

# It's A Matter Of Taste, inc.

Banquet Events. matteroftaste.net . Est. 1990

## **Family Style 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, *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 )*

Pan Seared Grouper, *lemon caper beurre blanc with spinach chiffonade & tomato concasse (add \$4.00 )*

### **Starch Selections (choice of one for each entree )**

Buttermilk Whipped Potatoes *(a Family style favorite )*

Asiago Pappardelle Pasta *(a Family style favorite)*

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 *(add \$2.50/ person)*

### **Salad Course Selections (choice of one )**

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

Classical Caesar *croutons & parmesan*

Mixed Greens, *cucumber, carrot, artichokes, tomato, shaved red onion, red wine vinaigrette.*

### **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)*

### **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*

Minestrone

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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