

St. Matthews Catering
A Kroger Corporation
4176 Westport Road – Louisville, KY 40207
502-893-2461

Breakfast Buffets

Breakfast buffets include disposable plates, dinnerware, napkins, and cups.

Continental

Assorted Baked Goods
(Danish, Turnovers, Scones, and Donuts)
Fresh Fruit Tray
Assorted Fruit Juices
John Conti Coffee
\$6.00 per person

Traditional

Scrambled Eggs
Bacon or Sausage
Biscuits with Butter and Jellies
Assorted Fruit Juices
John Conti Coffee
\$8.00 per person

Casserole

Breakfast Casserole
(Sausage, Potato, Egg, Onion, Cheddar Cheese)
French Toast Casserole
Assorted Fruit Yogurts
Assorted Fruit Juices
John Conti Coffee
\$8.00 per person

Southwestern

Breakfast Burrito
Fried Potatoes with Onions
Fruit Salad
Assorted Fruit Juices
John Conti Coffee
\$9.00 per person

Sandwich

Breakfast Sandwich with Bacon or Sausage
Egg and Cheese
on English Muffin or Croissant
Hash Brown Casserole
Fresh Baked Fruit Turnovers
Assorted Fruit Juices
John Conti Coffee
\$9.00 per person

Omelet

Mini Cheese Omelets
Biscuits with Butter and Jellies
Hash Browns
Bacon Strips
Assorted Fruit Juices
John Conti Coffee
\$11.00 per person

Country Ham

Country Ham on Biscuits
Cheese Grits
Cinnamon Apples
Whole Fruits
Fried Potatoes with Onions
Assorted Fruit Juices
John Conti Coffee
\$12.00 per person

High Tea

Mini Hot Browns
Fresh Fruit Tray
Assorted Scones with Honey and Jams
Assorted Finger Sandwiches
Assorted Bar Desserts
Variety of Teas
\$12.00 per person

Prices are subject to change without notice.

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A' la Carte Breakfast

Cold Offerings

Mini Strudels.....\$.65 each
House-Made Granola Bars.....\$.75 each
Assorted Donuts.....\$1.00 each
Whole Fruits.....\$.75 each
Croissants with Jellies.....\$1.25 each
Assorted Danish.....\$1.25 each
Assorted Large Muffins.....\$1.25 each
Cinnamon Rolls..... \$1.25 each
Assorted Fruit Yogurts.....\$1.00 each
Assorted Bagels (with Cream Cheese).....\$1.25 each
Turnovers.....\$1.25 each
(Apple, Cherry, Blueberry)
Scones.....\$1.25 each
(Apple Cinnamon, Blueberry, Cranberry Orange,
and White Chocolate Raspberry)
Breakfast Breads.....\$1.50 per person
(Lemon-Poppy Seed, Banana, and Pumpkin)
Fresh Fruit Tray.....\$2.25 per person
Smoked Salmon Platter.....\$7.00 per person
(with Chopped Red Onion, Cream Cheese, and Bagels)
Milk.....\$.75 each
Assorted Fruit Juices.....\$.75 each
Vegetable Juice.....\$.75 each

Hot Offerings

Biscuits with Butter and Jellies.....\$.75 each
Cinnamon Raisin Biscuits.....\$1.00 each
Cheese Grits.....\$1.00 per person
Shredded Hash Browns.....\$1.25 per person
Scrambled Eggs.....\$1.50 per person
Bacon.....\$1.75 per person
Maple Sausage Links.....\$1.75 per person
Spiced Sausage Patties.....\$1.75 per person
Mini Cheese Omelets.....\$1.75 each
Hash Brown Casserole.....\$2.00 per person
Biscuit with Sausage Gravy.....\$2.00 per person
Cinnamon Fried Apples.....\$2.00 per person
Frittata with Vegetables.....\$2.25 per person
(with Sour Cream and Salsa)
Pancakes with Syrup.....\$2.25 per person
French Toast Casserole.....\$2.25 per person
Belgium Waffles with Syrup.....\$2.25 per person
Assorted Breakfast Quiche.....\$2.50 per person
Breakfast Burritos.....\$2.75 each
Breakfast Sandwiches.....\$2.75 each
(with Egg and Cheese, Bacon or Sausage,
on English Muffin or Croissant)
Country Ham and Biscuits.....\$3.00 each
Brown Sugar Ham Steak.....\$3.00 per person
Breakfast Casserole.....\$3.25 per person
Fried Country Ham.....\$3.50 per person
Hot Apple Cider (Seasonal).....\$12.00 gallon
John Conti Coffee.....\$10.00 gallon

Disposable Plates, Dinnerware, and Napkins.....\$.75 per person

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Party Trays

Antipasto.....\$5.75 per person

This is a classic display featuring Italian meats and cheeses, marinated vegetables, and olives.

