

It's a MATTER of TASTE

2323 Union Lake Road, Commerce, MI 48382

248-360-4150 • www.matteroftaste.net

Open Monday—Saturday 10 a.m.—8 p.m.

• *Gourmet Carryout and Catering* •

We thank you for inquiring about our catering/carryout menu selections*. The following menu provides a descriptive sampling of the food selections designed for carryout party convenience where we prepare the foods and you pick it up to reheat, serve and take the credit, or we can arrange servers and bartenders to heat and serve for you. This carryout service has provided our clients with the opportunity to “cater” to smaller groups with convenience, ease and less expense. Full service catering is also available at *It's a Matter of Taste*, and is generally required for parties of 50 or more with a more intricate and demanding menu. Our chefs will carefully prepare your menu selections from scratch with the finest ingredients. Our goal is to accommodate your guests and serve the appropriate amount of food you need, however, the suggested servings for each platter is only a general guideline and will change with the number of menu selections you choose for your occasion. The more menu items, the more each will feed, etc. All menu selections are prepared for each individual order. These menu items are not always on hand, thus availability may be limited unless orders are placed well in advance. It is in our best interest to fill as many orders as possible, however, during peak periods we cannot guarantee late orders.

*This year we are celebrating 27 years in business
Thank you for your patronage!*

Voted 2015 Best Catering in Oakland County by the Oakland Press.

****FOOD WILL NOT BE SENT OUT HOT – UNLESS ARRANGED IN ADVANCE WITH CARRY-OUT STAFF**

****MINIMUM ORDER MAY BE REQUIRED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**

***RESTAURANT AND DAILY CARRY-OUT MENUS ARE ALSO ON-LINE AT WWW.MATTEROFTASTE.NET**

***MAKE SURE TO SIGN UP FOR OUR E-MAIL**

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Our Caesar dressing contains raw eggs.

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COLD APPETIZERS

ARRANGED ON A TRAY WITH GARNISH ADD \$4.00-\$4.50

All Appetizers require a minimum order of 2 dozen

ARTICHOKE CRAB TARTS... artichoke and crab filling in a miniature pastry cup topped with a caper. \$15.95 doz.
POACHED SHRIMP CANAPE... Garnished with capers & remoulade.... \$16.95 doz.
SPICY GRILLED SHRIMP... With fresh watermelon salsa, coconut milk and lime juice...5 doz. \$69.95
ROAST TENDERLOIN CANAPE... With horseradish, roasted peppers & watercress \$17.95 doz.
EGGPLANT CAPONATA BRUSHETTA... Grilled eggplant, arugula & roasted peppers with chevre. \$13.95 doz.
GRILLED CHICKEN & PESTO BAGUETTE CANAPE... Baguette slices with pesto cream cheese & grilled chicken. \$16.95 doz.
WALDORF CHICKEN SALAD TARTLETS...poached chicken, grapes, purple onion, apples and toasted walnuts in a pastry cup \$14.95 doz.
MOZZARELLA SKEWERS... Artichoke hearts, Kalamata olives, cheese tortellini, roma tomatoes and fresh basil marinated in balsamic vinaigrette...\$16.95 doz.
SMOKED SALMON CANAPES... With capers, cream cheese & diced onion. \$17.95 doz.
ASPARAGUS... Wrapped in prosciutto with chevre. \$14.95 doz.
AHI TUNA SKEWERS... Pan seared with black & white sesame seeds, served with ginger soy dipping sauce and wasabi. \$18.95 doz.
SOUTHWEST SMOKED CHICKEN, BLACK BEAN & AVOCADO TOSTADAS... \$15.95 doz.
GORGONZOLA GRAPES...With toasted pecans. \$14.95 doz.
SPICY RED CURRY CHICKEN IN ENGLISH CUCUMBER CUPS... \$15.95 doz.
SHRIMP SHOTS...Cocktail shrimp served in shot glasses with a spicy Bloody Mary Sauce garnished with lemon...\$18.95 doz.
WILD MUSHROOM WITH CHEVRE BAGUETTES...\$14.95 doz.
MEDITERANNEAN ORZO SHOTS...a blend of Orzo pasta, artichokes, Feta, Kalamata olives, & peppers tossed in a cumin vinaigrette. \$14.95 doz.
GOAT CHEESE AND ROASTED RED PEPPERS ON GRILLED CIABATTA BREAD...\$19.95 doz.

