

# *The Matthews House Catering*

*A Unique Event Experience*



## ***McKimmon Center Menu August 1, 2009 – July 31, 2010***

***“Fabulous Food with Flair”***

*To stay true with our mission of providing only the freshest of ingredients, please place your order as quickly as you can and guarantee your final head count 2-3 days prior to the event. The more time we have to properly plan for your event, the more time we have to put our care into all of the wonderful methods of preparation we call standard.*

*Thank you for choosing the Matthews House Catering!*

**317 W. Chatham Street Cary, NC 27511  
919.463.9551 or 919.467.1944 (phone)  
919-467-6399 or 919-461-9908 (fax)**

[www.matthews-house.com](http://www.matthews-house.com)

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## Guidelines & Policies

### **Proposal & Confirmations:**

Our catering staff will provide an event proposal for confirmation and approval signature prior to the event. It is your responsibility to check the information carefully, as well as confirm guest count 72 hours prior to event. Proposal should be signed where indicated and returned to The Matthews House by fax at: 467-6399.

### **Deposit/Payment:**

All events require a deposit to secure date of service. The amount will vary according to the type of event, number of guests and menu selected. An average deposit is 20-50% of total proposal estimate. 50% deposit is required with booking of 100 guests or more. Final payment is due the day of event, unless prior arrangements are made. We accept cash, checks and credit cards.

### **Food & Beverage Policy:**

Food & beverages will be available 15 minutes prior to agreed upon time of event.

NC Health Department regulations require any leftover food or beverage remains the property of the caterer and under law must be disposed of by the caterer and cannot be removed by the client.

### **China Service:**

All meals include disposable plates, cups, napkins & utensils. Rental of china, glassware, and silverware available at \$4.00 per guest.

### **Linens:**

Black or white basic linens are provided for food buffet and beverage stations at no additional costs. If client requests multiple food and beverage stations, an additional cost may be incurred. Our catering staff will assist you in the selection of the linens necessary for extra coverage. Round white guest table linens \$12 per table.

### **Staffing Allowance:**

All buffet prices include staffing for 1.5 hour event. Extended service is \$1 per guest per hour. Box lunch service includes staff for set up and return for clean up.

### **Cancellations:**

72 hour notice of cancellation is required prior to event date. Orders cancelled within 48 hours will be subject to full charges. Specialized or custom menus and large production events (100+ guests), require up to five (5) full business days. Inclement weather or impending adverse weather conditions will not incur any catering cost unless the University remains open. If client cancels when the University does not, you will be responsible for 40% of total catering cost.

### **Inclement Weather:**

In the extreme rare event the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any charges associated with their event. If the University remains open, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within 48-hour time period, they will be billed 35% of the estimated cost. All other scenarios will revert to the normal cancellation policy noted in the menu.

### **Beer & Wine Bar Service:**

The Matthews House is licensed to sell beer, wine and champagne. Bar cost is charged on a per person basis, depending on event size and total number of hours for the open bar. The Matthews House Catering will serve call brand liquors at your event but will not serve as an agent to procure the alcohol. A time to meet client for delivery and pickup of alcohol on the day before event and the special occasion license must accompany the liquor. Mixers are provided at \$3.50 per guest. Bartender fees are \$40 per hour, per bartender, with a 3 hour minimum. No cash bars or kegs are permitted at NC State McKimmon Center.



## Hot Breakfast Items

**Available 7 days per week ~ 30 guest minimum~**  
**Service time frame : 1.5 hours/\$1.00 per guest additional fee per hour.**

### Warmed Breakfast Wraps

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice, flour tortilla filled with scrambled eggs, sausages, jack cheese, tomatoes and peppers or spicy salsa scrambled eggs*

**\$11.95 per guest**

### The 'Rise & Shine'

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice, breakfast biscuits, sausage patties and our signature fluffy cheddar cheese scrambled eggs.*

**\$10.95 per guest**

### The Works ~ 75 guest minimum

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice, our spectacular fresh fruit ambrosia served along with our three meat (apple smoked bacon, sausage & center cut ham) and cheese quiche or our veggie lovers quiche. Sides of seasoned home fries or cheese grits and fresh baked biscuits*