Appetizer Combination.....\$5.00 per person

A combination of roasted top round beef and cheddar cheese, brown sugar ham and Swiss cheese, herb roasted turkey breast and American cheese sandwiches on sub rolls, along with an assortment of freshly cut fruit and cheeses.

Carved Melon.....Melon based on market price. Fruit Salad.....\$2.00 per person

Custom designed carved melon, (Watermelon, Honeydew, or Cantaloupe) filled with fruit salad.

Cheese.....\$2.25 per person

Trays include cheddar, Swiss, pepper-jack, Munster, and Colby cheeses with cheese ball center. Trays are served with assorted crackers and garnish.

Derby City Onion Wheel.....\$5.00 per person

Our own creation of brown sugar ham, herb roasted turkey breast, Genoa salami, Swiss cheese, lettuce, and tomato on a large fresh baked onion loaf and drizzled with Italian vinaigrette.

Fiesta Roll-Up.....\$5.00 per person

Fiesta roll-ups are made from sliced ham, turkey, pepper-jack cheese, lettuce, tomato, and red bell pepper rolled in flavored tortillas and sliced. Southwestern sauce served on the side.

Fruit.....\$2.25 per person

Trays include freshly sliced honeydew, cantaloupe, oranges, red grapes, and green grapes. Seasonal: pineapple, strawberries, and watermelon. Fruit is served with a fruit dip.

Meat and Cheese.....\$7.50 per person

Your guests can build their own sandwich anyway they like. Trays include freshly sliced brown sugar ham, herb roasted turkey breast, roasted top round beef, Swiss, American, and Colby cheeses. Trays are served with mustard, mayonnaise, tomato, lettuce, pickles, onion, and an assorted breads and rolls.

Vegetable.....\$2.25 per person

Trays include freshly cut broccoli, cauliflower, carrots, celery, cherry tomatoes, cucumber, bell pepper, green onion, green olives, and sweet pickles. Vegetables are served with a ranch dipping sauce.

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Box Lunches

Standard Box.....\$4.95 each

Sandwiches are served with leaf lettuce, tomato, pickle, mayonnaise, and mustard on the side. This boxed lunch includes potato chips and 2 fresh baked chocolate chip cookies.

Your Choice of Bread:

Flavored Tortilla, Italian White Bread, Kaiser, Rye Bread, Sub Roll, or Whole-Wheat Bread

Your Choice of Cheese:

American, Cheddar, Colby, Swiss, Pepper-Jack, or Provolone

Your Choice of Meat:

Brown Sugar Ham, Garden Vegetable, Herb Roasted Turkey Breast, or Roasted Top Round Beef

Gourmet Box.....\$7.95 each

Sandwiches are served with leaf lettuce, tomato, pickle, mayonnaise, and mustard on the side.

Your Choice of Bread:

Croissant, Flavored Tortilla, Italian White Bread, Kaiser, Rye Bread, Sub Roll, or Whole-Wheat Bread

Your Choice of Cheese:

American, Cheddar, Colby, Swiss, Pepper-Jack, or Provolone

Your Choice of Meat:

4 Chicken Tenders, Brown Sugar Ham, Club, Derby City Chicken Salad, Fried Chicken Breast, Garden Vegetable, Herb Roasted Chicken Breast, Herb Roasted Turkey Breast, Italian Meats, Roasted Top Round Beef, or Tuna Salad,

Your Choice of 2 Sides:

Broccoli Salad, Celery and Carrot Sticks with Dip, Cucumber and Tomato Salad, Fruit Salad, Garden Pasta Salad, German Potato Salad, Home-Style Coleslaw, Honey-Mustard Potato Salad, Loaded Potato Salad, Macaroni Salad, Potato Chips, Tomato Mozzarella Salad, and Whole Fruit

Your Choice of 1 Dessert:

2 Fresh Baked Chocolate Lover Chunk Cookies or Powder Sugared Chocolate Brownie

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Sandwiches.....\$6.50 each

California Vegetable Wrap

Made with asparagus, tomato, alfalfa sprouts, avocado, shredded romaine lettuce and shredded carrot, sun-dried tomato mayonnaise served in a tomato wrap.

Chicken Caesar Wrap

Made with thinly sliced grilled chicken breast, shredded romaine lettuce, Caesar dressing, and Parmesan cheese served in a spinach wrap.

Chicken-Pesto Cordon Bleu

Made with grilled chicken breast, black forest ham, Swiss cheese, and creamy pesto aioli served on a croissant.

Tomato Mozzarella

Made with beefsteak tomato, roasted sweet red pepper, fresh basil, buffalo mozzarella, and aged balsamic vinaigrette served on a ciabatta roll.

Turkey Artichoke

Made with whole smoked turkey breast, spinach-artichoke spread, Asiago and Parmesan cheese, caramelized onion, and beefsteak tomato served on herb focaccia bread.

Turkey Bacon Wrap

Made with thinly sliced herb roasted turkey breast, cheddar cheese, hickory smoked bacon, shredded iceberg lettuce, and honey-mustard dressing served in a whole-wheat wrap.

