

OFF-PREMISE
CATERING INFORMATION
December 2009

**Matterhorn Conference Center
Banquets • Catering**

2041 Cassopolis Street
Elkhart, Indiana 46514

Kurt Janowsky – Owner
Deena Chamberlin – Event Coordinator
Matthew Jay – Executive Chef

Phone: 574.262.1509

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Visit Us Online, at...
www.matterhornbanquets.com

Hors d'oeuvres

Cold Selections

- Selection of Imported and Domestic Cheese, Assorted Crackers and Fruit Garnish
- Fresh Vegetable Platter with dipping sauce
- Antipasto Platter
- Cocktail Sandwiches with Dijon Mayo
- Bruschetta
- Fresh Seasonal Fruit
- Asparagus Wrapped in Prosciutto
- Pesto Cream Cheese Stuffed Cherry Tomatoes
- Rolled Sirloin with Horseradish on Pumpernickel

Hot Selections

- Asian Chicken Strips
- Scallops Wrapped in Bacon
- Teriyaki Chicken Strips
- Spicy Chicken Strips
- BBQ Meatballs
- Swedish Meatballs
- Crab Stuffed Mushrooms
- Spring Rolls
- Buffalo Chicken Wings
- Coconut Chicken with raspberry sauce
- Chicken Drumettes
- Spinach and Artichoke Dip with toasted French bread or tortilla chips
- Potato Skins with smoked bacon, cheddar, scallions, and sour cream
- Stuffed Artichoke Hearts with spinach, sun-dried tomatoes, and asiago cheese
- Sausage, Tomato and Cheese Bread

Signature Hors d'oeuvres (Additional charges apply)

- **Stuffed Baby Potato Cups** with gorgonzola and walnuts
- **Mango Chutney Tarts** with goat cheese
- **Smoked Salmon** with dill cream cheese, capers, chopped egg, and pumpernickel points
- **Jumbo Chilled Cocktail Shrimp** with zesty sauce and lemon
- **Maryland Crab Cakes** with Dijon mustard sauce
- **Seared Scallops** with curry aioli
- **Smoked Chicken Quesadilla Horns**
- **Wild Mushroom Puffs**
- **Oysters on the Half Shell** on ice or **Rockefeller**
- **Maryland Crab Puffs**
- **Grilled Lamb Chops**
- **Grilled Shrimp**
- **Beef Tenderloin Carpaccio**
- **Gourmet Cheese and Bread Cascade** with fruit and crackers (min 100 people)

Hors d'oeuvres only

(In lieu of dinner)

3 Hot & 3 Cold items
3 Hot & 4 Cold
4 Hot & 3 Cold
4 Hot & 4 Cold
4 Hot & 5 Cold
5 Hot & 4 Cold
5 Hot & 5 Cold

Hors d'oeuvres Before Dinner

(Only available with dinner)

1 Cold item
2 Cold
3 Cold
2 Cold & 1 Hot
2 Cold & 2 Hot
3 Cold & 2 Hot
3 Cold & 3 Hot

NOTE: An 18% service charge and 7% sales tax added to all items.

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Buffet Dinners

(Minimum 40 guests or surcharge may apply)

All buffets include a mixed green salad with house made-dressings, fresh fruit, pasta salad or red skin potato salad and freshly baked dinner rolls.

Buffet Entrees

- Chicken Breast with sun-dried tomato cream sauce
- Grilled Chicken Breast with garlic and basil
- Chicken Picatta with lemon butter and capers
- Chicken Marsala with sweet wine and mushrooms
- Herb Roasted Chicken on the bone, slow roasted with herbs and spices
- Pork Loin with apples and calvados sauce
- Baked Ham with brown sugar and pineapple glaze
- Beef Stroganoff with sour cream and egg noodles
- Yankee Pot Roast with vegetables and rich gravy
- Roast Beef au jus, chef carved if over 100 guests
- Fettuccine Alfredo
- Seafood Fettuccine Alfredo
- Baked Mostaccoli with marinara, sausage, ham, Italian cheeses (can be made meatless)
- Baked Cod with lemon cream sauce
- Broiled Salmon with capers, herbs, and olive oil
- Prime Rib slow roasted, chef carved, au jus / additional charge per person
- Beef Tenderloin grilled, chef carved with 2 sauces / additional charge per person

Buffet Starches

- Garlic Mashed Potatoes
- Au Gratin Potatoes
- New Red Potatoes
- Dauphette Potatoes whipped with onions & cheese
- Kluski Noodles polish noodles with chicken stock
- Confetti Rice long grain rice with scallions & red peppers
- Ranch Potatoes fried wedges with garlic & Parmesan

Buffet Packages

- Two Entrees, One Starch, One Vegetable
- Two Entrees, Two Starches, One Vegetable
- Two Entrees, Two Starches, Two Vegetables
- Three Entrees, One Starch, One Vegetable
- Three Entrees, Two Starches, One Vegetable
- Three Entrees, Two Starches, Two Vegetables
- Add for Each Additional Entrée

Theme Buffets

Polish Dinner

Includes Sausage, Baked Chicken, Mashed Potatoes & Gravy, Sweet & Sour Cabbage, Green beans, Kluski Noodles, Salad Bar, Rolls & Butter.

Seafood Buffet

Crab Legs, Salmon, Seafood Fettuccine, New Red Potatoes, Vegetable, Peel & Eat Shrimp, Salad Bar, Rolls & Butter.

