

Welcome to Matteo's at Grand Pacific Junction

There is no question that great food and friendly service play a very important role in the success of your special event. Our team is committed to making sure that we are doing everything possible to support the needs of your guests. We understand the importance of your event and all of us value the opportunity of working with you in creating lasting memories.

The ideas and options presented in this brochure are simply a starting point. Our Event Planners are experts at creating alternatives that meet your needs, so please do not hesitate to ask us to customize options for your special event. We're proud of our creativity and look forward to putting it to use for you!

Special events require significant planning and preparation. We pride ourselves in leading you through all aspects of the event.

Simply contact us to get started!



8072 Columbia Road Olmsted Falls, OH 44138

Restaurant: 440.427.5400

Events: 440.915.7662

matteoscleveland.com

LUNCHEONS

We offer four different options for lunch; Salad Buffet, Sandwiches, Lunch Buffet, and Brunch Buffet. We can also offer a combination of the first two options so that you can serve guests salads and sandwiches. Also, you can add some of our homemade soups to both options. We've included some buffet options that feature our most popular dishes, but feel free to lets us know if you have some favorites that you would like to include. We can customize all of the options to meet the specific needs of your event.



SALAD BUFFET

Choose any three of our appealing and tasty entree salads. The buffet also includes bread and butter. Cost of the Salad Buffet is \$15.95 per person.

ENTREE SALADS

California Beet Salad

Antipasto Salad
Sesame Grilled Salmon
Arugula Salad
Grilled Chicken Caesar Salad
Signature Salad
Smoked Chicken Salad
California Golden Beets Salad
Chef Salad
Greek Salad



SANDWICHES

At your luncheon you can serve your guests some of our homemade sandwiches with original ingredients and home baked bread. The sandwiches can be served in full or half sizes and are served with the side of your choice. Sandwiches can also be paired with one of our homemade soups to create a soup and sandwich option. Prices are dependent of size and number of sandwiches selected.

Meatball Sandwich
Sausage Sandwich
Chicken Parmesan Sandwich
Eggplant Parmesan Sandwich
Veal Cutlet Sandwich
Italian Sub
Caprese Sandwich
Grilled Chicken Sandwich



Tossed Salad
Mixed Vegetables
Pasta Salad
Potato Chips
Mac-n-Cheese*





SOUPS

Croissant Sandwich

We make our soups from scratch with fresh ingredients to create wonderful home style flavor. Soup can be added to any of our luncheon buffets for \$3 per person.

AVAILABLE SOUPS:

Wedding Soup Cream of Potato Italian Vegetable Roasted Tomato Clam Chowder Chicken Gnocchi Minestrone

LUNCHEON BUFFET OPTIONS

The brunch and lunch buffets are our two most popular luncheon options. Our brunch offers serveral unique and traditional brunch items for your guests to enjoy. On the lunch buffet your guests can experience some of our traditional entrees but can be customized to include any of our food offerings.

BRUNCH BUFFET

We have several unique and traditional brunch items for your guests to enjoy. Cost of the Brunch Buffet is \$18.95 per person.

Pick 5 Items:

Cannoli Pancakes Breakfast Pizza **Traditional Pancakes** Fruit Salad

Tossed Green Salad Strawberry Shortcake Waffles Banana Split French Toast Signature Salad Caprese Quiche Bacon and Sausage

Meat Quiche Home Fries

Scrambled Eggs **Baked Hash Browns**

Eggs Benedict **Danish Muffins**

Croissant Sandwiches Cheesey Egg Casserole

LUNCH BUFFET

Our standard lunch buffet options are some of our most popular entrees. However, we can add any other items that are not listed. All Lunch Buffets are served with bread and butter. Cost of the Lunch Buffet is \$18.95 per person.

Choice of one starch: Choice of one item: Lemon Chicken Penne Pasta Mac-n-Cheese Chicken Parmigiana Grilled Chicken Pasta Primavera*

Croissants - Tuna or Chicken Salad Lasagna* Penne Alfredo Mixed Meats Sandwich Board

Garlic Mashed Potatoes Eggplant Parmigiana

Choice of one vegetable: Choice of salad: Mixed Vegetables House Salad Fruit Salad Green Beans Caesar Salad* Brussel Sprouts* Signature Salad* Broccoli Pasta Salad

Baby Carrots







APPETIZERS

Matteo's offers a wide variety of options that you can use to create a quick accompaniment for a meal or an elegant appetizers reception. Our Event Planner will customize your choices to meet the needs of your guests. Prices are based on appetizers selected.



