

# MASTERPIECE CATERERS



## CONFERENCE MENU

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

## INDIA HOUSE CAPACITY CHART

Room	Floor	Square Footage	Cocktail Reception	Seated Dining	Theater	Classroom	Boardroom	Hollow Sq.	U-Shape
Hanover	1 <sup>st</sup>	1416	150	120	140	70	38	44	36
Blue Bar	1 <sup>st</sup>	447	50	n/a	n/a	n/a	n/a	n/a	n/a
Garden View Room & Foyer	2 <sup>nd</sup>	1,239	200	120	100	55	38	44	38
Batavia Room	2 <sup>nd</sup>	612	50	40	48	27	24	28	25
President's Lounge	2 <sup>nd</sup>	987	90	100	120	65	44	56	48
Broad Room	3 <sup>rd</sup>	249	12	12	16	14	12	n/a	10
Jewel Room	3 <sup>rd</sup>	256	12	12	15	14	12	n/a	10
Pearl Suite (Pearl & China Rooms)	3 <sup>rd</sup>	1,102 total 506 + 596	100	50 50	40 50	21 28	24 24	28 30	24 25
Stone Room	3 <sup>rd</sup>	906	80	80	100	60	28	34	34
Marine Ballroom	3 <sup>rd</sup>	1976	300	250	225	140	60	60	60

**Note: Room Capacity may change based on Setup and Audio Visual Requirements**

### IN-HOUSE AUDIO VISUALS AVAILABLE

Conference Phone	\$100.00
46" Flat Panel Screen	\$150.00
66" Flat Panel Screen	\$200.00
LCD Projector & Screen	\$300.00
Screen	\$ 75.00
Flip Chart with Markers	\$ 50.00
Wireless Handheld [Marine & Hanover]	\$100.00
Podium	No Charge
Wired Internet	\$300.00
Onsite AV Tech [up to 10 Hours]	\$750.00