Entrée Salad Selections.....\$7.25 each

Classic Chef

Salad consists of diced brown sugar ham and herb roasted turkey breast, shredded cheddar and mozzarella cheeses, diced hard-boiled egg, chopped bacon, tomato wedges, and fresh greens. Salads are served with a croissant and your choice of dressing.

Fried Chicken

Salad consists of sliced fried chicken tenders, sliced mushrooms and tomatoes, shredded mozzarella and cheddar cheese, and fresh greens. Salads are served with a croissant and your choice of dressing.

Southwestern

Salad consists of sliced grilled chicken, bell peppers, corn, black beans, red onion, diced tomatoes, Monterey Jack cheese, fresh greens, and crispy tortilla strips. Salads are served with a croissant and your choice of dressing.

Traditional Cobb

Salad consists of diced roasted chicken breast, Bleu cheese, chopped bacon and tomatoes, sliced avocado and hard-boiled egg, and fresh greens. Salads are served with a croissant and your choice of dressing.

Soups..... \$2.00 per cup.....\$4.00 per bowl

Beef and Vegetable, Cheddar Broccoli, Chicken Tortilla, Chicken Vegetable Noodle, Clam Chowder, Creamy Chicken and Wild Rice, Garden Vegetable, Gazpacho, Ham and Bean, Loaded Potato, Smokin' Stampede Chili

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Themed Buffets

Lunch (*served before 2 PM only*) \$11.95 per person. Dinner \$14.95 per person.

All themed buffets are preset, *no substitutions please.*

Buffets include John contea iced tea, John Conti coffee, disposable flatware, plates, napkins, and cups.

New Orleans (Mild or Hot)

Blackened Chicken
Sausage Jambalaya
Creole Corn
Mixed Greens with Ham Hock
Corn Bread
Bananas Foster Bread Pudding

Kentucky Proud

Fried Pork Chops w/ Cream or Pan Gravy
Hot Brown
Cheese Grits
Succotash
Fresh Baked Rolls with Butter
Blackberry Cobbler

Cold Lunch

Brown Sugar Ham, Herb Roasted Turkey Breast,
and Sliced Roasted Top Round Beef
Sliced American, Swiss, and Colby Cheese
Lettuce, Tomato, Onion, and Pickle
Assorted Breads
Honey-Mustard Potato Salad
Home-Style Coleslaw
Chocolate Fudge Brownies

Southern

Fried Chicken
Home-Style or Cajun Meatloaf
Mashed Potatoes and Gravy
Southern Green Beans
Biscuits with Butter
Peach Cobbler

Luau

Glazed Chicken with Pineapple Stuffing
Roasted Pulled Pork
Baked Sweet Potatoes with Honey and Butter
Steamed White Rice
Fresh Baked Rolls with Butter
Sliced Fresh Fruit Platter

Appetizer

Chicken Tenders
With BBQ and Honey-Mustard Sauce
Meatballs (BBQ, Italian, Jezebel, or Swedish)
Cheese Tray with Assorted Crackers
Chips and Dip
(Chex Mix, Potato with Onion Dip, and Tortilla with Salsa)
Fresh Fruit Tray with Cherry Fruit Dip
Vegetable Tray with Ranch Dip

Healthy Choice

Herb Roasted Chicken Breast
Long Grain and Wild Rice Pilaf
Steamed Vegetable Medley
Tossed Garden Salad (with Dressings)
Fresh Baked Rolls
Fresh Fruit Salad

Country

Beef Pot Roast in Pan Brown Gravy
Cooked with Potatoes, Carrots, and Onions
Oven Roasted Chicken Pieces
Turnips Greens with Ham Hock
Country Style Cornbread
Sweet Potato Casserole

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Themed Buffets Continued

Lunch (*served before 2 PM only*) \$11.95 per person. Dinner \$14.95 per person.

All themed buffets are preset, *no substitutions please*.

Buffets include John contea iced tea, John Conti coffee, disposable flatware, plates, napkins, and cups.

Italian Pasta

Lasagna (Beef, Chicken, or Vegetable)
Stuffed Shells with Marinara Sauce
Caesar Salad
Italian Green Beans
Garlic Bread
Cheesecake Bars

Mexican

Beef and Chicken Fajitas (Pre-Rolled)
Beef Tacos (with Lettuce, Tomato, and Cheese)
Sour Cream, Guacamole, Salsa, & Tortilla Chips
Refried Beans
Spanish Rice
Mexican Wedding Cookies

BBQ

Shredded BBQ Beef, Chicken, or Pork
Hamburger Buns
BBQ Baked Beans
Corn on the Cob with Butter (Seasonal)
Home-Style Coleslaw
Apple Cobbler

Fish Fry

Fried Cod or Catfish
White and Rye Bread, Ketchup and Tartar Sauce
Fried Potato Wedges
Home-Style Coleslaw
Macaroni and Cheese
Hushpuppies
Assorted Cookies

