

It's a Matter of Taste

2323 Union Lake Road Commerce, Michigan 48382
248.360.4150 Hours: 10 am—8 pm Monday—Saturday

2017 Holiday Catering Menu

**ALL HOLIDAY ORDERS & ANY ORDER CHANGES MUST BE COMPLETED BY MONDAY,
DECEMBER 18th, BY NOON**

No food items will be sent out Hot unless arranged in advanced by Carryout Staff

SPREADS & SALSAS

Avocado salsa...\$9.95 lb.
Housemade salsa fresca...\$6.95 lb.
Hot artichoke crab dip...\$8.95 lb.
Sundried tomato spread...\$7.95 lb.
Cheesy onion soufflé...\$7.95 lb.
Artichoke chile dip...\$8.95 lb.

SALADS

Small serves 6—8, Large serves 10-15, Substantial Large 15-20 (\$10 additional)
With Chicken small \$7 Large \$11 Sub. \$14

House Salad...apples, toasted hazelnuts, dried cranberries, shredded carrots & white cheddar with housemade raspberry vinaigrette. *Sm. \$27.95 Lg. \$34.95*
Traditional Caesar...crisp romaine, aged parmesan cheese, handmade croutons & our housemade caesar dressing. *Sm. \$25.95 Lg. \$32.95*
Venetian Salad...assorted greens, artichokes, roma tomato, bermuda onion, chevre cheese & toasted pine nuts with housemade balsamic vinaigrette. *Sm. \$27.95 Lg. \$34.95*
Harvest...goat cheese, roasted pecans, fried sweet potatoes, spicy bacon & apple butter vinaigrette. *Sm. \$27.95 Lg. \$34.95*
Marinated Salad...English cucumbers, fresh mozzarella, artichokes, onion & roma tomato in champagne basil vinaigrette. *Sm. \$32.95 Lg. \$42.95*
Wild Rice Salad...apple slivers, red bell pepper, walnuts & cider sage vinaigrette. *Sm. \$29.95 Lg. \$39.95*
Caesar Pasta Salad...fusili pasta, romaine, fresh tomato, bermuda onion, handmade croutons & housemade caesar dressing. *Sm. \$27.95 Lg. \$34.95*
Mediterranean Orzo Pasta Salad...orzo with kalamata olives, trio of peppers, onions, capers, feta & artichokes. *Sm. \$29.95 Lg. 39.95*
Waldorf Chicken Salad...\$9.00 lb.

COLD APPETIZERS

ARRANGED ON A TRAY ADD \$3.00, GARNISHED ADD ADDITONAL \$3.00,
BY THE DOZEN ITEMS WITH ** REQUIRE A 2 DOZEN MINIMUM

Artichoke & Crab Tarts...\$15.95 dozen** (unassembled 12/23 & 12/24)
Chilled Jumbo Poached Shrimp...with housemade cocktail sauce \$45.00 Platter of 3 dozen or \$69.95 for 5 dozen, \$13.95 per additional dozen**
Eggplant Caponata Bruchetta...with chevre cheese \$13.95 dozen** (not available on 12/24)

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

Grilled Chicken Pesto Baguette Canapé...\$16.95 dozen** (not available on 12/24)

Waldorf Chicken Tartlets...\$14.95 dozen** (unassembled 12/23 & 12/24)

Prosciutto & Asparagus Wraps...\$14.95 dozen**

Smoked Salmon Canapés...with capers, cream cheese & diced onion \$17.95 dozen**(not available 12/24)

Ahi Tuna Skewers...pan seared, served with ginger soy dipping sauce & wasabi \$18.95 dozen**

Mozzarella Skewers...kalamata olive, mozzarella, artichoke, grape tomato, & cheese tortellini

\$16.95 dozen. Served on a tray**

Mediterranean Orzo Shots... a blend of orzo pasta, artichokes, feta, kalamata olives & peppers tossed in cumin vinaigrette.