**\$12.95 per guest**

### Crème Brulee French Toast ~ 75 guest minimum

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice served with Chef's Own French Toast sprinkled with powdered sugar and maple syrup. Accompanied by seasoned home fried potatoes or cheese grits, with sides of bacon and sausage patties or scrambled eggs.*

**\$13.95 per guest**

**Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s). For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com). Sales tax not included.**

## Continental Breakfast ~ Weekends Only

**30 guest minimum**

**~10 selection minimum~**

**Service time frame: 1.5 hours/\$1.00 per guest additional fee per hour.**

### **The Morning Glory**

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice, along with a variety of assorted pastries, muffins, sweet breads or scones*

**\$10.95 per guest**

### **A Healthy Start**

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice served with Chef's homemade granola, assorted yogurts, cereal bars and/or breakfast bars, assorted bagels with cream cheese*

**\$10.95 per guest**

### **Continental Plus**

*Freshly brewed regular and decaffeinated 100% Colombian coffee, orange juice, a wonderful variety of freshly sliced and prepared seasonal fruits with a yogurt dipping sauce and an assortment of breakfast pastries and homemade muffins.*

**\$11.95 per guest**

## *Mid-Morning or Afternoon Break*

<i>Health Bars &amp; Whole Fruits, Nuts</i>	<i>\$ 7.95 per guest</i>
<i>Assorted Yogurt Cups &amp; Homemade Granola, Fruit</i>	<i>\$ 7.95 per guest</i>
<i>Fresh Fruit &amp; Cheese platter with gourmet crackers</i>	<i>\$13.95 per guest</i>
<i>Cookies, Brownies, Pretzels &amp; Candy Bars</i>	<i>\$10.95 per guest</i>
<i>Coffee, Tea, Sodas, Lemonade, and Bottle Waters</i>	<i>\$ 1.50 per guest</i>

*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).*

*For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com).*

*Sales tax not included.*

**Boxed Lunch Selections ~ 30 guest minimum**



***\$10.10 per guest ~ tax included***

***Prices include service time frame of 1.5 hours***

***\$1.00 per guest additional fee per hour***

***10 selection minimum***

***Includes condiments, pretzels or chips, whole fruit, a cookie and water or iced tea***

***Turkey***

***Ham***

***Chicken Salad***

***Tuna Salad***

***Egg Salad***

***Pimento Cheese***

***Choice of One: Provolone, Swiss or Cheddar cheese***

***Choice of One: Lettuce & Tomato or Cucumbers & Sprouts***

***Choice of Breads: wraps, whole wheat bread, sourdough bread, croissants or onion rolls***

***Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s). For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com).***

***Sales tax included in per diem pricing.***



*A Variety of Sandwich Platters ~ 30 guest minimum*

**Prices include service time frame of 1.5 hours/\$1.00 per guest additional fee per hour.  
\$10.95 per guest**

*Each of our gourmet sandwiches served on your choice of sourdough bread, a fresh jumbo croissant or a 12" flavored tortilla wrap. Fresh redskin baked potato salad or pasta salad, pretzels or chips and cookies & iced tea included.*

**Roasted Turkey & Havarti**

*Slow roasted smoked turkey breast carved thin and stacked high with sliced dill Havarti cheese, shredded lettuce and garden fresh tomato slices and finished with our pesto aioli.*

**Grilled Chicken Club**

*Tender breast gilled and smothered with avocado mayo*

**Chipotle Turkey & Provolone Wrap**

*Rolled with sautéed onions & mushrooms.*

**The Café Carolina Club**

*Spiral sliced honey baked ham, smoked turkey breast and apple smoked bacon piled high with crisp lettuce, garden fresh tomato slices, dill Havarti and soft Brie cheese with honey mustard dijonnaise*

**Assorted Wraps**

*Grilled chicken, marinated beef, and vegetarian tortilla wraps rolled with grilled onions & peppers, lettuce, fresh tomatoes and chef's homemade sauces.*



*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).  
For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com).  
Sales tax not included.*