Italian Parmesan

Chicken Parmesan
Classic Italian Garden Salad
Vegetable Minestrone Soup
Yellow Squash and Zucchini Marinara
Crusty Bread with Butter
Tiramisu

Enchilada

Barbecue Beef Brisket Enchiladas
White Chicken Enchiladas
Rancheros Beans
White Steamed Mexican Rice
Sour Cream, Guacamole, Salsa, & Tortilla Chips
Roasted Pineapple and Puff Pastry Cobbler

Brat and Burger

Grilled Bratwurst
Grilled Hamburger
Hamburger and Hotdog Buns
Lettuce, Tomato, Pickle, Onion, Cheese,
Mayonnaise, Ketchup, and Mustard
Garden Pasta Salad
Honey-Mustard Potato Salad
Chocolate Fudge Brownies

Asian

Lemon Chicken
Mongolian Beef
Fried or Steamed Rice
Vegetable Egg Roll with Duck Sauce
Vegetable Lo Mein
Fortune Cookies

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Specialty Bars

Potato Bar.....\$7.50 per person

A hot baked potato bar with butter, sour cream, steamed broccoli, shredded cheddar, green onions, diced brown sugar ham, bacon, and salsa.

Burger Bar.....\$7.50 per person

Create the ultimate ½ pound ground chuck burger with an assorted buns, cheeses, lettuce, tomato, onions, pickle, smoked bacon, Worcester sauce, BBQ sauce, A-1, ketchup, mustard, and mayonnaise.

Sundae Bar.....\$5.00 per person

Create your own sundae with chocolate and vanilla ice cream topped with chocolate, caramel, and strawberry sauce, crushed Oreos®, candy rainbow sprinkles, chocolate chips, M&M® candies, chopped peanuts, whipped cream, and cherries.

Salad Bar.....\$7.50 per person

A build your own salad bar with iceberg and romaine lettuce with a large assortment of toppings and your choice of dressings.

Pasta Bar.....\$7.50 per person

Create your own pasta with tri-color tortellini, rigatoni, Alfredo sauce, marinara sauce, roasted vegetable medley, grilled chicken breast, and Italian sausage.

Mashed Potato Bar.....\$3.00 per person

Your own creation of piped and toasted mashed potatoes with chopped bacon, shredded cheddar cheese, green onions, sour cream sauce, ranch dressing, and gravy.

Chef Stations

Fajitas.....\$13.00 per person

Grilled Fajita Beef and Chicken
Mixed Bell Pepper and Onions
Flour Tortillas
Condiments
(Guacamole, Salsa, Shredded Cheese, and Sour Cream)
Spanish Rice

Stir Fry.....\$13.00 per person

Beef and Chicken
Stir Fry Vegetables
Lo Mein Noodles
Fried or Steamed Rice
Mini Vegetable Eggrolls

Bananas Foster.....\$3.50 per person

A dessert classic made from fresh cut bananas sautéed in butter and brown sugar, and then flamed with dark rum and a dusting of cinnamon and served over vanilla ice cream.

Cherries Jubilee.....\$3.50 per person

A rich dessert made from black cherries sautéed in butter and brown sugar, and then flamed with cherry liquor and served over vanilla ice cream.

Snacks

Assorted Brownies.....\$.75 ea.
Assorted Danish.....\$1.25 ea.
Assorted Donuts.....\$1.00 ea.
Assorted Scones.....\$1.25 ea.
Bagged Chips.....\$.75 ea.
Cheese Tray.....\$2.25 per person

Classic Cookies.....\$.25 ea.
Iced Cupcakes.....\$1.00 ea.
Fresh Popped Corn.....\$.75 bag
Fruit Tray.....\$2.25 per person
Fruit Yogurts.....\$1.00 ea.
Giant ¼ lb. Cookies.....\$2.00 ea.

Granola Bars.....\$.75 ea.
Whole Fruit.....\$.75 ea.
Mini Éclairs.....\$.75 ea.
Mixed Nuts.....\$2.00 per person
Premium Cookies.....\$.40 ea.
Veggie Tray.....\$2.25 per person

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Appetizers

Build your own appetizer menu by starting with our Base Package plus a minimum of 3 appetizers. We suggest 5-6 items when planning this as your dinner. Disposable dinnerware, plates, and napkins are included with these menus.

