

MASTERPIECE CATERERS

WEDDING MENU



THE EXPERIENCE

THE DAY

Wedding Party Suite Ready up to 3 Hours Prior to Guest Arrival
Invitation Prior to Ceremony [30 Minutes]
Ceremony [Length based on Officiant]
Cocktail Reception [1 Hour]
Dinner and Dancing [4 Hours]
Total Event Time without Ceremony | 5 Hours
Total Event with Ceremony | 6 Hours

THE MENU

Wedding Party Suite Menu:

Miniature Tea Sandwiches, Fresh Fruit & Clear Beverages

Invitation Beverage Prior to Ceremony:

Still & Sparkling Water and Champagne

Cocktail Hour:

8 Butler Passed Canapés & Hors D'oeuvres

Crudité & Cheese Display

Choice of a Pasta or Carving Station

1 Cocktail Station

Dinner Menu:

Choice of Two Entrées & One Silent Vegan/Vegetarian Entrée

Wedding Cake by LuLu Cake Boutique

Butler Passed Desserts

Premium Open Bar Service with Dinner Wine Service

Toast

PRICING

Pricing is determined by your choice of month & day of the week

Pricing Includes all Wedding Planning, Staffing, Setup, Breakdown, China, Glass, Silverware
Tables, Linen, Chairs & Printed Menus

Ceremony Fee | \$500.00 to \$1500.00 depending of date & time of wedding

COCKTAIL RECEPTION

PASSED CANAPÉS

(Select 4)

Pink Peppercorn-Seared Beef

Onion Jam, Horseradish Cream

Miniature New England Lobster Roll

Old Bay Aioli

Curried Chicken Salad

Phyllo Cup, Micro Cilantro, Dried Cherries

Grape Tomato & Mozzarella

Balsamic Glaze, Basil Oil

Shrimp Ceviche

Peppers, Onions, Limes

House-Made Potato Chips

Herb & Cheese Dip

Peppercorn-Seared Tuna

Wonton Chip, Wasabi Aioli

Watermelon Salad [Vegan]

Black Sesame Seeds, Jalapeño Vinaigrette

Smoked Salmon Deviled Egg

Mustard, Dill, Capers

Avocado Toast [Vegan]

Tomato Confit, Seven Grain Crostini

Petit BLT

Applewood-Smoked Bacon, Tomato Jam

Lettuce, Chipotle Aioli

Brie & Guava Panna Cotta

Walnut Powder

Fig & Prosciutto Flatbread

Toasted Almonds, Honey, Blue Cheese

Tomato Gazpacho [Vegan]

Jalapeño, Cilantro, Lime Juice

PASSED HORS D'OEUVRES

(Select 4)

Duck Pie

Five-Spiced Butter Crust, Truffle Jus

Miniature Lumb Crab Cake

Chipotle Mayo

Petit Beef Wellington

Black Truffle Sauce

Kale & Vegetable Dumplings [Vegan]

Sesame-Ginger Ponzu

Mini Cuban Sandwich

Roasted Pork, Ham, Swiss, Pickle, Dijonnaise

Blackened Chicken & Andouille Skewer

Honey-Mango Sauce

Franks En Croute

Spicy Brown Mustard

Miniature Meatball Parmesan

San Marzano Sauce, Fresh Mozzarella

Lobster Fritter

Banana Pepper Aioli

Short Rib Grilled Cheese

Caramelized Onions, Tomato Cream

Butternut Squash Shooter

Raspberry Coulis, Pumpkin Seeds

Roasted Root Vegetable Kabob [Vegan]

Sea Salt, Crushed Hazelnuts

Parmesan & Spinach-Stuffed Mushroom

Crème Brûlée Pork Belly

Smoked Fennel Pureé, Pickled Applesauce

CRUDITÉ & CHEESE DISPLAY

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

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
Steakhouse Bleu Cheese Dip

CARVING STATION

(Select Two)

Roasted Tenderloin of Beef | Caramelized Onions | Horseradish Sauce

Pepper-Crusted New York Strip | Bordelaise Sauce

Chimichurri-Roasted Pork Shoulder | Cilantro-Jalapeño Vinaigrette

Whole Roasted Suckling Pig | Salsa Verde

Brined & Roasted Maple Glazed Breast of Turkey | Sage Pan Gravy, Cranberry Relish