**Select Choice Salads ~ 30 guest minimum**



**Prices include service time frame of 1.5 hours/\$1.00 per guest additional fee per hour.  
~ 10 selection minimum~**

***Includes condiments, rolls & butter, whole fruit, cookies and iced tea***

**The Matthews House**

*A crisp blend of mixed greens and romaine lettuces, grape tomatoes, cucumbers, caramelized pecans and shredded cheddar cheese or soft goat cheese. Served with chef's balsamic dressing.*

**\$9.99 per guest**

**Greek Salad**

*Crisp romaine lettuce with Kalamata olives, Feta cheese, cucumbers and tomatoes in a light vinaigrette*

**\$8.99 per guest**

***Dressing Options: Ranch, Bleu Cheese, Thousand Island,  
Matthews House Balsamic or Raspberry Vinaigrette***

*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).  
For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com).  
Sales tax not included.*



## Hot Luncheon or Dinner Entree Buffets ~ 30 guest minimum

**Service time frame: 1.5 hours/\$1.00 per guest additional fee per hour.**

**Includes entrée, two side choices & chef's choice dessert, rolls & butter, iced tea and water**

**Lunch: \$14.95 per guest**

**Dinner: \$16.95 per guest**

### **Chicken Marsala**

*Cutlets seared with mushrooms and onions in a sweet Marsala wine sauce.*

### **Chicken Cannelloni**

*A house favorite consisting of herbed chicken, baby spinach & three soft cheeses, hand piped in a pasta roll and smothered with Marinara and Parmesan cream sauce.*

### **Grilled Lemon-Rosemary Chicken**

*Tender chicken breast marinate in lemon, rosemary and chef's special spices.*

### **Penne Rosa**

*Penne pasta with tender chunks of garlic infused chicken, sautéed zucchini & button mushrooms in fresh herb & white wine reduction, with savory tomato cream sauce and three cheeses.*

## Specialized Buffet Menus

### **Backyard BBQ**

*Pulled pork served with Chef's Eastern & Western style barbecue sauces, Carolina coleslaw, red skin potato salad, molasses baked BBQ beans and cornbread or hushpuppies, banana pudding and iced tea.*

### **Three Layer Lasagna**

*Our triple stacked version of everyone's favorite. Seasoned ground beef & sausage, or fresh roasted vegetables piled high between triple layers of homemade Marinara, Ricotta, Parmesan & Mozzarella. Side salad, julienne vegetables, rolls & butter, chef's choice dessert and iced tea.*

### **\*Pecan Salmon**

*Pecan-encrusted salmon filets glazed with lemon sauce and accompanied by whipped sweet potatoes & roasted vegetable medley, rolls & butter, chef's choice dessert and iced tea.*

**\*Entree priced at market value**

### **Additional entrees at \$4 per person**

*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).*

*For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com).*

*Sales tax not included.*

**Vegetarian Entrée Options ~ 30 guest minimum**

*~10 selection minimum~*

**Service time frame: 1.5 hours/\$1.00 per guest additional fee per hour.**

**Includes entrée, two side choices & chef's choice dessert, rolls & butter, iced tea and water**

**Lunch: \$12.95 per guest**



**Dinner: \$14.95 per guest**



**Spinach and Cheese Cannelloni**

**Pasta Primavera or Alfredo**

**Grilled Vegetables with Brown Rice**

**Tortellini with vegetables in marinara**

**Baked Ziti with Marinara & Cheese**

**Triple Layer Veggie Lasagna**

**Eggplant Parmesan**

**Additional Entrée items \$4 per guest**

**Beef & Pork Options**

*~10 selection minimum~*

**Service time frame: 1.5 hours/\$1.00 per guest additional fee per hour.**

**Includes entrée, two side choices & chef's choice dessert, rolls & butter, iced tea and water**

**Lunch: \$15.95 per guest**

**Dinner: \$17.95 per guest**



**Roasted Pork Chops**

**Beef Brisket in Chef's BBQ Sauce**

**Meatloaf with Country Style Gravy**

**Country Fried Steak with Gravy**

**Teriyaki Beef Tips**

**Additional Entrée items \$4 per guest**

*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).*

*For orders please call 919.463.9551 or email [april@matthews-house.com](mailto:april@matthews-house.com).*

