

Mattison's™



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If you would like to reserve a reception or party space at

Mattison's
Forty-One

please call (941) 921-3400

Salads

- Wild Mushroom and Brie Salad over mixed field greens with a walnut vinaigrette
 - Tomato and Green Bean
 - Fresh Mozzarella and Vine Ripened Tomatoes with basil oil
 - Grilled Chicken, Salmon, or Shrimp Caesar
- Lemon Honey Chicken Salad with dried cranberries, Chèvre and a lemon honey dressing
 - Hearts of Artichoke, mushrooms and Asparagus
 - Tuscan Grilled Vegetable Salad
- Mattison's House: baby field greens, toasted pine nuts, gorgonzola, roma tomatoes and balsamic vinaigrette
 - Poached Pear, Gorgonzola and Candied Walnut Salad with a sauvignon blanc vinaigrette
 - Tortellini and Veggie Salad
- Tropical Salad: mixed field greens with mango, roasted macadamia nuts, and a ginger sweet soy vinaigrette
 - Tomato Salad drizzled with fresh basil oil
 - Fresh Watercress Salad with toasted pine nuts and an orange ginger dressing
- Mediterranean Salad with artichoke hearts, hearts of palm, fresh tomatoes, snap green beans, and sliced new potatoes in a balsamic vinaigrette

Hors d' Oeuvres & Appetizers

Seafood

- Grilled Shrimp Skewers marinated and seasoned
 - Stone Crab Claws, in season
- Macadamia Nut Shrimp with honey mustard or mango ginger dipping sauce
 - Chilled Jumbo Shrimp with cilantro cocktail sauce
 - Oyster Shooter on a half shell with lemon and cocktail sauce
 - Tuna Tartare: ahi served tartare style on a sesame wonton crisp
- Smoked Salmon over Sweet Corn Blinis with asparagus tips and dotted with roasted red pepper aioli
 - Mini Crab Cakes with Creole remoulade
 - Crab Stuffed Mushroom Caps
 - Conch Fritters with red pepper remoulade
- Mini Potato Pancakes topped with smoked salmon or caviar and crème fraîche
 - Endive Leaf with Smoked Salmon Mousse
 - Scallop Ceviche
- Seared Scallops on Cucumber Chips with mango chutney and candied lemon
- California Shrimp Cocktail: pancetta wrapped prawns, grilled and dipped in a mango, chili salsa
 - Grouper Bites with remoulade dipping sauce
 - Sea Scallops wrapped in Applewood Bacon
 - Stuffed Calamari
- Escargot and Shiitake Mushrooms in puff pastry
- Whole Salmon Display with cold poached and smoked salmon, boursin and spicy cheeses
 - Seared Ahi Tuna Bites

Beluga Caviar with all the traditional garnishes served on toast points
Smoked Salmon Bruschetta with boursin, capers, red onion and basil infused olive oil
Black Bean and Chorizo cakes with a cilantro aioli
Sashimi: fresh yellowfin tuna seared rare and served with pickled ginger, wasabi, California rolls, wakame and soy sauce
Smoked Salmon Pâté with herbed cream cheese on flatbreads
Smoked Salmon Mousse on Water Crackers
Nantucket Bay Scallops on fennel pancakes with stone ground mustard
Prince Edward's Island Mussels served chilled on a half shell with mustard aioli
Tatiki of Tuna: sesame crusted seared ahi over wakame salad with pickled ginger and California rolls
Yellowfin Tuna blackened with lemon- lime beurre blanc
Tea Sandwiches: tuna salad with capers, chicken salad, cucumber and cream cheese, smoked salmon

Meats and Poultry

Negimaki sliced beef around a scallion then grilled in teriyaki sauce
Baby Lamb Chops with Sun-dried tomato and parmesan tapenade
Prosciutto Wrapped Asparagus grilled and stuffed with boursin
Mini Gyro in Pita
Prosciutto Wrapped Figs with arugula, lemon zest, and Chèvre
Chicken and Mushroom Profiteroles
Wild Rice Pancakes with Roasted Duck Cranberry Confit
Beef Satay with spicy peanut sauce
Rabbit Terrine with huckleberry vinaigrette
Duck Spring Rolls with a sweet Thai chili sauce
Steamed Thai Dumplings with cilantro sauce
Tenderloin and Brie Crostini with horseradish cream and onion confit or pesto and parmesan
Smoked Duck Breast thinly sliced and stuffed with spinach and pine nuts
Antipasta: olives, artichokes, roasted red peppers, marinated tomatoes, prosciutto, salami, cappicola, fresh mozzarella, and imported Italian cheeses with balsamic vinegar and extra virgin olive oil
Mozzarella Roulade with Prosciutto and Basil
Jerk Chicken Skewers with a fresh tropical fruit salsa
Whole Lacquered Quail with a port wine reduction
Mojo Pork on Saffron Risotto Cakes
Prosciutto Wrapped Asparagus with boursin
Espresso Chicken Skewers with an espresso BBQ sauce
Herbed Chicken Brochette with a goat cheese drizzle
Thai Curry Chicken Satay
Rumaki: Chicken liver and water chestnuts wrapped in bacon
Serrano Ham Wrapped Around Fresh Seasonal Melon
Sesame Chicken and Scallion Skewers
Prosciutto wrapped around fresh melon or fine imported cheese
Eggplant Rollatini with smoked mozzarella and prosciutto
Carpaccio: thinly sliced filet mignon with mustard vinaigrette, capers and parmesan on toast points

