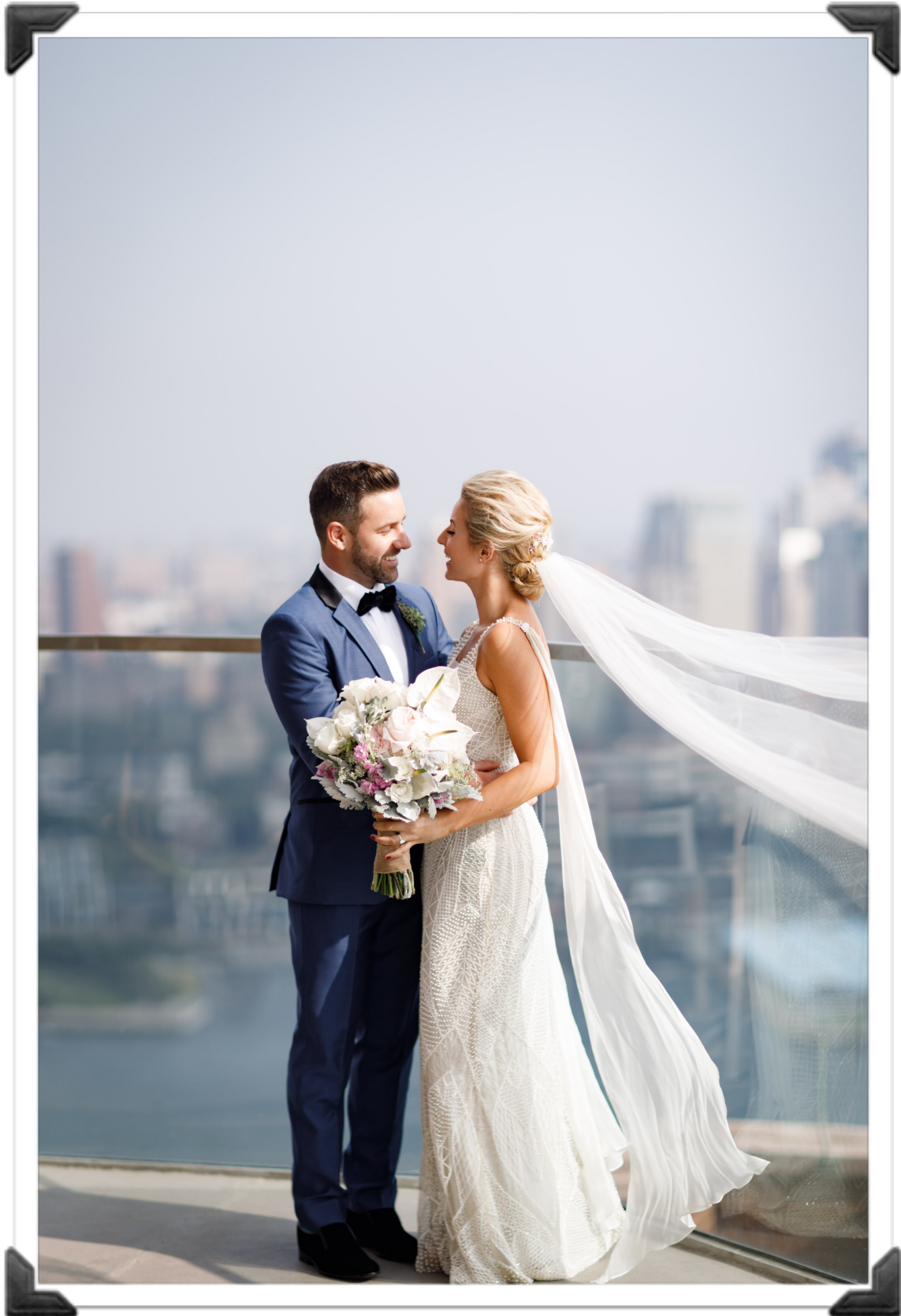


# MASTERPIECE CATERERS

## 2019 KOSHER WEDDING MENU



# KOSHER WEDDING PACKAGE

## MENU PROVIDED BY

“Influenced by the Masterpiece Caterers’ Wedding Menu”



Heavenly Events  
240 Kent Avenue, 2nd Floor  
Brooklyn, NY 11249  
[info@myheavenlyevent.com](mailto:info@myheavenlyevent.com)  
phone: 212-235-5555