HOT APPETIZERS

All Appetizers require a minimum order of 2 dozen

****Appetizers cannot be sent out HOT as they do not retain heat for extended amounts of time****

CRISP FRIED CALAMARI... With sweet chili glazed sauce, topped with cilantro and green onions \$9.00 lb.
SHRIMP & CRAB PILLOWS... With red peppers & fresh dill baked in golden puff pastry \$14.95 doz.
WILD MUSHROOM GRUYERE CROUSTADES... miniature cups filled with mushroom mixture topped with gruyere cheese \$14.95 doz.
COCONUT CHICKEN... With apricot ginger dipping sauce. \$15.95 Lb. (Approx. 8-12 per Lb. 2 Lb. minimum)
ITALIAN SAUSAGE EMPANADAS... With asiago cheese & roasted peppers. \$14.95 doz.
VEGETARIAN SPRINGROLLS... With raspberry honey mustard. \$14.95 doz.
SPICY DUCK SPRINGROLLS... With raspberry honey mustard. \$15.95 doz.
FOCACCIA... Italian flatbread baked with fresh tomato, artichokes, imported olives & sundried tomato OR grilled vegetables \$6.95 - \$7.95.
COCONUT SHRIMP... With apricot ginger dipping sauce. \$18.95 doz.
QUESADILLAS... Your choice of: Chicken, Rock Shrimp or Vegetable \$14.95 doz.
THAI CHICKEN SATAY... Ginger & lemongrass chicken skewers with sweet & spicy dipping sauce \$15.95 doz.
TENDERLOIN MUSHROOM PUFFS... Beef tenderloin & mushroom duxelle in puff pastry \$16.95 doz.
PROSCIUITO & ASIAGO CHEESE... Rolled in a puff pastry. \$13.95 doz.
THAI BEEF SATAY... Sirloin strips with spicy peanut dipping sauce. \$15.95 doz.
PETITE SALMON & CRAB CAKES... With caper remoulade sauce. \$16.95 doz.
OLIVE PARMESAN BRUCHETTA...\$13.95 doz.
CHEESY ONION SOUFLEE ON BAGUETTE...\$12.95 doz.

SPREADS & SALSAS

AVOCADO SALSA... \$9.95 lb.
HOT ARTICHOKE & CRAB... \$8.95 lb.
SUNDRIED TOMATO & SCALLION GARLIC SPREAD... \$7.95 lb.
HANDMADE SALSA FRESCA... \$6.95 lb.
CHEESY ONION SOUFLEE...\$7.95 lb.
ARTICHOKE CHILE DIP...\$8.95 lb.

DRESSINGS & SAUCES

RASPBERRY VINAIGRETTE, APPLE BUTTER VINAIGRETTE, HOUSEMADE CAESAR DRESSING, BALSAMIC VINAIGRETTE or WHITE BALSAMIC VINAIGRETTE...\$7.95 lb.
MUSHROOM CHASSEUR SAUCE... \$12.05 pt / \$24.95 qt.
MARINARA SAUCE...\$6.95pt./ \$12.95 qt
TURKEY GRAVY...\$9.00 qt.
PALOMINO (MARINARA/CREAM)...\$6.95 16oz.-\$12.95 qt.
LEMON BASIL CREAM...\$8.95pt....\$16.95 qt

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BRUNCH ITEMS

MILANESE TORTE... Layers of ham, spinach, egg, roma tomato and baby Swiss baked in a puff pastry crust. Serves 10-12. \$42.95
QUICHE... Made from scratch. Choose from Lorraine, vegetarian, ham & spinach, turkey & broccoli, or create your own. \$14.95
INDIVIDUAL MINI QUICHE... Made from scratch. Choose from Lorraine, vegetarian, ham & spinach, turkey & broccoli, or create your own \$5.95 each **minimum order of 6 each.
FRITTATA... Italian style crustless quiche. Choose from artichoke, fresh tomato, basil & goat cheese OR mushroom, scallion, sundried tomato & fontina OR fennel sausage, roasted peppers, spinach & mozzarella. Serves 10-12. \$26.95 (You can also create your own filling!)
BREAKFAST QUESADILLA... Layers of flour tortilla baked with chorizo sausage, pepper jack cheese, scrambled eggs, fresh tomato, cilantro and scallions, served with sour cream & salsa Serves 8-10. \$39.95
OVEN ROASTED REDSKINS... Delicious potatoes seasoned with garlic and rosemary Small \$14.95 • Large \$21.95
POTATOES GRUYERE... Sliced paper thin, baked with cream & imported Gruyere cheese \$3.50 ea. • Small, \$18.95 • Large, \$29.95
DOUBLE STUFFED POTATO... with savory bacon, sour cream & chives \$2.95 each
MUFFINS & SCONES... **2 dozen minimum**, but you get to choose the flavors! Mini - \$8.95 Dozen, Large \$18.95 Dozen. You may also order raw scone dough or muffin batter to bake off and serve warm out of the oven**
CHICKEN POT PIE... house made with fresh vegetables our secret recipe... \$17.95 for 9" (individual 5" \$7.95)