Roasted Side of Atlantic Salmon | Creamy Dill Sauce

Roasted Leg of Lamb | Chermoula Sauce

PASTA STATION

Red Pepper Flakes | Grated Pecorino | Focaccia & Sliced Baguettes

(Select Two)

Orecchiette alla Norma

Roasted Eggplant | Chiles | Tomatoes | Ricotta Salata

Spaghetti alla Gricia

Pancetta | Peas | Pecorino | Chiffonade of Basil

Bucatini Cacio e Pepe

Black Pepper | Parmeggiano Reggiano

Add Shaved Truffle | \$7.00 per person

Greek-Inspired Rotolo

Fresh Pasta Sheets | Spinach | Feta | Olives | Béchamel

Gnocchi Bolognese

Braised Short Rib | Tomatoes | Herb Ricotta

COCKTAIL STATIONS

Please Select One Station to be Served at the Cocktail Reception
To add an Additional Station or Late Night Station | Pricing is \$18.00 per guest, per station

STREETS OF NEW YORK

Chicken & Lemongrass Pot Stickers | Mandoo Glaze | Sesame Scallion Oil
Coney Island All Beef Hot Dogs | Mustard | Sauerkraut
Jamaican Beef Patties | Jerk Chicken Boneless Thighs
Beef Souvlaki | Dill Garlic Aioli | Pita Bread
New York Pretzel | Spicy Brown Mustard

WHEN HARRY MET SALLY

Carved Pastrami and Roasted Turkey Breast
Jewish Marble Rye | Spicy Brown Mustard | Cole Slaw
Dill Pickles | Bite Sized Knishes | Mini Stuffed Cabbages

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 Sauce

MEDITERRANEAN

Marinated-Grilled Chicken, Beef, & Salmon Kabobs
Served with Creamy Tzatziki Sauce & Pita

Falafel Salad

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 | Marinated Mushrooms

SOUTH PACIFIC PIG ROAST

Whole-Roasted Suckling Pig | Hawaiian Coleslaw | South Pacific Coconut Rice
Grilled Sweet and Sour Shrimp | Grilled Pineapple Skewers | Tropical Fruit Salad

Minimum 75 Guests

NANTUCKET

Miniature New England Lobster Roll | Lemon Aioli | Atlantic Cod Cakes | Tartar Sauce
Steak Bomb Sliders | Mushrooms, Peppers, Onions, Provolone Fondue
Shrimp Cocktail | House-Made Cocktail Sauce, Lemon Wedges
Boston Baked Beans | Rosemary Garlic Potatoes

FAR EAST

Chicken Lemongrass Potstickers | Mandoo Glaze
Firecracker Shrimp | Sweet Chili Dip | Mongolian Beef Satay | Ponzu Sauce
Coconut Curry Chicken Skewers | Peanut Sauce | Vegetable Dumplings | Sesame Scallion Soy Sauce

SOUTHERN BELL

Buttermilk Fried Chicken Sliders | Ranch Sauce
Pulled Pork Sliders | Southern Slaw | Andouille Mac & Cheese Balls
Boneless Chicken BBQ Bites | Pickled Onion Aioli
Skillet Corn Bread | Cheddar Chive Biscuits | Jalapeño Honey Butter

DUCK STATION

Five-Spiced 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

PREMIUM STATIONS

Pricing is per guest

JUMBO POACHED SHRIMP COCKTAIL

Served with Traditional Cocktail Sauce | Cajun Remoulade | Lemon Wedges
\$20.00

NEW YORK FISHERY

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette
\$25.00 | \$32.00 to include Lobster Tails

RHODE ISLAND FISHERY

CHILLED

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

HOT

Prince Edward Island Mussels | White Wine, Tomato Concasse, Garlic, Shallots
Grilled Garlic Butter Baguettes
Clams Casino | Miniature New England Cod Cakes, House-Made Tartar Sauce
Nantucket Seafood Chowder | Maine Lobster & Corn Fritters
\$30.00

