

# MASTERPICE CATERERS



## BRUNCH MENU

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

## SERVED AT THE BUFFET

Pastry Basket to Include

Croissants | Muffins | Danish | Bagels | Cream Cheese | Butter

Assorted Jellies

Seasonal Sliced Fresh Fruit | Yogurt Parfait

Smoked Salmon & White Fish

Applewood-Smoke Bacon | Turkey or Pork Sausage | Home Fried Potatoes

## ENTREES | Select 2

### Scrambled Eggs

Smoked Salmon | Aged Cheddar Cheese | Chives

### Herbed Scrambled Eggs

### Traditional Eggs Benedict

Canadian Bacon, Toasted English Muffins, 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

### Grilled Salmon Fillet

Roasted Tomato-Chive Sauce

### Chatham Cod

Orange Tarragon Cream

### Monkfish

House-Made Bacon Tartar Sauce

### Arctic Char

Lemon Beurre Blanc

### Moroccan Spiced Chickpea Cakes

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

### Braised Carrots

Wild Mushrooms | Procini Powder | Red Wine  
Mushroom Broth

### Pan-Fried Polenta

Wild Mushroom Ragout

### Wild Mushroom Stuffed Chicken

Woodland Mushroom Sauce

### Breast of Chicken

Braised Leeks | Rosemary Jus

### Braised Short Rib of Beef

Red Wine Reduction

## **SERVED WITH THE BUFFET**

Please Select One

### **CARVING STATION**

(Select Two)

**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 STATION | Finished at Station**

(Select Two)

#### **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

### **OMELET STATION | Made to Order**

Eggs or Egg Whites | Cheddar, Swiss & Feta | Peppers, Red Onion, Mushroom Tomatoes, Spinach, Broccoli  
Scallions & Tomatoes | Ham, Bacon, Turkey Bacon & Crumbled Sausage

### **PANCAKE BAR | Made to Order**

Bananas | Blueberries | Strawberries | Chocolate Chips | Toasted Walnuts Pineapple | Shredded Toasted Coconut  
| Sliced Almonds | Maple | Chocolate Maple Syrup | Caramel Sauce | Whipped Cream

## **DESSERT TABLE**

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

Fresh Brewed Coffee, Decaffeinated & Herbal Teas  
Assorted Juices and Soft Drinks

**Brunch Buffet Menu Pricing: \$65.00 plus tax**

## **OPTIONAL COCKTAIL STATIONS**

To add a cocktails station | Pricing is \$15.00 per guest, per station

## **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

## **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

## **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**

## **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

## **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  
**\$23.00 | \$30.00 to include Maine Lobster Tails**

### **RHODE ISLAND FISHERY**

#### **CHILLED:**

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp  
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli

#### **HOT:**

Prince Edward Island Mussels, White Wine, Tomato Concasse, Garlic, Shallots  
and Grilled Garlic Butter Baguettes

Classic Clams Casino  
Miniature New England Cod Cakes, House-Made Tartar Sauce  
Demi Cups of Nantucket Seafood Chowder  
Maine Lobster & Corn Fritters

**\$30.00**

### **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

**\$28.00**

### **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

**\$20.00**

**Add Sautéed Foie Gras with Currant Jam or Escargot with Herb Butter \$23.00**



## **BEVERAGE OPTIONS**

### **WINE & BEER BAR**

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

1 Hour - \$17.00 | 2 Hours - \$25.00 | 3 Hours - \$32.00 | 4 Hours - \$40.00  
Pricing is Per Person plus Tax

### **PREMIUM OPEN BAR**

Ketel One, Double Cross, Bacardi, Captain Morgan, Tanqueray, Cuervo Silver, Beefeaters  
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

1 Hour - \$22.00 | 2 Hours - \$30.00 | 3 Hours - \$40.00 | 4 Hours - \$48.00  
Pricing is Per Person plus Tax

### **UPGRADED PREMIUM OPEN BAR**

Grey Goose, Ketel One, Double Cross, Bacardi, Captain Morgan, Bombay Sapphire, Patron Silver, Beefeaters,  
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

1 Hour - \$30.00 | 2 Hours - \$38.00 | 3 Hours - \$48.00 | 4 Hours - \$56.00  
Pricing is Per Person plus Tax

### **CONSUMPTION BAR**

Ketel One, Double Cross, Bacardi, Captain Morgan, Tanqueray, Cuervo Silver, Beefeaters  
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

Consumption Bar Pricing Includes Tax

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