

# MASTERPIECE CATERERS



## REHEARSAL BUFFET DINNER MENU

1 Hanover Square | New York, NY 10004  
212-269-2323 | [www.masterpiececaterers.com](http://www.masterpiececaterers.com)

## **BUTLER PASSED HORS D'OEUVRES**

Optional: \$20.00 Per Person

### **PASSED COLD CANAPÉS**

*(Select 4)*

**Cucumber-Smoked Salmon**  
Salmon Mousse & Tobiko Caviar

**Charred Rare Beef**  
Herb Crostini, Sun-Dried Tomato Aioli

**Miniature New England Lobster Roll**  
Lemon Aioli

**Jalapeño Chicken Salad**  
Cucumber Cup

**Mozzarella & Grape Tomato Skewers**  
Balsamic Glaze

**Soba Noodle-Wrapped Tuna**  
Seaweed Salad

**Candied Fig Wrapped in Prociutto**  
Mascarpone Foam

**Vietnamese Chicken Rice Paper Roll**  
Pickled Vegetables

**Smoked Salmon Potato Pancakes**  
Crème Fraîche

**Crab & Avocado Toast**

### **PASSED HORS D'OEUVRES**

*(Select 4)*

**Mini Crab Cakes**  
Chipotle Mayo

**Lobster Fritters**

**Petit Beef Wellington**  
Truffle Sauce

**Chicken & Lemongrass Potstickers**  
Mandoo Glaze

**Mammoth Olives Stuffed with Chorizo**

**Duck Quesadilla**  
Plum Sauce

**Brie Cheese, Walnut &  
Cranberry Purse**

**Portobello & Caramelized Onion Sliders**  
Potato Bun

**Creamy Wild Mushroom Vol-au-Vent**

**Miniature Grilled Portobello Sandwich**

**Bacon-Wrapped Mission Figs**

## **COCKTAIL STATIONS OPTIONS**

Pricing is Per Person plus Tax

### **CRUDITÉ & CRUDITE DISPLAY**

**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

**\$16.00**

### **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

\$18.00

### **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 Thighs  
Beef Souvlaki | Dill Garlic Aioli  
New York Pretzel | Gulden's Spicy Brown Mustard

\$20.00

### **WHEN HARRY MET SALLY**

Carved Pastrami or Corned Beef and Roasted Turkey Breast  
Jewish Marble Rye, Gulden's Spicy Brown Mustard, Cole Slaw  
Jars of Dill Pickles, Bite Sized Knishes, Mini Stuffed Cabbages  
Demitasse Cups of Matzah Ball Soup

\$18.00

### **TIMELESS CURRY**

The History of Curry Dishes that have been a long tradition of India House.  
This station is served with classical accompaniments of:  
Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

Please Select 2

Breast of Chicken with Madras Curry Sauce  
Malaysian Boneless Lamb with Red Curry Sauce  
Salmon Curry with Thai Green Curry Sauce

\$20.00

### **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]

\$17.00

### **COMFORTS OF HOME**

Southern Fried Chicken  
Pulled Chicken with Black Pepper Country Gravy | Fluffy Waffles | Macaroni & Cheese  
Traditional Biscuits | Sweet Potato | Cheddar and Chive | Country Ham and Andouille  
Whipped Butter | Pepper Jelly | Black Berry Jam  
Creamed Spinach and Apricot Dijon Mustard

\$18.00

## **MEDITERRANEAN**

Marinated-Grilled Kabob [Select 2] 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

**\$22.00**

## **SOUTH PACIFIC PIG ROAST**

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

**Minimum 75 Guests**

**\$18.00**

## **CROSTINI STATION**

Imported & Domestically Sourced Dry-Cured Meats to Include:  
Genoa Salami | Soppressata | Mortadella | Pepperoni | Prosciutto  
Fresh Mozzarella | Spanish White Anchovies | Mixed Olive Medley | Grissini Bread Sticks  
Parmesan Flatbread | Focaccia Bread | Tomato Basil Marmalade

**\$18.00**

# BUFFET DINNER MENU

## SALADS

(Select One)

