

# the Food Matters

Southern California  
Wedding and Event Caterer

The Food Matters  
is a chef driven boutique  
catering company  
that specializes in  
creating vibrant flavors  
with fresh fare  
to excite and please the palate

Chef Jerry Baker  
brings culinary expertise  
and a constant quest  
for front and back of house  
perfection to each event.

Personal attention  
From tastings at our loft and  
customizing your menu,  
to waving good bye  
at the end of the night,  
is the hallmark of our success.

...other things sometimes...  
but, always, The Food Matters

Bringing our Mobile Kitchen and Passion for Food to  
Greater Los Angeles,  
Orange County and Inland

the Food Matters

800.758.5858 213.415.1735

## Tray Passed Canapés..

Three Cheese and Caramelized Onion Tarts  
Tuna Tartar with Wasabi foam and a Sesame Tuille  
Reggiano Parmigiano with Market Arugula wrapped in Proscuitto di Parma  
Seaweed Salad in Petite Sake Cup Dashi Drizzle  
Torched Day Boat Scallop with Yuzu Kosho and Citrus Ponzu  
Yin Yang Thang of Red and Yellow Tomato Soups with balsamic Syrup and Mozzarella Croutons  
Kobe, Maytag and Caramelized Onion Sliders  
Lamb Loin Lollis with Mint Jalapeno Pesto and Onion Marmalade  
Roasted San Marzano Tomato, Olivine and Fresh Basil Pesto Panini  
Yucatan Pork Tacos with Pasilla and Pepper Jack  
Three Day Drunk Salmon with Wasabi Mashed and Shiitake in Red Rose Potato Cup  
BLTT on Toasted Brioche Round  
Ginger Chicken Vagabond in a Sesame Crepe with Mango Salsa  
Petite Crouque Monsieur  
Homemade Frites  
Almond Chicken Salad in Beggars Purse with a Chive Bow  
Portabella Mushroom Rumaki with Apple Smoked Bacon  
Persian Cucumbers with Mint Tabouleh and French Feta  
Rock Shrimp and Sun Dried Tomato Arrancini with Lemon Confit  
Halibut and Andouille Cakes with Nawlins Style Remoulade  
Grilled Baby Octopus with Limoncello and Yukon Golds  
Spiedini of Mussels Escabeche  
Lump Crab Cigarettes with Sambal Drizzle  
White Bean Puree with Mint and Serrano ham  
Very Vertical Crudite with Hummus and Harissa  
Seared Tuna with Tapanad and caper berries  
and roasted Red peppers on Crostini  
Chilled Spring Pea Soup with Crème Fraîche and Mint  
Santa Barbara Uni with Tenderloin Tataki and Shiso  
Kobe Tartar "slider" with Dijon and Chive  
Petite Plates of Filet with Garlic Mashed and Two Too Tasties





## Amuse / First Course Options & Tapas Too...

Roasted Potatoes with Romesco, Mojama and A Sunny Side Up Duck Egg  
 Lobster Risotto Frico with Shellfish Emulsion and Kaffir Lime  
 Line Caught Halibut with Mexican Chorizo and Fideos  
 in a Jalapeno Lime Vinaigrette and A Pecky Toe Crab Crown

Grilled Octopus with Roasted Yukon Golds and Balsamic Syrup  
 Artichoke Agro Dolce With Seared Day Boat Scallop  
 Cold Poached Halibut with Ginger Syrup and Baby Carrot  
 Orichiette with Pancetta and Sweet Peas  
 Cockles with Eggs and Chorizo  
 Pad Thai with Lemongrass and Prawn

Indian Spiced Salmon with Chickpea Vinaigrette  
 Frisee Salad with Lardons and Soft Poached Eggs  
 Moules Frites with Tarragon Aioli  
 Corn and Crab Bisque with Cajun Croutons  
 Wild Arugula with Mango and Jicama

Sweet Garlic Soup with Crème Fraîche and Snipped Chive  
 Carpaccio of Beef with Uni Vinaigrette and Shiso Shower  
 Mimole Orchards Hearts of Palm with Scallop Ceviche and Yuzu Kosho

Rare Roasted Duck Breast, Sour Cherry Compote and Sweet Potato Fries  
 Roasted Sherried Beet Salad with Warm Goat Cheese Pistachio "Soufflé"  
 Tarte Flambe with Fromage Blanc, Caramelized Onions and Lardons  
 Panzanella Salad with Tomato, Grilled Cibiatta, and Fresh Mozzarella  
 Winter Style Caprese with Burrata and San Marzano Tomato