\$14.95 dozen**(not available 12/24)

Shrimp Shots...cocktail shrimp in shot glasses with a spicy Bloody Mary Sauce. \$18.95 dozen** (not available 12/24)

Wild Mushroom with Chevre Baguettes...\$14.95 dozen** (not available 12/24)

Goat Cheese and Roasted Red Peppers on Mini Ciabatta Bread...\$19.95 dozen** (not available 12/24)

HOT APPETIZERS

BY THE DOZEN ITEMS WITH ** REQUIRE A 2 DOZEN MINIMUM

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

Petite Salmon & Crab Cakes...with caper remoulade \$16.95 dozen** (not available 12/24)

Shrimp & Crab Pillows...with red peppers & fresh dill baked in golden puff pastry \$14.95 dozen

Wild Mushroom Gruyere Crustades...\$14.95 dozen**

Coconut Chicken...with apricot ginger dipping sauce \$15.95 lb. (7-10 pcs. lb)(2 lb Minimum)**

Coconut Shrimp...with apricot ginger dipping sauce \$18.95 dozen**

Italian Sausage Empanadas...with asiago cheese & roasted peppers \$14.95 dozen**

Vegetarian Springrolls...handmade with raspberry honey mustard sauce \$14.95 dozen**

Focaccia...italian flatbread baked with fresh tomato, artichokes, imported olives, sundried tomato &

basil \$6.95-7.95 each bake & cut into 6-8 slices

Olive Parmesan Bruchetta...\$13.95 dozen**

Quesadilla....with onion, bell pepper, pepper jack & cilantro. Your choice of Chicken, Rock Shrimp, or

Vegetable \$14.95 dozen**

Thai Chicken Satay...ginger & lemongrass chicken skewers with sweet & spicy dipping sauce.

\$15.95 dozen**

Beef Satay...sirloin strips with peanut dipping sauce \$15.95 dozen**

Tenderloin Mushroom Puff...beef tenderloin & mushroom duxelle in puff pastry \$16.95 dozen**(not

available 12/24)

Prosciutto & Asiago Cheese Pinwheels...rolled in a puff pastry \$13.95 dozen**

Cheesy Onion & Cayenne Baguette...caramelized vidalia onion & parmesan on baguette. \$12.95 dozen**

BRUNCH ITEMS

Milanese Torte...layers of ham, spinach, egg, roma tomato & baby swiss baked in a puff pastry crust.

Serves 10-12 \$42.95

Quiche...made from scratch! Your choice of lorraine, vegetarian, ham & spinach, turkey & broccoli or

choose your own fillings. Serves 4-6 \$14.95

Frittata...italian style crust less quiche. Choose from artichoke, fresh tomato, basil & goat cheese /

mushroom scallion, sundried tomato & fontina / fennel, sausage, roasted red pepper, spinach &

mozzarella. Serves 10-12 \$26.95

Small Brie is 4" Large Brie is 6"-7"

Cranberry & Pecan Brie...with honey & brown sugar. Sm. \$18.95 Lg. \$34.95

Brie Wreath...hazelnut apricot housemade bread w/ brie tucked in the middle. Sm. \$24.95 Lg. \$39.95

Hazelnut Apricot Brie wrapped in phyllo pastry. Sm. \$18.95 Large \$34.95

Muffins or Scones...your choice by the dozen. Minis \$8.95 Large \$18.95 (2 dozen minium)

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PLATTER PRESENTATIONS

Spread Tray...whipped cream cheese with sundried tomato, garlic & scallions. Served with New York flatbreads & crackers. Med. \$28.95 Lg. \$36.95

Cheese Selection...domestic & imported cheeses arranged with california grapes to include 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...an elegant arrangement of the season's finest fresh fruit 12" Tray \$29.95, 16" Tray \$59.95, 18" Tray \$79.95

Garden Crudit ...an array of seasonal fresh vegetables served with garlic herb & buttermilk dipping sauce. 12" Tray \$29.95, 16" Tray \$45.95, 18" Tray \$59.95

Lavosh Pinwheel Roulades...kalamata olives, black forest ham, artichoke & herb cream cheese wrapped in fresh lavosh. \$49.95 (5 dozen on a platter)