**For More Extensive Audio Visual Requirements  
we Proudly Recommend  
[Outside AV Companies Welcomed]**



**THEATRIX EVENT PRODUCTIONS**

**422 McDonald Avenue**

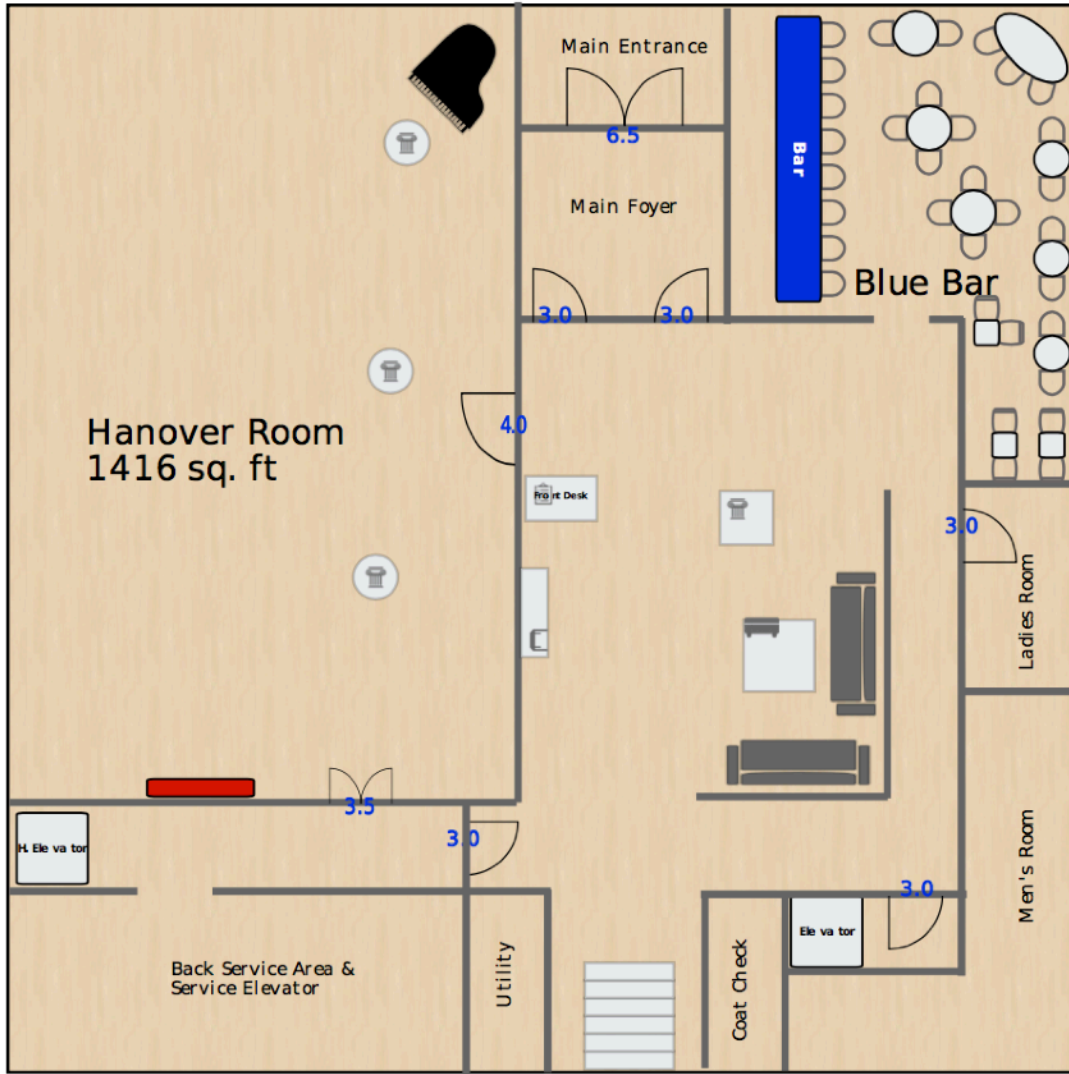
**NY 11218-2212**

**(718) 853-6870**

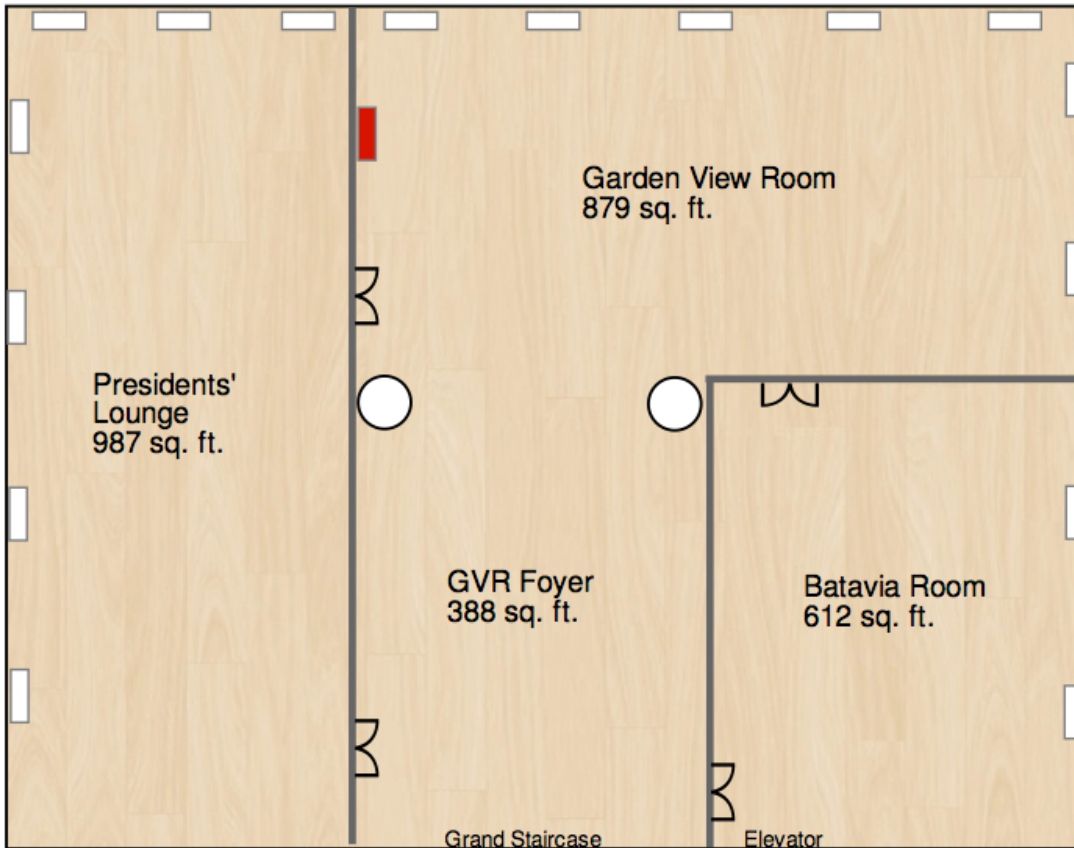
**[kali@theatrixeventpro.com](mailto:kali@theatrixeventpro.com)**