SALADS

SMALL SERVES 6 – 8 LARGE SERVES 10 – 15 SUBSTANTIAL SERVES 15 - 20 \$10.00 additional
Add chicken to these salads... SM \$7.00 LG \$11.00 SUB \$14.00

HARVEST SALAD... Assorted greens, goat cheese, roasted pecans, fried sweet potatoes, spicy bacon with an apple butter vinaigrette. \$27.95 Sm \$34.95 Lg
TRADITIONAL SALAD... Five greens with traditional garden toppings, choice of dressing (Raspberry vinaigrette, balsamic vinaigrette, white balsamic). \$25.95 Sm • \$32.95 Lg.
**HOUSE SALAD... OUR BEST SELLER! Assorted lettuces with sliced apples, toasted hazelnuts, dried cranberries, shredded carrots, white cheddar & housemade raspberry vinaigrette. \$27.95 Sm. • \$34.95 Lg.
VENETIAN SALAD... Assorted greens with artichokes, Kalamata olives, Bermuda onion, goat cheese & pine nuts with housemade balsamic vinaigrette. \$27.95 Sm. • \$34.95 Lg.
**CLASSICAL CAESAR... With romaine, parmesan cheese, handmade croutons & our own Caesar dressing (Not pre-tossed). \$25.95 Sm. • \$32.95 Lg.
MAUI SALAD... Assorted greens with orange segments, toasted almonds, shredded carrots and sprouts with a toasted coconut & pineapple ginger vinaigrette. \$27.95 Sm. • \$34.95 Lg.
GREEK SALAD... romaine lettuce, kalamata olives, feta cheese, chick peas, fresh beets, purple onion served with our housemade Greek vinaigrette. \$27.95 Sm. • \$34.95 Lg.
COBB SALAD... romaine lettuce, apple wood bacon, egg, blue cheese, purple onion, grape tomatoes, avocado, served with our housemade blue cheese dressing. \$27.95 Sm. • \$34.95 Lg.
HOUSEMADE CABBAGE SLAW... In creamy poppy seed dressing. \$27.95 Sm • \$34.95 Lg.
MARINATED SALAD... Fresh mozzarella, cucumber, tomatoes, artichoke & Bermuda onion with a champagne basil vinaigrette. \$32.95 Sm. • \$42.95 Lg.
GARDEN PASTA SALAD.. With imported pasta, fresh garden vegetables, smoked mozzarella & red wine vinaigrette. \$27.95 Sm. • \$34.95 Lg.
GREEK PASTA SALAD... feta cheese, artichoke hearts, olives, fresh veggies, fresh dill with Greek vinaigrette. \$27.95 Sm. • \$34.95 Lg.
**CAESAR PASTA SALAD... Fusilli pasta, roma tomato, romaine, bermuda onion, parmesan cheese, croutons & our Caesar dressing \$27.95 Sm. • \$34.95 Lg.
TUNA PASTA SALAD... Our secret recipe - this is the best you'll ever taste! \$29.95 Sm. • \$39.95 Lg.
TARRAGON CHICKEN SALAD... \$9.00 lb.
WALDORF CHICKEN SALAD... Poached chicken breast, granny & red delicious apples, red onions, grapes & toasted walnuts \$9.00 lb.
FRESH FRUIT SALAD... The season's finest. \$34.95 Sm. • \$44.95 Lg.
TRADITIONAL RED BLISS POTATO SALAD... With eggs, celery, onion & chives \$27.95 Sm. • \$34.95 Lg.
**WILD RICE SALAD... With slivers of apples, toasted walnuts, red bell peppers & cider sage vinaigrette \$29.95 Sm. • \$39.95 Lg.
MEDITERRANEAN ORZO SALAD... a delicate blend of Orzo pasta, artichoke hearts, Feta, Kalamata olives & a trio of peppers tossed in a cumin vinaigrette. \$29.95 Sm. • \$39.95 Lg.
TASTE OF ITALY... a blend of cheese tortellini, kalamata olives, roma tomatoes, fresh mozzarella & basil tossed in balsamic vinaigrette. \$29.95 Sm. • \$39.95 Lg.
MEDITERRANEAN CHICK PEA SALAD... with chick peas, Havarti cheese, roasted red peppers, purple onion, cucumbers, fresh dill, peppercini's, tomatoes, pimento stuffed olives, tossed w/ our housemade Greek dressing. \$29.95 Sm. • \$39.95 Lg.

