

Celebrating each other and life's simple pleasures.

# A Matter of Taste

Since 1979

**A Matter of Taste,**  
founded by Constance Randall  
has specialized in creating  
delicious cuisine with a focus  
on freshness.

Drawing on her sophisticated  
understanding of complimentary  
tastes, Connie and her staff will  
help inspire you to create a perfect  
menu for your special occasion.

Menus are carefully designed  
with an awareness of client  
expectations, budget,  
flavor and nutrition.

**Service for 8 or more.**

**Our food served or yours.**

**Pick up available.**

Thanks to Connie and her staff,  
we are able to be guests at our  
own parties! Quite simply, Connie  
and her staff at A Matter of Taste  
are the best caterers in town!

-Paula and Michael Bryant

Connie creates fresh,  
new, delicious ideas for  
every season... and the  
quality is always above  
my expectations.

-Flo Banwart

## Beyond Expectations

**Think of us  
for all occasions.**

Weddings

Rehearsal Dinners

Showers

Holiday Parties

Fund Raisers

Business Box Lunches

Graduations

Anniversaries

Birthdays

Brunches

Lunches



*Constance Randall*

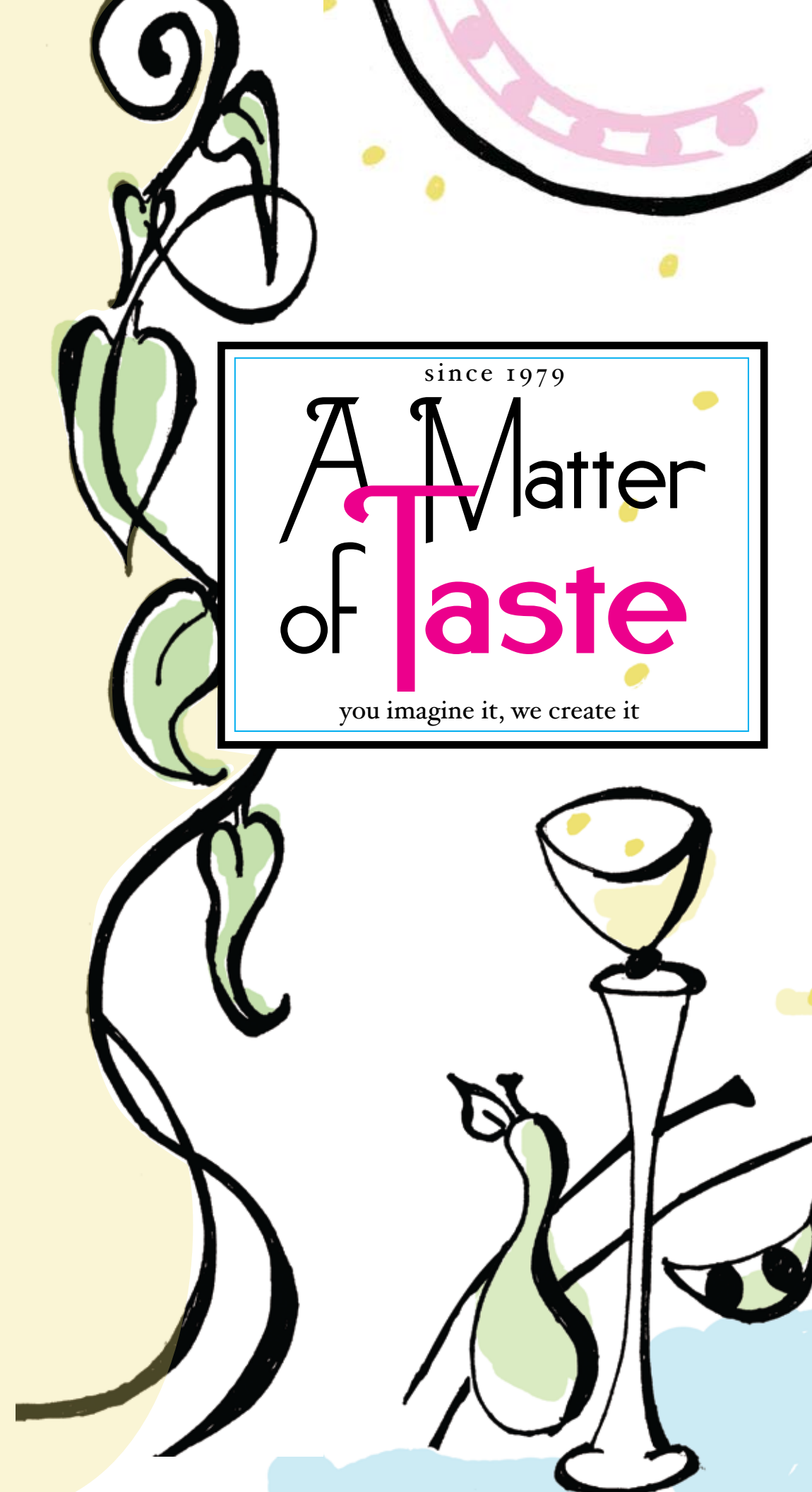
838E. Glen • Peoria Heights, IL 61616

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since 1979

# A Matter of Taste

you imagine it, we create it



## Hors d'oeuvres

### Cocktail Sandwiches & Canapes

- ☛ Marinated Grilled: London Broil, Chicken or Pork Tenderloin
  - Mini Salad Puffs: Chutney Chicken, Lemon Dill Shrimp, Egg Dill Salad, Ham & Apple
  - Rueben Puffs • Hot Ham & Swiss Puffs
