

Platter Menu

➤ Assorted Wraps & Panini Platters

6-8 people ~ \$48 ▪ 12-15 people ~ \$89

with mixed field greens or coleslaw and includes:

Veggie Panini oven-roasted vegetables, fresh mozzarella and pesto on lightly grilled focaccia

Italian Panini salami, prosciutto, capicola, tomatoes, roasted garlic, aioli, provolone on grilled focaccia

Chicken Caesar Wrap grilled chicken, Parmesan and crisp romaine lettuce

Turkey Bacon Wrap fresh sliced roasted turkey, crisp bacon, Swiss cheese and sprouts

Ham and Cheddar Panini tavern ham with sharp Wisconsin cheddar on rustic bread

➤ Tapas Platters

Gourmet Cheese imported / domestic cheese, flatbreads, and crackers for 6-8 ~ \$59 ▪ for 12-15 ~ \$110

Seasonal Fruit farmer's market fresh, for 6-8 ~ \$42 ▪ for 12-15 ~ \$71

Antipasto Misto roasted peppers, olives, prosciutto, provolone, capicola, and artichokes for 6-8 ~ \$68 ▪ for 12-15 ~ \$134

Chilled Jumbo Gulf Shrimp with house made cocktail sauce for 6-8 ~ \$65 ▪ for 12-15 ~ \$120

Artichokes Esther-Style tempura-style with a lemon-caper butter, for 6-8 ~ \$37 ▪ for 12-15 ~ \$67

Baby Lamb Chops with vintage port glaze and olive tapenade, for 6-8 ~ \$97 ▪ for 12-15 ~ \$167

Mediterranean Dinner antipasto misto, goat cheese bruschetta, and Artichokes *Esther-Style* for 6-8 ~ \$67 ▪ for 12-15 ~ \$117

Sashimi & Sushi seared yellow fin tuna sashimi, tempura fried crab, vegetable sushi, and seaweed salad for 6-8 ~ \$69 ▪ for 12-15 ~ \$122

➤ Dessert Platters

Gourmet Cookies oven fresh for 6-8 ~ \$14 ▪ for 12-15 ~ \$24

Brownies soft chocolate squares served with or without nuts, for 6-8 ~ \$14 ▪ for 12-15 ~ \$24

Assorted Mini Desserts bite-sized portions of Mattison's delicious desserts (48 hours notice, please), for 6-8 ~ \$40 ▪ for 12-15 ~ \$75

➤ Salads

Mattison's House Salad with tomatoes, pine nuts, Gorgonzola blue cheese with vinaigrette for 6-8 people ~ \$39 ▪ for 12-15 ~ \$71

Red Caesar hearts of romaine lettuce, herb croutons, vine ripe tomatoes with a traditional dressing, for 6-8 ~ \$39 ▪ for 12-15 ~ \$71

Greek Salad grilled baby lamb chops over greens, romaine hearts, goat cheese, kalamata olives, and cucumber dressing for 6-8 ~ \$81 ▪ for 12-15 ~ \$151

Ripe Tomatoes and Bocconcini Mozzarella with fresh basil oil and balsamic drizzle for 6-8 ~ \$51 ▪ for 12-15 ~ \$99

➤ Fresh Brick Oven Pizzas

Margherita tomatoes, fresh mozzarella, basil med ~ \$14⁹⁹ ▪ lg ~ \$19⁹⁹

Carnevale prosciutto, capicola, tomato, pepperoni, mozzarella, med ~ \$15⁹⁹ ▪ lg ~ \$20⁹⁹

Quattro Stagioni mushrooms, tomato, capicola, artichoke, mozzarella, med ~ \$15⁹⁹ ▪ lg ~ \$20⁹⁹

Bistro tenderloin, Gorgonzola, onions portobello, tomato sauce, mozzarella, med ~ \$16⁹⁹ ▪ lg ~ \$24⁹⁹

- Call **941.330.0440** to make your order
- Delivery Platters available Monday-Friday with at least 24 hours notice
- Delivery is complimentary in downtown Sarasota with a \$25 minimum purchase
- Delivery outside downtown-area available for a small fee
- 7% sales tax applicable to all orders
- Menu and prices subject to change
- Customized catering menus also available

