



HOSPITALITY

CORPORATE CATERING MENU

Orders will be packaged, complete with re-heating instructions, or we will deliver it, hot and ready to enjoy, to the location of your choice. Disposable plates, cutlery and napkins included with every order. Chafer and sterno sets available for \$5.00 per set.
24 Hours Advance Notice required for all orders. Setup and Full Service catering are also available. Delivery and Service Charges will apply. All prices are per person, unless otherwise noted.

To place your order, please call or email 904-396-1213 or catering@mhospitalityfl.com.

HOT BUFFETS

Minimum 25 per person or \$335.00 for all lunch orders

LATIN FUSION - \$14.50

Salad

Local Bibb Lettuce, Grilled Scallions,
Tomato, Avocado, Queso Fresco,
Cilantro-Lime Vinaigrette

Mains

Served with Spanish Rice. Choice of 2.
Spiced, Ground Brisket and Sirloin
Grilled, Marinated Chicken Beef and Chicken Mix
Marinated Tofu

Sides

Black Bean, Corn and Habenero Salad
Stewed Tri-Color Bell Peppers and Onions

Accompaniments

Warm Flour Tortillas, Guacamole,
House Baked Tortilla Chips, Shredded Lettuce,
House Made Pico, Sour Cream, and Shredded Cheese

ITALIANO - \$13.50

Salad

Classic Caesar Salad with Ciabatta Croutons,
Sundried Tomato, Olives, Shaved Parmesan,
Basil Parmesan Dressing

Mains

Choice of 2.
Italian Baked Chicken – Bone In or Boneless Breaded
Italian Sausage, Grilled Peppers & Onions, Polenta
Eggplant Rollatini with Spinach and Fresh Herbs

Sides

Aged Balsamic Roasted Vegetables, Capitelli Pasta
Wild Mushroom and Sweet Corn Orzo

Accompaniments

Toasted Garlic Bread and Sea Salt Butter



MATTHEW'S



RESTAURANT
MEDURE

MEDITERRANEAN - \$15.00

Salad

Crisp Romaine Lettuce, Crumbled Feta,
Tomato, Shaved Red Onion, Artichoke Hearts,
Kalamata Olives, Meyer Lemon Vinaigrette

Mains

Choice of 2.

Lemon Grilled Chicken with Tziki Sauce, over Rice
Slow Roasted Beef, shaved with Mint Pesto, over Rice
Citrus Balsamic Glazed Tempah

Sides

Chilled Chick Peas, Tomato & Vidalia Onion Salad
Roasted Potato Tabouleh – *A Matthew Medure Specialty*

Accompaniments

Warm Pita Pockets, Hummus, Feta
Banana Peppers, Marinated Tomatoes

BBQ - \$14.50

Salad

Local Bibb Lettuce, Heirloom Tomatoes,
Vidalia Onion, Cornbread Croutons,
Buttermilk-Lime Dressing

Mains

Choice of 2.

Pulled Pork BBQ
BBQ Beef Brisket with Caramelized Onions
Fried Tofu with Black Eyed Pea Salad

Sides

Red Bliss Potato Salad
Seasonal Vegetable Succotash

Accompaniments

Soft Dinner Rolls, Cole Slaw,
and Assorted House Made BBQ Sauces

TASTE OF THE SOUTH - \$15.50

Salad

Local Kale, Fresh Strawberries, Avocado,
Goat Cheese, Red Onion, Candied Pecans,
White Balsamic Vinaigrette

Mains

Choice of 2.

Local Shrimp over Sweet Corn Grits
Buttermilk Fried Chicken
Roasted Vegetable Pot Pie

Sides

Baked Fontina Mac N Cheese
Blistered Green Beans with Crispy Fried Onions

Accompaniments

Warm Buttermilk Biscuits,
Honey Butter and Seasonal Spreads

DESSERTS

Hand Pies - \$2.50

Individual pies, baked in house and topped
with whipped cream. Minimum of 10 per type.

Lemon Curd

Chocolate Moussaline

Seasonal Fruit (ask for details)

Assorted Desserts - \$ 1.75

House Baked Cookies, Brownies
and Coconut Macaroons

BEVERAGES

Bottled Water - \$1.50

Coca Cola Products - \$1.50

Sweet Iced tea - \$1.00

Unsweet Iced tea - \$1.00

Beverages come with cups, ice,
lemons, and sweeteners, as appropriate.


MATTHEW'S


RESTAURANT
MEDURE