  - Smoked Salmon Bagettes • Italian Beef
  - Southwest Vegetable Tortilla Rollups

### Kabobs

- ☛ Chicken: Indonesian, Lemon Rosemary, Cashew & Sesame, Coconut or Grilled
  - Peppery Sirloin & Veggie
  - Satay Pork Tenderloin & Pineapple
  - Creamy Lemon Garlic Cheese Tortellini & Veggie
  - Mozzarella Caprese
  - Minted Fresh Fruit
  - Marinated or Grilled Vegetables

### Dips and Spreads

- Roasted Tomatillo, Tomato Dip
- Asian Strange Flavor Eggplant
- ☛ Hummus Terrine
  - Fancy Taco Dip
  - East Indian Cheeseball
  - Fig, Walnut & Olive Terrine
- Smoky Black Bean
- Cashew Basil Chicken Paté
- Cheeseball with Everything
- ☛ Red Pepper, Olive Terrine
  - Fresh Fruit Salsa w/ Cinnamon/Sugar Chips

### Phyllo Logs

- Spinach Feta
- 3 Cheese w/ Walnuts
- Blue Cheese Mushroom
- Dijon Chicken, Tarragon & Cheese
- Smoked Turkey Mushroom
- Lemon Dill Shrimp
- Asian Vegetable Springrolls

### Mini Cakes

- Black Bean, Corn
- Cajun Chicken
- Sweet Potato
- Zucchini, Feta
- ☛ Shrimp or Crab
- Falafel

### Meatballs

- Asian
- Moroccan
- Swedish
- Sweet & Sour

### Quesadillas

- Chicken & Potato
- ☛ Caramel Onion, Smoked Gouda
- Vegetable
- Crab, Brie, Apple
- Tomato, Poblano
- Spicy Beef

### Other Exciting Ideas Include:

Bruschetta • Stuffed New Potatoes • Savory Cheesecakes • Zucchini Feta Cups • Sushi • Vegetable Tartlets • Seafood Ceviche Stuffed Mushrooms • Shrimp Wrapped in Peapods • Flat Bread Corn Cups w/ Chili • Asparagus Bleu Cheese Rollups Ramaki • Chicken Curry Coconut Balls • Empanadas Roquefort Grapes • Scallops Wrapped in Bacon w/ Maple Cream