**[www.theatrixeventpro.com](http://www.theatrixeventpro.com)**

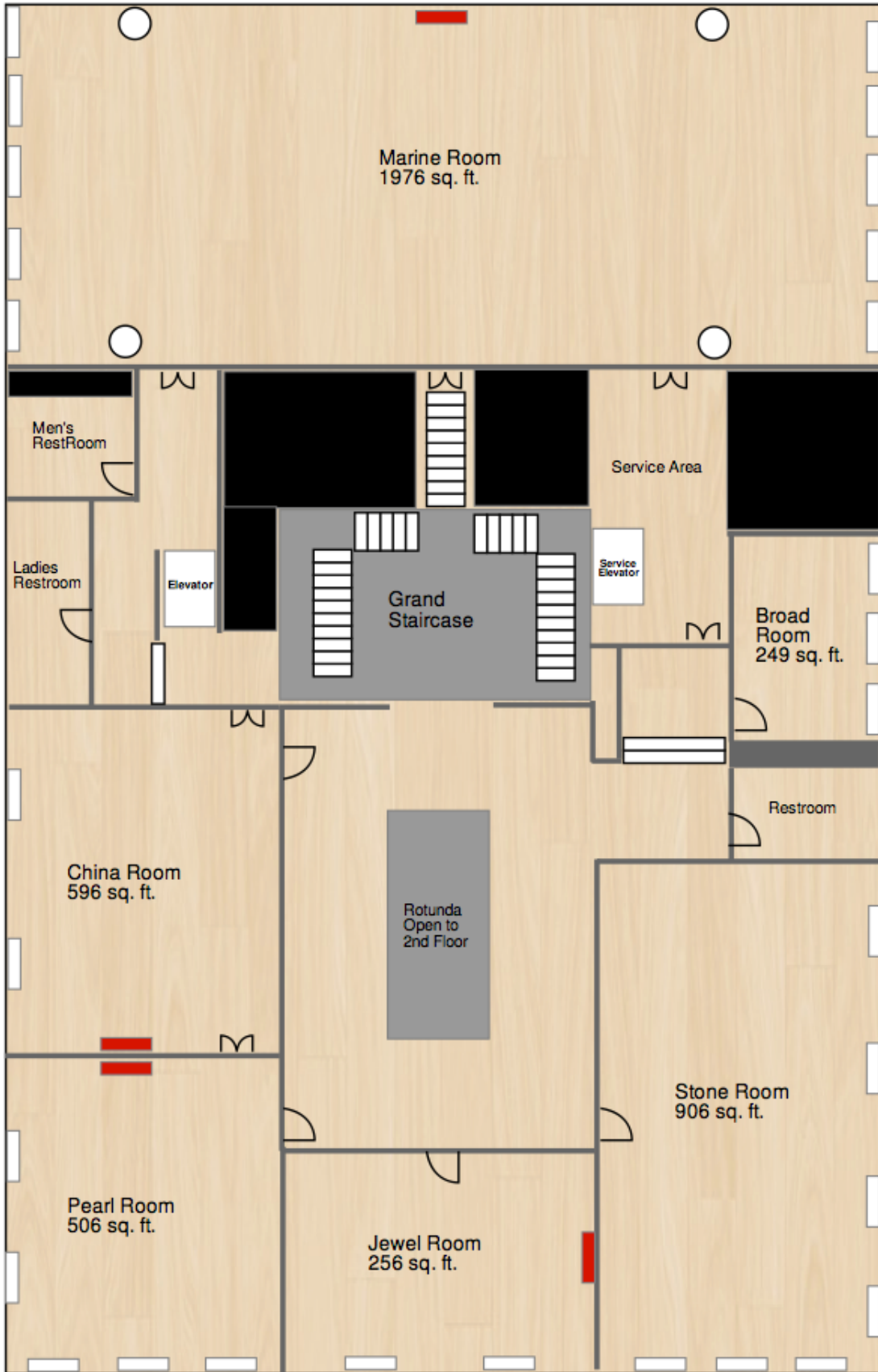
# First Floor



# Second Floor



# Third Floor



## **CONFERENCE PACKAGE I**

**Includes: Breakfast | AM Break | Lunch | PM Break**

**[Minimum of 20 Guests]**

**Pricing with Continental Breakfast: \$75.00 plus Sales Tax**

**Pricing with Full American Breakfast: \$90.00 plus Sales Tax**

### **CONTINENTAL BREAKFAST**

**Assorted Miniature Pastries to Include:**

Bagels, Muffins | Danish | Croissants | Doughnuts  
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Freshly Brewed Coffee & Decaffeinated Coffee  
and Tea Selection  
Orange and Grapefruit Juice

### **FULL AMERICAN BREAKFAST**

**Assorted Miniature Pastries to Include:**

Bagels, Muffins | Danish | Croissants | Doughnuts  
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Scrambled Eggs | Applewood - Smoked Bacon  
Turkey or Chicken Sausage  
Chef's Selection of Breakfast Potatoes  
French Toast | Maple Syrup

Freshly Brewed Coffee & Decaffeinated Coffee  
and Tea Selection  
Orange and Grapefruit

### **MID-MORNING BREAK**

Coffee Cakes

Cinnamon Coffee Cake | Chocolate Crumb Cake | Vanilla Crumb Cake | Danish Coffee Cake

Seasonal Fresh Fruit Plater | Assorted Whole Fruit

Soft Drinks and Mineral Water

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

### **SANDWICH LUNCH BUFFET**

**Baby Field Greens Salad**

Cherry Tomatoes, Shredded Carrots, Red Onions, Croutons, and Shredded Cabbage

**Choice of Two Dressings**

Steakhouse Bleu Cheese | Caesar | Golden Italian  
Strawberry & Cracked Pepper Vinaigrette | Balsamic Vinaigrette  