Long Braised Oxtail Ragout with Pequillo Peppers and Candied Kumquat  
 Eggplant Napoleon with Pecorino Toscana and Caponata Agro Dolce  
 Conchinita Pibil Tamales with Jicama Slaw and Salsa Diablo  
 Saffron Risotto with Santa Barbara Spot Prawns and Toasted Almond Pesto

### First Course Salads Options...

Wild Arugula, Shaved Fennel, Dates, Humboldt Fog and Meyer Lemon  
Baby Greens Caramelized Walnuts, Raspberry Vinaigrette and Chevre Shower  
Spicy Asian Greens, Sesame Ginger vinaigrette, Pickled Ginger and Japanese Cucumber  
Grilled Vegetable Salad with Toasted Pine Nuts, Goat Cheese and Balsamic Syrup  
Chopped Salad Tricolore with Blue Cheese Lemon Vinaigrette and a Gorgonzola Paninis  
Baby Spinach, Apple Smoked Bacon, French Feta, Roasted Red Bells and Sun-Dried Tomato  
City Cuisine Caesar, Roasted Peppers and Pine Nuts, Maytag Vinaigrette and Reggiano Shower  
Three Cheese and Onion Tart Tatin with Baby Greens and Sweet Lemon  
Curly Endive with Brioche T-I-T-H and Nueske Lardons  
Spinach Salad with Warm Chorizo Dressing and Grilled Calamari  
Fennel, Celery, Orange and Grapefruit Salad  
Panzanella Salad with CCB Cibiatta and Heirloom Tomato  
Hijiki Salad with Cucumber Puree and Chinese Soy  
Shaved Fennel, Fresh Orange, Kalamata and Extra Virgin Olive Oil

### Fresh Fish Option...

Lobster Risotto with Shellfish Emulsion and Kafir Lime  
Sautéed Skate with Chantrelles and Pommies Puree  
Panko Crusted Wild Caught Halibut with Aidells Andouille and Lobster Butter  
Seared Day Boat Scallop with Gumbo Essence and Sweet Corn Fritter  
Ginger and Pepper Crusted Tuna with Thai Pepper Coulis and Yucca Mashed  
Giant Prawns Scampi Style with Sun Dried Tomato and Lemon Confit Risotto Frico  
Three Day Drunk Salmon with Wasabi Mashed and Dried Miso Rain  
Roasted Sea Bass with Eggplant Caponata and Mascarpone Polenta  
Seared Day Boat Scallop with Yuzu Kosho and Citrus Ponzu on Grilled Mountain Yam  
Salmon al Cartoccio with New Potatoes and Fresh Herbs  
Monkfish Wrapped in Pancetta over Sweet Corn Polenta with Caramelized Cippolini  
Seared Big Eye with Braised Tomatoes, Kalamatas and Asparagus over Roasted New Potatoes  
Wild Sea Trout with Crispy Leeks and Potato, Tomato Gratin  
Spot Prawns, Thai Chili, Buccatini and Mint Cilantro Pesto  
Clam with Linguine, Lemon, and a Bit of Bacon  
Baby Octopus with 3-Bean Mélange, Chili and Garlic

### Vegetarian Options...

Roasted Eggplant Napoleon with Fresh Basil and Burrata  
Artichoke and Mascarpone Rolled "Lasagna",  
With Red Bell Pepper Coulis, Basil Foam  
Portabella Bolognese Pappardelle  
Open Faced Soy Paper Ravioli with Summer Succotash  
Sweet Corn Polenta with Wild Mushroom Ragout  
Saffron Risotto with Grilled Asparagus and  
Caramelized Shallot  
Braised Heirlooms with White Beans, Mint,  
and Roasted Garlic  
Hearts of Palm with Mushroom Tobanyaki  
and Tofu Cutlets  
Open-Faced Panzanella with Kalamata Cibiatta,  
Heirlooms, Persian Cucumbers and Olive Oil



### Game Options...

NZ Lamb  
with Panko Goat Cheese Crust, Caramelized Cippolini and 15 Year Balsamic  
or  
Onion Marmalade over Sweet Corn and Super Soft Mascarpone Polenta  
Leg of Lamb with Catalanian Romesco and Almond Tart á la Boule  
Indian Spiced Millbrook Farms Venison Chops with Portabella Polenta and Red Wine Jus  
Roasted Duck Breast with Dried Cherry Jus and Sweet Potato Fries  
Broken Arrow Ranch Antelope with Manchego and Jus di Roti