Vegetarian

Artichoke Fritters with Béarnaise sauce
Marinated and Grilled Portabella Mushrooms
Goat Cheese Mousse served on water crackers with roasted red pepper coulis and chives
Fired Mushroom and Charred Tomato Ravioli
Spanakopita: Spinach and feta phyllo triangles
Sun-dried Tomato Pesto and Parmesan Crostini
Spinach and Goat Cheese in Pastry Cups with roasted red pepper coulis

Tuscan Trio: eggplant caponata, roasted red pepper and goat cheese mousse and black olive tapenade with crostini
Calamata Olive Tapenade with crostini
Summer Roll with fresh mint, cilantro, and tofu
Wild Mushroom Tartlet with arugula pesto
Grilled Vegetable Quesadillas with house made salsa
Mediterranean Trio: a display of baba ghanoush, roasted garlic spread and tzatziki with pita points
Vegetarian Stuffed Mushrooms
Chèvre Scallion and roasted pepper tartlets
Spinach, Brie and Port wine Stuffed Mushrooms
Tomato, Basil and Mozzarella Tart
Black Bean Cakes with house salsa
Eggplant Caponata with pita points
Chèvre Stuffed Portabella with a roasted red pepper coulis
Warm Brie Profiteroles
Tropical Fruit Kabobs with raspberry yogurt sauce
Vegetarian Strudels: spinach, ricotta, peppers baked in puff pastry triangles
Tomato and Basil Bruschetta
Gourmet Fruit and Cheese Display with Baked Brie
Tuscan Crudité: marinated and grilled portabella, zucchini, squash, asparagus and roasted red peppers
with a basil pesto aioli sauce
Eggplant and Goat Cheese Crepes
Artichoke Cakes with goat cheese drizzle
Chilled Asparagus Francois
Oven-dried Tomatoes on Parmesan Tuile with Thai basil pesto

Entrees

Seafood

Salmon En croûte with mushrooms and port wine wrapped in phyllo dough, finished with a lobster cognac sauce
Grilled Salmon marinated with lemon, olive oil and fresh herbs
Grouper Piccata sautéed and topped with a white wine and caper sauce
Shrimp Scampi served with a herbed garlic cream sauce over linguini
Grilled Norwegian Salmon drizzled with fresh black olive vinaigrette
Lightly Blackened Atlantic Salmon with a citrus bierre blanc
Pesto Crusted Trout with a charred tomato and chardonnay sauce
Lump Crab Stuffed Salmon Filet with a lemon bierre blanc
Penne Pasta with Seafood Cream Sauce
Chilean Sea Bass with an Asian style shiitake mushroom and ginger sauce
Singapore Yellowfin Tuna pan seared and sesame crusted with a citrus and soy reduction
Snapper Puttanesca with olives, capers, garlic, tomatoes and pine nuts
Pasta de la Mar: rock shrimp, scallops, and mussels in garlic and olive oil over linguini
Grilled Red Snapper with a lemon lime bierre blanc
Chilean Sea Bass with mango, papaya salsa
Grouper in Banana Leaves with a orange and pineapple relish
Fresh Maine Lobster Tails with all the traditional trimmings
Grilled Pompano with black olive vinaigrette
Shrimp Fra Diavolo over linguini
Pesto Crusted Salmon
Blackened Fresh Florida Grouper with a citrus bierre blanc
Fennel Crusted Yellowfin Tuna with a rioja sauce
Empanadas with salmon crab and shitake mushrooms

Angel Hair Pasta served with rock shrimp, Asiago cheese and white wine sauce

Meats and Poultry

New Zealand Rack of lamb basted with fresh rosemary and a sun dried tomato and olive tapénade

Filet Mignon a center cut filet, grilled and served with sautéed button mushrooms and béarnaise

Lollipop Pork Chop grilled with a sweet onion dijonnaise sauce

Osso Buco: braised veal shanks with olive oil and wine, onions and garlic

Chateaubriand

Chicken in Chianti roasted with onions, tomatoes, celery, carrots, pine nuts, sultanas, demi-glace and sage

Paella: traditional Spanish saffron rice with shrimp, mussels, fresh fish, chorizo, pork, garlic, onions, peas, artichoke hearts and tomatoes