### **Rocket Arugula Salad**

Candied Pecans | Shaved Pears | Crumbled Blue Cheese | Mustard Vinaigrette

### **Hydro Bibb Lettuce Nest**

Vine-Ripened Tomatoes | Bacon | Roasted Red Onion | Steakhouse Bleu Cheese Dressing

### **Tri-Color Caesar Salad**

Brioche Croutons | Parmesan Crisp | Shaved Asiago Cheese  
Baby Lola Rosa | Baby Red Romaine | Caesar Dressing

### **Roasted Beet Hummus**

Crumbled Goat Cheese | Pickled Onion | Grilled Pita Bread

### **Goat Cheese Medallion**

Golden Beets | Micro Arugula | Honey Balsamic Vinaigrette

### **Quinoa Salad**

Avocado | Tri-Color Peppers | Micro Cilantro | Meyer Lemon Vinaigrette

### **Chilled Asparagus Salad**

Red Beets | Crumbled Goat Cheese | Fingerling Potatoes | Aged Sherry Vinaigrette

## CARVING STATION

(Select One)

**Beef Tenderloin** | Truffle Sauce

**Pepper-Crusted New York Strip** | Red Wine Sauce

**Chimichurri-Roasted Pork Shoulder** | Cilantro-Jalapeño Vinaigrette

**Tequila & Lime Marinated Flank Steak** | Chimichurri Sauce

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

**Side of Atlantic Salmon** | Creamy Dill Sauce

**Whole Roasted Strip Bass** [Seasonal] | Pickled Radish, Golden Beets & Onions

## PASTA

### **Gigli Pasta**

*Shaved Parmesan | Roasted Corn | Enoki Mushrooms | Peas  
Roasted Tomato | Lobster | Lobster Butter*

### **Gemelli Alfredo**

*Shaved Asiago Cheese, Chiffonade of Basil*

### **Celery Root Cannelloni**

*Stuffed with Creamed Spinach | Coriander Puree | Pungent Tomato Sauce*

### **Mezzi Rigatoni Pasta**

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

### **Roasted Vegetable & Cheese Ravioli**

*Sun-Dried Tomato Cream, Chard Herb Break Crumbs*

### **Bucatini**

*Braised Veal Shank | Feta | Mint*

### **Lemon Ricotta Gnocchi**

*Blistered Grape Tomatoes Chive-Beurre Blanc*

\$17.00

## ENTRÉES

(Select Two)

