~ with roasted rep pepper coulis

Shrimp~ wrapped with prosciutto and glazed with a sweet and sour dip

Thai Pork Satay~ with a Peanut Sauce

Cornucopia Quesadillas~ black bean, corn, Monterey and jack cheeses together and baked

Chicken Quesadillas~ served with assorted cheeses

Cantonese Vegetable Spring Rolls~ with sweet and sour dipping sauce

Chicken Tandori~ chicken capon skewered and dusted with sesame seeds in a pineapple soy reduction

Jumbo shrimp cocktail~ with a wasabi cocktail sauce

Lahvosh~ rolled pinwheels with herbed cream cheese

Asparagus tips~ with crème cheese spread and wrapped in Salmon

Appetizers cont'd:

Mini Crab Cakes~ served with a Red Pepper Coulis

Spanakopita~ Spinach and feta cheese wrapped in Phyllo dough and baked

Creamy duck pate~ on flat bread

Pablano peppers~ Garlic enriched stuffed Poblano peppers

Individual Quiche Lorraine~ Florentine and vegetable

Hot Artichoke dip~ served with grilled pita points

Hot Crab Dip~ lump crabmeat served with grilled pita points

Baked Mozzarella~ Buffalo mozzarella baked w/ fresh basil and olive oil on a toasted baguette slice

Portabella Bites~ Slivers of portabella & roasted red pepper atop grilled farmers bread w/goat cheese

Smoked Salmon Relish~ served on rye bread with a red onion aioli

Brie & Chive Fondue~ served with garlic toast & crackers

Roasted Eggplant~ and feta cheese bruchetta

English cucumber~ filled with herb goat cheese

Stuffed Mushrooms~ choose from: Sausage, Italian Parsley and grated Italian cheese; Baby Spinach, Monterey Jack cheese and Prosciutto; Traditional with chopped Shallots, stems, Parsley, and grated Italian cheese; Jumbo Lump Crab, Shallots, horseradish, and chive stuffed in Silver Dollar mushrooms

Displays:

Fruit & Cheese Display~ The freshest fruits of the season sliced & displayed on a mirror w/ a variety of domestic & imported cheeses

Fresh Fruit Display~ Fresh fruits of the season sliced and displayed on a mirror.

Imported Cheese Display~ Variety of domestic & imported cheeses sliced to perfection, served with an Allouette dip and crackers

Antipasto Display~ Marinated Artichokes, Olives, Peppercini, Roasted Red Peppers, Roasted Garlic, & Sun - dried Tomatoes
(To add assorted Imported cheeses and meats add \$ 3.50 pp)

Crudite~ Raw veggies galore! Served with herbed dipping sauce

Poached Salmon Platter~ A full-bodied presentation of salmon w/ cucumber scales served with capers, chopped eggs and onions

Marinated Tenderloin of Beef~ w/ red onions, tomatoes & crostini bread

Smoked Seafood Presentation~ Smoked whitefish, mackerel and salmon w/ assorted condiments, displayed beautifully on a mirror

Baked Brie en Croute~ Pastry crusted with pecans & brown sugar accompanied by raspberry Coulis

Pineapple Tree Display~ Shrimp skewered with lemons, limes on a pineapple tree w/ cocktail sauce and crackers

Turkey Display~ Apple wood smoked turkey breast thinly sliced and fanned out into semi circles. Served with a cranberry chutney, mayo and rolls

Action Stations:
Each station served by sous chef

Carolina Flair~ NC yellow hominy grits served in a martini glass w/ either jumbo black tiger shrimp or chicken and pancetta sautéed with garlic, scallions, roasted red peppers, and shitake mushrooms. Andouille gravy is lightly sauced around the sides and garnished.

Little Italy~ An offering of pastas and several sauces such as Penne Pasta with Chicken, Mushrooms, baby Spinach in a light Alfredo sauce; Bowtie Pasta with Italian Sausage, Artichoke hearts, Kalamata olives, Sun-dried tomatoes in a Pesto/Marinara sauce; Fusilli with a Vodka Cream Sauce
Served with freshly grated Parmesan Cheese and petite rolls/butter chips

Artist Station~ Tuna Tar Tar displayed with toasted Nori chips, oyster sauce, and Wasabi. Crusted Pepper Loin settled on a sun dried tomato Crostini, red pepper Coulis and balsamic syrup. Both of these dishes are displayed on glass mirrors

Pommes de Terre~ Whipped mashed potatoes & whipped sweet potatoes served in a large wine glass w/scallions, chopped bacon, sour cream, whipped butter grated cheese & pepper

Hawaii Pig~ Small suckling pig wrapped in giant banana leaves slow roasted w/hickory and basted with a pineapple rum infusion, garnished with coconuts, leaves and hawing props.

