

It's A Matter Of Taste, inc.

Banquet Events. matteroftaste.net . Est. 1990

Buffet Shower Package \$44/ person

Includes rolls, whipped butter, coffee & tea, lemonade, iced tea & Custom Shower Torte

House Greens

with apples, dried cranberries, toasted hazelnuts, white cheddar & raspberry vinaigrette

Fresh Fruit Salad

or

Marinated Salad

with cucumber, artichokes, grape tomato, fresh mozzarella and red onion in a champagne basil vinaigrette

Chicken Entrée choice of one

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*

Pasta Selection choice of one

Pasta shells *with asparagus & roasted peppers in an asiago broth*

Farfalle *pasta with artichokes & sundried tomato in a lemon basil cream*

Baked Penne *with marinara, mozzarella, asiago & parmesan (Buffet only)*

Penne *with basil marinara & parmesan*

Bowtie *with Palomino or Vodka sauce*

Vegetable Selection choice of one

Green Beans *with pine nuts & fresh basil*

Garden Beans *with salted butter, shallots & toasted almonds*

Buttered Broccoli *parmesan & breadcrumb gratin*

Optional Entrees

*Filet Mignon, *madeira wine, green peppercorn & morel mushroom sauce (add \$5.00)*

*Grilled Salmon, *lemon caper beurre blanc, spinach chiffonade & tomato concasse (add \$4.00)*

*Ginger, Soy & Sesame Salmon, *sweet & spicy Asian chile glaze (add \$4.00)*

Mimosa Bar \$8 additional per person

assorted berries, watermelon and cider (seasonal)

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

*Items may be cooked to 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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