

Buffet Selections

Our most popular buffets! Feel free to mix and match any items and contact us for a custom price quote.

LEMON CAPER CHICKEN

Caesar Salad

Chopped romaine, fresh croutons and Parmesan tossed in our house Caesar dressing

Dinner Rolls

With wrapped butter chips

Green Beans

Freshly steamed and seasoned

Roasted Baby Red Potatoes

Tossed in olive oil and Chef Matt's seasoning blend

Lemon Caper Chicken

Grilled marinated chicken breast in a light lemon caper sauce

BBQ PULLED PORK

Sweet & Sour Cole Slaw & Creamy Dijon Potato Salad

BBQ Beans

Baked fresh in house with chopped pulled pork

Cheesy Corn

Whole kernel corn, red bell peppers and fresh jalapenos baked in a slightly spicy cheese sauce

Pulled Pork

Hand pulled and lightly tossed with our house BBQ sauce
Slider buns, pickles, mild and spicy BBQ sauce on the side

TACO/NACHO BAR

Ground Beef, Chipotle Chicken, Flour and Corn Tortillas, Mexican Rice, Black Beans,
Tortilla Chips, Queso Dip, Smoked Salsa

Toppings include Pepperjack cheese, lettuce, pico de gallo, sour cream,
fresh lime wedges, pickled jalapenos and red chili aioli

www.matthewcaters.com | 816-287-4770 | cater.matthews@gmail.com

Prices are subject to change. Applicable staffing fees may apply.



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PASTA BAR I

Caesar Salad

Chopped romaine, fresh croutons and Parmesan tossed in our house Caesar dressing

Dinner Rolls

With wrapped butter chips

Smoked Red Pepper Pasta

Our signature pasta! Penne pasta, red peppers, peas and red onions tossed in a creamy smoked red pepper sauce

Loaded Mac & Cheese

Macaroni shell pasta, smoked ham and bacon tossed in our three cheese sauce
Topped with toasted bread crumbs and green onions

Green Olive Spaghetti

Scratch spaghetti sauce slow simmered with ground beef, Italian sausage, mushrooms and green olives

PASTA BAR II

Italian Salad

Chopped romaine, artichoke hearts, pimentos, Parmesan, red onions and black olives tossed with a red wine vinaigrette

Dinner Rolls

With wrapped butter chips

Smoked Red Pepper Pasta

Our signature pasta! Penne pasta, red peppers, peas and red onions tossed in a creamy smoked red pepper sauce

Three Cheese Tortellini

Tossed in a tomato basil sauce with Parmesan

Steak Rigatoni

Marinated steak, sautéed mushrooms, red onions and tomatoes tossed in a creamy garlic sauce and topped with crumbled blue cheese and toasted bread crumbs

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CHICKEN MARSALA

House Salad

Mixed greens tossed with shredded cheddar jack cheese, carrots, cherry tomatoes, red onions, fresh croutons and your choice of two dressings

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Garlic Mashed Potatoes

Made fresh for every event!

Chicken Marsala

Grilled marinated chicken breasts in a mushroom Marsala wine sauce

BBQ BRISKET + PORK

Sweet & Sour Cole Slaw & Creamy Dijon Potato Salad

BBQ Beans

Baked fresh in house with chopped pulled pork

Cheesy Corn

Whole kernel corn, red bell peppers and fresh jalapenos baked in a slightly spicy cheese sauce

Pulled Pork

Hand pulled and lightly tossed with our house BBQ sauce

Sliced BBQ Brisket

Slow smoked and sliced

Slider buns, pickles, mild and spicy BBQ sauce on the side

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SOUTHERN CREOLE

Red Beans & Rice

Slow simmered with andouille sausage

Sautéed Vegetable Medley

Zucchini, yellow squash, red onion and mushrooms

Creamy Cajun Pasta

Penne pasta, red and green bell peppers, tomatoes, parsley in a creamy Cajun sauce

Shrimp Étouffée

Steamed jasmine rice on the side

MUSHROOM ARTICHOKE CHICKEN

Raspberry Spinach Salad

Baby spinach, candied walnuts, feta cheese, red onions and dried cranberries tossed in a raspberry vinaigrette

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Roasted Red Potatoes

Tossed in olive oil and Chef Matt's seasoning blend

Mushroom Artichoke Chicken

Marinated and grilled chicken breast in olive oil and Italian spices, topped with a creamy lemon mushroom artichoke sauce



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CHICKEN PARMESAN

Caesar Salad

Chopped romaine, fresh croutons and Parmesan tossed in our house Caesar dressing

Dinner Rolls

With wrapped butter chips

Roasted Broccoli

Tossed in a garlic infused olive oil

Pesto Cheese Tortellini

Tri-color three cheese tortellini tossed in a basil pesto alfredo sauce with lemon juice, white wine and garlic

Chicken Parmesan

Hand-breaded, topped with melted mozzarella and served over a fresh tomato basil sauce

CHICKEN FRIED CHICKEN

House Salad

Mixed greens tossed with shredded cheddar jack cheese, carrots, cherry tomatoes, red onions, fresh croutons and your choice of two dressings

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Garlic Mashed Potatoes

Made fresh for every event!

Chicken Fried Chicken

Hand-breaded chicken breast in a buttermilk brine. Served with white country gravy



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PORK TENDERLOIN + MUSHROOM ARTICHOKE CHICKEN

Raspberry Spinach Salad

Baby spinach, candied walnuts, feta cheese, red onions and dried cranberries tossed in a raspberry vinaigrette

Dinner Rolls

With wrapped butter chips

Green Beans

Sautéed with diced bacon and onion

Roasted Red Potatoes

Tossed in olive oil and Chef Matt's seasoning blend

Honey Garlic Pork Tenderloin

Lightly smoked and grilled, sliced and topped with caramelized onions

Mushroom Artichoke Chicken

Marinated and grilled chicken breast in olive oil and Italian spices, topped with a creamy mushroom artichoke sauce with fresh lemon

STEAK + CAPER CHICKEN

House Salad

Mixed greens tossed with shredded cheddar jack cheese, carrots, cherry tomatoes, red onions, fresh croutons and your choice of two dressings

Dinner Rolls

With wrapped butter chips

Roasted Vegetable Medley

Cauliflower, broccoli, cherry tomatoes

Garlic Mashed Potatoes

Made fresh for every event!

Lemon Caper Chicken

Grilled marinated chicken breast in a light lemon caper sauce

Steak Demi Glace

Sliced bistro filet covered in our mushroom red wine demi glace

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