HOT SOUPS...COLD SOUPS...

Our housemade soup selections are HUGE and can satisfy any palate... Be sure to ask us about them when you call with your catering order.

SANDWICHES

TARRAGON CHICKEN CROISSANT... Chicken, tarragon, celery and onion with romaine lettuce and roma tomato. Mini \$3.50, Lg. \$6.95
TUNA SALAD CROISSANT... Delicately seasoned with fresh dill, fresh spinach & roma tomato Mini \$3.50, Lg. \$6.95
GRILLED CHICKEN LAVOSH... Grilled chicken, broccoli, Havarti cheese, romaine & rosemary mayonnaise Half \$3.95, Lg. \$7.95
BLACK FORREST HAM LAVOSH... Lettuce, Roma tomatoes, red onion & honey cup mustard Half \$3.95, Lg. \$7.95
TURKEY CLUB LAVOSH... Roasted turkey breast, baby Swiss, bermuda onion, country bacon, roma tomato & mayonnaise Half \$3.95, Lg. \$7.95
BEEF TENDERLOIN ON ROLL... Thin sliced beef tenderloin, arugula, bermuda onion and fire roasted peppers & horseradish cream. Mini \$5.95, Lg. \$11.95 (LG served on an onion roll)

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ALBACORE TUNA LAVOSH...with onion, tomato, lettuce...*Half \$3.95, Lg. \$7.95*
ROASTED TURKEY... Baby Swiss, romaine, Bermuda onion & honey cup mustard on a French roll *Mini \$3.50, Lg. \$6.95*
CHICKEN CAESAR... roma tomatoes, grilled chicken, romaine and housemade Caesar dressing on grilled focaccia bread. \$6.95

VEGETABLES

(Suggested 1/4 lb. Per Person) *minimum order may be required - **seasonal item*

GREEN BEANS... shallot infused olive oil, fresh basil & toasted pine nuts. *\$9.00 Lb.*
SUGAR SNAP PEAS & CARROTS... (seasonal) garlic basil infused olive oil. *\$9.00 Lb.*
GRILLED GARDEN VEGETABLES... Lightly seasoned with olive oil. *\$9.50 Lb.*
ASPARAGUS... With mushrooms, roasted peppers, garlic & basil. *\$9.00 Lb.*
BUTTERNUT SQUASH... (seasonal) glazed with Grand Marnier, cinnamon & pecans. *\$9.00 Lb.***
BRUSSEL SPROUTS... (seasonal) sweet chili glazed, cilantro, garlic and toasted sesame seeds... *\$9.00 Lb.***

SOUTHWEST

CHIMICHANGA...shredded chicken, black beans, peppers, onions, tomatoes, pepperjack cheese and cilantro stewed together and wrapped in a flour tortilla and deep-fried *\$8.95ea*
CHICKEN SOFT TACO...marinated chicken, tomatoes, onions, pepperjack cheese, cilantro and black bean spread wrapped in a flour tortilla *\$6.95 ea.*
7 LAYER QUESADILLA... seven layers of flour tortilla, roasted corn, black beans, bell peppers, onions, pepperjack cheese and cilantro *Whole \$49.95 (serves 10-12)*
QUESADILLAS... sautéed peppers and onions, black beans, pepperjack cheese and cilantro Chicken or Shrimp...*3pc \$7.95*
SOUTHWEST BLACK BEANS AND RICE...*Sm. \$14.95, Lg. \$24.95*

