

Appetizer Platters

All **platters** include 50 pieces per tray
(passed or stationed)

All **displays** feed up to 50 people
(stationed only)

Seafood Selections

Grilled Shrimp Skewers ~ \$125
marinated and seasoned

Chilled Jumbo Shrimp~\$125
with cilantro cocktail sauce

Shrimp Rangoon~\$125
tempura fried, with sweet chilli sauce

Coconut Shrimp~\$125
coconut battered with pineapple coulis

Mini Crab Cakes~\$125
with remoulade

Mini Potato Pancakes ~\$65
topped with smoked salmon and crème fraiche

Grouper Bites ~\$100
with remoulade dipping sauce

Sea Scallops~\$150
sautéed with a mango-ginger sauce

Tea Sandwiches ~\$65
tuna salad and chicken salad with lettuce and tomato

Assorted Sushi Platter~\$70
California roll, Mexican roll and spicy tekka roll

Meat & Poultry Selections

Baby Lamb Chops~\$100
with sun-dried tomato & parmesan tapenade

Prosciutto Wrapped Asparagus ~\$65
grilled & stuffed with Boursin

Gyro Pinwheels~\$55
lamb, tzaziki, cucumber, tomato, and feta

Tenderloin Crostini ~\$100
with horseradish cream and onion confit or pesto & parmesan

Prosciutto~\$65
stuffed with fresh melon

Antipasto Display~\$100
olives, artichokes, roasted red peppers, tomatoes, prosciutto, salami, capicola, fresh mozzarella, balsamic vinegar and extra virgin olive oil

Chicken Skewers~\$55
~Jerk seasoned with a fresh tropical fruit salsa
~Thai curry satay with a mango ginger sauce
~Sesame and Scallion with a ginger soy sauce

Duck Spring Rolls~\$75
with a sweet Thai chili sauce

Black Bean & Chorizo Cakes~\$50
with cilantro aioli

Vegetarian Selections

Portabella Mushrooms~\$50
marinated & grilled

Spanakopita~\$100
spinach & feta phyllo triangles

Spinach & Goat Cheese ~\$75
in pastry cups with roasted red pepper coulis

Tuscan Trio Display ~\$100
roasted red pepper mousse, goat cheese mousse & black olive tapenade with crostini

Seasonal Fruit Display ~\$140
assorted seasonal fruits artistically arranged and served with flavored yogurt

Gourmet Cheese Display ~\$170
cheddar, swiss, pepper jack, and dill havarti served with assorted Crackers

Gourmet Cheese & Fruit Display ~\$225
imported & domestic cheese & seasonal fresh fruit with crackers and seasoned lavash flatbread

Tomato Basil Bruschetta~\$50

Ala Carte Banquet

Poultry Selections

Stuffed Chicken

stuffed with spinach, sun-dried tomato and kalamata olive tapenade

Lunch ~ \$15 Dinner ~ \$19

Chicken Marsala

pan seared chicken breast topped with wild mushrooms and a rich marsala wine sauce

Lunch ~ \$15 Dinner ~ \$19

Chicken Parmesan

chicken breast, lightly breaded with Italian seasonings, blanketed with melted aged provolone cheese, topped with marinara sauce

Lunch ~ \$15 Dinner ~ \$19

Chicken Piccata

pan seared chicken breast topped with a caper, parmesan and lemon beurre blanc

Lunch ~ \$15 Dinner ~ \$19

Herb Crusted Chicken

chicken breast lightly seasoned with herbs, topped with fresh mozzarella, vine ripe tomatoes, finished with infused basil oil and a balsamic reduction

