



MASTERPIECE
CATERERS

"Mastering the Art of Fine Cuisine!"

INDIA HOUSE PRIVATE DINING MENUS



Breakfast Menus (*Page 2*) • Lunch Menus (*Pages 3-6*) • Dinner Menus (*Pages 7-9*)
Cocktail Reception Menus (*Pages 10-11*) • Beverage Packages (*Page 12*)

• *Executive Chef Patrick J. Augustyn* •

1 Hanover Square | New York, NY 10004 | 1-212-269-2323 Option 2 | www.MasterpieceCaterers.com

FEB 2014

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BREAKFAST MENUS

All Breakfast Packages Served with:

*Stone Street Freshly Ground & Brewed
Regular and Decaffeinated Coffee*

Tazo Tea Selection

Assorted Fruit Juices

CONTINENTAL

Seasonal Sliced Fresh Fruit

Assorted Breakfast Pastries:

*Croissants, Muffins, Danish
Bagels with Cream Cheese, Butter
& Assorted Jellies*

● **\$35.00 per guest** ●



HOT BUFFET

*Minimum 20 guests
Maximum 2 Hour Limit*

Seasonal Sliced Fresh Fruit

Herbed Scrambled Eggs

Cinnamon Raisin French toast

100% Vermont Maple Syrup

Oatmeal

Raisins, Brown Sugar & Sundried Cranberries

Applewood Smoked Bacon

Turkey or Pork Sausage

Home Fried Potatoes

Assorted Breakfast Pastries:

*Croissants, Muffins, Danish
Bagels with Cream Cheese, Butter
& Assorted Jellies*

● **\$45.00 per guest** ●

All Food and Beverage is subject to 8.875% NYS Sales Tax & 22% Administrative Fee (Taxable)

PLATED BRUNCH

A Breakfast Basket on each table to include:

*Croissants, Muffins, Danish
Bagels with Cream Cheese, Butter
& Assorted Jellies*

FIRST COURSE

(Select 1)

Seasonal Sliced Fresh Fruit

Salmon Two Ways

Gravlax & Smoked Salmon, Fennel-Orange Salad

Warm Steel Cut Oatmeal

Maple Butter, Sundried Cranberries

Fruit Yogurt Parfait

● ● ●

ENTRÉES

(Select 2)

Smoked Salmon

Aged Cheddar Cheese, Chives, Scrambled Eggs

Traditional Eggs Benedict

Canadian Bacon, Toasted English Muffin, Chive Hollandaise

Cornflake Crusted Cinnamon French Toast

100% Vermont Maple Syrup

Banana & Cream Cheese Stuffed French Toast

Strawberry Syrup

Crispy Belgian Waffles

Fresh Berries & Vanilla Whipped Cream

Lemon Ricotta Pancakes

Meyer Lemon Syrup

Classic Corn Beef Hash

Poached Eggs, Choron Sauce

● **\$60.00 per guest** ●



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LUNCH MENUS

All lunch packages served with:

Stone Street Freshly Ground & Brewed

Regular and Decaffeinated Coffee

Tazo Tea Selection

Coca-Cola Soft Drink Selection

THREE-COURSE SEATED LUNCH MENU

Pricing for our seated lunches are determined by entrée selection

All Food and Beverage is subject to 8.875% NYS Sales Tax & 22% Administrative Fee (Taxable)

FIRST COURSE

(Select 1)

To add an additional course please inquire for upgrade pricing

New England Corn & Clam Chowder

Honey Cornbread Stick

Roasted Sweet Corn Bisque

Chive Oil, Asiago Crisp

Lobster Bisque

White Truffle Oil

Artisan Field Greens Salad

Balsamic Vinaigrette

Hearts of Romaine Lettuce

*Brioche Croutons, Parmesan Crisp,
Shaved Asiago Cheese & Caesar Dressing*

Grilled Asparagus Spears

*Baby Arugula, Vine Ripened Tomatoes
Lemon Caper Vinaigrette*

Roasted Golden Beets

*Rainbow Micro Greens, Goat Cheese
Blood Orange Vinaigrette*

Iceberg Wedge

*Vine Ripened Tomatoes, Bacon, Shaved Red Onion,
Steakhouse Bleu Cheese Dressing*