Roast Tenderloin Platter...sliced thin & arranged over grilled vegetables. Accompanied by petite rolls & housemade horsey & rouille sauce. \$175.95 , Double Tenderloin \$275.95

Antipasta Platter...assorted Italian lunch meats and cheeses, peppers, artichokes, green olives & tomatoes...Med \$84.95 and Large \$99.95(not available 12/24)

Ahi Tuna Platter...thinly sliced rare medallions over Thai capellini pasta with straw mushrooms, napa cabbage, cilantro, chilies & spicy ginger soy dipping sauce & wasabi. Med. \$69.95, Lg. \$89.95

Peppered Smoked Salmon Platter...served over artichoke & feta salsa. \$99.95

Caesar Skewer Platter...mixture of chicken & beef skewers with romaine, grape tomatoes & side of housemade caesar dressing. \$59.95 3 dozen per platter.

Spicy Grilled Shrimp ...served with a watermelon salsa, coconut milk and lime juice. \$69.95 5 dozen tray

<u>Dressing's \$7.95 lb.</u>	<u>Sauces</u>	<u>16 oz.</u>	<u>32 oz.</u>
Raspberry Vinaigrette	Wild Mushroom & Peppercorn	\$12.95	\$24.95
Caesar	Lemon Basil Cream	\$8.95	\$16.95
Balsamic Vinaigrette	Marinara	\$6.95	\$12.95
White Balsamic Vinaigrette	Palomino (marinara & cream)	\$6.95	\$12.95
Apple Butter Vinaigrette			

BREAD & BUTTER

Dinner Rolls...\$6.95 per dozen
Baguettes...\$3.50 each
Whipped Butter Bowls...\$3.50 each

PETITE SANDWICHES

May be arranged on trays and garnished for an additional \$3 per tray

Chicken Lavosh... broccoli, havarti cheese, romaine & rosemary mayonnaise. Half \$3.95, Lg. \$7.95

Ham Lavosh...with havarti & spicy honey cup mustard. Half \$3.95, Lg. \$7.95

Turkey Club Lavosh...fresh roast turkey breast, baby swiss, romaine, bermuda onion & country bacon. Half \$3.95, Lg. \$7.95

Beef Tenderloin Lavosh...with watercress, roasted red bell peppers, bermuda onion & horseradish cream. Half \$6.50 Large \$12.95

ENTREES

NOTE: MINIMUM ORDER MAY BE REQUIRED

(NOTE: INDIVIDUAL ENTREES WILL NOT BE AVAILABLE TO ORDER 12/23 & 12/24)

Chicken Florentine...stuffed w/ spinach, ricotta & fresh basil, w/ lemon garlic white wine sauce \$8.95ea.

Chicken Saltimbocca...boneless breast saut ed with prosciutto, lemon & fresh sage. \$7.95 each

Chicken en Phyllo...w/ mushrooms, roasted peppers & herbed cream cheese wrapped in golden phyllo dough. \$7.95 each, \$4.50 each half size

Chicken Carciofi...with artichokes, prosciutto, capers, lemon & garlic. \$7.95

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- Hazelnut Chicken...with cranberry port wine reduction sauce. \$7.95
 Wild Thing Chicken...sautéed chicken in sherry cream with a blend of wild forest mushrooms. \$8.95
 Pan Roasted Salmon... with capers, lemon & garlic. \$9.95 serving
 Chicken Spedini...stuffed with roma tomato & asiago in a light italian breading. Baked & served with fresh marinara. \$7.95 - 2 pc. Serving
 Veal Scaloppini...lemon garlic butter sauce with gulf shrimp, prosciutto & capers. \$15.95 2 pc. Serving

Group Portions

- Roast Beef Tenderloin...with Chausser peppercorn mushroom reduction sauce. Available oven ready or rare roasted medallions for reheating. \$155.95 Whole.
 Roast Turkey Breast...boneless, stuffed with pancetta sage bread stuffing with housemade gravy. Available oven ready or precooked & sliced. \$54.95 serves 6-8
 Honey Thyme Roast Pork Loin...served with a port wine reduction sauce with apples & lingonberries. Available oven ready or precooked & sliced. \$89.95 serves 10-12
 Roast Pork Loin...stuffed with handmade sausage, spinach & roasted peppers with a marsala mushroom sauce. Available pre cooked & sliced or oven ready. \$89.95 serves 10-12
 Side of Salmon...marinated filet stuffed with avocado, roma tomato, leeks & shiitake mushrooms (oven ready only). \$89.95

PASTAS

Note: All pastas can be ordered without meat (Sm. 6-8 ppl. Lg. 10-12 ppl.)