Lunch ~ \$15 Dinner ~ \$19

Roast Duckling

crispy half duckling slow roasted, with an orange-ginger sauce

Lunch ~ \$22 Dinner ~ \$22

Seafood Selections

Atlantic Salmon

basil pesto crusted with a charred tomato beurre blanc

Lunch ~ \$15 Dinner ~ \$19

Wasabi Crusted Ahi Tuna

Lunch ~ \$20 Dinner ~ \$25

Bay Sea Scallops

jumbo Boston sea scallops with blue cheese and bacon beurre blanc

Lunch ~ \$19 Dinner ~ \$24

Pan Crusted Florida Grouper Piccata

with lemon butter, fresh thyme, and toasted capers

Lunch ~ \$20 Dinner ~\$27

Mahi-Mahi

blackened mahi-mahi with pineapple salsa

Lunch ~ \$17 Dinner ~\$21

Meat Selections

Sliced Honey Baked Ham

served with a brown sugar and honey glaze

Lunch ~ \$15 Dinner ~ \$19

Sliced Pork Loin

sliced and served with a garlic and thyme crust

Lunch ~ \$15 Dinner ~19

Prime Rib

served with Au Jus and Béarnaise sauce

8 oz~\$19 10oz ~\$23 14oz. ~ \$27

Filet Mignon

tenderloin with port jus, béarnaise sauce and fried onions

5 oz ~ \$21 8 oz ~\$29

Steak Blue Delmonico

applewood smoked bacon, gorgonzola, port jus

10 oz ~ \$23 12 oz ~\$26

New Zealand Rack of Lamb

grilled with a sun-dried tomato-kalamata olive tapenade,

½ rack ~ \$19 full rack ~\$29

Pasta Selections

Mattison's Homemade Lasagna

cheese, veggie or meat

Lunch ~ \$15 Dinner ~ \$19

Spaghetti and Meatballs

Lunch ~ \$11 Dinner ~ \$15

Tuscan Vegetable Pasta

eggplant, zucchini, portobello mushroom, red peppers, grilled and tossed with spinach, olive oil, garlic, and linguini

Lunch ~ \$11 Dinner ~ \$15

Chicken Penne Pasta

with grilled chicken, pancetta, snow peas, shiitake mushrooms, and sun-dried tomatoes in a parmesan cream

Lunch ~ \$15 Dinner ~ \$19

Scampi Florentine

shrimp or chicken, garlic, shallots, tomatoes, white wine, spinach and buttered linguini

Lunch ~ \$17 Dinner ~\$21

Ala Carte Banquet

Entrée and Side Salads

Mattison's House

mixed field greens, balsamic vinaigrette, toasted pine nuts, gorgonzola and grape tomatoes
Large - \$7 / Small - \$4

"1976"

iceberg lettuce and parmesan dressing, applewood smoked bacon and chopped egg
Large - \$7 / Small - \$4

Traditional Caesar

Large - \$7 / Small - \$4

The Greek

lamb chops, goat cheese, field greens, pepperoncini kalamata olives and tzatziki - \$16

Mediterranean Chopped

romaine lettuce, tomatoes, cucumbers, red onion, olives, feta cheese and herb vinaigrette
Large - \$7 / Small - \$4

Mozzarella Caprese

evoo, fresh mozzarella, vine ripe tomatoes, balsamic reduction and basil chiffonade
Large - \$7 / Small - \$4

Cobb

romaine, honey mustard vinaigrette, tomato, egg bacon, gorgonzola and black olives - \$9

Spinach and Apple

fresh spinach, granny smith apples, asparagus, candied walnuts, raisins, gorgonzola and apple vinaigrette - \$8

Salad Additions

chicken - \$4 shrimp - \$6 salmon - \$6 crab - \$6

Soups

Lobster Bisque

Maine lobster and fresh chives
Bowl - \$8 / Cup - \$5

Baked Onion Soup

caramelized onions, rosemary, croutons and melted provolone - \$6

Miso Soup ~ \$4

miso broth, scallion, feuro wakame and bonito flakes

New England Clam Chowder ~ \$4

traditional cream based chowder served with crackers

Tomato Parmesan ~ \$4

chunky tomato soup with parmesan and basil

Black Bean and Chorizo~ \$4

with sour cream and red onion

Beef and Vegetable~ \$4

beef, celery, onion, carrots in a hearty beef broth

Cream of Artichoke~ \$4

artichoke, basil and onion

Chicken and Mushroom~ \$4

sliced button mushrooms, chicken and onion in cream based chicken bouillon

Potato, Cream and Prosciutto~ \$4

cream of potato soup with chunked potatoes, cheddar cheese and crispy prosciutto

Side Items

(Choice of two, with entrees excluding pasta dishes)