Harvest Greens

*Bacon, Crumbled Bleu Cheese,
Sundried Cranberries, Honey Glazed Pecans, Granny Smith Apples
Balsamic Vinaigrette*

Hearts of Palm

*Heirloom Tomato, Avocado
Mustard Vinaigrette*

Pan Seared Crab Cake

Rainbow Micro Greens, Mustard Aioli

Wasabi Sesame

Seared Tuna Loin

Rainbow Micro Greens, Pickled Vegetable

Potato Gnocchi

Duck Confit, Port Wine Broth

Sage Scented Gnocchi

*Wild Mushrooms, Sautéed Spinach
Toasted Pignoli Nuts, Brown Butter*

Truffled Wild Mushroom Risotto

Shaved Grana Padano Cheese, Green Peas & Black Truffle Oil



ENTRÉES

(Select 1)

Our Executive Chef & Culinary Team will prepare a seasonal starch and vegetable side to accompany your entrée selection

To add an additional course please inquire for upgrade pricing

Pan Seared Breast of Chicken

Sage Pan Gravy

\$43.00

Pan Seared Breast of Chicken

Whipped Parsnip Purée, Red Wine Sauce

\$45.00

Grilled Breast of Chicken

Morel Mushroom Cream

\$48.00

Braised Short Rib Ravioli

Port Wine Sauce, Root Vegetable Confit,

Shaved Parmesan Cheese

\$40.00

Grilled Flank Steak

Frizzled Onions, Homemade Steak Sauce

\$50.00

Boneless Braised Beef Short Ribs

Port Wine Sauce, Frizzled Onions

\$52.00

Roasted New York Sirloin

Red Wine Sauce

\$55.00

Grilled Filet Mignon

Wild Mushroom Sauce

\$60.00

Grilled Lamb Chops

Moroccan Spices

\$65.00

Pan Seared Salmon Fillet & Crab Cake Duo

Lemon Mustard Beurre Blanc

\$55.00

Grilled Shrimp Risotto

Grilled Garden Vegetables, White Truffle

Oil, Shaved Asiago Cheese

\$48.00

Pan Seared Market Cod Fish

Mustard Panko Crumbs

White Balsamic Beurre Blanc

\$48.00

Farm Raised Striped Bass Fillet

Manila Clams,

Corn & Red Pepper Cream

\$50.00

Baked Atlantic Salmon Fillet

Wild Mushrooms, Grilled Artichoke

Hearts, Lemon Herb Butter

\$52.00

Seared Polenta

Grilled Vegetables, Spicy Marinara Sauce

\$40.00

DESSERTS

(Select 1)

Chocolate Mousse

Whipped Cream, Wafer Cookie

Seasonal Assorted Berry Tuile

Vanilla Rum Sauce

New York Cheesecake

Wild Berry Sauce

Chocolate Tarte

Vanilla Bean Ice Cream, Mango Sauce

Lemon Tarte

Raspberry Sauce

Warm Bread Pudding

Vanilla Rum Sauce

Chocolate Mousse Dome

Wild Strawberry & Blood Orange Coulis

Trio of Sorbets

Raspberry, Lemon, Mango

Shortbread Cookies

Vanilla Bean Crème Brûlée

Shortbread Cookie

Trio of Ice Creams

Vanilla Bean, Salted Caramel, Gianduja



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LUNCH MENUS

HOT BUFFET

*Minimum 20 guests
Maximum 2 Hour Limit*

APPETIZERS

(Select 2)

Artisan Field Greens Salad

Balsamic Vinaigrette

Fresh Mozzarella

*Vine Ripened Tomatoes
Basil Vinaigrette*

Grilled Asparagus Spears

*Golden Beets, Goat Cheese,
Maple Vinaigrette*

Iceberg Wedge

*Plum Tomatoes, Avocado
Crumbled Bleu Cheese
Steakhouse Bleu Cheese Dressing*

Mezzi Rigatoni Pasta

*Feta Cheese, Grape Tomatoes
Hot House Cucumbers, Grated Parmesan
Cheese, Grilled Asparagus
Red Wine Vinaigrette*