THE BIG EASY

Seafood Gumbo
Pickled Okra | Red Beans and Rice
Mini Muffuletta Sandwich | Crawfish Beignets with Sweet Corn, Tri Color Peppers & Creole Remoulade
Cajun Fried Oysters Po' Boy with Shredded Cabbage, Tomatoes, Smoked Paprika Aioli
Blackened Chicken and Andouille Skewers with Honey Mango Aioli
Louisiana Crawfish Boil with Corn on the Cobb, Baby New Potatoes & Pearl Onions
\$20.00

SEATED DINNER MENU

To add an additional course please inquire for upgrade pricing

FIRST COURSE

(Select One)

Peppercorn-Crusted Beef Carpaccio

Frisée | Shaved Parmesan | Truffle Vinaigrette

Arcadia Mix Salad

Glazed Pecans | Port Wine-Poached Pears | Crumbled Blue Cheese | Mustard Vinaigrette

Crispy Pork Belly Salad

Blood Orange Marmalade | Arugula | Shaved Fennel Salad

Panzanella Caprese Salad

Heirloom Tomatoes | Fresh Mozzarella | Country Bread | Basil

Caesar Salad

Romaine Heart | House-Made Caesar Dressing | Brioche Croutons | Parmesan Crisp

Mediterranean Vegetable Tart

Feta Cheese | Roasted Pepper Coulis | Herb Salad

Tuna Tartar | Additional \$5.00

Avocado | Sesame Seeds | Wonton Chips | Wasabi Aioli

Ancient Grain Salad

Tabbouleh | Quinoa | Faro | Cucumbers | Tomatoes | Avocado | White Balsamic
Add Buratta | \$3.00 per person

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Pan-Seared Lobster Cake | Additional \$7.00

Celery Root P | Lemon-Mustard Emulsion | Charred Corn | Vine-Ripened Tomatoes

Grilled Jumbo Prawns | Additional \$7.00

Squid Ink Risotto | Roasted Baby Carrots | English Peas | Lemon Garlic Butter

Roasted Beet & Citrus Salad

Crumbled Goat Cheese | Orange Supreme | Roasted Pistachio | Sherry Vinaigrette

Seared Scallop En Croute | Additional \$7.00

Serrano Ham | Saffron Lobster Butter | Pickled Shallots | Charred Baby Corn | Chive

Butternut Squash Ravioli

Sage Brown Butter | Pomegranate | Pumpkin Seeds

Seared Hudson Valley Foie Gras | Additional \$10.00

Sunny Side Quail Egg | Cherries | Brioche Toast

CHOICE OF ENTRÉE

(Select Two)

Additional Entrée can be added at \$15.00 per person

Duo of Duck

Confit Duck Leg & Five-Spiced Duck Breast
Cherry Jus

Roasted Squab Grand Mère

Double-Smoked Bacon Lardons
Sauce Chasseur
\$10.00 Additional per person

Coq Au Vin

Carrots | Bacon | Mushrooms | Onions
Red Wine Demi

Parmesan-Crusted Chicken

Rosemary-Roasted Garlic Jus

Short Rib of Beef

Sauce Au Poivre

Short Rib of Beef

Potato Nido | Carrot | Gruyère Cheese Timbal
Bone Marrow Espuma
\$8.00 Additional per person

Tenderloin of Beef

Black Truffle Sauce

Roast New York Sirloin

Cabernet Demi-Glace

Beef in a Wellington

Filet Mignon | Foie Gras | Mushroom Duxelles
Cabernet Demi-Glace
\$10.00 Additional per person

