

a matter of taste

A Matter of Taste provides full event coordination designed exclusively for each client. No guest list is too large or small. Whether your event is a casual get together with close friends & family, an important business luncheon or a black tie gala, we will take care of all your party planning needs. Each and every occasion orchestrated by *A Matter of Taste* is tailor made to reflect your own personal style and budget.

Our chefs take great pleasure in creating unique and imaginative cuisine. Their passion for artful presentation will dazzle and delight you. Whether your tastes run to Big & Bold or Light & Delicate, they will find plenty of ways to tease and tantalize your taste buds.

All prices are per person, 4 people minimum (16% IVA taxes & gratuities not included). Pricing for all passed hors d'oeuvres are based on two pieces per person per appetizer.

Services Provided

- Appetizer and hors d'oeuvre service
- Breakfast, lunch and dinner service (sit down or buffet)
- Full bar (national or premium)
- Drop off/Delivery service
- House/Boat stocking
- Boxed lunches
- Trained, professional, bilingual service staff

Stationary Hors d'oeuvres

Traditional Cheese Table

Brie with caramelized pears & apples topped with a
strawberry-balsamic reduction
Herbed & spiced goat cheese balls
Gorgonzola with honey, Smoked Gouda, Provolone, Sharp cheddar,
Marinated panela & Roquefort cheeses
Homemade assortment of crackers, bread twists & fresh bread
Roasted garlic heads, Mango chutney, Home made jalapeño jelly
& caramelized onion-thyme preserve
Herbed & spiced pecans and almonds
Roasted tomatoes
Marinated olives
Assortment of homemade cookies and snaps
\$20.00 usd per person

Italian Appetizer Table

Buffalo Mozzarella, Basil & Tomato on fresh Rosemary Skewers
Herbed & spiced goat cheese balls
Reggiano Parmesan Curls with balsamic, lemon and olive oil
Dry Italian Salami
Prosciutto wrapped fresh bread twists
Homemade assortment of crackers and flatbreads
Honey Roasted garlic heads
Black Olive Tapenade
Chickpea & garlic confit
Herbed & spiced pecans and almonds
Roasted tomatoes
Marinated Italian olives
\$20.00 usd per person

Asian Style Appetizer Table

Ginger-serrano cream cheese
Smoked Fish Pate
Marinated jasmine rice balls with wasabi and salmon
Fish Tartar
Asian Sesame snaps, Hoisin Crackers and Wasabi crostini
Thai peanut chicken skewers
Herbed & spiced pecans and almonds
Orange chili sauce
Hoisin-Mushroom glaze
Sake marinated cucumber and avocado skewers
Chocolate-coconut won-tons with a cardamom coulis
\$20.00 usd per person

Mexican Style Appetizer Table

Ceviche

Salsa and Guacamole

Spicy Crab Cakes

Smoked Tuna

Poblano aioli

Chipotle cream

Totopos, chalupitas

Homemade bolillos

Shrimp stuffed with jalapeno cream cheese and a tequila glaze

Honey Grilled Tortillas

Marinated Panela

Chorizo mixed cream cheese

Herbed & spiced pecans and almonds

Seasonal Fruit Skewers with chile and lime

\$ 18.00 usd per person

Passed Hors d'oeuvres

The following pricing for all passed hors d'oeuvres are based on two pieces per person per appetizer.

We required a minimum order of 04 pieces for each Passed Hors D'oeuvre

This service is a drop off, please let us know if you require staff to serve the Hors D'oeuvres

Fish

- Seared tuna on ginger shortbread with a lemon-chive infused oil (cold)
\$3.80 usd
- Smoked salmon atop a homemade dill-citrus cracker with lemon and crème fraiche (cold)
\$3.00 usd
- Fresh ceviche in tortilla cones with avocado puree(cold)
\$2.50 usd
- Smoked fish pâté served on crispy Asian-sesame snaps(cold)
\$2.80 usd
- Smoked tuna with Serrano-cream cheese and cilantro cream atop herbed crostini(cold)
\$3.50 usd