The Base Package \$5.50 per person

Vegetable Tray with Ranch Dip

Fruit Tray with Fruit Dip

Cheese Tray with Cheese Ball and Crackers

Chips and Dip (Chex Mix, Potato with Onion Dip, and Tortilla Chips with Salsa)

The Base Package is only sold with the addition of 3 appetizers

\$3.50 per person Selections

Asparagus Bundle En Croûte
Assorted Premium Sandwiches
(Herb Roasted Beef Tenderloin,
Glazed Pork Loin, Chicken Salad
Supreme on Croissant & Butter Bun)
Bacon Wrapped Shrimp
w/ Basil-Garlic Stuffing
Bayou Crab & Andouille Cakes
w/ Creole Tartar Sauce
Classic Italian Antipasto
Coconut Shrimp w/ Sweet Chili Sauce
Crab Cakes w/ Rémoulade
Grilled Duck Breast Skewers
w/ Tomato-Pepper Sauce
Marina Cakes w/ Rémoulade
(Crab, Salmon, Shrimp, Snapper)
Mini Beef Wellington
Pear & Brie in Phyllo
Portobello Mushroom Purses
Roasted Lamb Skewers
w/ Curry-Butter Sauce
Scallop Wrapped in Bacon
Seafood Crepes (Scallop, Shrimp,
Crab, w/ Brie & Fontina)
Shrimp & Black Bean Quesadilla
Shrimp Cocktail w/ Cocktail Sauce
Smoked Salmon Spread
w/ Toast Points
Spinach & Brie Artichoke Bottoms
Warm Crab Dip w/ Garlic Toast

\$3.00 per person Selections

Assorted Crostini (Spicy Shrimp, Pesto
Chicken, Spinach-Goat Cheese)
Assorted Finger Sandwiches
(Tuna, Ham, & Chicken Salad,
Pimento Cheese, Benedictine Spread)
Beef & Potato Empanadas
w/ Avocado Ranch
Scallop & Shrimp Brochettes
Cheese Torte w/ Sliced Baguette
Chicken Rumaki
Chocolate Dipped Strawberries
Country Ham Biscuit w/ Dijon
Derby Chicken Salad on Croissant
Derby City Onion Wheel
Dill Cheese Puffs
Fiesta Roll-Ups w/ Southwest Sauce
Ham & Turkey Lavosh Sandwiches
Hot Spinach Artichoke Dip w/ Chips
Margarita Chicken Skewers
Marinated Antipasto Skewers
Mini Hot Browns
Orange Glazed Chicken Satay
Sesame Chicken Skewers
Smoked Chicken Quesadillas
w/ Salsa & Sour Cream
Spanakopita (Spinach in Phyllo)
Stuffed Mushrooms
(Spinach or Italian Sausage)
Thai Chicken Salad in Phyllo Cup

\$2.50 per person Selections

Assorted Egg Rolls w/ Sauces
Assorted Mini "Chicago Style" Pizzas
Assorted Mini Sandwiches
(Ham, Roast Beef, Turkey)
Assorted Mini Quiche
Black Bean Cake w/ Fruit Salsa
Breaded Chicken Drumettes
(Regular or Spicy)
Bruschetta
w/ Tomato-Herb & Olive Tapenade
Chicken Wings (Buffalo Hot or Mild,
BBQ, Jerk, Sesame-Ginger, Teriyaki)
Deviled Eggs
Fried Chicken Tenders
w/ BBQ & Honey-Mustard Sauce
Lil' Smokies in BBQ Sauce
Meatballs (BBQ, Swedish, Italian,
Jezebel, Sweet-and-Sour)
Mexican Layered Dip w/ Tortilla Chips
Mini Burritos w/ Salsa & Sour Cream
Mini Loaded Baked Potatoes
Mini Potato Skins
w/ Sour Cream & Salsa
Pigs in a Blanket
Salmon Croquettes w/ Rémoulade
Sausage Cheese Balls
Spinach Dip w/ Hawaiian Bread
Sweet Corn Fritters
Tomato-Basil Skewers
Vegetable Napoleons

Sushi.....We offer a wide variety of freshly prepared sushi. Please inquire about menus and pricing.

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Lunch and Dinner

All entrée meals are served with your choice of 1 salad, 2 side items, rolls with butter, John contea iced tea, John Conti coffee, fine disposable flatware, plates, napkins, and cups. Lunch served before 2 PM only.

	One Entrée	Two Entrée	Three Entrée
Lunch Per Person	\$10.95	\$14.95	\$18.95
Dinner Per Person	\$12.95	\$16.95	\$20.95

Entrée Options

Poultry

Bon Chicken
 Chicken Cordon Bleu
 Chicken Marsala
 Chicken Parmesan
 Chicken Piccata w/ Lemon Caper Sauce
 Chicken Wellington w/ Tarragon Cream Sauce
 Fried Chicken
 Hawaiian Roasted Chicken
 Kentucky Hot Brown
 Mushroom & Herb Stuffed Chicken Breast
 Pecan Bourbon Chicken
 Roasted Chicken w/ Rosemary & Garlic
 Southern BBQ Chicken
 Turkey Piccata w/ Lemon Caper Sauce

Seafood

Baked Stuffed Lemon Sole
 Flounder Piccata w/ Lemon Caper Sauce
 Fried Cod or Catfish w/ Tartar Sauce
 Marina Cakes w/ Rémolade
 (Crab, Salmon, Shrimp, Snapper)
 Salmon Croquettes w/ Tartar Sauce
 Salmon Wellington w/ Tarragon Cream Sauce
 Seafood Jambalaya