Risotto

Herb
Three Cheese
Mushroom
Sun Dried Tomato

Rice

Pilaf
Coconut
Vegetable
Wild

Potatoes

Roasted Red
Potato Chips
Battered Steak Fries
Au Gratin

Mashed Potatoes

Garlic
Creamed
Sweet Potatoes
Truffle

Pasta in oil

Penne
Linguini
Angel hair
Buckwheat Soba

Vegetables

Broccoli
Roast Tuscan

Green Beans
Creamed Corn

Carrots
Julienne Mixed

Creamed Spinach
Asparagus (\$2)

Cauliflower Mashed
Market Fresh

All pricing is per person and is subject to 6.5% sales tax and 20% gratuity

Create Your Own Riverside Buffet

(Minimum of 25 Guests)

Choice of Salad

Mattison's House

mixed field greens, balsamic vinaigrette, toasted pine nuts, gorgonzola and grape tomatoes

"1976"

Iceberg lettuce, applewood smoked bacon, parmesan, chopped egg and parmesan peppercorn dressing

Mediterranean Chopped

romaine lettuce, tomatoes, cucumbers, red onion, olives, feta cheese and herb vinaigrette

Traditional Caesar

romaine, herb croutons, caesar dressing and parmesan

Choice of Entrée

Chicken Marsala

breaded chicken covered in mushrooms and a rich marsala wine sauce

Chicken Piccata

lightly floured with a lemon caper beurre blanc

Herb Crusted Chicken

lightly breaded, fresh mozzarella, basil chiffonade, tomatoes and a balsamic reduction

Atlantic Salmon

basil pesto crusted with a charred tomato beurre blanc

Grouper Picatta

lightly floured with a lemon caper beurre blanc

Honey Baked Ham

sliced and served with a brown sugar and honey glaze

Pork Loin

sliced and served with a garlic and thyme crust

Pot Roast

sliced thin and topped with a beef veloute

Mattison's Homemade Lasagna

cheese, veggie or meat

Choice of Side

(Choice of two sides)

Garlic Mashed Potatoes	Roasted Red Potatoes	Rice Pilaf	Penne Pasta
Broccoli	Green Beans	Mixed Vegetable	Carrots

Focaccia rolls and boursin included

One entrée selection	Lunch \$14	Dinner \$20
Two entrée selection	Lunch \$16	Dinner \$22
Three entrée selection	Lunch \$18	Dinner \$24

Carving Station ~ Substitute one item-

Prime Rib Add \$8

London Broil Add \$5

Tenderloin Add \$12

Pork Loin Add \$4

All pricing is per person and is subject to 6.5% sales tax and 20% gratuity

Themed Buffets

Continental Breakfast

pastries and danish
muffins
breakfast breads
fresh fruit
bagels and cream cheese
yogurt and granola
juice Station
coffee Station

two selections \$6
three selections \$9
four selections \$12

Snack Break

pretzels
snack mix
assorted chips
iced tea station
assorted chocolate bars
whole fruit
bottled water
assorted cookies
brownies

two selections \$4
three selections \$7
four selection \$10

Breakfast

scrambled Eggs
bacon
breakfast breads
sausage links
pastries and danish
breakfast potatoes
french toast
pancakes
biscuits and gravy
fresh seasonal fruit

three selections \$12
four selections \$15
five selections \$18

Specialty Sandwich

Mattison's house salad or "1976" salad
assorted deli meats
soft ciabatta rolls
assorted sliced cheese
tomatoes
onions
leaf lettuce
pickle spears
mayo and yellow mustard
cookies