PLATTERS PRESENTATIONS

CHEESE SELECTIONS... Domestic & imported cheeses arranged with California grapes to include white cheddar, havarti, mozzarella, fontina, baby Swiss, Gorgonzola, smoked mozzarella, Boursin, pepper jack & brie. *12" Tray \$29.95, 16" Tray \$59.95, 18" Tray \$79.95*
FRESH FRUIT PLATTER... Elegant arrangement of the season's available fresh fruit trimmed & cut *12" Tray \$29.95 16" Tray \$59.95 18" Tray \$79.95*
GARDEN CRUDITE... An array of raw garden vegetables with garlic herb buttermilk dipping sauce. *12" Tray \$29.95, 16" Tray \$45.95, 18" Tray \$59.95*
ROAST TENDERLOIN... Sliced thin & arranged over a bed of grilled vegetables, accompanied by petite rolls and sauces....*\$175.95, Double tenderloin \$275.95*
CHILLED JUMBO POACHED SHRIMP... With cocktail sauce & garnish. *\$45.00 -3-doz. 5 doz. \$69.95*
CAESAR SKEWER PLATTER...*Mixture of Chicken & Beef Skewers with Romaine, Grape tomatoes & side of housemade Caesar Dressing. \$59.95 - 3 dozen platter.*
ANTIPASTA PLATTER...*assorted Italian lunch meats and cheeses, peppers, artichokes, green olives and tomatoes...Med \$84.95, Lg. \$99.95*
SAVORY BAKED CHEESECAKE... sundried tomato, spinach & pine nuts. *Each serves 25-30, \$29.95. Arranged on a platter with gourmet crackers & flatbreads, add \$15.95*
SPREAD TRAY... Sundried tomato, garlic, scallions with cream cheese served with flatbreads & crackers. *Med \$28.95 Large \$36.95*
LAVOSH PINWHEEL ROULADES...with Black Forest ham, imported olives, artichokes & herb cream cheese. *5 dozen per tray \$49.95*
AHI TUNA PLATTER...Thin sliced *rare* medallions over Thai capellini with straw mushrooms, Napa cabbage cilantro, chiles and ginger soy dipping sauce & Wasabi...*Med.\$69.95, Lg. \$89.95*
SMOKED PEPPER SALMON PLATTER...Served over artichoke & feta salsa.... *\$99.95*
SPICY GRILLED SHRIMP...served with watermelon salsa, drizzled with coconut milk and lime juice...*5dz per tray...\$69.95*

ENTREES

****Minimum order may be required**

Individual Portions

SPA GRILLED CHICKEN...White meat chicken breast marinated & grilled to perfection with angel hair pasta & steamed broccoli *\$7.95 ea*
CHICKEN BREAST WITH MUSHROOM RISOTTO...Chardonnay cream sauce laced with Boursin cheese *\$7.95 ea*
CHICKEN SALTIMBOCCA...sautéed with prosciutto, lemon and fresh sage *\$7.95 ea.*
CHICKEN EN PHYLLO...with mushroom and roasted pepper cream cheese, wrapped in phyllo. *½ size \$3.95, Full \$7.95*
CHICKEN CARCIOFI...with artichokes, prosciutto, mushrooms, capers, lemon and garlic *\$7.95 ea*
CHICKEN SCALLOPINI...Roasted chicken breast in a Marsala wine sauce then topped with shrimp, asparagus & chevre *\$7.95 ea*
HAZELNUT CHICKEN...with a cranberry and port wine sauce *\$7.95 ea*
WILD THING CHICKEN...in a sherry peppercorn cream sauce with a decadent blend of sautéed wild mushrooms. *\$8.95ea*
TRADITIONAL CHICKEN CORDON BLEU...breaded & stuffed with Black Forest ham and baby Swiss, in a Chardonnay cream sauce *\$8.95 ea*
CHICKEN SPEDINI...lightly coated in Italian breadcrumbs, stuffed with asiago cheese and roma tomatoes, baked golden brown and served with house-made marinara sauce *2pc. \$7.95 serving*
SWEET CHILI GLAZED CHICKEN...sweet chili sauce grilled and sprinkled with black sesame seeds *\$7.95 ea*
POTATO CHICKEN PIE...potatoes, cubed chicken breast, mozzarella and Gruyere cheese in golden puff pastry *\$5.95 ea*
CHICKEN SHIITAKE CAKE... pan fried shredded chicken breast, shitake mushrooms, spinach, roasted red bell peppers, and bacon *\$6.95 ea*
SALMON... pan roasted with capers, lemon and garlic *\$9.95 ea*
GRILLED SALMON...stuffed with avocado and roma tomatoes *\$9.95 ea*
BLACKENED SNAPPER...red snapper filet rubbed with a cajun spice blend *\$9.95 ea*
SEARED SNAPPER...lightly seasoned, with a sundried tomato cream sauce *\$9.95 ea*
PAN ROASTED SNAPPER... with green olives and light lemon oregano sauce *\$9.95 ea*
VEAL SCALLOPINI...lemon, garlic, butter sauce with Gulf shrimp, prociutto and capers *\$15.95 2pc. Serving.*