Vegetarian

Eggplant Parmesan
 Mediterranean Quiche
 Ratatouille
 Vegetable Strata

Beef

Bacon Wrapped Chopped Sirloin w/ Brown Sauce
 Beef Stroganoff w/ Egg Noodles & Sour Cream
 Beef Tips w/ Burgundy Mushroom Sauce & Egg Noodles
 Grilled Beef Kabobs w/ Vegetables & White Rice
 Home-Style or Cajun Meatloaf
 London Broil w/ Mushroom Demi Glace
 Pot Roast w/ Pan Brown Gravy
 Roast Beef w/ Au Jus & Horseradish or Brown Gravy*
 Smoked Beef Brisket w/ Cracked Black Pepper Sauce

Pork

Fried Pork Chops w/ Cream or Pan Gravy
 Glazed & Grilled Bacon Wrapped Pork Chop
 Grilled Italian Sausages w/ Peppers & Onions
 Ham w/ Brown Sugar Pineapple Glaze & Spicy Mustard*
 Memphis Style BBQ Spareribs
 Roasted Pork Loin w/ Apple & Pear Dressing*
 Roasted Pork Loin w/ Bourbon Sauce*
 Roasted Pork Loin w/ Caramelized Apple & Onion*
 Smoked Pulled Pork BBQ

Pasta

Baked Ziti w/ Italian Sausage
 Cheese Tortellini
 w/ Grilled Chicken & Spinach-Artichoke Cream Sauce
 Chicken Tetrazzini
 Lasagna (Beef, Chicken, or Vegetable)
 Penne Pasta w/ Roasted Vegetables & Marinara
 Spaghetti & Meatballs
 Shells w/ Morel & Ricotta Stuffing & Chianti Marinara

**Items available that could be carved by our chefs at \$28.50 per hour.*

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Salad Options

Ambrosia	Fresh Fruit	Loaded Potato	Baby Spinach
Broccoli	Garden Pasta	Mango Coleslaw	Three Bean
Caesar	Greek Salad	Pesto Pistachio Pasta	Tomato Mozzarella
Cucumber & Tomato	Home-Style Coleslaw	Ranch Pasta	Tossed Garden
Field Greens	Honey-Mustard Potato	Seven Layer	Waldorf

Side Options

Baked Potato	Green Bean Casserole	Rancheros Beans
BBQ Baked Beans	Greens with Ham Hock	Red Beans & Rice
Broccoli Casserole	Herb Roasted Red Potatoes	Rice Pilaf
Broccoli Crowns w/ Herb Butter	Honey Glazed Pecan Carrots	Roasted Apple Orzo
Butter & Lima Beans	Italian Green Beans	Roasted Mediterranean Blend
Buttered Corn	Loaded Potato Casserole	Scalloped Potatoes
Cheese Grits	Lyonnise Potatoes	Southern Green Beans
Corn on the Cob	Macaroni & Cheese	Spanish Rice
Corn Pudding	Mashed Potatoes & Gravy	Succotash
Early Peas with Carrots	Parmesan Brussels Sprouts	Sweet Potato Casserole
Fried Cinnamon Apples	Parsley Buttered Potatoes	Twice Baked Potatoes
Garlic & Herb Mashed Potatoes	Pasta Primavera	Roasted Vegetable Medley

Specialty Entrées

Price based on current market pricing.

Beef Wellington	Herb Roasted Beef Tenderloin	Smoked Salmon Mousse Display
Bone in Country Ham	Oysters Rockefeller	Smoked Side of Salmon
Clam Bake	Roasted Leg of Lamb	Steamship Round of Beef
Classic Crab Cakes	Roasted Loin of Cod	Stone Crab Claws
Crab Boil	Roasted Side of Sea Bass	Whole Roasted Beef Strip Loin
Crispy Leg of Pork	Slow Roasted Beef Prime Rib	Whole Roasted Pig

Pick 2 of any sauce:

Au Jus, Béarnaise, Bourbon Glaze, Demi Glace, Dijon, Dill, Drawn Butter, Henry Baines, Horseradish, Jalapeno Chutney, Madeira, Merlot, Mint, Rémoulade, Roasted Red Pepper Chutney, Tarragon Cream

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The Chocolate Fountain

18 Pounds of Flowing Premium Chocolate \$295.00
(Off-Site \$349.00)

Price includes an attendant for a 4 hour event.

Serves 200 people

Your choice of Milk, Dark, or White Chocolate.

Choose seven of the following selections at \$1.50 per person.