APPETIZERS

Traditional Cheese and Crackers

Vegetable and Spinach Artichoke Dip

Baked Bruschetta

Shrimp Lemoncello Bruschetta

Antipasto Tray

Pizza

Prosciutto Wrapped Asparagus

Shrimp Cocktail

Fresh Fruit Skewers

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Hanky Panky

Caprese Crostini

Fried Calamari

Zucchini Frites

Sausage and Vegetable Skewers

Grilled Chicken Skewers

Caprese Salad Stick

Meatballs, Sausage with Peppers and Onions

Fried Macaroni and Cheese Lollipops

Tomato Soup Grilled Cheese Shooters

Bacon Wrapped Scallops

Sliders - Various Options

Deviled Eggs



DINNERS

Our menu items can be grouped together into any combination of buffet or plated dinners that your guests are sure to enjoy. The packages have a base price inclusive of the items described within and allow for any combination of entrees by choosing standard or premium selections. Premium selections are shown with an "*" and indicate an additional per person charge. The pages that follow outline of some of our most popular entrees, vegetable, sides and salads. Please don't hesitate to inquire about additional options as there are new choices being added to our catering menus throughout the year. Our catering teams are very creative and can customize any special event to meet your needs.

BUFFET DINNER

Select two entrees, one starch, one vegetable, and one salad. All Dinners will be served with bread and butter. Cost of the Buffet Dinner is \$24.95 per person.

ENTREES

Lemon Chicken
Chicken Parmigiana
Chicken Matteo
Chicken Marsala
Chicken Cordon Blue
Grilled Chicken
London Broil
Beef Involtino*
Carved Top Round of Beef*
Pork Tenderloin
Boneless Pork Chops

VEGETABLES Mixed Vegetables

Green Beans
Asparagus*
Broccoli Almondine
Brussel Sprouts*
Buttered Whole Baby Carrots
Buttered Corn
Creamed Spinach

Veal Parmigiana
Eggplant Parmesan
Meatballs/Sausage
Lemon Herb Salmon*
Pan Seared Scallops*
Orange Roughy
Seafood Pasta*
Five Layered Lasagna
Vegetable Lasagna
Manicotti

SALADS

Lobster Ravioli*

Tossed Green Salad Caesar Salad Signature Salad* Arugula Salad* Antipasto Salad*

STARCHES

Penne Pasta

Penne Pasta Alfredo

Gnocchi*
Cavatelli*

Italian Mac and Cheese

Au Gratin Potatoes

Rice Pilaf Risotto

Garlic Mashed Potatoes Roasted Red Skin Potatoes

Yukon Gold Potatoes



PLATED DINNERS

You can preselect any three entrees from those listed on the previous page under Buffet Dinner Entrees, or from the Plated Dinner Entrees listed below. We then pair those entrees with a starch and vegetable, and a selected salad will be served prior to the entrée. Dinners will include bread and butter. With the final count of guests, the host will provide the dinner entrée selection count. Cost of Platted Dinners are \$26.95 per person.

PLATED DINNER ENTREES:

Airline Chicken Breast* Seabass* Strip Steak (12oz)* Filet Mignon (8oz)* Tomahawk Chop*
Carved Prime Rib*
Center Cut Sirloin*
Twin Lobster Tails*

DESSERT OPTIONS

Finish your event with some of our great desserts. Or, you can bring in your own desserts. If you bring in your own cake there is a \$25 cake cutting and service charge. Cost of Desserts are \$3.95 per person.

Assorted Pastries
Cannoli
Cassata Cake
Tiramisu
Brownie Cheesecake
Iced Chocolate Brownies
Italian Cookies



LATE NIGHT OPTIONS

We provide different options for your guests to enjoy near the end of the event. These late night options are normally served one hour before the end of your event. Prices are based on Late Night Options selected.

Pizza
Sliders
Mini Corn Dogs with Dipping Sauces
Popcorn Bar
Guacamole Bar
Gelato Bar



Date of Event:	Name:
Time of Event:	
Location of Event:	
Type of Event:	Email:
Estimated # of People:	
Selections:	
Cost \$(plus 8% sales tax and 20% ser	rvice fee)
Total Cost \$	
Deposit (25%):	Received:
Final Count Date:	Final Count: Date Received:
Payment Due Date:	
Matteo's Catering	Customer Signature