Pulled Chicken Soup

Garden Vegetables, Potato Gnocchi

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PASTA

(Select 1)

Boneless Beef Short Ribs

Gemelli Pasta, Wild Mushroom Sauce

Orecchiette Pasta

*Crumbled Italian Sausage, Green Peas
Roasted Tomato Cream*

Penne Pasta

Roasted Red Pepper Cream, Tasso Ham

Mezzi Rigatoni Pasta

Gulf Shrimp, Spicy Tomato Broth

ENTRÉE

(Select 1)

Pan Seared

Atlantic Salmon Fillet
*Baby Bok Choy, Wasabi Cream,
Roasted Red Peppers*

Seared Breast of

Chicken Marsala
Wild Mushrooms

Horseradish Crusted

Market Cod Fillet
Roasted Tomato Confit, Chive Oil

Niman Ranch Loin of Pork

Balsamic Demi-Glace

Sautéed Boneless

Chicken Thigh
*Roasted Peppers,
Sweet Chili Garlic Sauce*

Grilled Flounder Fillet

Pineapple & Pepper Salsa

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CARVED ENTRÉE

(Select 1)

Roasted New York Sirloin

Red Wine Sauce

Breast of Turkey

Sage Pan Gravy, Cranberry Compote

New York Pastrami

Horseradish Sauce, Dusseldorf Mustard

Salmon Fillet in Crust

Spinach Mousse, Saffron Cream Sauce

Black Pepper Crusted

Whole Beef Tenderloin
Homemade Steak Sauce

All carved entrées come with:

*Silver Dollar Dinner Rolls, Party Rye
Bread, Brioche Crostini*

VEGETABLE

(Select 1)

Shallot Buttered Green Beans

Candied Baby Carrots
With Dill

**Steakhouse Style
Creamed Spinach**

Grilled Asparagus
With Truffle Oil

Cauliflower Au Gratin

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STARCH

(Select 1)

Yukon Gold Mashed Potatoes

Buttered Spatzle

Roasted Fingerling Potatoes

Oven Roasted New Potatoes

With Caramelized Onions

Jasmine Rice

With Scallions

Wild Rice Blend

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DESSERT

Pastry Chef's Selection of:

*Mini French Pastries &
Gourmet Cookies*

● **\$65.00 per guest** ●

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LUNCH MENUS

SANDWICH BUFFET

*Minimum 12 guests
Maximum 2 Hour Limit*

APPETIZERS

(Select 2)

American Field Greens

*Croutons, Bleu Cheese Crumbles,
Grape Tomatoes, Cucumbers, Bacon*

Dressing of your choice

Balsamic Vinaigrette • Red Wine Vinaigrette • Honey Dijon

Plum Tomato

Goat Cheese Medallions

Red Wine Vinaigrette

Grilled Portobello Mushroom

*Roasted Tri-Color Peppers,
Garlic Roasted Tomatoes*

Lemon Hummus

*Grilled Garden Vegetables
Flatbreads*

Pad Thai Noodles

*Roasted Duck, Scallions
Peanut Sauce*

Pulled Chicken Soup

Garden Vegetables, Potato Gnocchi

SANDWICHES

(Select 3)

Grilled Portobello Mushrooms

*Peppers, Red Onion, Zucchini & Yellow Squash,
Oven Roasted Tomato, Fresh Mozzarella
Ciabatta Roll*

Grilled Chicken Breast

*Honey Mustard Aioli, Soft Brie Cheese, Grilled Red Onion
Onion Ficelle*

Roasted New York Sirloin

*Cheddar Cheese, Horseradish Cream, Baby Arugula
Baguette*

Grilled Caesar Chicken Wrap

Shaved Parmesan Cheese

Maple Roasted Turkey Breast

*Imported Provolone Cheese, Honey Mustard Aioli
7 Grain Health Roll*

Country Ham

*Imported Gruyère Cheese, Horseradish Aioli
Pretzel Roll*

Fresh Mozzarella Cheese

*Roasted Peppers, Sliced Tomatoes, Baby Arugula
Pesto Vinaigrette*

DESSERT

Pastry Chef's Selection of:

*Mini French Pastries &
Gourmet Cookies*

● **\$50.00 per guest** ●

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DINNER MENUS

All dinner packages served with:

*Stone Street Freshly Ground & Brewed
Regular and Decaffeinated Coffee*

Tazo Tea Selection

Coca-Cola Soft Drink Selection

THREE-COURSE SEATED DINNER MENU

Pricing for our seated dinners are determined by entrée selection

All Food and Beverage is subject to 8.875% NYS Sales Tax & 22% Administrative Fee (Taxable)

FIRST COURSE

(Select 1)

To add an additional course please inquire for upgrade pricing

Lobster Bisque

White Truffle Oil

Wild Mushroom Bisque

Nutmeg Cream

Artisan Field Greens Salad

Balsamic Vinaigrette

Iceberg Wedge

*Vine Ripened Tomatoes,
Bacon, Shaved Red Onion
Steakhouse Bleu Cheese Dressing*

Hearts of Romaine Lettuce

*Brioche Croutons, Parmesan Crisp,
Shaved Asiago Cheese &
Caesar Dressing*

Chopped Vegetable Salad

Dijon Mustard & Caper Vinaigrette

Mediterranean Vegetable Tart

Baby Arugula, Tomato Vinaigrette

Jumbo Lump Crab Cake

Artisan Greens, Balsamic Vinaigrette

Surf & Turf

*Braised Beef Short Rib, Day Boat Scallop
Demi-Glace & Chive Beurre Blanc*

Penne Pasta

*Jumbo Lump Crab, Sweet Corn Cream
Scallion Oil*

Goat Cheese Medallion

*Roasted Golden Beets, Baby Arugula,
Honey Balsamic Vinaigrette*

Baked Brie Cheese

Balsamic Onions

Truffled Wild Mushroom Risotto

Shaved Grana Padano Cheese, Green Peas & Black Truffle Oil



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ENTRÉES

(Select 1)

*Our Executive Chef & Culinary Team will prepare a seasonal starch and vegetable side to accompany your entrée selection
To add an additional course please inquire for upgrade pricing*

Breast of Chicken

*Poblano Cream,
Sweet Corn & Tomato Salsa*
\$ 45.00

Roasted Breast of Chicken

*Root Vegetables, Pancetta,
Dijon Demi-Glace*
\$48.00

Pork Tenderloin Medallions

Port Wine Ginger Sauce
\$58.00

Braised Boneless Short Rib of Beef

Black Pepper Cream
\$60.00

Broiled Filet Mignon

Black Truffle Sauce
\$70.00

Pappardelle Pasta

*Braised Short Ribs, Wild Mushrooms
Red Zinfandel Wine Sauce*
\$45.00

Seared Arctic Char Fillet

Lemongrass Beurre Blanc
\$50.00

Grilled Salmon Fillet

Fennel & Pepper Broth
\$52.00

Grilled Branzino Fillet

Tomato Herb Oil
\$52.00

Grilled Shrimp Risotto

*Asparagus Tips, Saffron Oil
Shaved Asiago Cheese*
\$52.00

Grilled Swordfish Putanesca

*Tomato, Capers, Medley of Olives
Extra Virgin Olive Oil*
\$58.00

Chilean Sea Bass Fillet

*Mustard Panko Crumbs
Red Wine Butter Sauce*
\$60.00

DUETS

Pan Seared Breast of Chicken & Beef Medallion

Rosemary Jus, Port Wine Sauce
\$60.00

Braised Boneless Short Rib & Pan Seared Breast of Chicken Marsala

Red Wine Sauce
\$60.00

Grilled Salmon Medallion & Pan Seared Breast of Chicken

Chive Beurre Blanc, Sage Jus
\$50.00

Grilled Salmon & Scallop Duo

Bok Choy, Sesame Beurre Blanc
\$60.00

DESSERTS

(Select 1)