### **Five Spiced Breast of Duck**

*Celeriac Purée | Cherry Jus*

### **Duck Confit**

*Blood Orange Marmalade*

### **Wild Mushroom Stuffed Chicken**

*Woodland Mushroom Sauce*

### **Breast of Chicken**

*Braised Leeks | Rosemary Jus*

### **Classic Chicken Francese**

*Lemon Butter Sauce*

### **Chicken Marsala**

### **Braised Short Rib of Beef**

*Sauce Au Poivre*

### **Panko-Crusted Veal Roulade**

*Gorgonzola Cheese | Veal Jus*

### **Braised Pork Shank**

*Natural Pork Jus*

### **Arctic Char**

*Béarnaise Sauce*

### **Oven-Roasted Salmon**

*Roasted Tomato-Chive Sauce*

### **Chatham Cod**

*Orange Tarragon Cream*

### **Monkfish**

*House-Made Bacon Tartar Sauce*

### **Grilled Swordfish**

*Pineapple Salsa*

### **Sautéed Skate Wing**

*Brown Butter Sauce*

### **Grilled Halibut**

*Baby Leeks | Champagne Broth*

\$10.00 Additional

### **Lobster Risotto**

*Champagne Cream*

## **VEGAN | VEGETARIAN ENTRÉE | Optional**

**(Select One as a Silent Option)**

### **Moroccan Spiced Chickpea Cakes**

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

### **Braised Carrots**

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

### **Vegan Wild-Rice-Stuffed Seasonal Squash**

#### **Pan-Fried Polenta**

Wild Mushroom Ragout

### **Vegan Thai Green Vegetable Curry**

Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

## **ACCOMPANIMENTS**

### **VEGETABLE**

**(Select 1)**

**Roasted Baby Carrots**

**Heirloom Swiss Chard**

**Wilted Spinach**

**Roasted Baby Fennel & Zucchini**

**Shallot Buttered Green Beans**

**Tri-Color Cauliflower Florets**

**Charred Brussels Sprouts**

**Sautéed Broccolini**

### **STARCH**

**(Select 1)**

**Dauphinoise Potatoes**

**Farro Risotto**

**Yukon Gold Mashed Potatoes**

**Rosemary Crushed Creamer Potatoes**

**Wild Rice Blend**

**Roasted Fingerling Potatoes**

**Three Cheese Polenta Cake**

## **DESSERT TABLE**

Chocolate Ganache Tart | New York Cheesecake Bar | Opera Bar | Petit Crème Brûlée  
Red Velvet Bar | Lemon Meringue Tarts | Cream Puffs | Tiramisu  
Macarons | Chocolate Covered Strawberries | Chocolate Truffles

Freshly Sliced Fruits and Berries

**Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Tea**

**Dinner Menu: \$75.00 Per Person Plus Tax**

## **BEVERAGE OPTIONS**

### **WINE & BEER BAR**

House Red & White Wine, Sparkling French Wine  
Assorted Imported and Domestic Beer  
Soft Drinks and Juices

\$30.00 Per Person plus Tax

### **PREMIUM OPEN BAR**

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Cuervo Silver, Beefeeders  
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO  
House Red & White Wine, Sparkling French Wine  
Assorted Imported and Domestic Beer, Soft Drinks and Juices

\$40.00 Pricing is Per Person plus Tax

### **UPGRADED PREMIUM OPEN BAR**

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Patron Silver, Beefeeders  
Dewars, JW Black, Bulleit Bourbon, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO  
House Red & White Wine, Sparkling French Wine  
Assorted Imported and Domestic Beer, Soft Drinks and Juices

\$48.00 Pricing is Per Person plus Tax

### **CONSUMPTION BAR**

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Cuervo Silver, Beefeeders  
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO  
House Red & White Wine, Sparkling French Wine  
Assorted Imported and Domestic Beer, Soft Drinks and Juices

Martinis: \$15.00

Cocktail: \$13.00

Imported or Domestic Beer: \$8.00

House Wine by the Bottle: \$48.00

Soft Drinks and Mineral Water: \$3.00

Bartender Fee: \$175.00 per 75 Guests for Consumption Bar | Beverage Minimums will apply

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India House has a long and distinguished heritage tied into the formation of lower Manhattan as well as the history of business and commerce of New York.

The landmark India House was constructed by the builder Richard Carman sometime after the fire of 1835, in the style of a Renaissance palazzo, residential palaces of Italian banking families. It was the home of the Hanover Bank who first purchased the property.

The edifice has remained almost unchanged since that date. Extensive restoration work was completed in 2005. The name India House was selected to symbolize the Indies, which were believed to epitomize the rare and exotic. The name also pays homage to Dutch West India Company, the first colonizers of Manhattan.

After the Hanover Bank moved out, the property became the possession of Robert. L. Maitland. His company Maitland and Company were tobacco importers. The property was subsequently used by the New York Cotton Exchange (1870-1885), and later by W.R. Grace & Company.

India House, as an organization, came into being in 1914, when a group of business men headed by James A. Farrell, then president of United States Steel Company, in collaboration with Willard Straight, decided to create a meeting place for the interests of foreign trade. Presidents of the Lackawanna Steel Company, Dollar Steamship Company, W.R. Grace Shipping, Chase National Bank, and United States Rubber all became Governors of India House and remained active during its first two decades.

The national Foreign Trade Council made India House its headquarters. Leaders in commerce worldwide graced the halls at India House. Indeed, from its very inception, the club's charter stated that its goal was to "create in this country a relation between the bankers and the promoters of foreign enterprises that would make it possible to handle foreign undertakings..."

Early in 1918 Willard Straight bought the property with the idea that India House might someday wish to own it. Through the generosity of Mrs. Dorothy Payne Whitney-Straight (Elmhirst), India House acquired the property in February 1921, and on the expiration of certain leases in 1924, rearranged and rebuilt the structure.

In 1925, Mr. William A. Delano, the well-known architect added what is now known as the Marine Room, with special lighting and architectural details that relate to marine life and seafaring. Extensive alterations were made and the rooms were fitted out in the spirit of the early American overseas trade.