Vegetarian

- Brie on foccacia bits with caramelized onion and cranberry-wine coulis(hot)
\$2.80 usd
- Roasted red and yellow pepper bruschetta atop foccacia crostini (cold)
\$2.50 usd
- Brie cheese and wild mushrooms in puff pastry with a balsamic-strawberry reduction(hot)
\$2.80 usd
- Basil, cherry tomato and marinated panela skewers(cold)
\$2.50 usd
- Filo cups filled with a red grape, walnut and gorgonzola cheese salsa(cold)
\$2.50 usd

Chicken

- Spicy chicken satays with a chile-peanut sauce (hot or cold)
\$2.50 usd
- Thai chicken tortitas with lime-coconut aioli and flash fried leek (hot)
\$2.80 usd
- Chicken and Shitake won ton wraps served with a hoisin-mushroom and spicy Thai sauces for dipping (hot)
\$3.50 usd
- Pâte on pepper crostini with black currant compote (cold)
\$3.00 usd

Beef and Lamb

Cinnamon-chili rubbed filet atop savory crackers topped with a
Maple-chipotle glaze (cold)
\$3.50 USD

Thinly sliced beef filet atop blue cheese shortbread with
An Dijon-cognac mustard sauce (cold)
\$3.00 usd

Crêpe cones filled with grilled lamb, cucumber and mint yogurt (cold)
\$3.00usd

Roasted lamb with artichokes and lemon served in homemade mini gougiers topped with mint
(cold)
\$3.00 usd

Pork and Lemon grass won tons flash fried and served with a garlic-Thai dipping sauce (hot or cold)
\$2.80 USD

Seafood

Scallop tartar with capers, scallions and lime atop Asian sesame snaps (cold)
\$3.50 USD

Shrimp canapés with Asian coleslaw on wonton chips (cold)
\$3.50 usd

Ginger glazed shrimp stuffed with herbed cream cheese and cilantro (cold)
\$3.50 usd

Seared moon scallops tossed in olive oil, capers and chives atop sesame crisps (hot or cold)
\$3.50 usd

Spicy Crab cakes served with an orange-garlic sauce and cilantro sauces for dipping (hot)
\$3.50 USD

Mini Lobster cheesecakes topped with a cilantro chive infusion (cold)
\$3.50 USD

Shrimp and Crab purses flash fried and served with a plum wine
Sauce and a spicy fire sauce for dipping (hot)
\$3.50 usd

Breakfast & Brunch

Drop-off Breakfast Options

#1

Homemade ginger-mango yogurt
Tropical fresh fruit salad
Assorted homemade muffins
\$9.50 USD per person

#2

Mexican Breakfast burritos served with a "ranchera" salsa
Tropical Fresh Fruit Salad
Assorted homemade muffins
\$12.00 USD per person

#3

Smoked salmon, bagels, cream cheese, red onion and capers
Tropical fresh fruit salad
Homemade cinnamon buns
\$13.80 USD per person

Full Service Mexican Breakfast Options

\$ 18.00 USD per person

All breakfast served with:

Refried beans
Salsa Mexicana
Fruit salad
Freshly squeezed Orange Juice
Coffee

Choose one of the options below:

- # 1 Chilaquiles with green salsa and grilled Chicken breast
- # 2 Chilaquiles with red salsa and eggs any style
- # 3 Mexican omelet (tomato, onion, peppers and cheese)
- # 4 Eggs Ranchero style
- # 5 Mexican molletes (grilled baguette with refried beans and melted cheese)
- # 6 Machaca burritos (shredded beef)
- # 7 Mexican frittata (chorizo, tomato, onion, peppers)
- # 8 Divorced eggs (sunny side up with red and green salsas)
- # 9 Mexican Burritos (chorizo, eggs, beans, cheese, onion, tomato, peppers)
- # 10 Eggs any style