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BEEF TENDERLOIN ROULADE...beef tenderloin rolled with roasted red peppers, asparagus, and chevre in a madeira, roasted pepper and rosemary jus \$12.95 2pc. *Serving.*
EGGPLANT PARMESAN...layers of breaded eggplant with asiago cheese and housemade marinara...\$7.95 ea

Group Portions

BEEF TENDERLOIN...with a Chausser peppercorn and mushroom reduction sauce. Available oven ready OR pre-cooked and sliced.
Whole \$155.95 (serves 8-10)
ROAST TURKEY BREAST...boneless, stuffed with pancetta sage bread stuffing, served with house-made pan gravy. Available oven ready OR pre-cooked and sliced. \$54.95 (serves 6-8)
STUFFED PORK LOIN...stuffed with sausage, spinach and roasted peppers in a Marsala mushroom sauce. \$89.95 (serves 10-12)
HONEY THYME ROAST PORK LOIN...served with a port wine reduction sauce, apples and lingonberries. Available oven ready OR pre-cooked and sliced. \$89.95 (serves 10-12)
SIDE OF SALMON...*Marinated filet stuffed with avocado, roma tomato, leeks & shitake mushrooms (oven ready only)* \$89.95 (serves 6)

ENTRÉE PASTAS or SIDE DISHES

(small serves 6-8 large serves 10-12 as a side – you may order any of the following without meat)

PASTA QUATRO FROMAGGIO... Four Italian cheeses, cream, prosciutto & pine nuts \$34.95 Sm. \$54.95 Lg.
CHICKEN & ARTICHOKE... OUR BEST SELLER!! Bowtie pasta with chicken, artichokes, sun-dried tomato & lemon basil cream sauce \$34.95 Sm. \$54.95 Lg.
CHEESE TORTELLINI... Fresh basil, mushrooms & marinara topped with asiago cheese **OR** with palomino sauce \$34.95 Sm. \$54.95 Lg.
PENNE PASTA WITH TENDERLOIN... Beef tenderloin tips, wild mushrooms tossed in a sour cream & fresh chive sauce \$34.95 Sm \$59.95 Lg.
PAGLIO FIENO... Imported pasta with prosciutto, snap peas, roma tomato & garlic parmesan cream \$34.95 Sm. • \$54.95 Lg.
HANDMADE GNOCCHI... Italian potato dumplings tossed with grilled vegetables, marinara & asiago cheese **OR** wild boar bolagnase **or** Palomino sauce \$34.95 Sm. \$59.95 Lg.
SPA OROCHIETTE PASTA...Portabella & shiitake mushrooms in a light lemon, herb & olive oil infusion \$29.95 Lg. \$39.95
MOT PASTA... Light & flavorful blend of pasta shells, chicken, asparagus, roasted peppers, fresh basil & garlic in a seasoned broth with asiago cheese \$34.95 Sm. \$54.95 Lg.
CAJUN BOWTIE PASTA... Blackened chicken with fire roasted red peppers & onions with a cilantro cream sauce \$34.95 Sm. \$54.95 Lg.
RIGATONI...with button mushrooms and palomino sauce \$29.95 Sm. 39.95 Lg.
SPA PASTA... Imported pasta with shiitake mushrooms, roasted peppers, fresh chives & parmesan, garlic, lemon & olive oil \$29.95 Sm \$39.95 Lg.
LASAGNA... Chicken, Bolognese or Vegetable with handmade pasta, spinach, sun-dried tomatoes & herbed ricotta \$34.95 Sm. \$59.95 Lg.
MACARONI AND CHEESE...Shell pasta with freshly grated Parmesan, Asiago, Fontina and Boursin Cheese \$34.95 Sm. \$45.95 Lg.
EGGPLANT PARMESAN... layers of breaded eggplant with Asiago cheese and housemade marinara...\$34.95 Sm. \$59.95 Lg.
Note: 3 day notice required for Lasagna and Eggplant Parmesan