*Sales tax not included.*

## SIDE CHOICES

### **Additional Side items \$2 per guest**

<i>Roasted Rosemary Red Potatoes</i>	<i>Whipped Sweet Potatoes</i>	<i>Confetti Rice</i>
<i>Rice Pilaf</i>	<i>Macaroni &amp; Cheese</i>	<i>Garlic Mashed Potatoes</i>
<i>Mixed Greens Salad</i>	<i>Penne w/Marinara &amp; Parmesan</i>	<i>Honey Glazed Carrots</i>
<i>Green Bean Casserole</i>	<i>Mixed Roasted Vegetables</i>	<i>Hushpuppies</i>
<i>Southern Style Green Beans</i>	<i>Skillet Cornbread</i>	<i>Sweet Potato Wedges or Fries</i>
<i>Molasses BBQ Beans</i>	<i>Cinnamon Apples</i>	<i>Home style Mashed Potatoes</i>
<i>Vegetarian Baked Beans</i>	<i>Fresh Broccoli with Lemon</i>	<i>Cream Cheese Mashed Potatoes</i>
<i>Potato Salad</i>	<i>Seasoned Orzo</i>	

## Side Choices of Themed Salads

### **Additional salads/trays \$5.00 per guest**

<i>Garden Salad served with dressing</i>
<i>Thai Sesame Noodles</i>
<i>Country Classic Cole Slaw</i>
<i>Capellini &amp; Tomato Salad with balsamic vinaigrette</i>
<i>Relish Tray: Carrots, Celery, Pickles &amp; Olives</i>
<i>Pasta Primavera Salad smothered in lemon vinaigrette</i>

## Upgrade to one of our Decadent Desserts



*~10 selection minimum~*

**Service time frame: 1.5 hours/\$1.00 per guest additional fee per hour.**

<i>Assorted cookies, double chocolate browniettes &amp; dessert bars</i>	<i>\$3 per guest</i>
<i>Baklava, chocolate chip cannolis &amp; miniature assorted cheesecakes</i>	<i>\$6 per guest</i>
<i>Fruit Cobblers or Crisps</i>	<i>\$3 per guest</i>
<i>Bread Carrot Cake or Death by Chocolate Cake</i>	<i>\$4 per guest</i>
<i>Raspberry White Chocolate Cheesecake &amp; Crème Brule Cheesecake</i>	<i>\$6 per guest</i>
<i>Assorted Cheese Cakes available for parties of 100 or more</i>	<i>\$6 per guest</i>
<i>Petite Desserts (mini cheesecakes or tarts, bars, etc.)</i>	<i>\$5 per guest</i>

*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).*

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*Sales tax not included.*

**Receptions ~ 50 guest minimum**



**Call for customized menus & orders**

**PACKAGE ONE**

*Specialty Cookies, Mints, Assorted Chocolates*

*Lemonade or Fruit Punch*

***\$12.95 per guest***

**PACKAGE TWO**

*Fresh fruit & assorted gourmet cheeses displayed on mirrors*

*Specialty Cookies, Mints, Assorted Chocolates*

*Lemonade or Fruit Punch*

***\$17.95 per guest***

**PACKAGE THREE**

*Fresh fruit & assorted gourmet cheeses displayed on mirrors*

*Tomato Basil Bruschetta served with crostinis*

*Hot brie & chive dip served with toasted pita points*

*Specialty Cookies, Mints, Assorted Chocolates*

*Lemonade or Fruit Punch*

***\$26.95 per guest***

**PACKAGE FOUR**

*Fresh fruit, gourmet cheeses, & crudités displayed on mirrors*

*Baked Brie served with raspberry coulis and gourmet crackers*

*Hot crab dip served with toasted pita points and crostinis*

*Specialty Cookies, Mints, Assorted Chocolates*

*Lemonade or Fruit Punch*

***\$29.95 per guest***

*Includes necessary serving & disposable eating utensils, condiments and set-up for the buffet table(s).*

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*Sales tax not included.*