All included \$14

Candy Station

M and M's
bite size chocolate bars
lollipops
licorice
jelly Beans
gummi Bears

all included \$10

Dessert Station

mini chocolate tortes
mini cheese cake
mini carrot cake
assorted cookies
brownies
strawberries
pineapple

two selections \$6
three Selections \$9

Pineapple palm tree and chocolate fountain **add \$500**
(includes pretzels, marshmallows and extra strawberries)

Themed Buffets

Italian \$18

(Choice of 1 salad, 2 entrees, 1 side item)

Caeser salad or **Mattison's** house

Mattison's Homemade Lasagna

cheese, veggie or meat

Spaghetti and Meatballs

Herb Crusted Chicken

chicken breast lightly seasoned with herbs, fresh mozzarella, tomatoes, evoo and a balsamic reduction

Tuscan Vegetable Pasta

eggplant, zucchini, mushroom, red peppers, spinach, olive oil, garlic, and linguini

Chicken Marsala

pan seared chicken breast topped with wild mushrooms and marsala wine sauce

Pork Piccata

pan seared pork tenderloin topped with a caper, parmesan and lemon beurre blanc

Garlic Mashed potatoes

Fresh Garden Vegetables

Linguini Alfredo

Garlic Bread

Key West \$22

(Choice of 1 salad, 2 entrees, 2 side items)

“1976” salad or **Mattison's** house

Mojo pork loin

mojo seasoned pork loin with a pineapple fruit salsa

Island shrimp skewers

grilled and topped with a margarita lime sauce

Mahi- Mahi

blackened and topped with a cilantro and lime beurre blanc

Jerk Chicken

marinated and grilled in brown sugar and honey

Coconut rice

Garden Fresh Vegetables

Plantains

Foccacia rolls and boursin

Asian \$26

(Choice of 1 salad, 2 entrees, 2 side items)

Asian Ginger salad or **Wakame** salad

Ahi Tuna

wasabi crusted, ginger mustard and soy glaze

Shrimp Tempura

tempura fried shrimp and ponzu

Beef Soba

sirloin, peanut, shiitake mushrooms with a sweet and spicy sauce wok vegetables and soba noodles

Sabuta Chicken

shiitake, moscato wine, hoisin and orange soy

Wok Vegetables

Warm Sushi Rice

Snow peas

Baguettes and sesame oil

Cajun \$20

(Choice of 1 salad, 2 entrees, 2 side items)

“1976” salad or **Mattison's** house

Jambalaya

authentic stew with andouille and chicken

Seafood Gumbo

mussels, fish, andouille and (of course) okra

Crawfish Etoufee

slow cooked and full of flavor

Blackened Redfish

cast iron seared served with lemon

Whole Grain Pork Loin

mustard rub with honey and pepper

Fried Okra

Dirty Rice

Red Beans and rice

Market Fresh Vegetables

Foccacia rolls and boursin

Themed Buffets

Southern \$20

(Choice of 1 salad, 2 entrees, 2 side items)

“1976” salad or **Mattison’s** house

Pulled pork barbeque
Fried catfish
BBQ or Fried Chicken
Ribs

Fried Okra
Black eyed Peas
Collard Greens
White Rice

Corn Bread

Southwestern \$22

(Choice of soup or salad, 2 entrees, 2 side items)

Taco salad
Jicama salad
Fresh Guacamole & Chips
9 Layer bean dip
Chicken tortilla soup
Chipotle corn salad

Cilantro & Lime rubbed chicken
with black bean relish

Grilled salmon
poblano sauce & crème fraiche.

Fajita skirt steak skewers
with roasted peppers and onions

Monterey chicken
barbeque, basil, bacon and Monterey jack

Refried beans
Spanish rice
Cilantro risotto

All American Tailgate \$16

(Choice of 1 appetizer, 2 entrees, 2 side items)

Hot wings
Nachos

Hot dogs
River Sliders
Grilled Bratwurst
6’ Sub Sandwich

assorted deli meats, provolone, lettuce, tomato and onion, with condiments.