## Soups

- ☛ Thai Style Lemongrass Chicken
  - Summertime Gazpacho
  - Cool Dilly Cucumber
  - Savory Black Bean
  - Farmer's Market with Pasta & Pesto
- ☛ Savory Chicken Sausage White Bean Stew
  - Turkey Picadillo Chili
  - Roasted Red Pepper
  - Mexican Chicken Tortilla
  - Orange Ginger Carrot
  - Potato Corn Chowder



*Focused on healthy choices, we always use the freshest of ingredients and choose organically grown produce when available.*

## Entrée Salads

- ☛ Blackened Salmon Caesar
  - Pesto Chicken
  - Marinated Grilled Steak, Artichoke
  - Chutney Curry Chicken
- Chinese Chicken & Veggie
- Fresh Tuna Nicoise

## Side Salads

*Using special ingredients and marrying flavors creates these unique salads.*

- French Dill Potato
- Asian Noodles
- Orzo with Roasted Vegetables
- Fresh Mozzarella Caprese
- Black Bean & Rice with Chipotle Lime Vinaigrette
- Roasted New Potato, Green Beans, Corn
- Roasted Sweet Potato with Maple Orange Vinaigrette
- Mexican Chopped with Honey Lime Cilantro Dressing
- ☛ Mediterranean Chopped with Fresh Basil
  - Baby Greens with Pears, Blue Cheese & Candied Pecans
  - Ginger Sesame Marinated Asparagus
  - Summertime Fruit with Candied Cashews
- Broccoli Raisin
- Lemon Parmesan Dill Pasta
- Asian Napa Cabbage

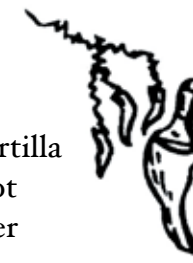
## Casual Casseroles (Vegetable or Meat)

- Lasagna
- Tetrazzini
- Roasted Poblano, Tomato, Chorizo
- Enchilada
- ☛ Chicken Artichoke Rice
- Old Fashion Pot Pie



*Vegetarian options a specialty.*

## ☛ Best Sellers!



*Decide on a meat entree, then color, texture & spice of the side dish component will fall into place.*

## Chicken Entrees

- Saltimboca - Asiago, Prosciutto
- ☛ Marbella - Prunes, Olives & Capers
- Fricasse with Cheese Polenta
- Marinated Grilled with Fruit Salsa
- Stuffed Chicken: Artichoke Basil, Spinach Ricotta Herb, Smoked Cheese, Apple, Toasted Walnut, Confetti
- Lemon
- Poblano
- Wellington

## Fish Entrees

- Horseradish Dill Crusted Seabass & Fruit Salsa
- ☛ Mediterranean Halibut - Tomatoes, Capers & Peppers
- Cajun Jambalaya
- Zesty Salmon

## Beef Entrees

- ☛ Marinated Grilled or Stuffed Beef Tenderloin
- Sirloin Stroganoff w/ Poppy Seed Noodles
- Marinated & Grilled London Broil w/ Horseradish Sauce or Parsley Caper Sauce
- Barbequed Brisket
- Cajun Meatloaf
- Sirloin, Vegetable Stir Fry

## Pork Entrees

- Savory Crusted Pork Loin with Pear Sauce
- ☛ Hoisin Ginger Grilled Pork Tenderloin
- Orange Cumin Maple Crusted Pork Tenderloin
- Pork Loin Stuffed - Artichoke & Sun Dried Tomato or Dried Fruits
- Pork Loin with Madeira Sauce



*All of our outrageous sweets are made from scratch.*

## Bars & Cookies

- ☛ Cappuccino Brownies
- Caramel Fig Cherry Brownies
- Raspberry Lattice Bars
- Ginger Snaps, Butterscotch Blonde Brownies
- Peanut Butter Chocolate Chunk Brownies
- Chocolate Raspberry Brownies
- Spicy Oatmeal with Brown Butter Icing
- Bittersweet Thumbprint Macaroons
- Candied Ginger Lemon Cookies
- ☛ Lemon Tartlets
- Pear Custard Bars
- Goopy Pumpkin Bars

*We also create: Cakes, Tarts, Cheesecakes, Pies, Muffins and Sweet Breads.*