Pan-Seared Veal Chop

Vinegar Peppers | Caramelized Onions
\$12.00 Additional per person

Braised Pork or Lamb Shank

Natural Jus

Carolina-Rubbed Pork Chop

Bacon-Mushroom Velouté

Pistachio-Crusted Rack of Lamb

Rosemary-Garlic Mustard Sauce

Pan-Roasted Tilefish

Tomato Saffron | Capers Sauce

Crispy Branzino Fillet

Salmoriglio Sauce

Chilean Sea Bass

Mustard Panko Crumbs | White Wine Butter Sauce
\$15.00 Additional per person

Pan-Seared Sea Scallop

Toasted Sesame Beurre Blanc
\$10.00 Additional per person

Oven-Roasted Salmon

Roasted Tomato-Chive Sauce

Herb-Seared Cod

Tomato Fennel Broth

Grilled Swordfish

Pineapple Salsa

Miso-Marinated Mahi Mahi

Edamame Dumplings | Gochujang Broth

Chorizo-Crusted Halibut

Champagne Broth
\$15.00 Additional per person

Butter-Poached Lobster, Crab & Shrimp

Squid Ink Risotto | Basil Corn Beurre Blanc
\$10.00 Additional per person

Seafood-Stuffed Flounder

Lemon Caviar Butter | Fried Capers

Sesame-Seared Ahi Tuna

Avocado | Scallion | Edamame

Blackened Catfish Fillet

Jalapeño Cheddar Cheese Cornbread Crumbs
Cilantro-Lime Butter

Jamaican Style Red Snapper

Escovitch Sauce

ENTRÉE ACCOMPANIMENTS

Chef's Selection of Seasonal Vegetables and Starch

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 | Porcini Powder | Red Wine | San Marzano Sauce

Pan-Fried Polenta

Wild Mushroom Ragout

Vegan Thai Green Vegetable Curry

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

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Butternut Squash Ravioli

Brown Butter | Pumpkin Seeds | Sage | Pomegranate

BUTLER PASSED DESSERTS

(Select Three)

Miniature Churros & Mexican Hot Chocolate

Coconut Rice Pudding

Toasted Coconuts | Passion Fruit Coulis

Banana Boston Cream Tarts

Frozen “Hot” Chocolate

Chocolate Shavings | Whipped Cream

Miniature White Russian

Red Velvet Cookie with White Chocolate Chips

Cheesecake Drops

White Chocolate | Dark Chocolate

Strawberry Short Cake

Strawberry Whipped Cream

Warm Chocolate Chip Cookie

Iced Cold Milk

Chocolate Covered Strawberries

S’mores Trifle

Graham Crackers | Chocolate Ganache
Marshmallow

THE WEDDING CAKE BY.....



About Lulu

We don't just bake cakes.

We create them. We pour our hearts into them. We whip them into sheer perfection. Using luxurious ingredients like Valrhona chocolate, farm-fresh butter and cream, perfectly ripe fruit from local farms, and fragrant spices, our artisans masterfully blend flavors to create tastes and textures that defy description.

And that's just the part you don't see.

We're equally obsessed with how our creations look. From plotting every polka dot and hand-painted flourish to coaxing each sugar petal into exquisite reality—every Lulu masterpiece is a tribute to more than a decade of our now-famous craftsmanship (not to mention obsession).

In fact, with as much care as we put into our cakes, it's a wonder we're able to hand them over when they're finished.

WEDDING CAKE OPTION

Ron
Ben-Israel
Cakes

“A Piece of Perfection!” – Modern Bride Magazine
Additional \$12.00 Per Person

About Ron Ben-Israel Cakes:

Ron Ben-Israel Cakes is one of the most established couture cake studios in the world, known for innovative and impeccable creations. The collections of trendsetting cakes, produced in a bakery/atelier in the famous Garment District of New York City, have been featured in countless publications, books, TV shows and films. In 2011 the bakery received additional acclaim when Ron became the host and judge of the hit show Sweet Genius, which after three seasons has been syndicated around the world. Ron also is the only Guest Master Pastry Chef at the renowned International Culinary Center in New York City and is a proud member of City Harvest's Food Council and Advisory Board

All couples will be offered a one-on-one appointment at the RBI Cakes Studio, which includes a design consultation and tasting. They strongly recommend meeting 3-4 months in advance of your wedding but all consultation appointments must be held at minimum one month in advance of your wedding so they can ensure all your expectations are met.

THE BAR

PREMIUM OPEN BAR

Ketel One, Russian Standard, Tito's, Bacardi, Captain Morgan, Tanqueray, Exocitco Tequila, Beefeaters Dewars, Bulleit Bourbon, Redemption Rye, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer, Soft Drinks and Juices
Included in Menu

UPGRADED OPEN BAR

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Botanist Gin Tanqueray, Exocitco Tequila, Patron Silver, Don Julio Reposado Dewar's, JW Black, Bulleit Bourbon Makers Mark, Knob Creek Jack Daniels, Seagram's VO, Sweet and Dry Vermouth
House Red & White Wine Sparkling French Wine
Assorted Imported and Domestic Beer, Soft Drinks and Juices
\$20.00 Additional Per Person