Warm Chocolate Cake

*Malted Milk Ball, Ice Cream,
Salted Caramel Sauce*

Individual Coffee Cup Tiramisu

Shaved Milk Chocolate

Fresh Seasonal Berries

Almond Tuile, Candied Ginger

Gingered Crème Brûlée

Shortbread Cookie

Warm Apple Tarte

Cinnamon Ice Cream

Trio of Ice Creams

*Vanilla Bean, Malted Milk Ball
& Cinnamon Chocolate
Black Sesame Tuile*

Opera Cake

Espresso Sauce

Warm Apple Cobbler

Caramel Cinnamon Ice Cream

Bread Pudding

Whiskey Sauce



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DINNER MENUS

HOT BUFFET

*Minimum 20 guests
Maximum 2 Hour Limit*

SALAD (Select 2)

Artisan Greens

*Grape Tomatoes, Cucumbers, Croutons,
Shaved Asiago Cheese
Balsamic Vinaigrette*

Asian Green Bean Salad

*Wontons, Mandoo Vinaigrette
Roasted Peppers*

Orecchiette Pasta Salad

*Fresh Mozzarella Cheese, Grilled
Vegetables, Italian Vinaigrette*

Roasted Beet Salad

*Mandarin Oranges, Manchego Cheese
Sherry Vinaigrette*

Chopped Italian Salad

*Chick Peas, Grilled Garden Vegetables,
Genoa Salami, Red Wine Vinaigrette*

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VEGETABLE (Select 1)

Shallot Buttered Green Beans

Candied Baby Carrots

With Dill

Steakhouse Style Creamed Spinach

Grilled Asparagus *With Truffle Oil*

Cauliflower Au Gratin

PASTA (Select 1)

Penne a La Vodka

Shaved Parmesan Cheese, Pepper Flakes

Gemelli Alfredo

*Shaved Asiago Cheese,
Chiffonade of Basil*

Penne Pasta a La Diablo

Roasted Red Pepper Cream, Tasso Ham

Mezzi Rigatoni Pasta

*Roasted Tomatoes, Olive Medley, Roasted
Garlic, Imported Provolone Cheese*

Large Shell Pasta Vongole

Red Clam Sauce

Orecchiette

*Broccoli Rabe, Sweet Italian Sausage,
Chicken Jus*

Four Cheese Ravioli

Sun-Dried Tomatoes, Pesto Sauce

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ENTRÉE (Select 1)

Pan Seared

Atlantic Salmon Fillet

*Baby Bok Choy, Wasabi Cream,
Roasted Red Peppers*

Seared Breast of Chicken Marsala

Wild Mushrooms

Horseradish Crusted Market Cod Fillet

Roasted Tomato Confit, Chive Oil

Niman Ranch Loin of Pork

Balsamic Demi-Glace

Sautéed Boneless Chicken Thigh

*Roasted Peppers,
Sweet Chili Garlic Sauce*

Grilled Flounder Fillet

Pineapple & Pepper Salsa

Braised Pork Osso Bucco

Madeira Sauce

CARVED ENTRÉE (Select 1)

Roasted New York Sirloin

Red Wine Sauce

Breast of Turkey

Sage Pan Gravy, Cranberry Compote

New York Pastrami

Horseradish Sauce, Dusseldorf Mustard

Salmon Fillet in Crust

Spinach Mousse, Saffron Cream Sauce

Black Pepper Crusted Whole Beef Tenderloin

Homemade Steak Sauce

All carved entrées come with:

*Silver Dollar Dinner Rolls, Party Rye
Bread, Brioche Crostini*

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DESSERT

Pastry Chef's Selection of:

*Mini French Pastries &
Gourmet Cookies*

• **\$75.00 per guest** •

All Food and Beverage is subject to 8.875%
NYS Sales Tax & 22% Administrative Fee
(Taxable)



PASSED
COLD CANAPÉS

(Selection of 8 in total)