Chips
Cole slaw
Potato salad

Irish \$24

(Choice of soup or salad, 2 entrees. 2 sides and dessert)

Potato Leek soup
Tossed salad with fresh leeks & salmon

Guinness Lamb stew

lamb pieces braised in Guinness with potatoes, carrots, peas and onions in a thick broth

Shepherds Pie

ground chuck, peas, carrots, leeks topped with mashed potatoes

Dublin style prawns in garlic butter

Steamed mussels

Corned beef & cabbage

Champ – (Whipped potatoes with green onions)

Red bliss potatoes with parsley butter

Baby Belgian carrots & peas

Bread pudding with Irish whiskey sauce

Irish soda bread

Themed Buffets

Low Country Boil \$26

(Choice of chowder or salad, 2 entrees, 2 sides)

Corn chowder

Cole slaw

Cucumber, tomato & red onion

with red wine vinaigrette

Oysters on the half shell

Steamed Blue Crabs

Garlic Blue crabs

Peel & Eat shrimp

boiled in beer & Old Bay

Catfish fritters

Hush Puppies

Boiled red bliss potatoes

Corn on the cob

German \$22

(Choice of salad, 2 entrees, 2 sides and dessert)

Warm German potato salad

Mixed greens, beets and cabbage salad

Sauerbraten

beef roast in sweet and sour marinade, simmered in a rich brown sauce served over egg noodles

Wienerchnitzel

sauteed veal scallopini

Bratwurst

in sauerkraut with bacon & caraway seeds

Spaetzle

Sweet & sour red cabbage

Braised cabbage with apples & chestnuts

Streudel

Hot apple with cinnamon rum sauce

Hawaiian Luau \$26

(Choice of 1 salad, 2 entrees, 2 sides)

Tropical fruit salad

Mixed greens with mango vinaigrette

Broiled grapefruit halves

glazed with Malibu Coconut Rum & brown sugar

Coconut Shrimp

Roast pork loin

Sweet & sour chicken

topped with pineapple & green pepper

Mahi- mahi

pan seared crowned with Pineapple salsa

Coconut Jasmine rice

Sweet potato casserole

Fried plantains

Mango sorbet

Banquet Beverages

House Wines - 6.50

Cabernet Sauvignon	Chardonnay
Merlot	White Zinfandel

Bottled Beer – Domestic - 3.75

Bud Light	Michelob Ultra	Miller Lite	Coors Light
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Bottled Beer – Micro Brew and Imported - 4.50

Anchor Steam	Woodchuck Cider	Sam Adams	Molson Canadian
Corona	Amstel Light	New Castle	Sierra Nevada Pale Ale
Bass Ale	Heineken	Guinness	Red Stripe
Sapporo	Stella Artois	Becks Light	Warsteiner

Wines by the Glass

Chateau St. Michelle , Riesling	7.50	Diseno , Malbec, Mendoza	8
Schmitt Sohne , Relax Riesling	6.50	Alexander Valley Vineyards - Cabernet	10
Gabianno , Pinot Grigio	7	I4 Hands , Cabernet Sauvignon	8
Estancia , Pinot Grigio	8	Penfolds , Koonunga Hill Shiraz	7.50
Brancott , Sauvignon Blanc	7.50	Rosenblum , Vinter's Cuvee, Zinfandel	8
Beringer , White Zinfandel	7	Cosentino , Cigarzin, Zinfandel	9.50
Toasted Head , Chardonnay	8	Blackstone , Merlot	8
Sonoma-Cutrer , Chardonnay	12	Kenwood "Yulupa", Merlot	7.50
Kendall-Jackson , Chardonnay	8.50	Byron Estate , Pinot Noir	11
Valley of the Moon , Pinot Blanc	8	La Crema , Pinot Noir	12
A by Acacia , Pinot Noir	9.50		

