

It's A Matter Of Taste, inc.

Banquet Events. matteroftaste.net . Est. 1990

Your Choice of 3 Appetizers served butler style \$12 per person

Thai Pork & Peanut Triangles, sweet & spicy dipping sauce
Quesadillas **choose**; chicken, grilled veggie or steak
Wild Mushroom Gruyere Croustades
Italian Sausage Empanadas with asiago cheese & roasted peppers
Vegetarian Spring rolls, raspberry honey mustard
Artichoke Fritters, garlic parmesan dipping sauce
Risotto Croquettes, tomato basil sauce
Wrapped Asparagus, in prosciutto and boursin cheese
*Thai Beef Satay, spicy peanut dipping sauce
Lemongrass chicken skewers , sweet & spicy dipping sauce
Cilantro Chicken Tostadas topped with black beans, white cheddar & avocado salsa
Mini Salmon & Crab Cakes, caper remoulade sauce
Warm Cheesy Onion Soufflé on Baguette
Caprese Tortellini skewer

Additional \$1.50 per item

Coconut Shrimp, apricot ginger dipping sauce
Coconut Chicken, apricot ginger dipping sauce
*Seared Ahi Tuna Skewers, wasabi, pickled ginger & soy dipping sauce

Station Appetizers

Imported & domestic cheese selections with crackers, flatbreads, & grape bundles \$7.75 (\$4.75 with above)
Garden Vegetable Crudité, herb buttermilk dip \$6.75 (\$3.75 with above)
Cheese & Fruit Combination \$8.75 (\$5.75 with above)
Antipasto arrangement \$10.75 \$7.75 with above)
(to include Italian charcuterie, grilled & pickled vegetables, marinated artichokes, fire roasted red bell peppers,
Italian cheese selections, caprese, imported olives)
Cold Poached Jumbo Shrimp \$350 per 100 pieces
Coconut Shrimp \$450 per 100 pieces

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

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Contact Lisa M. Banquet Manager 248.360.4150
motbanquets@gmail.com