Full-Service Breakfast Options

Menu #1: Continental Breakfast

Fresh assortment of homemade muffins,
& pastries

Preserves, butters and spreads

Fresh Tropical Fruit Salad

Mango-ginger Yogurt

Granola

Smoked salmon with dill cream cheese, capers and red onion and bagels

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$22.50 usd per person

Menu #2: Mexican Burrito

Fresh Tropical Fruit Salad

Mexican breakfast burritos

Choice of Ham, sausage or bacon

Herbed breakfast potatoes

Re-fried beans

Fresh flour and/or corn tortillas

Salsa ranchera, fresh pico de gallo and queso cotija

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$19.50 usd per person

Menu #3: Frittata

Fresh Tropical Fruit Salad

Italian Frittata: with basil, tomato, onion and parmesan

Breakfast potatoes

Choice of Bacon, ham or sausage

Homemade multigrain bread

Preserves, butters and spreads

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$19.50 usd per person

Menu #4: Quiche

Fresh Tropical Fruit Salad

Shrimp Quiche with a Mediterranean Salsa

Breakfast potatoes

Preserves, butters and spreads

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$22.50 usd per person

Menu #5: Pancakes/French toast

Choice of:

Traditional and/or and Blueberry-Banana Pancakes topped with Bourbon-scented whipped cream and maple syrup

Or

Sour dough French toast with a mango-pistachio salsa topped with vanilla-bean cream and maple syrup

Fresh Tropical Fruit Salad

Choice of Bacon, ham or sausage

Breakfast potatoes

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$22.50 usd per person

Menu #6: Eggs Benedict

Fresh Tropical Fruit Salad

Lobster Benedict with grilled asparagus

Or

Shrimp Benedict with garlic fried spinach

Choice of Bacon, ham or sausage

Breakfast potatoes

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$27.50 usd per person

Buffet-style Champagne Brunch

Assortment of Danish, Croissants, Muffins and Cinnamon Buns

Preserves, Flavored butters and spreads

Fresh Fruit plate, Fruit compote and whole fruits

Fruit Crepes with honey, nuts and cream

Herbed Frittatas (one vegetarian, one Italian)

Assortment of cheeses, spiced nuts and crudités

Antipasto platter

Roasted beef, turkey and lamb

Smoked fish pate

Iced shrimp with varied accompaniments

Beggars' purses with caviar

Assortment of salads

Pavlovas, fruit trifle cakes and other sweets

Freshly squeezed orange, carrot and grapefruit juices

Coffee, tea, iced tea

Mimosas and sangria

\$90.00 usd per person

Lunch

Drop-off Lunch Options

#1

Honey Roasted Ham & Swiss cheese

OR

Smoked Turkey Breast with Monterrey Jack cheese
on fresh baguette

Traditional potato salad

Homemade double chocolate-chip cookies

\$13.00 USD per person

#2

Grilled chicken breast sandwiches on homemade foccacia bread with roasted red peppers and
pesto-mayo

Gorgonzola-prosciutto baby potato salad

Homemade triple fudge brownies

\$15.50 USD per person

#3

Latino shrimp wraps with julienne of mixed vegetables, cilantro and sesame marinated soba
noodles served with a spicy chipotle cream

Tri-colored rotini pasta with roasted tomatoes, onion, black olives and basil tossed in a light garlic-
citrus vinaigrette

Homemade lime tartlets topped with an amaretto cream

\$15.50 USD per person

Box Lunch Options

Choice of :

On Fresh Baguette

Cajun Chicken Breast

Smoked Turkey and Monterrey Jack Cheese

Honey Roasted Ham and Swiss Cheese

Accompaniments

Traditional potato salad

Spiced almonds and pecans

Homemade granola bars

Seasonal fruit

Homemade chocolate chip cookie

\$17.00 USD per person

Full-Service Mexican Lunch Options

\$ 34.00 USD per person

All lunches served with:

Green salad
Mexican rice
Refried beans
Sautéed or grilled vegetables
Tortillas
Assorted salsas

Please choose one of the following entrée options:

- # 1 Grilled arrachera with green enchiladas filled with asadero cheese
- # 2 Chicken quesadillas
- # 3 Beef taquitos with lettuce, cream
- # 4 Chiles rellenos (stuffed with cheese)
- # 5 Red enchiladas filled with chicken
- # 6 Seafood chile relleno
- # 7 Pork carnitas

Please choose one of the following Dessert options:

Traditional Mexican flan
Rice pudding
Chocolate cake
Ice cream
Fruit salad

Full-Service Lunch Options

#1

Grilled chicken foccacia sandwiches with brie cheese, roasted red peppers and garlic aioli
Pasta salad with Tri-colored rotini noodles tossed with green olives, onion and oven roasted cherry tomatoes in a balsamic cream dressing
Homemade mango sorbet topped with a lime coulis served with sugared buñuelos
\$29.00 USD per person

#2

Latino shrimp Wraps with Monterrey Jack cheese, Julienne of Mixed vegetables, bean sprouts, sesame noodles, cilantro And chipotle cream wrapped in a flour tortilla
Gourmet mixed green salad, oven roasted tomatoes, red onion, cilantro and avocado in a light tequila-lime vinaigrette
Coconut cardamom pudding served with a lime coulis and
Homemade pineapple sorbet
\$29.00 USD per person

#3

Pita pockets with roast beef or lamb, horseradish mayo and julienne of fresh seasonal vegetables
Roasted baby potato salad with gorgonzola and prosciutto
Chocolate pâté with a vanilla bean cream and a
Balsamic-strawberry coulis
\$29.00 USD per person

#4

Chilled cucumber-mint soup with brandied shrimp
And a roasted red pepper aioli
Ginger-chipotle marinated duck with sesame encrusted
Goats' cheese over a bed of organic mixed greens tossed
in a light Asian ponzu dressing accompanied by
Homemade sesame flatbread
Individual pavlovas with amaretto cream, fresh
Strawberries, balsamic vinegar and cracked
Black pepper drizzled with a
Chocolate-mint reduction
\$56.00 USD per person

Asian-Style Full Service Buffet Luncheon Menu

Enoki mushroom and fresh vegetable spring rolls with soba noodles marinated in a sesame oil and
chile
Fresh endive filled with smoked salmon mousse and topped with caviar and crème fraiche
Smoked Fish Pate with crispy Asian Sesame snaps
Thai Peanut chicken skewers
Thai beef salad in miniature cucumber cups
Miniature Samosas with spicy mango-mint chutney
Jumbo Shrimp stuffed with Serrano herbed cream cheese and drizzled with a ginger glaze
Herbed & spiced pecans and almonds
Sake marinated cucumber and avocado skewers
Active sushi station serving sashimi and assorted sushi rolls
Coconut Cardamom pudding with homemade sweet ginger sorbet
Homemade Fortune cookies
\$125.00 USD per person

Full Service Dinners

Full-Service International Dinner Menus

Menu #1

Soup

Creamy Garlic & Sage Bisque topped With an Amaretto Cream and Chive Infusion served with
Homemade Cracked Pepper Bread Twists

Salad

Gourmet mixed greens served with honey roasted garlic, sun dried tomatoes, pine nuts and shaved
reggiano parmesan in a light citrus vinaigrette

Entrée

Grilled Angus Filet Medallions topped With A Cabernet Glaze
&
Grilled Jumbo Shrimp Marinated In Lemon, Thyme And Olive Oil
Accompanied By A Wild Mushroom And Black Olive Hash
& Grilled Asparagus Tips

Dessert

Rich chocolate pate served with a raspberry coulis and
vanilla bean cream
Coffee service

\$82.50 usd per person

Menu #2 "Mexican with a twist"

Soup

Creamy roasted beet soup topped with tortilla ribbons, avocado puree, fresh cotija cheese and a
cilantro infusion served with homemade sun-dried tomato and black pepper bread twists

Salad

Gourmet mixed green salad, oven roasted tomatoes, red onion, cilantro and avocado in a light
tequila-lime dressing

Entrée

Angus filet medallions topped with a chipotle-maple glaze
&
Lobster tails served with a blue-corn butter and cilantro oil accompanied by a wild mushroom-
asiago risotto served in roasted tamale husks with caramelized onion with fresh thyme on a bed of
beet-carrot spaghetti

Dessert

Cinnamon sugared buñuelos topped with white chocolate mousse and a strawberry-mint-damiana
salsa