Mattison'sTM
A Medley of Culinary Excellence!
www.mattisons.com

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Mattison's Catering Company

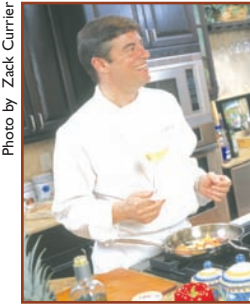


Photo by Zack Currier

Your host, Chef Paul Mattison

We were so thrilled at the delicious food, great service and beautiful presentation. I had so many positive comments, I knew we had finally found the right caterer!

Susan Bryant
Fawley Bryant Architects, Inc.



Photo by Alfred Gordon Photography

Mattison's offers several in-house catering options including Mattison's Riverside, offering a 200 person ballroom with stunning waterfront views of the Manatee River along with other private dining rooms. Mattison's Forty-One offers a breezy, tropical terrace and an elegant private catering room, The Galleria, for up to 100 people seated. Mattison's Catering Company is a pre-approved caterer at many popular off-site catering, locations and



Photo by Zack Currier

we have a team of certified/registered wedding and event planners. We specialize in weddings, bridal showers, corporate/business events, private catering, brunches, bar/bat mitzvahs with kosher/glatt kosher catering along with a variety of themed events and galas menus.

www.mattisons.com

Mattison'sTM is a local, chef-owned restaurant group offering outstanding service, quality ingredients, and menus unique to its neighborhood while supporting the community, regional farmers, and culinary suppliers.

Mattison'sTM
City Grille
Downtown Sarasota

Lunch, Dinner, Take Out, Curb-Side To Go, and Mattison's City Grille Platter Menu



Located in the heart of downtown Sarasota **Mattison's City Grille** has a friendly *happy hour* every day from 4-7pm with drink specials. **Wednesday is Girls' Night Out** from 4-7pm, and we feature live music nightly from 8pm.

Open

Monday -Thursday | 11am-11pm
Friday | 11am-midnight
Saturday 9:30am-midnight
Sunday | 11am-10pm

➤ | North Lemon Avenue, Sarasota, FL 34236

➤ **941.330.0440**

➤ www.mattisons.com

Lunch Menu 11am-3pm

› Tapas

Pesto Goat Cheese Bruschetta with basil olive oil & balsamic drizzle with Parmesan ~ \$8⁹⁹

Artichokes Esther-Style crispy artichokes, lemon-caper butter, tomatoes, and Parmesan ~ \$9⁹⁹

Calamari crispy flash fried calamari with a jalapeño tartar sauce and marinara ~ \$9⁹⁹

Shrimp Rangoon tempura fried shrimp with cream cheese, Thai chili & sweet soy drizzle ~ \$12⁹⁹

Crab Cakes fresh Maryland lump crab, red pepper coulis, and jalapeño tartar sauce ~ \$12⁹⁹

› Salads and Soup

Mattison's Louisiana Lobster Chowder ~ cup \$5⁵⁰ • ~ bowl \$8⁹⁹

Mattison's House Salad with tomatoes, pine nuts, Gorgonzola blue cheese with vinaigrette ~ \$7⁹⁹

Dinner Menu 5-10pm

› Tapas

Crispy Chicken Wings drum sticks tossed in Sriracha chili sauce with Asian mustard dip ~ \$8⁹⁹

Pesto Goat Cheese Bruschetta with basil olive oil & balsamic drizzle with Parmesan ~ \$8⁹⁹

Artichokes Esther-Style crispy artichokes, lemon-caper butter, tomatoes, and Parmesan ~ \$9⁹⁹

Calamari crispy flash fried calamari with a jalapeño tartar sauce and traditional marinara ~ \$9⁹⁹

Mattison's Shrimp Cocktail Gulf shrimp poached in white wine served with house-made tangy cocktail sauce with lemon ~ \$9⁹⁹

Shrimp Rangoon tempura fried shrimp with cream cheese, Thai chili sauce, sweet soy drizzle ~ \$12⁹⁹