Chicken Paillard with mushroom, tomato, red onion and pesto sauce

Steamship Round of Beef served with mini rolls, horseradish and mustard sauce

Chicken Stephano stuffed with spinach, mushrooms, and pine nuts and finished with a rich Marsala wine sauce

Pork Tenderloin with apple onion jam

Roast Prime Rib with a garlic and kosher salt crust, roasted tender, dressed with a port wine au jus

Stuffed Pinwheel Steak stuffed with boursin and fresh basil, rolled and roasted

Steak au Poivre: aged rib eye, peppercorn studded, seared and served with brandy cream sauce

Tournedos Rossini medallions of beef tenderloin topped with seared foie gras and a port wine reduction

Veal Oscar sautéed and topped with asparagus spears, Dungeness crab, and a delicious béarnaise sauce

Slow Roasted Herb Chicken with a black bean and corn relish

Chicken Saltimbocca with a pancetta sage au jus

Venison Chop char grilled and topped with woodland mushrooms and roasted shallots in a sage demi glace

Pacific Rim Duck Breast with a blood orange, sesame and ginger glaze

Blackberry and Currant Glazed Duck Breast

Andouille Stuffed Pork Loin

Chicken Curry

Chicken Cordon Bleu

Slow Roasted Whole Suckling with mojo sauce

Carved Château of Beef Tenderloin with horseradish cream sauce, onion confit and cocktail rolls

Butter Pecan Chicken Breast with a beurre blanc

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

Chicken Chèvre topped with spinach, roasted tomatoes and goat cheese finished with a basil beurre blanc

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

Chicken Chasseur chicken breast grilled with sautéed mushrooms, tomatoes and shallots in a dry sherry sauce

Roast Duckling slow roasted and served over an orange ginger sauce with sun-dried cranberries

Chef's Carving Station

Your Choice: Roast Turkey, Leg of Lamb, Flank Steak, London Broil, Steamship Round or Peer Bone in Ham

Vegetarian

Chef's Pasta Station

Prepared tableside with choice of:

Marinara, Alfredo, Basil Pesto, Bolognese, Reggiano Cream Sauce (with pancetta, sun dried tomatoes and shiitake mushrooms), Red or White Clam Sauce, Fra Diavolo, etc.

Baked Ziti

Portobello Stack with roasted tomatoes, ratatouille, brie cheese and a pesto cream sauce

Penne with Mushroom Sauce oven roasted tomatoes, sautéed mushrooms and steamed spinach over penne pasta

Bowtie Pasta in Reggiano Cream Sauce with sun dried tomatoes and shiitake mushrooms

Mattison's Homemade Lasagna (cheese, veggie or meat)

Tortellini Alfredo with sweet peas

Risotto-Fugi con Tortifo-white truffle oil and wild mushroom risotto

Stuffed Pasta Shells

Penne ala Vodka

Tortellini Carbonara

Vegetable Torte layers of baked eggplant, roasted peppers and Portabella mushrooms, grilled with fresh mozzarella and served with fresh steamed vegetables and polenta

Vegetable Lasagna with white sauce

Sides

Fresh Vegetable Medley

Wild Rice Medley

Pesto Mashed Potatoes

Focaccia Bread with Boursin or Herb Olive Oil

Roasted Rosemary Red Potatoes

Summer Squash Medley with Carrots

Tortellini Pasta Salad

Macaroni Salad

Sweet Potato Gratin

Steamed Broccoli

Green Beans Almondine

Pecorino and Honey over fresh arugula with candied black walnuts

Artichoke Pasta Salad

Orzo Pilaf

Vegetable Risotto

Roasted Garlic Mashed Potatoes

Grilled Zucchini, Roasted Red Pepper, and Asparagus

Chorizo Vegetable Rice

Zucchini Basket with baby carrots and asparagus tips

Sweet Potato Soufflé

Saffron Rice

Wild Mushroom Risotto

Stir Fry Vegetables

Traditional Sage Stuffing

Field Green Beans with Julienne Carrots

Haricot verts with Tomatoes

Espresso Baked Beans

Tortellini Asiago

Mousaka: eggplant with Béchamel

Italian Stuffed Tomatoes with Pecorino

White Truffle Oil Mashed Potatoes

Desserts

Assorted Bite Size Desserts

Cheesecake

Dark and White Chocolate Dipped Strawberries

Bananas Foster Flambé Crepe Station

Chocolate Chambord Torte

Canollis

Chocolate Truffles

Weddings / Rehearsal Dinners Private Parties Corporate Events Business Luncheons

Key Lime Tart
Poached Pear
Tiramisu
Apple Galette
Caramel Macadamia Nut Tart
Carrot Cake with Bailey's Cream Cheese Icing
Brownies
Mini Linzer Tortes

Wedding Cakes

Price based on complexity of design

Wine Pairing Dinners Cookery Classes Graduation Parties Culinary Tours