

Celebrating each other  
and lifes 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 10 or more.  
Pick up is always available.

*"For 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

*"Connie is enthusiastic about  
helping me in any way. Her  
ideas are innocative, the food is  
delicious and attractively served."*

-Dorothy E. Bertschy



## Beyond Expectations

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

### Constance Randall

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[amatteroftastecatering.com](http://amatteroftastecatering.com)

Since 1979



Connie Randall's

# A Matter of Taste Catering



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 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
- 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 Macarons
- Candied Ginger Lemon Cookies
- Lemon Tartlets
- ☛ Pear Custard Bars
- Goopy Pumpkin Bars

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