EXCLUSIVE OPEN BAR

Grey Goose, Mamont Vodka, Belvedere Citrus, Breckenridge Spice Rum, Privateer Rum Silver Reserve Bombay Sapphire, Hendriks, Empress 1908 Gin Original Indigo, Don Julio 1942 Deleon Silver, Casamigos Reposado, Bulleit Bourbon, Bulliet Rye, Johnny Walker Blue, Isle Of Skye Scotch 8 Year

Craft Whiskeys & Bourbons

(Select Three)

Jack Daniel's Whiskey Single Barrel Select New Label, Blantons Bourbon Single Barrel, The Yamazaki Whisky Single Malt 12 Year Hudson Rye Whiskey Maple Cask, Monkey Shoulder Scotch Whisky Bulleit Rye, Woodford Reserve Rye Whiskey, Knob Creek Bourbon Small Batch

Craft Beers

Avery Belgian Style White Ale, Left Hand Nitro, Allagash Saison, Histochio Nest, Lagunitas IPA, Duval

Wine & Champagne

Hand-Picked Red & White Wine | Louis de Sacy Champagne Brut
\$45.00 Additional Per Person



MASTERPIECE CATERERS

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MASTERPIECE CATERERS

ANY TIME | ANY PLACE



Masterpiece Caterers is fueled by the passion for “Mastering the Art of Fine Cuisine” and the desire to bring a superb dining experience to your home, a roof top, a park or city street. Name the location, we’ll make it happen!



Masterpiece Caterers
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FREQUENTLY ASKED QUESTIONS

How do I place a soft hold on a date?

A soft hold can be placed on a requested date for seven days at no cost. During that time a menu proposal based on your conversation with your Catering Manager will be sent along with a sample wedding agreement. At the end of the seven days we ask you to make a decision to move forward or release the date. During the soft hold, if another couple or events would like that date and are ready to sign the agreement; you will be contacted and will have twenty-four hours to make a decision regarding the date you requested.

When is the final guest count due?

Final Guest count will be due two weeks prior to the wedding date. At that time the count can not fall below that number. We ask that if anyone may not attend, please keep them out of the guest count. Additional guests may be added up to one day prior to the wedding.

What is the deposit & final payment due?

The deposit is payable in any form and will be payable at the time of the contract signing. The deposit amount will be specified by your Catering Manager. Final payment is due by Certified Bank Check ten days prior to the wedding date.

How do wedding tastings work?

Tastings are done 10-12 weeks prior to the wedding date. The tasting is meant for the Bride and Groom. Tastings can be scheduled Tuesday to Thursday and can start as early as 12:00 PM and as late as 2:00 PM. Tasting will take about 2 Hours.

May we sample the wedding cakes?

Wedding cakes can be arranged for the tasting and are at a cost of \$10.00 per cake sample up to four cakes. Cake samples costs will be added to the final invoice.

May we bring our own wedding cake?

Yes & we will cut and serve it at no additional cost. There will be a \$5.00 per person adjustment made to the cost per person.

Is there a Wedding Party Room?

A room will be available up to 3 Hours prior to guest arrival.

Is there a dress code?

For all events, the dress code at a minimum is Business Casual; i.e. no jeans, tee-shirts, shorts, sneakers, flip-flops, rain/snow boots will be allowed.

What does the pricing include?

Pricing includes all wages for hourly staff, management staff, catering office staff, event planning, food, beverage [including alcohol, setup, breakdown] and all standard in-house equipment [i.e. china, glassware, silver and linen]

Does the entertainment & vendors need approval & do they need insurance?

All entertainment (i.e. bagpipers, strolling musicians, etc.) must be approved by MC at least 30 days prior to the event and prior to signing the vendor's contract. All Entertainment and Vendor must have proof of insurance based on the required guidelines. Unless otherwise approved by MC, bands are to be limited to no more than 6 pieces.

Can the entertainment or vendors drink alcoholic beverages?

Entertainment and Vendors are not permitted to drink alcoholic beverages during the event.

Do we require you to use our preferred vendors?

No we do not. We will happily work with any professional wedding company.

Do we offer a Kosher Style Wedding Menu?

Yes we do, please ask your Catering Manager for more information