Crab Cakes fresh Maryland lump crab, red pepper coulis, and jalapeño tartar sauce ~ \$12⁹⁹

Antipasto Misto roasted peppers, olives, prosciutto, salami, capicola, provolone, marinated artichoke hearts, and Asiago on greens ~ \$13⁹⁹

Sashimi & Sushi seared tuna sashimi, tempura fried crab and vegetable sushi served with pickled ginger and a side of seaweed salad ~ \$13⁹⁵

Grilled Petite Filet Mignon with roasted portobello mushrooms, freshly sliced tomatoes, horseradish sauce, and aged balsamic drizzle ~ \$15⁹⁹

Crisp Iceberg Wedge with tomatoes and blue cheese dressing, and bacon lardons ~ \$7⁹⁹

Red Caesar romaine, croutons, and tomatoes tossed with traditional dressing ~ \$7⁹⁹ • with grilled chicken ~ \$11⁹⁹ • with shrimp ~ \$15⁹⁹

Caprese Salad tomatoes, roasted peppers, and mozzarella with basil oil & balsamic drizzle ~ \$10⁹⁹

Grilled Salmon Salad greens, cucumber, tomato, peperoncini, cusabi dressing ~ \$13⁹⁹

Grilled Steak Salad with onions, tomatoes, avocado, green beans in chipotle vinaigrette ~ \$14⁹⁹

Grilled Chicken Salad greens, chicken, strawberries, walnuts, tomatoes, bacon, and blue cheese in white balsamic vinaigrette ~ \$14⁹⁹

Greek Salad grilled baby lamb chops over greens, romaine hearts, goat cheese, kalamata olives, and cucumber dressing ~ \$15⁹⁹

› Burgers, Soup, and Salads

Mattison's Louisiana Lobster Chowder ~ cup \$5⁵⁰ • ~ bowl \$8⁹⁹

Mattison's House Salad greens, pine nuts, vinaigrette, and Gorgonzola blue cheese ~ \$7⁹⁹

Crisp Iceberg Wedge with ripe tomatoes, blue cheese dressing, and crispy bacon lardons ~ \$7⁹⁹

Main Street Sterling Burger 8oz ground sirloin with toppings and french fries or greens ~ \$9⁹⁹

Red Caesar garlic croutons and tomatoes, with traditional dressing ~ \$7⁹⁹ • with grilled chicken ~ \$11⁹⁹ • with shrimp ~ \$15⁹⁹

Caprese Salad tomatoes, roasted peppers, mozzarella with basil oil & balsamic drizzle ~ \$10⁹⁹

Grilled Norwegian Salmon Salad over greens with cucumbers, tomatoes, peperoncini, and cusabi dressing ~ \$13⁹⁹

Grilled Chicken Salad with strawberries, walnuts, tomatoes, bacon, and crumbled blue cheese tossed in a white balsamic vinaigrette ~ \$14⁹⁹

Chipotle Steak Salad grilled skirt steak, onions, Roma tomatoes, and green beans tossed in chipotle vinaigrette, topped with avocado ~ \$14⁹⁹

Greek Salad grilled baby lamb chops over mixed greens, romaine hearts, goat cheese, kalamata olives, and cucumber dressing ~ \$15⁹⁹

› **Healthy, Fresh & Fast** pick two ~ \$7⁹⁹

Pizza by the Slice, Mattison's House Salad, Caesar Salad, Cup of Soup, Half Sandwich

› **Sandwiches** served with mixed field greens, french fries, or fresh slaw

Rustic Grilled Ham & Cheese thick slices of Black Forest ham on rustic bread with tomato and melted Cheddar cheese ~ \$7⁹⁹

Chicken Caesar Wrap salad, diced tomatoes, Parmesan cheese, and chicken in wrap ~ \$8⁹⁹

Turkey Bacon Wrap with dressed baby greens, Swiss cheese, and daikon sprouts ~ \$8⁹⁹

Main Street Sterling Burger 8oz ground sirloin with traditional toppings and french fries or field greens ~ \$9⁹⁹