Apples

Bananas

Biscotti

Brownie Bites

Coconut Macaroons

Graham Crackers

Maraschino Cherries

Marshmallows

Melons

Nutter Butter® Cookies

Oreo® Cookies

Pineapple

Pretzels

Rice Krispy Treats

Strawberries

Sugar Wafer Cookies

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Desserts

Cookies

- Fresh Baked Candy Cookies.....\$.30 ea.
(M&M®, Nestles® Butterfinger, Nestles® Crunch,
Reese's® Pieces)
- Fresh Baked Classic Cookies.....\$.25 ea.
(Chocolate Chip, Double Chocolate Chip,
Oatmeal Raisin, Peanut Butter, Ranger, Sugar)
- Fresh Baked Premium Cookies.....\$.40 ea.
(Chocolate Chunk Pecan, Chocolate Lover Chunk,
Oatmeal Walnut Raisin, White Chocolate Macadamia)
- Giant ¼ lb. Cookies.....\$2.00 ea.
(Chocolate Chip, Turtle, White Chocolate Macadamia)
- Macaroons.....\$.75 ea.

Bars, Brownies, Party Favors, and Sorbet

- Assorted Petit Fours.....\$.75 ea.
(Chocolate Cake w/ Mocha Filling, Rainbow Cake w/
Raspberry Filling, White Cake w/ Strawberry Filling)
- Bourbon Balls.....\$1.00 ea.
- Bride & Groom Chocolate Strawberries...\$2.00 ea.
- Brownies.....\$.75 ea.
(Blondie, Caramel Chocolate, Chess, Chocolate Fudge,
Haystack, Peanut Butter, Tiger, Triple Chocolate)
- Cheesecake Tarts.....\$.75 ea.
(Chocolate, Key Lime, NY, Pumpkin, Raspberry Swirl)
- Chocolate Dipped Cannolis.....\$2.99 ea.
- Chocolate Dipped Strawberries.....\$1.50 ea.
- Chocolate Favor Symbols.....\$1.00 ea.
(Dove, Butterfly, Cherub, Shell, Heart, Bell, Fleur de Lis)
- Custom Made Chocolate Truffles.....\$1.25 ea.
- Mini Éclairs.....\$.75 ea.
- Premium Dessert Bars.....\$.75 ea.
(7 Layer, Brulée Cheesecake, Caramel Apple, Lemon,
Lemon Blueberry Shortbread, NY Cheesecake, Oreo®,
White Chocolate Raspberry Cheesecake)
- Island Way Sorbet (served in the fruit shell)
- \$1.50 ea. (Lemon, Orange, Mango-Orange)
- \$2.00 ea. (Red or Green Apple, Pineapple, Coconut,
Pina-Colada)

Cupcakes

- Classic Cupcakes.....\$1.00 ea.
(Chocolate, White, Yellow Only)
- Custom Cupcakes.....\$1.75 ea.
(any cake flavor w/ monogram, design, or picture)
- Specialty Cupcakes.....\$1.50 ea.
(any cake flavor)

Other Desserts

- Banana Pudding.....\$1.75 per person
- Black Forest Cake.....\$2.50 ea.
- Butter Pecan Fudge Cake.....\$2.50 ea.
- Fresh Berry Trifle.....\$2.50 per person
- Fried Apple Bread Pudding.....\$2.50 per person
w/ Blackberry Bourbon Sauce
- Fried Cheesecake Eggrolls.....\$2.50 ea.
(Chocolate Marble, Dulce de Leche, NY Cheesecake)
- Fruit Cobbler.....\$1.75 per person
(Apple, Blackberry, Cherry, Peach)
- Lemon and Crème Cake.....\$2.50 ea.
- Orange and Crème Shortcake.....\$2.50 ea.
- Strawberry Shortcake.....\$2.50 ea.
- Tiramisu.....\$2.50 ea.
- Triple Chocolate Fudge Cake.....\$2.50 ea.
- White Chocolate Raspberry Cake.....\$2.50 ea.

Pies and Cheesecakes

- All are precut to serve 8 people.*
- Cheesecakes.....\$20.00 ea.
(Chocolate, Key Lime, NY, Pumpkin, Raspberry Swirl)
- Cream Pies.....\$12.00 ea.
(Banana, Caramel, Dark French Silk, Key Lime,
Mint Chocolate Silk, Peanut Butter Passion)
- Derby Pie®.....\$14.00 ea.
- Pecan Pie.....\$10.00 ea.
- Premium Fruit Pies.....\$8.00 ea.
(Apple, Blackberry, Blueberry, Cherry, Peach, Pumpkin,
Red Raspberry, Strawberry Rhubarb, Sweet Potato)

Prices are subject to change without notice.

St. Matthews Catering

A Kroger Corporation

Non Alcoholic Beverages

We recommend 1 gallon of beverage will serve 10 people, but may vary depending on how many different beverages you are planning to serve.