- Penne With Tenderloin...penne pasta with beef tenderloin tips, mushrooms, onions & sour cream chive sauce. Sm. 34.95, Lg. \$59.95
 It's A Matter of Taste Pasta...light & flavorful blend of pasta shells, grilled chicken, asparagus, roasted peppers, fresh basil & garlic in a seasoned asiago cheese broth. Sm. \$34.95, Lg. \$54.95
 Bowtie Pasta...with broccoli, bermuda onion, asiago, roasted pine nuts & grilled chicken. Sm. \$34.95, Lg. \$54.95
 Lasagna...housemade pasta with your choice of Bolognese, Vegetable or Chicken & Italian cheeses. Sm. \$34.95, Lg. \$59.95 Note: 3 day notice required
 Cheese Tortellini...with fresh basil & mushroom marinara, asiago cheese or palomino sauce. Sm. \$34.95, Lg. \$54.95
 Chicken & Artichoke...bowtie pasta with chicken, artichokes, sundried tomato & lemon basil cream sauce. Sm. \$34.95, Lg. \$54.95
 Spa Pasta...shiitake mushrooms, roasted peppers & parmesan in a sauce of lemon, garlic, olive oil & chives. Sm. \$29.95, Lg. \$39.95
 Spa Orchiette Paste...with grilled button, portabella & shiitake mushrooms, in a light lemon, herb & olive oil infusion. Small \$29.95 Large \$39.95
 Macaroni and Cheese...pasta w/ Fontina, asiago, parmesan, & boursin cheese with cream . Small \$34.95 Large \$45.95

SIDE DISHES

- *Minimum Order May Be Required (Sm. 6-8 ppl. Large 10-15ppl.)
 Garlic Parmesan Mashed Potatoes...Sm. \$15.95, Lg. \$25.95
 Potatoes Gruyere...thinly sliced & baked with black pepper, cream & imported gruyere cheese. Sm. \$18.95, Lg. \$29.95 or \$3.50 each
 Roast Butternut Squash... glazed with Grand Marnier & pecans. \$9.00 lb.
 Asparagus...with mushrooms, red peppers, garlic & basil. \$9.00 lb.
 Orzo Pasta & Basmati Rice... parmesan & roma tomatoes & finely diced broccoli. Sm. \$19.95, Lg.\$29.95
 Green Beans....with pine nuts & shallots. \$9.00 lb.
 Brussels Sprouts...tossed with lemon, garlic, almonds & gorgonzola. \$9.00 lb.

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DESSERTS
CHEESE CAKES

(6" \$19.95 10" \$32.95) (3 days notice required)

Eggnog...garnished with cinnamon and white chocolate drizzle.
Pumpkin Cheesecake...garnished with cinnamon chantilly and toasted pecans.
New York Style...with fresh fruit

NOTE: Minimum order one dozen of each selection totaling 2 dozen. When ordering miniature pastries, you will receive a balanced selection of that tier. If ordering specific selections there will be a minimum order of one dozen of each selection.

TIER I.... \$10.95 DOZEN ASSORTED

White Chocolate Dried Cranberry Drops
Caramel Pecan Squares
Chocolate Coconut Clusters
Coconut Lime Bars
Magic Bars
Double Fudge Brownies
Raspberry Linzer
Pumpkin Bars

TIER II....\$14.95 DOZEN ASSORTED

(*Requires minimum of 2 dozen)
Mini Canolis
Carrot Cake Bites*
Mini Mousse Cups
White Chocolate Truffles with Pistachios*
Chocolate Dipped Strawberries (\$18 a dz.)
Key Lime Tarts*
Espresso Panna Catta Shots*
Fresh Fruit Tarts*
Chocolate Covered Cheesecake Bites*
Dark Chocolate Truffles in Coco Powder*
Chocolate covered Oreos (\$18 a dz.)