Coffee service

\$97.50 usd per person

Menu # 3 with an Asian Twist

Soup

Creamy, tomato-ginger bisque topped with a sage infusion and served with homemade cracked black pepper bread twists

Salad

Gourmet mixed greens with a frisee of won ton, herbed mushrooms, toasted sesame seeds and julienne of cucumber and red beet tossed in a light soy-lime vinaigrette

Entrée

Angus beef filet medallions rubbed with a sweet sake glaze accompanied by grilled serrano jumbo shrimp brochettes, ginger mashed potatoes drizzled with a cilantro-chive infusion and a beet-carrot spaghetti

Dessert

Chocolate pâté with a cranberry coulis and a vanilla bean-bourbon cream

Coffee and tea service

\$82.50 usd per person

Menu #4

Appetizer

Shrimp egg rolls served with a cilantro sauce and a spicy chipotle cream

Salad

Spinach salad with fresh strawberries and roasted almonds tossed in a light Mint-yogurt dressing served with grilled focaccia bread

Entrée

Pork loin medallions drizzled with a thyme-port reduction served with Spanish rice and seasonal vegetables tossed in fresh basil pesto

Dessert

Pecan encrusted chocolate pâté with a kiwi coulis and vanilla bean cream

\$79.50 usd per person

Menu #5

Appetizer

Nut encrusted Brie baked to melted perfection, accompanied by grilled focaccia bread, honey roasted garlic and sweet tomato confit

Salad

Exotic mixed greens with roasted tomatoes, spiced pine nuts and gorgonzola cheese served with a lemon-basil vinaigrette

Entree

Grilled filet of beef in a Cabernet glaze served over wild mushroom, potato and black olive hash accompanied by grilled asparagus tips

Dessert

Chocolate pâté with a vanilla bean cream and a balsamic-cranberry coulis

\$80.00 usd per person

Menu #6

Appetizer

Shrimp eggrolls served with a spicy orange-garlic sauce and a sweet miso sauce for dipping

Salad

Mixed green salad with toasted sesame seeds, julienne of cucumber and beet, avocado and cilantro tossed in a light Asian ponzu dressing

Entree

Seared tuna served with ginger mashed potatoes, spicy Asian string beans accompanied by a cilantro sauce and chive infused oil.

Dessert

Coconut cardamom pudding served with a lime coulis and homemade pineapple sorbet

\$77.00 usd per person

Menu #7

Appetizer

Tequila glazed shrimp stuffed with cilantro cream cheese

Salad

Gourmet mixed greens tossed with squash blossoms, jicama and fresh cheese marinated in chile de arbol in a light citrus vinaigrette

Entree

Seared moon scallops with a mushroom-tomatillo salsa and fresh corn cakes topped with black bean, poblano chile and tomato salad

Dessert

Tequila cheesecake topped with a lime coulis

\$75.00 usd per person

Menu #8

Appetizer

Spicy crab cakes served with an orange-garlic sauce and a hoisin-mushroom sauce for dipping

Salad

Exotic mixed greens, green papaya, mint and candied garlic served with a light Thai vinaigrette

Entree

Boneless breast of chicken in a light coconut-curry sauce served with jasmine rice and a sautéed julienne of vegetables

Dessert

Homemade vanilla bean ice cream wrapped in a light, airy dessert crepe served with a banana-pistachio-chocolate compote

\$75.00 usd per person

Full Service Mexican Dinner Menus
\$ 60.00 USD per person

Choose one soup **or** one salad (except for menu # 6):

- Onion soup
- Black bean soup
- Cream of zucchini
- Cream of zucchini flower
- Chicken and vegetable soup
- Garlic cream soup
- Vegetable soup
- Caesar salad
- Green salad
- Spinach salad
- Jicama salad

Choose one entrée item:

1 Chicken breast with poblano pepper sauce

2 Beef tips with chile pasilla sauce

3 Fish filet Veracruz style

#4 Chicken breast with traditional mole sauce

5 Chiles rellenos stuffed with picadillo

6 Taco bar with the following:

Arrachera, chicken and fish
Assorted salsas
Flour and corn tortillas
Refried beans
Grilled serrano chiles
Guacamole
Sour cream