Dijon Mustard Vinaigrette | Red Wine Vinaigrette

**Speciality Salad**

[Select One]

**Caesar Salad**

Croutons, Shredded Parmesan Cheese & Caesar Dressing

**Roasted Garlic & Lemon Hummus**

Served with Pita Chips

**Asian Green Bean Salad**

French Beans, Grilled Scallions, Toasted Sesame Seeds & Mandoo Vinaigrette

**Roasted Heirloom Beets**

Goat Cheese Crumbled, Fried Cippolini Onions & Sherry Vinaigrette

**Vine-Ripened Tomatoes**

Fresh Bocconcini Mozzarella, Roasted Peppers with Truffled Shallot Vinaigrette

**Tri-Color Fusilli Pasta**

Feta Cheese, Grilled Seasonal Vegetables, Tomatoes, Red Wine & Shallot Vinaigrette

**Quionoa Salad**

Cucumbers, Grape Tomatoes, Red Onions, Baby Kale, Sherry Vinaigrette

**Baby Arugula Salad**

Candied Pecans, Crumbled Maytag Bleu Cheese, Bosc Pears, Mustard Vinaigrette

**Grilled Asparagus & Fingerling Potato Salad**

Arugula, Shaved Hard Boiled Eggs, Radish, Herb Vinaigrette

**SANDWICHES**

[Select Three]

**Country Ham** | Imported Gruyere Cheese, Horseradish Aioli, Pretzel Roll

**Grilled Caesar Chicken Wrap** | Shaved Parmesan Cheese

**Roasted New York Sirloin** | Cheddar Cheese, Horseradish Cream, Baby Arugula, Baguette

**Maple Roasted Turkey Breast** | Imported Provolone Cheese, Honey Mustard Aioli | 7 Grain Health Roll

**Grilled Chicken Breast** | Honey Mustard Aioli, Soft Brie Cheese, Grilled Red Onion | Onion Ficelle

**Fresh Mozzarella Cheese** | Roasted Peppers, Sliced Tomatoes, Baby Arugula, Pesto Vinaigrette

**Grilled Portobello Mushrooms** | Peppers, Red Onion, Zucchini & Yellow Squash, Roasted Tomato, Fresh Mozzarella, Ciabatta Roll