Beer and Wine Bar~\$18.00

Well Bar Cash Bar~\$5.50 Open Bar~\$22.00

Vodka, Gin, Rum, Tequila, Bourbon/ Whiskey, Scotch, Triple Sec, Amaretto, Coffee Liqueur, Irish Cream

Call Bar Cash Bar~\$7 Open Bar~\$28.00

Smirnoff, Bombay, Bacardi, Captain Morgan, Jim Beam, Jack Daniels, Dewars, Triple Sec, Amaretto, Kahlua, Baileys

Premium Bar Cash Bar~\$9 Open Bar~\$35.00

Grey Goose, Beefeater, Cuervo 1800, Cointreau, Flor de Cana Rum, Captain Morgan Private Stock, Makers Mark, Crown Royal, The McCallen, Kahlua, Baileys, Amaretto di Saronca

All bar packages include house wine and your choice of two imports and two domestic beers. Open bars are priced for four hours. Open bars "based on consumption" are available upon request

Soft Drinks, Iced Tea, Lemonade, Coffee ~\$2.50	Cappuccino ~ \$3.95 Espresso ~ \$2.7
San Pellegrino ~ half liter ~ \$3.75 liter ~ \$5.25	Panna half liter ~ \$3.75 ~ liter ~ \$5.25

The above prices are subject to a 20% Service Charge and sales tax

Desserts Ala Carte

Tahitian Vanilla Bean Crème Brulee

Vanilla bean custard with a crisp sugar crust - \$8

Key Lime Pie

Graham cracker crust with a light delicate key lime mousse - \$7

Carrot Cake

Topped with cream cheese icing and chopped pecans - \$7

Apple Tart

Granny smith apples, cinnamon, caramel puff pastry and vanilla ice cream - \$7

Flourless Chocolate Espresso Torte

Served with warm berries and crème anglaise - \$8

Warm Bread Pudding

House made bread, custard, currants oranges and crème anglaise - \$7

Peanut Butter Pie

Creamy peanut butter mousse with an Oreo crust and chocolate ganache - \$8

New York Cheese Cake

Cream cheese filling on a graham cracker crust with a fresh berry sauce - \$7

Ports

St. Lambert	Choc-a-bloc - \$7
Sandeman	30 yr - \$20
Harvey's	Cream Sherry - \$6.50
Taylor Fladgate	10 Yr - \$9
Taylor Fladgate	20 Yr - \$12
Grahams	Six Grape - \$7.50
Penfolds	Grandfather - \$15

Cognac

Remy Martin	XO - \$23	VSOP - \$12
Martell	VS - \$7	VSOP - \$10
Martell	Cordon Bleu - \$17	
Courvoisier	VS - \$7	
Hennessey	VS - \$7	VSOP - \$12

Bourbons – Blends - Rye's

Michter's Rye	10 yr - \$24
Knob Creek	9 Yr - \$8
Crown Royal	Reserve - \$10
Woodford	Reserve 8 Yr - \$8
Jefferson's	Reserve - \$11
Bookers	8 Yr - \$9
Ridgemont	"1792" - \$8
Jim Beam	Rye - \$7
Crown Royal	Cask 16 - \$20

Coffee

Fresh Roasted Columbian Blend - \$2.25

Espresso - \$2.75 / Double - \$5

Cappuccino - \$3.95

Single Malts

Oban	14 yr - \$11	
Glenmorangie	12 yr - \$8	
Singleton	12 yr - \$12	
The Balvenie	12 yr - \$7.50	17 yr - \$15
The McCallan	12 Yr - \$9	15 yr - \$15
	18 yr - \$26	
The Glenlivet	12 Yr - \$9	15 yr - \$10
	18 yr - \$22	25 yr - \$60
Glenfiddich	12 yr - \$	

Blends

Dewars	12 Yr - \$7.50	18 yr - \$17
Chivas Regal	12 Yr - \$7	18 yr - \$12
Johnny Walker	Red - \$7	Black - \$7.75
	Gold - \$9.50	Blue - \$36

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