Carving Board~ Your choice of apple wood strip loin, pepper crusted rib eye, smoked turkey, stuffed pork loin, smoked tuna, or honey baked ham served w/ condiments & breads

Sushi Bar~ California rolls, tuna, eel, shrimp, and salmon sushi assembled by a chef and served on a beautiful mirror with wasabi and soy sauce

The Grill~ Fresh cut peppers; onions and mushrooms are skewered with medallions of beef tenderloin, chicken, and tuna. All are served directly off our five-foot grill with honey mustard, tangy barbeque, and a garlic oil infusion for dipping sauces or from warm chafing dishes

Stir Fry~ served fresh out of the wok w/chicken & vegetable medley w/soy & steamed rice

Caesar Salad Station~ with fresh Romaine and your choice of garlic croutons, Parmesan cheese, grilled chicken and rolls

Spinach & Bacon Salad Station~ Chef served with chopped egg, goat cheese, grilled chicken, tomatoes, bacon and & rolls

Plated or Buffet Style Entrees:

**Please inquire for pricing on beverage packages, waits taff services, & tax*

All entrees are served with the house salad consisting of mixed greens, sliced pears, tomatoes, caramelized pecans with balsamic vinaigrette

Garlic thyme roasted free-range chicken breast~ nestled on a bed of mashed potatoes with neaufetel cheese and a merlot demi glace **\$35.75 pp**

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Cog Au Vin~ free-range chicken, wild mushrooms, onion, and bacon accompanied by Chateau potatoes **\$35.75 pp**

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Boyou Tournedos~ Blackened pork tenderloin with sautéed crawfish tails and shrimp served with a tasso ham cream sauce **\$ pp**

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Osso Bucco~ Braised veal shank in a red wine served with wild mushroom risotto **\$ pp**

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Pan roasted sea bass~ with fava beans and new potatoes **\$ market price**

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Veal chops~ with roasted mushroom ragout and portabella demi **\$39.75 pp**

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Maryland crab cakes~ with roasted red pepper coulis with **\$36.50 pp**

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Duxelle stuffed chicken~ wrapped in pastry dough baked golden brown accented with a hunter sauce **\$37.00 pp**

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Lamb chops~ with a Cherrie sauce over a wild mushroom polenta **\$41.50 pp**

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Grilled pork tenderloin~ with a fresh plum and port glaze with roasted potatoes **\$38.50 pp**

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Pan seared portabella~ with white bean concasse and roasted tomato olive pesto **\$28.50 pp**

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Grilled tuna~ with sesame noodles **\$37.50 pp**

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Sautéed jumbo lump crab atop a grilled filet mignon~ with a saffron cream with rice **\$45.50 pp**

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Spinach stuffed chicken roulade~ on a bed of wild rice **\$32.50 pp**

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Braised Veal Chops~ with peppers, lemon & olives served over mashed potatoes **\$39.95 pp**

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Grilled pork chops~ served with polenta **\$36.95 pp**

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Seared Tuna~ with curry-mustard **\$36.95 pp**

Entrees cont'd:

Salmon in Swiss chard~ with curry-ginger sauce \$37.95 pp

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Roasted lamb loin~ with carrot-ginger sauce \$39.95 pp

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Filet mignon~ with Pommes Soufflé \$41.95 pp

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***Vegetarian Stack~ with portabella mushrooms, eggplant, squash & tomatoes, topped with or with out cheese \$23.95 pp**

Beverage Options

Beer and wine package

Consists of two imports and two domestic choices..

Wine to include Chardonnay, Riesling, Cabernet & Merlot

*Pinot Grigio, Pinot Nior, Zinfandel available upon request, Prices may vary

\$15.00 pp for up to 4 hours

Set-ups

Set-ups for customer providing their own liquor to include sodas, juices, limes, lemons, olives & onions

\$3.50 pp for up to 4 hours

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Champagne toast

\$2.50 pp

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Non- alcoholic punch

\$1.25pp

Please inquire about our many dessert options