

Whether you're looking for a menu for a small group or large crowd, the catering staff at B. Matthew's Eatery is available to meet your needs. Please take a look below at our pre-selected menus or give us a call at 912-233-1319 to discuss a custom designed menu.

BOX LUNCH \$10 per person

10 person minimum for delivery

Includes chips, beverage and dessert square

Add \$2 for fruit or Bacon Blue Cheese Pasta

Choice of:

Apple Pecan Chicken Salad on Wheatberry

Roasted Turkey on Kaiser

Roast Beef on Kaiser

Yellowfin Tuna Salad on Wheatberry

SOUP AND SALAD BUFFET \$12 per person

10 person minimum

Includes beverage and dessert square

Choice of one soup:

Tomato Basil Bisque

New England Clam Chowder

Seafood Sausage Gumbo

Turkey Noodle

Smoked Black Bean Chili

Creamy Wild Mushroom

Choice of two salads:

Penne with Fresh Tomato and Kalamata Olive in a Basil & Sherry Vinaigrette

Bacon Blue Cheese Bowties

Mixed Greens with Fresh Veggies and Balsamic Vinaigrette

Spinach with Red Onion, Hard-Cooked Egg, Roma Tomato and Mushrooms in

Raspberry Walnut Vinaigrette

HOT LUNCH BUFFET \$14 per person

25 person minimum

Includes a mixed green salad with balsamic dressing, dessert square, beverage and fresh baguette

Choice of one entree:

Grilled Chicken Lasagna (spinach, mushroom and tomato in romano cream sauce)

Turkey Meatloaf (seasoned with fresh sage, garlic and green onion, served with wild mushroom gravy)

Seafood Cakes (crab, shrimp and salmon with lemon chive butter)

Blackened Redfish with Peach Salsa

Choice of one side:

Creamy Spinach and Green Bean Casserole

Root Vegetables (carrot, beet, turnip, parsnip) Glazed with Maple and Cider Vinegar

Steamed Broccoli and Cauliflower with Roasted Red Peppers

Grilled Asparagus and Tomatoes Seasoned with Fresh Thyme and Orange Zest

Mashed Yukon Gold Potato with Roasted Garlic

Sweet Potato Gratin with Chive and Three Cheeses

White Truffle Mac and Cheese

Jasmine Rice with Sliced Almonds

DINNER BUFFET \$35 per person

25 person minimum

Includes beverage

Choice of two entrees:

Cabernet Braised Lamb Shank in Natural Sauce

Pecan Crusted Chicken with Tomato Chive Butter

Grouper Filet Stuffed with Smoked Salmon Mousse and Roasted Red Pepper Beurre Blanc

Beef Short Ribs with Cider Cherry Glaze

Grilled Salmon, Braised Mushroom and Leek

Chicken Roulade Stuffed with Spinach, Tasso Ham and Roasted Walnuts

Choice of one dessert:

Flourless Chocolate Pistachio Terrine with Fresh Strawberries

B52 Cheesecake

Strawberry Shortcake with Sweetened Mascarpone and Fresh Whipped Cream

Apple Cheddar Strudel with Fresh Whipped Cream

Choice of two side items:

Wild Mushroom Ravioli in Sage Brown Butter

Sweet Potato Gratin with Maple and Three Cheeses

White Truffle Mac and Cheese

Assorted Fingerling and Purple Potatoes Glazed with Raspberry Vinegar and Fresh Thyme

Roasted Patty Pan Squash with Fresh Herbs

Grilled Asparagus with Roasted Red Peppers and Orange Zest

Creamy Spinach and Green Bean Casserole with Nutmeg and Caramelized Onion

Carrot, Broccoli and Cauliflower Steamed with Roasted Garlic and Red Pepper Flakes

Mixed Green Salad with Balsamic Vinaigrette

Classic Caesar Salad