

MASTERP
PIECE
CATERERS

2017 WEDDING MENU



PHOTO BY: JACOB WHYMAN of WHYMAN STUDIO

WEDDING PACKAGE OVERVIEW

FOOD AND BEVERAGE

Cocktail Hour: *Selection of 8 Butler Passed Hors D'oeuvres, Crudité Display & a Cocktail Station*

Reception: Option 1 | *Choice Entrée* **or Option 2** | *Duet Pairing without a choice*

Wedding Cake by Financier Patisserie

Five-Hour Premium Open Bar Services

Champagne Toast

PRICING

Pricing is determined by your choice of month & day of the week

Pricing Includes all Staffing, Setup, Breakdown, China, Glass, Silverware, Tables, Chairs & Votive Candles

Site Fees | *Pricing is determined by your location*

Coat Check or Bathroom Attendants | *\$175.00 each (optional)*

UPGRADE OPTIONS

Cocktail Stations | *Pricing determined on your selections made, options located in the menu.*

Wine & Signature Cocktails | *Pricing determined on your selections made.*

Linens & Rentals | *Colorful linens and optional décor/rentals are available; pricing will be determined by company.*

Personalized Printed Menus | *Choice of Ivory or White Card Stock*

PREMIUM OPEN BAR

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Cuervo Gold, Beefeater Dewar's
Jim Beam, Jack Daniels, Sweet and Dry Vermouth, Seagram's VO
House Red & White Wine | Prosecco
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices

UPGRADED OPEN BAR

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Tanqueray, Patron Silver
Dewar's, JW Black, Bulleit Bourbon, Jack Daniels, Seagram's VO, Sweet and Dry Vermouth
House Red & White Wine | Prosecco
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices
\$20.00 Additional Per Person

COCKTAIL RECEPTION

PASSED COLD CANAPÉS

(Select 4)

Smoked Salmon Roulade
Dill Aioli

Rare Cajun Beef
Garlic Crostini, Creole Glaze

Miniature New England Lobster Roll
Lemon Aioli

Truffled Chicken Salad
Brioche Crostini

Mozzarella & Grape Tomato Skewers
Balsamic Glaze

Seared Tuna
Scallion Mandoo

Bloody Mary Oyster Shooters

Vietnamese Chicken Rice Paper Roll
Pickled Vegetables

Smoked Salmon Potato Pancakes
Crème Fraîche

PASSED HORS D'OEUVRES

(Select 4)

Mini Crab Cakes
Jalapeño Remoulade

Chicken Satay Kabobs
Peanut Sauce

Petit Beef Wellington
Truffle Sauce

Chicken & Lemongrass Potstickers
Mandoo Glaze

Filet & Maytag Bleu Crostini

Duck Quesadilla
Plum Sauce

**Brie Cheese, Walnut &
Cranberry Purse**

Cippolini Tarte Tatin
Maytag Blue Cheese

Roasted Tomato Phyllo Tart
Goat Cheese

Miniature Grilled Portabello Sandwich

CRUDITÉ DISPLAY INCLUDED

Artistically Displayed Selection of Hand Picked Domestic & International Cheeses to Include:

*Vermont Sharp Cheddar | French Brie | Farm House Goat | Smoked Gouda | Gorgonzola | Gruyère | Fontinella
Served with Fresh & Dried Fruits | Nuts | Berries*

A Vibrant Display of Organically Grown & Fire Grilled:

Yellow Squash | Tri-Color Sweet Peppers | Japanese Eggplant | Portobello Mushrooms | Zucchini

Fresh Crisp Display of Raw Garden Vegetables:

Baby Carrots | Broccoli Florettes | Cucumbers | Grape Tomatoes | Cauliflower Florettes

Pencil Asparagus | Tri-Color Peppers

Served with Assorted Hand-Blended Hummus | Baba Ganoush | Our Own French Onion Dip

Steakhouse Bleu Cheese Dip

COCKTAIL STATIONS

Pricing is per guest

SOUTH OF THE BORDER

*Chicken & Beef Fajitas | Flour Tortilla | Pico De Gallo | Ropa Viejas | Tostones
Jalapeno Cream | Spanish Rice | Red Beans | Black Bean Stew | Tortilla Chips
Sour Cream | Tomato Salsa | Guacamole*

STREETS OF NEW YORK

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

SOUTHERN BISCUIT BAR

*Traditional Biscuits | Sweet Potato | Cheddar and Chive | Country Ham and Andouille
Accompanied by Whipped Butter | Pepper Jelly | Black Berry Jam
Creamed Spinach and Apricot Dijon Mustard*

CHILI BAR

*Traditional Black Bean & Sirloin Chili [with Beans] and Vegetable Chili
Chili Bar will include: Hot Dogs | Baked Potato Shells | Baked Sweet Potato Shells | Tortilla Chips Shards
French Fries | Cheddar Cheese | Sour Cream | Diced Onions | Chopped Tomatoes and Guacamole*

LATIN NIGHTS!

