

MASTERPIECE CATERERS



BRUNCH MENU

1 Hanover Square | New York, NY 10004
212-269-2323 | 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 \$18.00 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
\$28.00 | \$35.00 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
\$35.00

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
\$30.00 Displayed | \$37.00 with Sushi Chef

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
\$26.00

Add Sautéed Foie Gras with Currant Jam or Escargot with Herb Butter \$30.00

BEVERAGE OPTIONS

WINE & BEER BAR

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

1 Hour - \$25.00 | 2 Hours - \$30.00 | 3 Hours - \$35.00 | 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 - \$27.00 | 2 Hours - \$37.00 | 3 Hours - \$47.00 | 4 Hours - \$57.00
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 - \$40.00 | 2 Hours - \$50.00 | 3 Hours - \$60.00 | 4 Hours - \$70.00
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: \$20.00

Cocktail: \$17.00

Imported or Domestic Beer: \$10.00

House Wine by the Bottle: \$55.00

Soft Drinks and Mineral Water: \$4.00

Bartender Fee: \$250.00 per 75 Guests for Consumption Bar | Beverage Minimums will apply



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.