“Our expert chefs use the finest ingredients to create exquisite, gourmet and palate pleasing dishes designed to enchant your guests. Our mantra for kosher food, as well as any event is HEAVENLY. Every event must be unique and dazzling. Our professional team works tirelessly before every event, and down to the last second so every aspect of your event is simply perfect.” [Heavenly Events]

**Cocktail Hour:** Selection of 8 Butler Passed Hors D’oeuvres, Crudit  Display, a Choice of 1 Cocktail Station

**Reception:** Three-Course Dinner with Choice of Entr e

Wedding Cake by Heavenly Events & Catering

Five-Hour Kosher Premium Open Bar Service with Dinner Wine Service by Masterpiece Caterers

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  
Printed Menus | Choice of Ivory or White Card Stock

**Ceremony Fee** | \$750.00 to \$1500.00 depending of Date of Wedding

**Rabbinical Supervision** | Based on Event Size

## 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 d cor/rentals are available.

## **PREMIUM OPEN BAR**

Ketel One, Stoli, Bacardi, Captain Morgan, Tanqueray, Cuervo Gold, Beefeater, Dewar's  
Jim Beam, Jack Daniels, Kedem Sweet and Dry Vermouth, Seagram's VO  
Kosher House Red & White Wine | Sparkling Wine  
Heineken, Brooklyn Lager, Sam Adams, Blue Moon  
Soft Drinks and Juices

## **COCKTAIL RECEPTION**

### **PASSED** **COLD CANAPÉS** *(Select 4)*

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

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

**Braised Beef Short Rib Croquettes**  
Wasabi Puree

**Chicken Salad**  
Avocado Crostini

**Grape Tomato, Cantaloupe &  
Marinated Cucumber Skewers**

**Pulled Chicken**  
Granny Smith Apple Crisp

**House-Made Potato Chip**  
Herb Dip

**Vietnamese Chicken Rice Paper Roll**  
Pickled Vegetables

**Smoked Salmon Potato Pancakes**  
Crème Fraîche

### **PASSED** **HORS D'OEUVRES** *(Select 4)*

**Mini Fried Chicken & Waffles**  
Maple Pipette, Candied Jalapeño

**Grilled Smoked Beef Tongue**  
Sauce Ravigot

**Petit Beef Wellington**  
Truffle Sauce

**Chicken & Lemongrass Potstickers**  
Mandoo Glaze

**Duck Quesadilla**  
Plum Sauce

**Apple Beggars Purse**  
Balsamic Reduction

**Portobello & Caramelized Onion Sliders**  
Potato Bun

**Miniature Chorizo Corn Dog**

**Coconut Crusted Chicken**  
Mango Sauce

**Franks En Crouste**  
Spicy Brown Mustard

## **CRUDITÉ DISPLAY**

### **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 | French Onion Dip

## **COCKTAIL STATIONS**

Please Select One Station to be Served at the Cocktail Reception

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

## **CARVING STATION**

(Select Two)

**Beef Tenderloin** | Truffle Sauce

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

**Slow Roasted Shoulder of Lamb** | Mint & Caper Sauce

**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**

**Sliced Baguettes** | **Red Pepper Flakes** | **Marinated Olives** | **Focaccia**

(Select Two)

### **Gigli Pasta**

Black Olives | Roasted Corn | Enoki Mushrooms | Peas

Roasted Tomato | Salmon

### **Gemelli Alfredo**

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 | Pesto Sauce

### **Roasted Vegetable & Butternut Squash Ravioli**

Sun-Dried Tomato Cream | Chard Herb Break Crumbs

### **Bucatini**

Braised Veal Shank | Mint

### **Herb Gnocchi**

Blistered Grape Tomatoes | Chive-Beurre Blanc

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

### **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

### **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

### **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]

### **COMFORTS OF HOME**

Southern Fried Chicken  
Pulled Chicken with Black Pepper Country Gravy | Fluffy Waffles | Macaroni & Cheese  
Traditional Biscuits | Sweet Potato | Cheddar and Chive | Corned Beef  
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 | Stuffed Grape Leaves | Artichokes Hearts | Roasted Baby Carrots  
Roasted Tri-Color Peppers | Grilled Fennel and Marinated Mushrooms

## **CROSTINI STATION**

Imported & Domestically Sourced Dry-Cured Meats to Include:

Duck Prosciutto | Beef Carpaccio | Truffle Beef Sausage | Pepperoni | Lamb Belly Bacon | Hard Salami  
Pickled Vegetables | Mixed Olives | Grissini Bread Sticks  
Flatbread | Focaccia Bread | Tomato Basil Marmalade

## **PREMIUM STATIONS**

**Pricing is per guest**

### **ASIAN STATION**

**An Elaborate Display of Sushi and Sashimi to include**

California Roll | Spicy Tuna 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**

### **VIENNESE**

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

**\$18.00**



# SEATED DINNER MENU

To add an additional course please inquire for upgrade pricing

## FIRST COURSE

(Select One)

### **Peppercorn-Dijon Mustard Crusted Beef Carpaccio**

Salad of Pea Shoots, Mâche & Micro Chives | Mustard Vinaigrette

### **Rocket Arugula Salad**

Candied Pecans | Shaved Pears | Cranberries | Mustard Vinaigrette

### **Hydro Bibb Lettuce Nest**

Vine-Ripened Tomatoes | Lamb Belly Bacon | Roasted Red Onion | Raspberry Vinaigrette

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

Brioche Croutons | Tear Drop Tomatoes | Cucumber  
Baby Lola Rosa | Baby Red Romaine | Caesar Dressing

### **Tuna Tartar | Additional \$5.00**

Espelette Salt | Wonton Chip | Wasabli Aioli

### **Roasted Beet Hummus**

Pickled Onion | Grilled Pita Bread

### **Watermelon Medallion**

Golden Beets | Micro Arugula | Honey Balsamic Vinaigrette

### **Truffled Wild Mushroom Risotto**

Green Peas | Black Truffle Oil

### **Caramelized Gnocchi**

Roasted Corn | Enoki Mushroom | Green Peas | White Wine Sauce

### **Pan-Seared Crab Cake | Additional \$7.00**

Guacamole | Romesco Sauce | Cracked Cashews | Micro Shiso

### **Quinoa & Jumbo Ravioli**

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

### **Chilled Asparagus Salad**

Red Beets | Fingerling Potatoes | Aged Sherry Vinaigrette

### **Cavatelli & Duck Confit**

English Peas | Morel Mushrooms | Brown Gravy

### **Scalloped Sea Bass | Additional \$7.00**

Cauliflower-Truffle Purée | Charred Tri-Color Cauliflower Risotto

## CHOICE OF ENTRÉE

(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

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

Sauce Au Poivre

### **Sliced Tenderloin**

Black Truffle Sauce

### **Roast New York Sirloin**

Cabernet Demi-Glace

### **Traditional Beef Wellington**

Filet Mignon | Foie Gras | Mushroom Duxelles  
\$10.00 Additional

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

Veal Jus

### **Pan-Seared Veal Chop**

Vinegar Peppers | Caramelized Onions  
\$12.00 Additional

### **New Zealand Rack of Lamb**

Roasted Rosemary-Garlic Sauce  
\$10.00 Additional

### **Arctic Char**

Béarnaise Sauce

### **Seared Branzino**

Pomegranate | Currants | Port Wine Reduction  
Caper Vinaigrette

### **Chilean Sea Bass**

Mustard Panko Crumbs | Red Wine Butter Sauce  
\$15.00 Additional

### **Pan-Seared Scalloped Sea Bass**

Sesame Beurre Blanc

### **Oven-Roasted Salmon**

Sesame Beurre Blanc

### **Chatham Cod**

Orange Tarragon Cream

### **Grilled Halibut**

Baby Leeks | Champagne Broth  
\$10.00 Additional

## VEGAN | VEGETARIAN ENTRÉES

(Select One as a Silent Option)

### **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

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

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



## ENTRÉE ACCOMPANIMENTS

### VEGETABLE

(Select 1)

Roasted Baby Carrots

Heirloom Swiss Chard

Wilted Spinach

Roasted Baby Fennel & Zucchini

Shallot 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

## **Wedding Cake Served with**

Miniature Pastries, Brownies & Cookies

Fresh Brewed Coffee, Decaffeinated & Herbal Teas

### **MASTERPIECE CATERERS**

**1 Hanover Square | New York, NY | 10004**

**1-212-269-2323 Option 2 | [info@MasterpieceCaterers.com](mailto:info@MasterpieceCaterers.com) | [www.MasterpieceCaterers.com](http://www.MasterpieceCaterers.com)**



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