*Cuban Black Bean Soup Shooters
Fried Plantain Chips with Tomatillo Salsa
Beef Empanadas with Salsa Fresca, Mini Fish Taco's
Tostones Con Pollo [Fried Plantains with Grilled Chicken and Pepper Jack Cheese]*

CHICKEN & WAFFLES

*Southern Fried Chicken
Pulled Chicken with Blackpepper Country Gravy | Fluffy Waffles | Macaroni & Cheese*

To add an additional station | Pricing is \$15.00 per guest, per station

PREMIUM STATIONS

Pricing is per guest

NEW YORK FISHERY

*Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli
\$20.00 | \$27.00 to include Maine Lobster Tails*

ASIAN STATION

*An Elaborate Display of Sushi and Sashimi to include
California Roll | Spicy Tuna Roll | Unagi Eel Roll | King Salmon Roll | Vegetarian Rolls
Sashimi: Ahi Tuna | Salmon | Striped Bass | Pickled Ginger | Wasabi, Soy Sauce*

*Peking Duck | Spring Onions | Hoisin Sauce | Scallion Pancakes
Pan Seared Vegetable Dumplings | Sweet Chili Glaze
Chicken & Lemongrass Pot stickers | Mandoo Glaze
Vegetable Fried Rice | Soy Sauce | Wonton Shards*

\$25.00

MEDITERRANEAN

*Marinated-Grilled Kabob to Include Chicken, Beef, Vegetable & Salmon
Served with Creamy Cilantro Sauce | Lemon-Pepper Yogurt and Tzatziki Sauce*

Falafel Salad

*Miniature Falafels | Green Leaf Lettuce | Radicchio | Cucumber | Cherry Tomatoes | Cilantro | Mint
Served with a Spicy Yogurt Sauce*

*Platters of Marinated Olives | Feta Cheese | Stuffed Grape Leaves | Artichokes Hearts | Roasted Baby Carrots
Roasted Tri-Color Peppers | Grilled Fennel and Marinated Mushrooms*

\$18.00

FRENCH COUNTRY

*An assortment of French Hard, Medium and Soft Cheeses | Selection of Pates | Cornichons
Balsamic-Caramelized Onions | Capers and Dijon Mustard | Black and Green Grapes Clusters
Water Crackers | Sliced French Baguettes*

\$18.00

Add Sautéed Foie Gras with Currant Jam \$23.00

SOUTH PACIFIC PIG ROAST

*Whole-Roasted Suckling Pig | Hawaiian Coleslaw | South Pacific Coconut Rice
Grilled Sweet and Sour Shrimp | Grilled Pineapple | Tropical Fruit Salad*

\$15.00 | Minimum 75 Guests

VIENNESE

*Our Chef's Seasonal Selection of Handmade Desserts
Chocolate Ganache Tart | New York Cheesecake Bar | Opera Bar | Petit Crème Brûlée
Red Velvet Bar | Lemon Meringue Tarts | Cream Puffs | Demi Tasse Tiramisu | Mini Trifles
Macarons | Chocolate Covered Strawberries | Chocolate Truffles*

\$16.00

CARVING STATION

All carved items come with | Assorted Dinner Rolls

Pricing is per guest

Beef Tenderloin

Truffle Sauce | \$10.00

Pepper-Crusted New York Strip

Red Wine Sauce | \$10.00

Chimichurri-Roasted Pork Shoulder

Cilantro-Jalapeño Vinaigrette | \$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

Side of Atlantic Salmon

Creamy Dill Sauce | \$10.00

Whole Roasted Strip Bass [Seasonal]

Pickled Radish, Golden Beets & Onions | \$12.00

PASTA STATION

Station Presented with Shaved Parmesan Cheese | Grated Pecorino Romano

Sliced Baguettes | Red Pepper Flakes | Marinated Olives | Focaccia

\$12.00 | (Select 2)

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-Tomato Cream, Hot Italian Sausage | Green Peas | Shaved Parmesan

Mezzi Rigatoni Pasta

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

Four Cheese Ravioli

Sun-Dried Tomatoes, Pesto Sauce

Potato Gnocchi

Braised Lamb Ragu

Lemon Ricotta Gnocchi

Blistered Grape Tomatoes Chive-Beurre Blanc

SEATED DINNER MENU

To add an additional course please inquire for upgrade pricing

FIRST COURSE

(Select One)

Lobster Bisque

White Truffle Oil

Arcadian Greens

Dried Cranberries | Honey-Roasted Pecans | Croutons | Granny Smith Apple | Balsamic Vinaigrette

Iceberg Wedge

Vine Ripened Tomatoes | Smoked Bacon | Shaved Red Onion | Steakhouse Bleu Cheese Dressing

Hearts of Romaine

*Brioche Croutons | Parmesan Crisp | Shaved Asiago Cheese | Caesar Dressing
Grilled Red Onion*

