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 10 or more. Pick up is always available.

“Connie is enthusiastic about helping me in any way. Her ideas are innovative, the food is delicious and attractively served.”
-Dorothy E. Bertschy

“25 years the Sun Foundation has enjoyed the delicious food of A Matter of Taste. Connie is an artist who paints a bright, joyous food palette with a gracious and warm flair.”
-Joan Root Ericksen, Sun Foundation

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Beyond Expectations
Lunches/Dinners
Business Box Lunches
Breakfast/Brunches
Cocktail Parties
Fund Raisers
Graduations
Anniversaries
Showers
Rehearsal Dinners
Weddings
Holiday Parties
Birthdays

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

Phyllo Logs
- Spinach Feta
- 3 Cheese w/ Walnuts
- Blue Cheese Mushroom
- Dijon Chicken, Tarragon & Cheese

Mini Cakes
- Black Bean, Corn
- Cajun Chicken
- Sweet Potato

Meatballs
- Asian
- Moroccan

Quesadilas
- Chicken & Potato
- Caramel Onion, Smoked Gouda
- Vegetable

**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

**Entrée Salads**

- Blackened Salmon Caesar
- Pesto Chicken
- Marinated Grilled Steak, Artichoke
- Chutney Curry Chicken

**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

**Entrée Salads**

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

**Casual Casseroles (Vegetable or Meat)**

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

**Vegetarian options a specialty.**

**Best Sellers!**

- Roasted Red Pepper
- Mexican Chicken Tortilla
- Orange Ginger Carrot
- Potato Corn Chowder

**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

**Chickenn Entrees**

- Saltimbocca - Asiago, Prosciutto
- Marbella - Prunes, Olives & Capers
- Fricassee with Cheese Polenta
- Marinated Grilled with Fruit Salsa
- Stuffed Chicken: Artichoke Basil, Spinach Ricotta Herb, Smoked Cheese, Apple, Toasted Walnut, Confetti

**Fish Entrees**

- Horseradish Dill Crusted Seabass & Fruit Salsa
- Mediterranean Halibut - Tomatoes, Capers & Peppers
- Cajun Jambala
- 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
- Sirloin, Vegetable Stir Fry
- Cajun Meatloaf

**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

**Bars & Cookies**

- Cappuccino Brownies
- Lemon Tartlets
- Caramel Fig Cherry Brownies
- Peach Custard Bars
- Raspberry Lattice Bars
- Gooey Pumpkin 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

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