SIDE DISHES

(small serves 6-8 large serves 10-12)

POTATOES GRUYERE... Thinly sliced & baked with cracked pepper, cream & imported Gruyere cheese. \$18.95 Sm. \$29.95 Lg. \$3.50 ea.
STUFFED POTATOES... With bacon, leek & white cheddar cheese. \$2.95 ea. (minimum order of 6)
OVEN ROASTED POTATOES... Seasoned with garlic & rosemary. \$15.95 Sm. \$25.95 Lg.
MASHED REDSKIN POTATOES... With garlic & parmesan. \$15.95 Sm. \$25.95 Lg. Or \$5.00 lb.
BASMATI RICE... With fine cut vegetables & fresh herbs. \$19.95 Sm. \$29.95 Lg.
ORZO PASTA & BASMATI RICE... With parmesan and roma tomatoes and finely diced broccoli. \$19.95 Sm \$29.95 Lg.
WILD RICE & BASMATI...with dried cherries, fresh chives and a light butter sauce. \$19.95 Sm. \$29.95 Lg.
RISSOTO...mushroom, roasted mushroom with asparagus, squash or create your own. \$29.95 Sm. \$39.95 Lg

MINIATURE PASTRIES

When ordering pastries by the tier you will receive a balanced selection of the following:

TIER 1 ... \$10.95 DOZ.

White Chocolate Dried Cranberry Clusters
Caramel Pecan Squares
Dark Chocolate Coconut Clusters
Coconut Lime Bars
Magic Bars
Double Fudge Brownies
Raspberry Linzer
Apple Nut Custard
Pumpkin (seasonal)

TIER 2 ... \$14.95 DOZ. (Requires min. of 2 dz.)

Mini Canoli
Chocolate Cups with Mousse
Carrot Cake Bites*
Cheese Cake Bites*
Chocolate Dipped Strawberries
Key Lime Tarts
Lemon Curd Tarts*
Mini Crème Puff*
Fresh Fruit Tarts*
Chocolate Covered Oreos*(seasonal)

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FLANS & PIES

FRESH FRUIT FLAN (11")... Sweet pastry shell filled with rich pastry cream & fresh fruit. \$29.95
CHOCOLATE PEANUT BUTTER FLAN (11")... Chocolate graham crust, peanut butter mousse, chocolate glaze. \$29.95 - 11" size
KEY LIME PIE (8")...with graham cracker crust and fresh Chantilly cream. \$19.95

CHEESECAKES

6" - \$19.95 9" - \$32.95

WHITE CHOCOLATE CHAMBORD... With fresh raspberries.
GERMAN CHOCOLATE... Toasted coconut, milk chocolate & pecans.
KEY LIME CHEESECAKE
CHOCOLATE ORANGE CHEESECAKE
NEW YORK STYLE... With sour cream topping & fresh fruit.
PUMPKIN... Rich & garnished with cinnamon Chantilly & pecans (**seasonal**)
APPLE CINNAMON

PAN DESSERTS

Small (serves 6-8)... \$18.95 Large (serves 10-15)... \$26.95 Individual Serving...\$3.75 ea.

SPA APPLE CRISP... Michigan apples baked with cinnamon & clove topped with our old-fashioned oatmeal streusel.
CREAMIEST RICE PUDDING... With New England dried cranberries & cinnamon.
CLASSIC BREAD PUDDING... With fresh berries and housemade Crème Anglais

INDIVIDUAL PASTRIES

FEUILLATE... Crisp puff pastry Napoleon filled with rich pastry cream, fresh berries & kiwi \$4.95ea / \$2.95 ½ size..
TUXEDO MOUSSE CUP... Filled with white & dark Mousse, raspberry coulis and chocolate curls. \$4.95 ea.
CANOLI... An Italian classic pastry filled with rich chocolate studded pastry cream & toasted almonds. \$2.95 ea.
GIANDUJA TOWER... Hazelnut toffee crust, chocolate hazelnut ganache, chocolate mousse, cognac, frangelico & chantilly cream. \$4.95 ea.
FRESH FRUIT TARTS... \$4.25 ea.
KEY LIME TARTS... With toasted coconut. \$4.25 ea.
CHOCOLATE ESPRESSO BROWNIE... Dipped in dark chocolate with toasted hazelnuts. \$2.50 Ea
PEANUT BUTTER SMOOTHIES... \$2.75 ea.
**PARFAIT CUPS...ask about our variety of unique flavors. \$3.50 ea.
INDIVIDUAL BAR DESSERTS...your choice of raspberry linzer, double fudge brownie, coconut lime, magic bar or pecan caramel, apple nut custard, pumpkin(seasonal) \$2.25 ea.