**DESSERT**

Mini French Pastries & Gourmet Cookies

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

**PM Snack Menu**

Soft Drinks and Mineral Water

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.  
[Select One]

**Option #1**

**Cookie & Brownie Platter**

Freshly Baked Chocolate Chip, Oatmeal Raisin & Red Velvet Chocolate Chip Cookies, Brownies & Blondies

**Option #2**

**Assorted Dessert Bars**

Double Chocolate Bar | Ebony & Ivory Chocolate Bar | Southern Georgia Pecan Bar

**Option #3**

Seasonal Fresh Fruit Platter | Assorted Whole Fruit

**Option #4**

**Energy boost**

Sugar free Red bull | Red bull | Assorted Fruit Juice  
Fresh Fruit | Kind Bars | Special K Bars | Fast Break Bars

**Option #5**

**Health Break**

Fruit Kababs with Mint Yogurt Dipping Sauce  
Assorted Trail Mix | Assorted Smoothies | Assorted Naked Drinks | Whole Fruit

**Option #6**

**After Weekend Break**

Grilled Vegetables | Crudit  | Seasoned & Grilled Pitta Chips  
Baba Ghanoush | Guacamole | Fresh Corn Chips

## **CONFERENCE PACKAGE II**

**Includes: Breakfast | AM Break | Lunch | PM Break**

**[Minimum of 20 Guests]**

**Pricing with Continental Breakfast: \$90.00 plus Sales Tax**

**Pricing with Full American Breakfast: \$105.00 plus Sales Tax**

### **CONTINENTAL BREAKFAST**

**Assorted Miniature Pastries to Include:**

Bagels, Muffins | Danish | Croissants | Doughnuts  
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Freshly Brewed Coffee & Decaffeinated Coffee  
and Tea Selection  
Orange and Grapefruit Juice

### **FULL AMERICAN BREAKFAST**

**Assorted Miniature Pastries to Include:**

Bagels, Muffins | Danish | Croissants | Doughnuts  
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Scrambled Eggs | Applewood - Smoked Bacon  
Turkey or Chicken Sausage  
Chef's Selection of Breakfast Potatoes  
French Toast | Maple Syrup

Freshly Brewed Coffee & Decaffeinated Coffee  
and Tea Selection  
Orange and Grapefruit

### **MID-MORNING BREAK**

**Coffee Cakes**

Cinnamon Coffee Cake | Chocolate Crumb Cake | Vanilla Crumb Cake | Danish Coffee Cake

**Seasonal Fresh Fruit Plater | Assorted Whole Fruit**

Soft Drinks and Mineral Water

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

### **HOT LUNCH BUFFET**

**Baby Field Greens Salad**

Cherry Tomatoes, Shredded Carrots, Red Onions, Croutons, and Shredded Cabbage

**Choice of Two Dressings**

Steakhouse Bleu Cheese | Caesar | Golden Italian | Strawberry & Cracked Pepper Vinaigrette  
Balsamic Vinaigrette | Dijon Mustard Vinaigrette | Red Wine Vinaigrette



**Speciality Salad**

[Select One]

**Caesar Salad**

Croutons, Shredded Parmesan Cheese & Caesar Dressing

**Roasted Garlic & Lemon Hummus**

Served with Pita Chips

**Asian Green Bean Salad**

French Beans, Grilled Scallions, Toasted Sesame Seeds & Mandoo Vinaigrette

**Roasted Heirloom Beets**

Goat Cheese Crumbled, Fried Cippolini Onions & Sherry Vinaigrette

**Vine-Ripened Tomatoes**

Fresh Bocconcini Mozzarella, Roasted Peppers with Truffled Shallot Vinaigrette

**Tri-Color Fusilli Pasta**

Feta Cheese, Grilled Seasonal Vegetables, Tomatoes, Red Wine & Shallot Vinaigrette

**Quionoa Salad**

Cucumbers, Grape Tomatoes, Red Onions, Baby Kale, Sherry Vinaigrette

**Baby Arugula Salad**

Candied Pecans, Crumbled Maytag Bleu Cheese, Bosc Pears, Mustard Vinaigrette

**Grilled Asparagus & Fingerling Potato Salad**

Arugula, Shaved Hard Boiled Eggs, Radish, Herb Vinaigrette

**Entrées**

[Select Two]