7 Shrimp Fajitas

8 Beef fajitas

9 Chicken fajitas

Choose two accompaniments (except for menu # 6)

- Garlic mashed potatoes
- Chipotle scented mashed potatoes
- Scalloped potatoes
- Grilled mixed season vegetables
- Sautéed seasonal vegetables
- Asparagus tips
- Mexican Fiesta rice
- Cilantro scented rice
- Poblano rice
- White rice

Choose one Dessert option:

- Traditional Mexican flan
- Rice pudding
- Chocolate cake
- Ice cream
- Fruit salad

“Mix and Match to create your own specialized menu”

Appetizers

Salmon, leek and tomato miniature crepe stacks topped with caviar and crème fraiche then drizzled with a chive infusion

Chicken and Shitake won tons served with a spicy orange-garlic sauce and a sweet miso sauce for dipping

Tequila glazed shrimp stuffed with cilantro cream cheese

Spicy crab cakes served with an orange-garlic sauce and a hoisin-mushroom sauce for dipping

Soups

Porcini, oyster and shitake mushrooms in a bourbon cream with a roasted capsicum oil served with thyme bread twists

Tomato-ginger bisque topped with a citrus infusion and wasabi-scented cream served with poppy-seed bread twists

Orange-chile and black bean soup topped with fresh cream, avocado and tortilla strips served with cumin dusted bread twists

Shitake mushroom and lemon grass soup topped with fresh coriander and served with cracked black pepper bread twists

Vegetarian Salads

A salad of shaved celery root, prosciutto and reggiano parmesan on spring endive, with cracked black pepper, olive oil, and fresh lemon

Mixed green salad with toasted sesame seeds, julienne of cucumber and beet, avocado and cilantro tossed in a light tequila-lime vinaigrette

Mezclun mixed greens tossed with squash blossoms, jicama and fresh cheese marinated in chile de arbol in a light citrus vinaigrette

Exotic mixed greens, green papaya, mint and candied garlic served with a light Thai vinaigrette

Spinach salad with balsamic-marinated fresh strawberries and toasted almonds tossed in a light mint-yogurt dressing served with grilled homemade focaccia bread

Mezclun spring greens with sautéed pear, panko baked goats' cheese and spiced pecans tossed in a cranberry dressing

Salads

Chilled Seared Sea Bass, mango, red ruby grapefruit and avocado atop a bed of spring greens with a ginger-mint vinaigrette

Traditional Cesar Salad homemade focaccia croutons and your choice of Grilled jumbo shrimp or Blackened chicken

Gourmet Mixed greens with grilled salmon filet, fresh tarragon, white wine sautéed red and green apples with a cognac-mustard dressing

Smoked duck , toasted walnuts, and mandarin oranges with winter greens served with homemade cheese toast and port-currant sauce

Fresh lemon-grass, roasted tomato and grilled jumbo shrimp salad on mixed greens with a hint of anise tossed in a green chile infused oil.

Baked lobster medallion and pineapple salad with fresh basil and mint tossed in a red bell pepper aioli

Entrees

Grilled Angus filet topped with a cabernet glaze and baked lobster tail with a sage-cambozola gratinee, served with fennel-chive mashed potatoes and fresh asparagus tips with a lemon-basil oil

Horseradish encrusted fresh fish served with ginger mashed potatoes, spicy Asian string beans accompanied by a cilantro sauce and chive infused oil.

Seared moon scallops with a mushroom-tomatillo salsa and fresh corn cakes topped with black bean, poblano chile and tomato salad

Boneless breast of chicken in a light coconut-curry sauce served with jasmine rice and a sautéed julienne of vegetables

Desserts

Tri-flavored Devonshire creams: A light airy combination of Merlot ice wine, frangelico-raspberry and vanilla bean creams, served with dark chocolate-hazelnut biscotti

Coconut cardamom pudding served with a lime coulis and tropical fruit compote

Tequila cheesecake topped with a lime coulis and mango salsa

Chocolate pate served with a vanilla bean cream and cran-raspberry coulis