Bottled Water	\$1.00 each	Hot Apple Cider (seasonal)	\$12.00 gallon
Canned Sodas	\$1.00 each	Hot Chocolate	\$10.00 gallon
Citrus Punch	\$10.00 gallon	Hot Tea	\$.75 each
John Conti Coffee	\$10.00 gallon	Individual Juices	\$.75 each
John contea iced tea	\$6.00 gallon	Lemonade	\$8.00 gallon
Fruit Punch	\$10.00 gallon	Milk	\$.75 each

Fountain Sodas (Coke Products)

Served in our facility only.

\$1.75 per person if alcohol is served. Your bartender serves your guests.

\$2.75 per person if alcohol is not served. Price includes an attendant to serve your guests.

Information on Serving Alcoholic Beverages

1. In our facility only, customers furnish their own alcoholic beverages to be served to their guests. **We can provide the disposable cups for your bar at \$.35 per person** or you may provide your own. Ice will be provided for your event free of charge.
2. In our facility only, when alcohol is served we must provide you with a sworn police officer of the law to act as your security. **Security is \$100 for a 4 hour event.**
3. In our facility only, please see the Alcohol Addendum in your Hall contract for any additional rules and regulations regarding alcohol being served in our facility.
4. In our facility only, **we can provide the mixers and garnishes if you have a full bar at \$.55 per person** or you may provide your own.
5. It is required that we furnish your professional bartender. **Bartending rates are \$28.50 per hour with a 5 hour minimum.** The bartender is billed for ½ an hour of setup and ½ an hour of clean up.
6. We require 1 bartender to serve for every 150 guests when there is beer and wine only. We require 1 bartender to serve for every 75 guests when there is a full service bar.
7. There is a mandatory liability insurance of 3 million dollars that we must provide you. This **liability insurance is \$.55 per person** and is based on your total people count, drinking or not.
8. At off-site venues only, **cash bars require minimum sales of \$75 per hour.** This is not based per hour, but averaged for the length of your event.
9. At off-site venues only, bars purchased from us are based on approximate amounts. Any unused portions will be returned to Kroger Catering.
10. At off-site venues only, bars purchased from us include any cups, ice, mixers and garnishes needed for your event.

Prices are subject to change without notice

St. Matthews Catering

A Kroger Corporation

Alcoholic Beverages

All bars purchased through us include mixers, garnishes, ice, and all disposables.

Furnished bars are for off-site venues and events only.

House Bar

Host Bar.....\$9.00 per person

Blended Whiskey: Prestige

Bourbon: Prestige

Gin: Prestige

Rum: Prestige

Scotch: Prestige

Vodka: Prestige

Doña Sol Chardonnay, Zinfandel, and Merlot

Choice of 1 Popular Brand Domestic Beer

Cash Bar Price for Mixed Drink.....\$2.50 per drink

Cash Bar Price for Wine.....\$3.00 per drink

Cash Bar Price for Domestic Beer \$2.50 per drink

Cash Bar Price for Imported Beer \$3.00 per drink

Cash Bar Price for Soda.....\$1.00 a can

Call Bar

Host Bar.....\$11.00 per person

Blended Whiskey: Canadian Blend

Bourbon: Kentucky Walker Bourbon

Gin: Treyton Gin

Rum: Rondiaz Light

Scotch: Highland Stage

Vodka: Krystov

Doña Sol Chardonnay, Zinfandel, and Merlot

Choice of 2 Popular Brand Domestic Beer

Choice of 1 Popular Brand Imported Beer

Cash Bar Price for Mixed Drink.....\$3.50 per drink

Cash Bar Price for Wine.....\$3.00 per drink

Cash Bar Price for Domestic Beer \$2.50 per drink

Cash Bar Price for Imported Beer \$3.00 per drink

Cash Bar Price for Soda.....\$1.00 a can

Champagne Toast.....\$2.00 a glass

Chateau California Brut

Beer and Wine

Host Bar.....\$10.00 per person

Doña Sol Chardonnay, Zinfandel, and Merlot

Choice of 2 Popular Brand Domestic Beers

Choice of 1 Popular Brand Imported Beer

Cash Bar Price for Wine.....\$3.00 per drink

Cash Bar Price for Domestic Beer \$2.50 per drink

Cash Bar Price for Imported Beer \$3.00 per drink

Cash Bar Price for Soda.....\$1.00 a can

Premium Bar

Host Bar.....\$13.00 per person

Blended Whiskey: Canadian Mist

Bourbon: Woodford Reserve

Gin: Beefeaters

Rum: Bacardi

Scotch: Glenlivet

Vodka: Finlandia

Doña Sol Chardonnay, Zinfandel, and Merlot

Choice of 2 Popular Brand Domestic Beer

Choice of 1 Popular Brand Imported Beer

Cash Bar Price for Mixed Drink.....\$5.00 per drink

Cash Bar Price for Wine.....\$3.00 per drink

Cash Bar Price for Domestic Beer \$2.50 per drink

Cash Bar Price for Imported Beer \$3.00 per drink

Cash Bar Price for Soda.....\$1.00 a can

Prices are subject to change without notice.