*Less than 30 guests,
Selection of 5*

1 Hour- \$15 per person
2 Hours- \$25 per person
3 Hours- \$30 per person
4 Hours- \$35 per person

Smoked Salmon Roulade
Dill Aioli

Chopped Caesar Salad
Endive Spear

Salmon Tartare Crostini
Horseradish Aioli

Chilled Gulf Shrimp
*Cocktail Sauce ***

Rare Cajun Beef
Garlic Crostini, Creole Glaze

Tomato Basil Bruschetta
Onion Ficelle

Crab Ceviche
Cucumber Cup

Truffled Chicken Salad
Brioche Crostini

Prosciutto Wrapped Asparagus
Tomato Garlic Aioli

Mozzarella & Grape Tomato
Balsamic Glaze

Seared Tuna
Scallion Mandoo

Tomato & Olive Tapenade
Spoon

**Spoonful of
Jumbo Lump Crab Salad**
Flying Fish Caviar

PASSED
HORS D'OEUVRES

Thai Vegetable Spring Rolls
Mandoo Sauce

Chipotle Shrimp Kabobs
Sweet Chili Garlic Sauce

Mini Crab Cakes
Jalapeno Remoulade

Chicken Satay Kabobs
Peanut Sauce

Petit Beef Wellington
Truffle Sauce

Franks en Croûte
Dijon Mustard

**Chicken & Lemongrass
Potstickers**
Mandoo Glaze

Baby Lamb Chops
*Mint Jelly ***

Tasso Ham Tart

Duck Quesadilla
Plum Sauce

**Brie Cheese, Walnut &
Cranberry Purse**

**Sweet Corn &
Red Pepper Arancini**
Fra Diavolo

Pan Seared Pork Dumplings
Mandoo Glaze

Spoonful of Buffalo Chicken
Blen Cheese Aioli

Coconut Shrimp
*Horseradish Marmalade ***

Mini Reuben Sandwich Bites
Gulden's Mustard Aioli

****Additional Charge**



CARVING STATION

*Pricing is per guest
Maximum 1 Hour Limit*

The New York Carvery
(Select 1)

**Pepper Crusted
Whole Beef Tenderloin**
Red Wine Sauce
\$12.00

Ginger Rubbed Loin of Pork
Port Wine Sauce
\$8.00

**Tequila & Lime
Marinated Flank Steak**
Chimichurri Sauce
\$10.00

**Brined & Roasted Maple Glazed
Breast of Turkey**
Sage Pan Gravy, Cranberry Relish
\$8.00

**New York Pastrami
Or Corned Beef**
Gulden's Spicy Brown Mustard
\$8.00

All carved entrées come with:
*Silver Dollar Dinner Rolls, Jalapeno
Corn Bread, Cocktail Rye*

• Carver Fee \$175.00 •

STATIONS

Pricing is per guest, Maximum 1 Hour Limit

Local & Imported Artisanal Cheese Station

Artistically Displayed Selection of

Hand Picked Domestic & International Cheeses to Include:

*Vermont Sharp Cheddar, French Brie, Farm House Goat
Smoked Gouda, Gorgonzola, Gruyère, Fontinella
With Fresh & Dried Fruit, Nuts & Berries*

\$16.00



The Crostini Station

Imported & Domestically Sourced Dry Cured Meats to Include:

*Genoa Salami, Sopressata, Mortadella, Pepperoni, Prosciutto,
Fresh Mozzarella, Spanish White Anchovies, Mixed Olive Medley
Grissini Bread Sticks, Parmesan Flatbread, Focaccia Bread
Tomato Basil Marmalade*

\$14.00



Grilled & Raw Vegetable Station

A Vibrant Display of Organically Grown & Fire Grilled:

*Zucchini, Yellow Squash, Tri-Color Sweet Peppers, Japanese
Eggplant, Portobello Mushrooms, Cipolini Onions*

Fresh Crisp Display of Raw Garden Vegetables:

*Baby Carrots, Broccoli Florettes, Grape Tomatoes, Cucumbers
Cauliflower Florettes, Pencil Asparagus, Tri-Color Peppers
Assorted Hand-Blended Hummus, Baba Ganoush
Our Own French Onion, Steakhouse Bleu Cheese Dip*

\$12.00



Chinatown Station

Crisp Peking Duck

*Spring Onions, Hoisin Sauce, Scallion Pancakes,
Pan Seared Pork Dumplings, Sweet Chili Glaze, Fried Wontons
Chicken & Lemongrass Potstickers, Mandoo Glaze
Sesame Scallion Oil Vegetable Fried Rice, Soy Sauce,
Wonton Shards*

