

MASTERPIECE
CATERERS

2017 GRAND RECEPTION WEDDING MENU



WEDDING PACKAGE OVERVIEW

FOOD AND BEVERAGE

Cocktail Hour: Selection of 8 Butler Passed Hors D'oeuvres | Cheese & Crudite Station | 1 Cocktail Station

Grand Reception: Choice of 3 Stations

Wedding Cake by Financier Patisserie

5 Hour Premium Open Bar Services

Prosecco Toast

ADDITIONAL INCLUDED ITEMS

Votive Candles | Onsite Wedding Consultant

Standard Linens | In House Tables | Chairs | Silverware | Glassware | China

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 | Cippolini Onions | 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

Please select 1 for Cocktail Hour and 3 for Grand Reception below to be a part of your wedding package

SOUTH OF THE BORDER

*Chicken & Beef Fajitas | Flour Tortilla | Pico De Gallo | Ropa Viejas | Tostones
Jalapeño 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 Beef Chili [with Beans] and Vegetable
Chili Bar will include: Hot Dogs | Baked Potato Shells | Baked Sweet Potato Shells | Crushed Tortilla Chips
French Fries | Cheddar Cheese | Sour Cream | Diced Onions | Chopped Tomatoes and Guacamole*

CHICKEN & WAFFLES

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

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 Leafs | Artichokes | Roasted Baby Carrots
Roasted Tri-Color Peppers | Grilled Fennel and Marinated Mushrooms*

FRENCH COUNTRY

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

*Sautéed Foie Gras with Current Jam **or** Sautéed Escargot with Herb Butter*

SOUTH PACIFIC PIG ROAST

*Whole-Roasted Suckling Pig | Hawaiian Coleslaw | South Pacific Coconut Rice
Grilled Sweet and Sour Shrimp | Grilled Pineapple | Tropical Fruit Salad
Minimum 75 Guests*

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]*

CARVING STATION

***All carved items come with Assorted Dinner Rolls
(Select Two)***

Pepper-Crusted New York Strip | Red Wine Sauce

Ginger-Rubbed Loin of Pork | Port Wine Sauce

Tequila & Lime Marinated Flank Steak | Chimichurri Sauce

Brined & Roasted-Maple Glazed Breast of Turkey | Sage Pan Gravy, Cranberry Relish

New York Pastrami **or** Corned Beef | Gulden's Spicy Brown Mustard

Side of Atlantic Salmon | Creamy Dill Sauce

***Whole Roasted Strip Bass** [Seasonal]*

Pickled Radish, Golden Beets & Onions | Additional \$10.00 per person

Choice of Vegetable & Starch for Carving Station

VEGETABLE

(Select 1)

Candied Heirloom Baby Carrots

Fresh Dill

Grilled Asparagus

Truffle Oil

Baked Vine-Ripened 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

PASTA STATION

*Station Presented with Shaved Parmesan Cheese | Grated Pecorino Romano
Sliced Baguettes | Red Pepper Flakes | Marinated Olives*

(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

Chive-Beurre Blanc

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
Macaroons | Chocolate Covered Strawberries | Chocolate Truffles*

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*

*Crisp 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*



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*

Gâteau a la Crème de Citron

Layers of Lemon Biscuit & Lemon Cream

Carrot Cake

Traditional with Walnuts & Cream Cheese Frosting

Chocolate Mousse Cake

*Moist Almond Macaroon, Chocolate Mousse
Chocolate Ganache & Layers of Chocolate Biscuit*

Sacher Torte

*Layers of Chocolate Hazelnut Cake Alternating with
Thin Layers of Raspberry Preserves*

Coeur de Passion

Layers of Vanilla Biscuit & Passion Cream

BUTLER PASSED MINIATURE DESSERTS

(Select 3)

Iced-Cold Milk and Goopy Chocolate Chip Cookies

White Russians and White Chocolate Macadamia Cookies

Jack Daniels-Spiked Root Beer Floats

Chocolate Dipped Strawberries & Hand-Crafted Truffles

Caramel Ice Cream with Salted Caramel Popcorn

Chocolate, Vanilla & Red Velvet Cup Cakes

Frozen Hot Chocolate with Chocolate Whipped Cream & Chocolate Shavings

Served with

Fresh Brewed Coffee, Decaffeinated & Herbal Teas



MASTERPIECE CATERERS

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