Prime Rib & Seafood Buffet

Call for menu items

Italian Buffet

Lasagna, Fettuccine Alfredo, Lemon Garlic Chicken, Roasted Red Potatoes, Green Beans with Parmesan, Caesar Salad, Salad Bar, Garlic Bread

*** Buffet Minimum 40 Guests or Surcharge May Apply***

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Plated Dinners

All dinner entrees include a mixed green salad, new red potatoes, vegetable, freshly baked rolls & butter. See additional salad choices below.

Salads

Caesar crisp romaine, traditional dressing, croutons and Parmesan cheese
Spinach baby spinach leaves with chopped egg, bacon, mushrooms, and sweet & sour dressing
Spring Greens a beautiful medley of baby greens with balsamic vinaigrette
Matterhorn House baby spring greens with golden raisins, Danish blue cheese, toasted pine nuts, wonton strips, and a light wine and honey dressing

Entrees

Chicken

Chicken Vesuvio Breast of chicken topped with artichoke hearts, sun-dried tomatoes, olives, scallions, and a garlic wine sauce
Stuffed Chicken Florentine Filled with spinach, breadcrumbs, and asiago cheese, crowned with a light veloute
Chicken Ambassador Chicken breast topped with a sun-dried tomato cream sauce
Lemon Garlic Chicken Grilled with olive oil and basil
Chicken Piccatta Sautéed with lemon butter sauce and capers

Beef

Prime Rib Slow roasted with an herb crust, served au jus 9 oz. / 12 oz.
Filet Mignon 8 oz grilled medium rare to medium with a port wine demi-glace
New York Strip 12 oz certified Angus beef with maitre d' butter
Ribeye 12 oz grilled to perfection
Chicken Piccatta Sautéed with lemon butter sauce and capers
Top Sirloin. 10 oz.
Steak Au Poivre Twin tenderloin medallions seared with cognac, shallots, cream & peppercorns

Seafood

Grilled Salmon Served with a creamy dill sauce
Baked Tilapia Butter pecan topping, lemon cream sauce
Scampi Jumbo shrimp with garlic and herb butter, served on rice

Pork

Roast Pork Loin Slow roasted with an herb crust, with apples and calvados sauce
Pork Chop Thick 12 oz chop with apple compote

Plated Dinners (Continued)

Duets

Filet Mignon & Chicken Grilled filet & lemon garlic chicken

Filet Mignon & Salmon With béarnaise sauce

Filet Mignon & Shrimp Tender filet and scampi

Prime rib may be substituted for filet mignon

Subtract

Baked potato may be substituted for the entire party.

If you plan to offer your guests a choice of two entrees, we need the number of each entrée one (1) week prior to the event.

Groups larger than 150 should be one (1) entrée only. All dinners should have same salad and potato choice.

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Dessert Menu

Desserts (per person)

Crème Brulee
Chocolate Mousse
Triple Chocolate Cake 3 layers of rich chocolate cake with double fudge icing
New York Style Cheesecake with raspberry sauce
Deep Dish Apple Pie with caramel sauce
Deep Dish Apple Pie with caramel sauce, with Vanilla Ice Cream
Chocolate Mousse Rich and creamy
Lemon Cake With fresh berries
Fresh Strawberries With whipped cream or Romanoff sauce
French Silk Pie
Ice Cream or Sherbet

Dessert Table (per person)

Assorted Pies Apple, lemon meringue, French silk, and pecan
Variety Table Assorted pies, chocolate cake, and cheesecake
Dessert Bars Lemon bars, chocolate pecan bars, brownies, and cappuccino bars

Chocolate Fountain

Premium Belgium melted chocolate with fresh strawberries, pineapple, pretzels, cookies, marshmallows, and whatever else we can think to dip in chocolate!

Fountain attended for two (2) hours, up to 150 guests

Add for each additional guest

Chocolate Fondue

Same as above without the fountain, priced per person

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Bar Packages

Standard Open Bar - Priced per person

Well brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, peach schnapps, amaretto, vermouth, triple sec, draft beer, house wine, soft drinks, mixers, juice, garnishes.

Premium Open Bar - Priced per person

Standard bar from above plus Smirnoff vodka, Tanqueray and Beefeater gin, Bacardi, Captain Morgan, and Malibu rums, Dewar's and J&B scotches, Seagrams 7-Crown, Jim Beam, Southern Comfort, Cuervo Gold and all schnapps.

Executive Open Bar - Priced per person

Premium bar from above plus Absolut and Stolichnaya vodkas, Bombay gin, Crown Royal, Canadian Club, V.O., Makers Mark, Jack Daniel's, Kahlua, Baileys, Chivas, Johnnie Walker Black and all domestic beer. Priced per person.

Top Shelf Open Bar - Priced per person

Executive bar from above plus Glenlivet, Grey Goose, Amaretto DiSaronno, B&B, Drambuie, Courvoisier, Grand Marnier, Tia Maria, ice cream drinks, coffee drinks and Imported beer. Priced per person.

Beer and Wine Bars - Priced per person

Draft beer, house wine and soft drinks

Domestic beer, draft beer, house wine and soft drinks

Domestic and imported beer, house wine and soft drinks

Non-Alcoholic Bars - Priced per person

Soft drinks, juice, coffee, hot and iced tea and water

Open Bars on Consumption

We will charge per drink ordered

Cash Bars \$75.00 (setup charge)

All open bars are 5 consecutive hours

We reserve the right to not serve anyone we feel may be intoxicated

Guests under 21 are charged the non-alcoholic bar price

Champagne toast per person or per bottle

Champagne punch per gallon

Fruit punch

Punch or champagne fountain

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