\$14.00



Streets of New York Food Truck Station

*Rickshaw Chicken & Lemongrass Potstickers in Steamer Baskets
Mandoo Glaze, Sesame Scallion Oil
Coney Island All Beef Hot Dogs, Gulden's Mustard, Onion Relish
Jamaican Beef Patties
Beef Souvlaki, Dill Garlic Aioli, Flatbread
New York Pretzel, Gulden's Spicy Brown Mustard*

\$18.00

Italian Station

*A uniformed Chef will prepare **two** types of pasta:*

*Penne, Pancetta, Green Peas, Vodka Sauce
Mezzi Rigatoni, Crumbled Italian Sweet Sausage, Roasted Red
Peppers & Tomato Cream, Green Peas
Gemelli, Broccoli Rabe, Chicken Sausage, Garlic Chip Broth
Whole Wheat Penne, Grilled Garden Vegetables
Roasted Tomato Oil, Basil
Tri-Color Cheese Tortellini, Bacon, Sweet Peas
Farm Fresh Cream, Truffle Oil
Cavatelli, Bolognese Sauce*

The station is presented with:

*Tellicherry Pepper Mill, Shaved Parmesan Cheese, Grated Pecorino
Romano Cheese, Sliced French Baguette, Red Pepper Flakes
Marinated Olives, Toasted Pine Nuts*

\$16.00



South of the Border Station

Chicken & Beef Fajitas

*Flour Tortillas, Pico De Gallo
Ropa Vieja, Tostones, Jalapeño Cream
Spanish Rice, Red Beans, Cilantro, Black Bean Stew
Tortilla Chips, Sour Cream, Tomato Salsa, Guacamole*

\$14.00



The New York Fishery Station

*Little Neck Clams, Market Fresh Oysters, Jumbo Gulf Shrimp
Maine Lobster Tails (**\$10.00 Additional**)
Traditional Cocktail Sauce, Cajun Remoulade
Mignonette, Tomato Brandy Aioli*

\$24.00



Sushi & Sashimi Station

An Elaborate Display of Sushi to include:

*California Roll, Spicy Tuna Roll, Unagi Eel Roll
King Salmon Roll, Vegetarian Rolls*

Sashimi Display to include:

*Ahi Tuna, Salmon, Striped Bass
Pickled Ginger, Wasabi, Soy Sauce*

\$18.00



Viennese Station

Our Chef's Seasonal Selection of Handmade Desserts:

*Chocolate Ganache Tarte, New York Cheesecake, Opera Bar
Petit Crème Brûlée, Red Velvet Bar, Lemon Meringue Tarts
Pecan Tart, Cream Puffs, Demi Tasse Tiramisu, Mini Truffles
Macaroons, Chocolate Covered Strawberries, Chocolate Truffles*

\$16.00

BEVERAGE OPTIONS

LIMITED BAR

*Soft Drinks and Juices
Imported and Domestic Beers
Selection of White and Red Wines*

**1 Hour- \$15 per person
2 Hours- \$23 per person
3 Hours- \$30 per person
4 Hours- \$35 per person**



PREMIUM OPEN BAR

*Absolut Citron, Absolut, Ketel One, Russian Standard
Bacardi, Captain Morgan, Tanqueray, Beefeater, Cuervo Gold, Dewar's, Johnny Walker Red, Jack Daniel's
Sweet and Dry Vermouth, Seagram's VO
Selection of White and Red Wines
Imported and Domestic Beers, Soft Drinks and Juices*

**1 Hour- \$20 per person
2 Hours- \$32 per person
3 Hours- \$40 per person
4 Hours- \$45 per person**



CONSUMPTION OPEN BAR

Drinks to be charged on a per drink basis

*Absolut Citron, Absolut, Ketel One, Russian Standard
Bacardi, Captain Morgan, Tanqueray, Beefeater, Cuervo Gold, Dewar's, Johnny Walker Red, Jack Daniel's
Sweet and Dry Vermouth, Seagram's VO
Selection of White and Red Wines
Imported and Domestic Beers, Soft Drinks and Juices*

*Martinis **\$14.00**
Premium Cocktails **\$12.00**
Imported or Domestic Beer **\$8.00**
House Wine by the Bottle **\$45.00**
Soft Drinks and Mineral Water **\$3.00***

Bartender Fee of \$175.00 per 75 guests applied to all consumption bars

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