

It's A Matter Of Taste, inc.

Banquet Events. matteroftaste.net . Est. 1990

Plated Menu 2023

Includes rolls, whipped butter, coffee & tea.

Entrees (Choice of two \$45 per person)

- Chicken Spiedini *stuffed with roma tomato, asiago & Sicilian crumbs. Marinara sauce*
Chicken Picatta *lemon, garlic, white wine, capers & artichokes*
Chicken Marsala *mushrooms, marsala, fresh basil*
Chicken Parmesan *topped with basil marinara & mozzarella*
Chicken Florentine *with spinach, ricotta & fontina. Lemon, garlic & white wine sauce*
Honey Thyme Roasted Pork Loin
Peppercorn & Rosemary Roasted Pork loin, *marsala mushroom jus*
*Filet Mignon *with a madeira wine, green peppercorn & morel mushroom sauce* (add \$5.00)
*Prime Rib, *cracked Pepper & Rosemary crust, chianti au jus* (add \$5.00)
*Grilled Salmon *with a lemon caper beurre blanc, spinach chiffonade & tomato concasse* (add \$4.00)
*Ginger, Soy & Sesame Salmon *with a sweet & spicy Asian chile glaze* (add \$4.00)
Pan Seared Grouper, *lemon caper beurre blanc with spinach chiffonade & tomato concasse* (add \$4.00)

Starch Selections (choice of one for each entrée selection)

- Buttermilk Whipped Potatoes
Asiago Pappardelle
Garlic Rosemary Roasted Yukon Potato
Rice & Orzo pasta blend *with parsley & parmesan*
Rice & Wild Rice blend *with or without orzo*
Redskin Potatoes *with butter & chives*

Vegetable Selections (choice of one)

- Green Beans *with pine nuts & fresh basil*
Garden Beans *with salted butter, shallots & toasted almonds*
Snap Peas & Baby carrots, *garlic olive oil & basil*
Buttered Broccoli *parmesan & breadcrumb gratin*
Roasted Asparagus & Baby Carrots

Salad Course Selections (choice of one)

- House Greens *with apples, dried cranberries, toasted hazelnuts, white cheddar & raspberry vinaigrette*
*Classic Caesar, *croutons & parmesan*
Mixed Greens, *cucumber, carrot, artichokes, tomato, shaved red onion, red wine vinaigrette.*

Soup Course \$5.95 per person additional (\$3.95 in lieu of salad)

Pasta Fagioli *pasta, bean, hearty tomato broth*

Stracciatella *rich broth, ditalini pasta, egg, parmesan* **or** Minestrone

Pasta Course \$6.95 per person additional

- Pasta shells *with asparagus & roasted peppers in an asiago broth*
Farfalle pasta *with artichokes & sundried tomato in a lemon basil cream*
Penne *with basil marinara & parmesan*
Bowtie *with Palomino or Vodka sauce*
Choice of Pasta *with our amazing bolognese sauce* (add \$2.50)
Tortellini *with any above sauce* (add \$1.50)

22% taxable service fee and 6% sales tax in addition

- *Items may be cooked to your specification.*
- *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Contact Lisa M. Banquet Manager 248.360.4150
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