### Fowl Options...

Three Cheese and Spinach Stuffed Breast of Rosie Chicken with Wild and Tame Mushroom Jus  
Holiday Style Wild Rice and Cranberry Stuffed Chicken with Vanilla Buerre Blanc  
Herb Crusted Airline Chicken, Peach & Cornbread Stuffing and Sweet Corn and Pancetta Coulis  
Jamaican Jerked Chicken with Peas and Rice and Mango Salsa  
Parisian Style Roast Chicken with Pommes Puree  
Tandoori Spiced Chicken with Spiced Cauliflower and Apricot Chutney  
Thai Coconut "Cassoulet" with Curried Chicken and Steamed Jasmine Rice  
Chicken Paillard with Roasted Summer Peach and Baby Arugula Salad

## Beef Options...

Ginger and Mushroom Crusted Cab tenderloin with Perfect Garlic Mashed and Two Too Tasties

Seared Bone in New York with Argentine Chimmichurri and Roasted Red Potatoes

Classic Steak Frites with Sauce Entrée Cote

Triple Thick Prime Porterhouse for Two with Homemade Worcestershire and Bacon Blue Mash

Long and Short of it...24 hour Braised Short Rib with Miso Glaze and Potato Puree

Medium Rare Skirt Steak with Habanero Salsa and Chipotle Chillaquilles

Prime Prime with Triple Horseradish Cream. Cream Corn and Three Cheese Scalloped... Brilliant!!!

Wasabi and Ginger Marinated Flank Steak with Wasabi Mashed and Sansho Asparagus

Rolled Filet with Gorgonzola and Pancetta with "57" Spice and Langoustine Mashed

Osso Buco with Risotto Milanese

Organic Veal Chop with Romesco and Lemon Confit and a Wild Mushroom Ragout

Butterfly Ribeye with Poblano Rajas and Nuclear Onions and Sauce Mole

Ultimate BBQ Filet with Peach Glaze and Twice Baked Towers

Apple Cider Brined Kurobuta Pork Chops with Apple Smoked Bacon Lardons and Whole Grain Mustard Port Wine Reduction

Jerked Pork with Plantain Mash and Mango Cha Cha

Tenderloin of Pork with Kahlúa and Pineapple Over Coconut Rice

Guajillo, Poblano, Pepper Jack and Cumin and Garlic Rubbed Pork Loin

Pork Van Winkle ...Braised Pork Belly with stewed Prune and Dijon swirl

Roasted Nine Spice Kurobuta Tenderloin with Flash Fried Rice



## Three and Four Course Seated Dinner Menu Ideas...

City Cuisine Caesar Salad with Roasted Peppers and Pine Nuts,  
Blue Cheese Caesar and Parmesan Frico  
Herb Crusted Paillard of Rosie Chicken Breast with Peach and Cornbread Hash,  
Sweet Corn and Apple Smoked Bacon Coulis and Haricot Vert Crown  
Hand Made Apple and Berry Crisp with Crème Anglaise

Sweet Garlic Soup with Snipped Chive and Chevre Crostinis  
Baby New Zealand Lamb Rack with Mint Jalapeno Pesto and Onion Marmalade  
Over Super Soft Sweet Corn and Mascarpone Polenta  
Apple Tart Tatin with Cinnamon Gelato

Langoustine Gumbo with Dirty Rice and Andouille  
Time...Thyme and Apple Cured Kurobuta Pork rack with Whole Grain Mustard and Port Wine glaze  
Over maple "grits" with Braised Greens  
Fresh Berry Cobbler with Churned Crème Fraiche Ice cream

Kenter Farms Arugula with Fennel and Humboldt Fog in Meyer Lemon Vinaigrette  
and a teacup of Onion Soup with Gruyere Sandwich  
Duet of CAB Tenderloin of Beef Crusted in Shiitake  
and Ginger and Long Braised Miso Infused Short Ribs  
With Wonderous Wasabi Mashed and Baby Bok Choy  
"Cake and Coffee" Warm Molten Vahlrona Cake with Cappuccino Gelato

Lardon Salad with Nueske Apple Smoked bacon and Curly Endive  
Hangar Steak & Frites with sauce especial and Wilted Spinach  
Caramelized Pear Tart with Port Wine Syrup

Chopped Salad Tricolore with Gorgonzola Paninis  
5 Pepper Crusted Double Cut Dry Aged Prime New York  
With Homemade Worcestershire and Perfect Garlic Mashed Potatoes  
Grilled Pencil Asparagus  
Fromage Blanc Cheesecake with Sea Salt Caramel Lava