Veggie Panini grilled zucchini, yellow squash, portobello mushrooms, roasted red peppers with mozzarella and pesto on grilled focaccia ~ \$9⁹⁹

› Entrées

Classic Meatloaf black Angus ground beef wrapped in applewood-smoked bacon, with mashed potatoes, gravy, and crispy onions ~ \$16⁹⁹

Spinach and Ricotta Ravioli in a wild mushroom and roasted garlic cream sauce ~ \$17⁹⁹

Roasted Half Chicken Au Jus with mashed potatoes, house veggies, and natural pan jus ~ \$19⁹⁹

Grilled Norwegian Salmon Filet with a sesame-orange glaze, coconut-jasmine rice, and sautéed veggies ~ \$19⁹⁹

Roasted Portobello and Goat Cheese Stack roasted portobello mushrooms with goat cheese, steamed spinach, roasted peppers, grilled tomatoes, and a basil-pesto drizzle ~ \$18⁹⁵

Linguini Frutti di Mare shrimp, mussels, calamari, and lump crab sautéed with white wine and finished with tomato-basil marinara ~ \$21⁹⁹

Grilled Yellow Fin Tuna with Asian slaw, seared vegetables, and a mango-ginger salsa ~ \$24⁹⁹

Filet Mignon and Bourbon Onions served with mashed potatoes, house veggies, and Dijon hollandaise ~ \$28⁹⁹

12oz New York Strip Steak with sautéed green beans, shallots, and sherry wine sprinkled with toasted macadamia nuts, roasted potatoes, and smoked tomato demi ~ \$25⁹⁹

Nonna Esther Special salami, prosciutto, capicola, lettuce, onions, tomatoes, roasted garlic aioli, and provolone on toasted bread ~ \$9⁹⁹

Triple Decker Grilled Chicken Club with applewood-smoked bacon, lettuce, tomatoes, and basil mayonnaise on white toast ~ \$9⁹⁹

Chicken Parmesan Sandwich with marinara sauce and mozzarella on a toasted roll ~ \$9⁹⁹

Grilled Meatloaf & Jack with grilled onions and Jack cheese on rustic bread with roasted garlic aioli ~ \$10⁹⁹

Philly Steak & Cheese sliced steak, sautéed onions, and Cheddar cheese on a club roll ~ \$10⁹⁹

Turkey Panini with avocado, smoked Gouda, lettuce, tomato, and pesto mayonnaise ~ \$10⁹⁹

Crunchy Grouper Sandwich on a toasted roll with lettuce, tomato, onion, and our house-made jalapeño tartar sauce ~ \$12⁹⁹

Pan Roasted Grouper with Shrimp & Crab potato cakes, veggies, and a pepper-lime coulis ~ \$25⁹⁹

Australian Full Rack of Lamb with port wine and English mustard glaze served with mashed potatoes and garlic spinach ~ \$25⁹⁹

› Brick Oven Pizza

Margherita tomatoes, fresh mozzarella, and basil • med ~ \$14⁹⁹ • lg ~ \$19⁹⁹

Carnevale prosciutto, capicola, tomato, pepperoni, and mozzarella • med ~ \$15⁹⁹ • lg ~ \$20⁹⁹

Quattro Stagioni mushrooms, tomato, capicola, artichoke, and mozzarella • med ~ \$15⁹⁹ • lg ~ \$20⁹⁹

Bistro sliced tenderloin, Gorgonzola, portobello mushrooms, tomato sauce, onions, and mozzarella • med ~ \$16⁹⁹ • lg ~ \$24⁹⁹

› Desserts

Crème Brûlée Tahitian vanilla bean custard with a crisp sugar crust ~ \$7⁹⁹

Flourless Chocolate Espresso Torte with fresh raspberries and crème anglaise ~ \$7⁹⁹

Xangos banana-caramel cheese cake wrapped in pastry served warm *à la mode* ~ \$7⁹⁹

Key Lime Pie ~ \$7⁹⁹

Fresh Berries Laced with Crème Anglaise and fresh whipping cream ~ \$8⁹⁹