Wasabi-Sesame-Seared Tuna Loin

Rainbow Micro Greens | Pickled Vegetables

Mediterranean Vegetable Tart

Micro Arugula | Tomato Vinaigrette

Goat Cheese Medallion

Roasted Golden Beets | Micro Arugula | Honey Balsamic Vinaigrette

Truffled Wild Mushroom Risotto

Shaved Grana Padano Cheese | Green Peas | Black Truffle Oil

Roasted Maine Lobster Risotto

Champagne Cream

\$10.00 Additional

Jumbo Lump Crab Cake

Artisan Greens | Balsamic Vinaigrette | Mustard Aioli

\$7.00 Additional

Fennel Pollen-Crusted Day Boat Scallops

Cauliflower-Truffle Purée

Grilled Asparagus

Red Beets | Crumbled Goat Cheese | Aged Sherry Vinaigrette

Butternut Squash Ravioli

Sage & Pecorino Brown Butter

ENTRÉES

Option One | Choice entrée Option Two | Duet Paring without a choice

To add an additional course please inquire for upgrade pricing

Breast of Chicken

*Braised Leeks | Farro Risotto | Hedgehog Mushrooms
Rosemary Jus*

Wild Mushroom Stuffed Chicken

Woodland Mushroom Sauce

Braised Boneless Short Rib of Beef

Barolo Wine Sauce

Filet Mignon

Black Truffle Sauce | \$10.00 Additional

Roast New York Sirloin

Cabernet Demi-Glace

12oz Roasted Niman Ranch Veal Chop

Brandied Wild Mushrooms | \$20.00 Additional

New Zealand Rack of Lamb

Roasted Rosemary-Garlic Sauce

Braised Pork Osso Bucco

Red Wine Sauce

Pan-Seared Arctic Char Fillet

Lemongrass Beurre Blanc

Grilled Branzino Fillet

Roasted Shallots | Currant & Caper Vinaigrette

Chilean Sea Bass Fillet

*Mustard Panko Crumbs | Red Wine Butter Sauce
\$10.00 Additional*

Pan-Seared Sea Scallop

Sesame Beurre Blanc

Grilled Salmon Fillet

*Root Vegetables
Roasted Tomato-Chive Sauce*

Grilled Halibut

*Confetti Fingerling Potatoes | Baby Leeks
Champagne Broth | \$10.00 Additional*

VEGAN | VEGETARIAN ENTRÉES

(Select One as a Silent Option)

Chili-Rubbed Tofu

Forbidden Rice | Baby Bok Choy | Sweet Soy Sauce

Moroccan Spiced Chickpea Cakes

Seasonal Vegetables | Red Pepper-Curry | Date-Apricot Chutney | Toasted Almonds

Carrot Osso Buco

Braised Carrots | Wild Mushrooms | Procini Powder | Red Wine | Mushroom Broth

Pad Thai [Vegetarian Only]

Stir-Fried Rice Noodles | Egg | Fish Sauce | Red Chili Pepper | Zest of Lemon and Lime

Pan-Fried Polenta

Wild Mushroom Ragout

For either choice entree or duet pairing, the same vegetable and starch will be paired with dishes

VEGETABLE

(Select 1)

Candied Rainbow Baby Carrots

Fresh Dill

Grilled Asparagus

Truffle Oil

Baked Vine-Ripened Grape Tomatoes

Roasted Root Vegetables

Shallot Buttered Green Beans

STARCH

(Select 1)

Yukon Gold Mashed Potatoes

Rosemary Crushed Creamer Potatoes

Truffle Oil

Jasmine Rice

Scallions | Cilantro

Wild Rice Blend

Roasted Confetti Fingerling Potatoes

Rosemary & Garlic



Financier Patisserie opened in 2002 with its first location on Stone Street in the Financial District of Lower Manhattan. It was named not only for its Wall Street clientele but more so for the French almond cake traditionally baked in the shape of a gold bar. The shop's intimate environment and superior product became a favorite in the downtown community, with a mini financier given with each coffee purchase to signify the pairing of coffee and French pastry—a practice that remains in all locations to date.

WEDDING CAKE FLAVORS

(Select 1)

Fraisier

French-Style Strawberry Shortcake

Fresh Strawberries, Vanilla Biscuit & Mousseline

With a Touch of Framboise

Chocolate Mousse Cake

Moist Almond Macaroon, Chocolate Mousse

Chocolate Ganache & Layers of Chocolate Biscuit

Gâteau a la Crème de Citron

Layers of Lemon Biscuit & Lemon Cream

Sacher Torte

Layers of Chocolate Hazelnut Cake Alternating with

Thin Layers of Raspberry Preserves

Carrot Cake

Traditional with Walnuts & Cream Cheese Frosting

Coeur de Passion

Layers of Vanilla Biscuit & Passion Cream

Served with

Assorted Petit Fours, Brownies & Cookies

Fresh Brewed Coffee, Decaffeinated & Herbal Teas



MASTERPIECE CATERERS

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