## Buffet Menu / Station Ideas...

Guajillo Chile Rubbed Pork Tenderloin with Poblano and Queso Fresco  
Chicken Chillaquilles and Goat Cheese Cream  
Hacienda Rice and Shallot and Lime Black Beans  
Baby Spinach Salad with Chorizo, Cotija, Pepitas  
and Cilantro Orange Vinaigrette  
Grilled And Fresh Vegetables with Salsa Diablo and Tomatillo Crema

Three Cheese and Spinach Crusted Breast Of Organic Chicken  
with Panko Crust and Wild and Tame Mushroom Jus  
Perfect Garlic Mashed Potatoes  
Baby Romaine and Mixed Green Caesar Salad with Peppers and Pine Nuts  
Haricot Vert and Carrot Matchsticks with Olive oil and Chive

Long Braised Boneless Short Rib Of Beef with Argentine Chimmichurri  
Three cheese Scalloped Potatoes with Buttered Bread Crumbs  
Wild Arugula Salad with Julienne Dates, Feta and Pistachio Vinaigrette  
Grilled Sea Salt and Lemon Asparagus and Peppers

Leg Of Lamb with Catalonian Romesco and  
Roasted Chicken with Garlic Aioli and Andouille  
Saffron Risotto with Sweet peas and Asparagus  
Heirloom Tomato Panzanella Salad  
Roasted Eggplant Napoleons with Manchego and Lemon Basil

Soy and Orange Marinated Sea Bass and Pepper Crusted Tenderloin  
with Two Too Tasties  
Wasabi Mashed Potatoes with Wasabi Peas  
Fresh Herb and Spicy Greens Salad with Ginger Mignonette  
Pencil Thin Asparagus with Sambal and Sesame

Orchiette with Simple Tomato Sauce and Pecorino Toscana  
Sausage, Peppers and Rapini  
Polenta with Caramelized Onion and Gorgonzola and a Mushroom Ragout  
Grilled Vegetables with Balsamic and Sweet Italian Goat Cheese  
Chopped Antipasti with Pepperoncini and Tallegio

Homemade Artichoke and Mascarpone Rolled Lasagna with  
Red Bell Pepper Coulis and Basil Cream  
Portabellas with Tallegio and Caponata Agro Dolce  
Warm Red Potato and Watercress Salad with Shallot and Maytag Blue  
Mediterranean Salad with Hummus and Harissa, Greek Olives and Feta



Sweet Options...



wedding cake by Vanilla Bake Shop

Mmmm Donuts...

Churro Style with Cinnamon and Warm Chocolate  
Chocolate Beignets with Cherry Compote  
Warm and Wet Molten Vahlrona Chocolate Cakes  
with Cappuccino Gelato

New Style Tiramisu with Fresh Berries, Chambord and Zablonie  
Fresh Fruit Crostadas with Olive Oil Gelato and Fleur de Sel  
Warm Apple Tart Tatin with Crème Fraîche Ice Cream  
Classic Tiramisu

Phyllo Purses with Banana and Chocolate  
and Crème Caramel  
Biscotti Crusted Double Thick Cheesecake  
Triple Chocolate and Banana Croissant Pudding  
with Crème Anglaise  
Italian Rum Cake  
with Raspberry Preserves, Bavarian Cream and Butter Cream  
Warm Milk and Cookies

Twice as Thick New York Style Cheesecake  
Gateau à la Opera with Chocolate Ganache  
Pistachio Cakes with Lemon Zest & Candied Pistachio

## Current Pricing...

### Page 2 Canapés

Pre-Dinner Passed Canapés  
starting at 12.95 per guest for up to 5 choices.  
Approximate passing time of one hour.

### Page 3 Amuse

Amuse or Hors D'oeuvres Events – a series of passed and  
stationed hors d'oeuvres  
starting at 40.95 per guest for up to nine items.  
Approximate serving time of 3 hours.

### Page 4-5-6

Customized menu options, Let us help you create  
a one of a kind menu for your event.  
Market pricing applies.

### Page 7 seated dinner ideas

Seated dinners – starting at 3 courses  
prices starting at 42.50 per guest  
Family style dining starting at 40.50 per guest

### Page 8 buffet/station

Buffets/Stations starting at 39.00 per guest

### Page 9 dessert

Dessert options starting at 7.95 per guest

#### Additional Information →

Menu pricing based on a starting guest count of 100  
Plus 20% gratuity and 9.25% sales tax on all food, in house  
services, and outside services provided.  
Customized pricing available for any size event.

#### Contact Information →

thefoodmatters.com  
thefoodmatters@mac.com  
**800.758.5858**