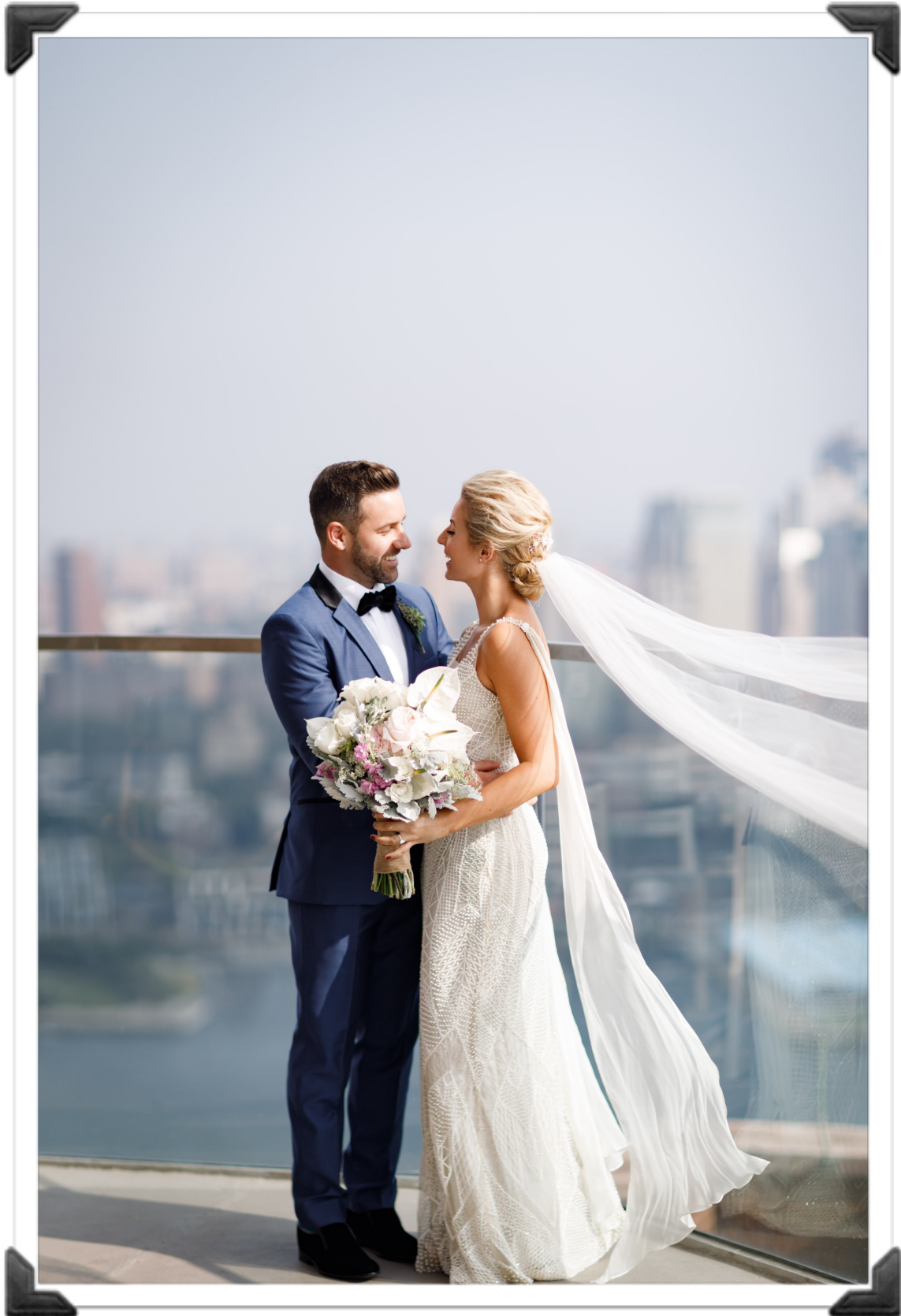




MASTERPIECE
CATERERS

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
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, Stolli, 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 Croute
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 Trifles
Macarons | 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

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