ASSORTED COOKIES

LARGE COOKIES...\$2.25 ea.
MEDIUM COOKIES...14.95 doz.

FIVE LAYER TORTES

ALL OCCASION

6"-\$21.95 • 9"-\$32.95 • 12"-\$52.95 • ½ Sheet-\$72.95 • Full Sheet-\$132.95
Additional Sizes Upon Request

catecream with white chocolate curls & fresh raspberries.
CHOCOLATE RASPBERRY...Chocolate chiffon, dark chocolate mousse, fresh raspberry mousse, chocolate buttercream & fresh raspberries.
BLACK & WHITE... Layers of chocolate & vanilla chiffon, white & dark chocolate mousse, Vanilla buttercream & white & dark chocolate curls.
ALPINE...Layers of chocolate chiffon, white chocolate mousse and vanilla buttercream, covered in creamy imported white chocolate curls.
LEMON...Lemon scented chiffon layers with fresh lemon curd mousse & vanilla buttercream.
LEMON RASPBERRY... Fresh raspberry & lemon mousse, vanilla chiffon, vanilla buttercream & fresh raspberries.
BAILEYS... Vanilla chiffon, Baileys mousse & vanilla buttercream.
CHOCOLATE MOUSSE..Chocolate chiffon, dark chocolate mousse, chocolate buttercream & dark chocolate glaze.
CITRUS MARGERITA...Vanilla chiffon, tequila laced citrus Bavarian cream and vanilla buttercream.
NEOPOLITAN...layers of chocolate and vanilla chiffon, fresh raspberry mousse, dark chocolate mousse, covered in vanilla buttercream with dark chocolate curls and fresh raspberries.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Our Caesar dressing contains raw eggs.

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SPECIALITY

6"-\$25.95 • 9"-\$36.95 • 12"-\$55.95 • ½ Sheet-\$75.95 • Full Sheet-\$135.95

CHOCOLATE GATEAU... Decadent chocolate cake, covered in dark chocolate ganache, drizzled with 3 imported chocolates.
CHOCOLATE GRAND MARNIER.. Chocolate chiffon & grand marnier Bavarian cream, enrobed in a bittersweet chocolate glaze.
MOUNT CARAMEL... Chocolate chiffon, fudge brownies, mocha ganache, chocolate mousse and caramel buttercream.
CLASSIC CARROT.....THE BEST! With rich cream cheese icing and toasted walnuts.
GERMAN CHOCOLATE....Chocolate chiffon, coconut pecan buttercream.

SIGNATURE

6"-\$32.95 • 9"-\$40.95 • 12"-\$62.95 • ½ sheet \$79.95 • Full Sheet \$140.95

CASSATTA TORTE...Rich pastry cream, kiwi and fresh berries between layers of vanilla chiffon and vanilla butter cream.
FLOURLESS ALMOND CONFETTE...*Flourless almond cake, Italian mascarpone Chambord mousse and fresh berries.*
TIRAMISU...Coffee scented chiffon filled with sweetened Espresso Mascarpone then wrapped in a chocolate band and topped with imported chocolate curls
STRAWBERRY AMARETTO... *Vanilla chiffon, amaretto laced pastry cream and fresh strawberries, covered in vanilla buttercream.*
GIANDUJA (JON-DOO-YA)...Italian hazelnut infused chocolate ganache, chocolate mousse, chocolate chiffon, hazelnut toffee crust covered in fresh whipped Chantilly cream.

We Do Wedding Cakes

Call our Carry-out to inquire about our fabulous Wedding Cakes
248-360-4150 Ask to sample our Raspberry Blanc – our best seller!!

BASIC PRICING \$3.25-\$3.75 per person

*Back-up cakes available. Price does not include delivery, set up, deposit or rental of specialty stands and cake boards.

DON'T FORGET TO CHECK FOR OUR SPECIAL HOLIDAY MENUS THROUGHOUT THE YEAR

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