TARTS & FLANS

Pumpkin Pie...\$10.95
Fresh Fruit Flan...sweet pastry crust, rich pastry cream & fresh fruit. \$29.95
Cinnamon Whipped Chantilly Cream...\$4.95—16 oz.

PAN DESSERTS

(Small serves 6—8 \$18.95, Large serves 10-12 \$26.95 Individual Serving \$3.75 each)

Spa Apple Crisp...michigan apples baked with cinnamon & clove topped with old fashioned oatmeal streusel
Creamiest Rice Pudding...with New England dried cranberries & cinnamon.
Classic Bread Pudding...served with crème anglais

HOLIDAY FAVORITES

Large Assorted Dessert Bars...\$2.25 ea.
Large Assorted House made Cookies...\$2.25-2.50 ea.
Pumpkin & White Chocolate Macadamia Nut Cookies... \$1.95 ea.
Chocolate Yule Log...chocolate chiffon spread with housemade chocolate mousse decorated with meringue mushrooms & holly leaves. \$54.95

OUR Famous TORTES

6" - \$21.95 9" - \$32.95 12" - \$52.95 Half Sheet - \$72.95 Full Sheet - \$132.95

Raspberry Blanc...vanilla chiffon with white chocolate & raspberry mousse, vanilla buttercream, white chocolate curls & fresh raspberries.

Black & White...chocolate & vanilla chiffon with white & dark chocolate mousse, vanilla buttercream, covered in white & dark chocolate curls.

Alpine...chocolate chiffon with white chocolate mousse, vanilla buttercream & white chocolate curls.

Chocolate Raspberry...chocolate chiffon, raspberry & dark chocolate mousse, chocolate buttercream, chocolate curls & raspberries.

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Specialty

6" \$25.95 – 9" \$36.95 – 12" \$55.95

Classic Carrot Cake...rich cream cheese icing & toasted walnuts

Chocolate Gateau...Decadent chocolate cake, covered in dark chocolate ganache drizzled with 3 important chocolates

Gianduja...Italian hazelnut infused chocolate ganache, chocolate mousse, chocolate chiffon, hazelnut toffee crust covered in fresh whipped chantilly cream

OUR SIGNATURE TORTES

(6"-\$32.95 9" - \$40.95 12" - 62.95)

(Other sizes available upon request)

Cassada Torte (Aimee Cake)...rich pastry cream, kiwi & fresh berries between layers of vanilla chiffon & rich pastry cream with handmade buttercream.

Flourless Almond Confetti...flourless almond cake, Italian mascarpone chambord mousse & fresh berries.

Holiday order information: (No orders will be sent out HOT Dec. 24th)

All Holiday Orders (and any order changes) Must Be Completed By Monday, Dec. 18th by 12:00 pm.

Thank you for considering It's a Matter of taste for your holiday event. To help us help you, please read the following:

Please call us with your selections, date & time of event & let us help you with quantities...

- Order as far in advance as possible to insure availability
 - First and Last Name must be on your order
 - Phone number you can be reached at during business hours
 - Have number of guests ready, so we can help with quantities
- Please pickup your order on time & stick to it as orders are prepared by pickup time
- With large orders, call us when you are on your way so we can double check before you arrive
- When ordering food to be eaten on Sunday, ALWAYS notify us. Since the pick-up will be Saturday we need to write order correctly (i.e. toppings on the side, sauces on side)

Most important, we wish you all the very best holiday season ever!

It's a Matter of Taste Management and Staff.

Did you know...we have a private dining room that seats up to 18 for your next intimate event? For larger events up to 200, ask about our banquet facility. We assure you you'll have an enjoyable evening!

You may view ALL menus online at matteroftaste.net

Call us at 248.360.4150 for information

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