**Chicken Breast Marsala**

**Chicken Parmigiana**

**Skewered Tenderloin Tips with Diablo Sauce**

**Pan-Seared Chicken Breast** with Muenster Cheese, Cucumber & Tomato Salad

**Grilled Salmon Fillet** with Dill Butter

**Grilled Flank Steak** with Chimichurri Sauce

**Panko-Crusted Cod Loin** with White Balsamic Beurre Blanc

**Penne Pasta** with Grilled Chicken Breast, Garden Vegetables & Garlic Cream

**Cheese Ravioli** with Roasted Red Pepper Sauce & Goat Cheese

**Mezzi Rigatoni Pasta** with Alfredo Cream Sauce

**Sautéed Basa Fillet** with Toasted Almonds & Lemon Butter Sauce

**Vegetables**

[Select One]

**Candied Baby Carrots with Dill**  
**Grilled Asparagus with Truffle Oil**  
**Cauliflower Au Gratin**  
**Steakhouse Style Creamed Spinach**  
**Shallot Buttered Green Beans**

**Starch**

[Select One]

**Yukon Gold Mashed Potatoes**  
**Jasmine Rice with Scallions**  
**Roasted Fingerling Potatoes**  
**Roasted New Potatoes with Caramelized Onions**  
**Wild Rice Blend**

**DESSERT**

Mini French Pastries & Gourmet Cookies  
Fresh Seasonal Sliced Fruit  
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.

**PM Snack Menu**

Soft Drinks and Mineral Water  
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.  
[Select One]

**Option #1**

**Cookie & Brownie Platter**

Freshly Baked Chocolate Chip, Oatmeal Raisin & Red Velvet Chocolate Chip Cookies, Brownies & Blondies

**Option #2**

**Assorted Dessert Bars**

Double Chocolate Bar | Ebony & Ivory Chocolate Bar | Southern Georgia Pecan Bar

**Option #3**

Seasonal Fresh Fruit Platter | Assorted Whole Fruit

**Option #4**

**Energy boost**

Sugar free Red bull | Red bull | Assorted Fruit Juice  
Fresh Fruit | Kind Bars | Special K Bars | Fast Break Bars

**Option #5**

**Health Break**

Fruit Kababs with Mint Yogurt Dipping Sauce  
Assorted Trail Mix | Assorted Smoothies | Assorted Naked Drinks | Whole Fruit

**Option #6**

**After Weekend Break**

Grilled Vegetables | Crudit  | Seasoned & Grilled Pitta Chips  
Baba Ghanoush | Guacamole | Fresh Corn Chips

## CLOSE OF DAY COCKTAIL RECEPTION | 2 HOURS

[Minimum of 20 Guests]

Pricing with Beer & Wine Bar: \$65.00 plus Sales Tax

Pricing with Premium Bar: \$85.00 plus Sales Tax

### PASSED COLD CANAPÉS (Select 4)

**Smoked Salmon Roulade** , Dill Aioli  
**Rare Cajun Beef** , Garlic Crostini, Creole Glaze  
**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

**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

### 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 | Sparkling Wine  
Heineken, Amstel Light, Brooklyn Lager, Corona  
Soft Drinks and Juices

### BEER & WINE BAR

House Red & White Wine | Sparkling Wine  
Heineken, Amstel Light, Brooklyn Lager, Corona  
Soft Drinks and Juices



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.

# Masterpiece Caterers

1 Hanover Square, New York



At Masterpiece Caterers we understand the importance of making a strong and positive first impression and the value of attending to the smallest of details. We are committed to ensuring that your brand and message come across concisely and clearly. You and our clients will receive impeccable service from start to finish as we execute a top-notch, flawless event that will have your guests complimenting you for weeks on the success.

- 9100 sq. ft. of Newly Renovated Event Space
- High-Speed Wireless and Wired Internet Available in each Room
- Audio Visual Available [Flat Panel TVs, LCD Projectors, Screens and Conference Phones]
- Professional AV Services Available
- 2 General Session Rooms up to 250 guests
- 5 Breakout Rooms Available for 5 guests to 60 guests
- All Day Food & Beverage Conference Menus Available
- Complimentary Pads and Pens

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