



55 WATER STREET CATERING MENU

BREAKFAST

BREAKFAST

Price is per person | 10 Person Minimum

Let's get it going **\$17.00**

Muffins, Scones, Bagels, Danish & Croissants
Cream Cheese, Butter, Jams & Jellies
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.

Sunrise Start **\$19.00**

Miniature Muffins, Scones, Bagels, Danish & Croissant
Cream Cheese, Butter, Jams & Jellies
Seasonal Fruit Platter
Freshly Brewed Coffee & decaffeinated Coffee and Tea Selection

Vegan Breakfast **\$27.00**

Coconut Milk 24 Hour Oats | Fresh Berries, Shredded Coconut, House-Made Granola
Almond Milk 24 Hour Oats | Toasted Almonds, Honey, Raspberry, House-Made Granola
House-Made Baked Banana Oatmeal Bars
Apple Cider Doughnuts
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

BREAKFAST PLATTERS

Price is per person | 10 Persons Minimum

Hand-Rolled Bagels & Smoked Salmon **\$17.50**

Cream Cheese, Red Onion & Vine-Ripened Tomatoes

Chef's Bakery Basket **\$8.00**

Croissants, Danish, Muffins & Scones with Sweet Butter & Preserves

ADDITIONAL BREAKFAST

Pricing is per item | 10 Piece Minimum

Seasonal Sliced Fruit **\$7.50**

Fresh Cut Fruit & Berries **\$7.50**

Organic Parfait Cups **\$7.50**

House-Made Granola

24 HOUR OATS **\$8.50**

Whole Milk | Greek Yogurt, Banana, Chia, House-Made Granola

Coconut Milk | Fresh Berries, Shredded Coconut, House-Made Granola [v]

Almond Milk | Toasted Almonds, Honey, Raspberry, House-Made Granola [v]

BREAKFAST BEVERAGES | (10 persons minimum)

House-Blend Coffee	\$5.00
Decaffeinated Coffee	\$5.00
Assorted Teas	\$5.00

HOT BREAKFAST PACKAGES

Price is per person | 12 Person Minimum

Stay Healthy **\$27.50**

Farm Fresh Scrambled Egg
Egg White Sandwiches on Whole Wheat English Muffins with & without Turkey Sausage
Fresh Fruit Platter, House-Made Yogurt Parfait
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

All American **\$26.50**

Farm Fresh Soft Scrambled Eggs, Applewood Bacon, Pork Sausage
Seasoned Breakfast Potatoes, Seasonal Fresh Fruit Platter
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

Vegan Hot Breakfast **\$32.00**

Coconut Milk 24 Hour Oats | Fresh Berries, Shredded Coconut, House-Made Granola
Almond Milk 24 Hour Oats | Toasted Almonds, Honey, Raspberry, House-Made Granola
Apple Cider Doughnuts & House-Made Baked Banana Oatmeal Bars
Chickpea Frittata | chickpea batter, mushrooms, roasted jalapeño, spinach, vegan cheese
French Toast | chibatta bread, almond milk, maple syrup, cinnamon, nutmeg
whole wheat flour
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

HOT BREAKFAST SELECTIONS

Price is per person | 12 Person Minimum

Chef's Breakfast Sandwich **\$13.00**

A New York Kaiser Roll with Farm Fresh Soft Scrambled Eggs, Applewood Bacon
& American Cheese.

Healthy Choice **\$12.50**

Scrambled egg Whites on Wheat Muffins, with Turkey Sausage

Breakfast Wrap **\$12.50**

Soft Scrambled Eggs, Cheddar Cheese, Home-Fried Potatoes & Tomatoes, Jalapeño Wrap

QUICHE | Served with Mixed Green Salad **\$179.00 Each**

Serves 8-10 Guests

Broccoli & Cheddar

Apple & Cheddar

Lorraine | Bacon & Gruyere

Mushroom & Spinach

Savory Three Cheese

Spinach, Feta & Kale

SANDWICHES | WRAPS

Price is Per person | 8 Person Minimum

Chef's Four

\$25.00

Select Four Sandwiches or Wraps to Complete Your Platter
Accompanied with Mixed Green Salad & Balsamic Vinaigrette, Assorted Chips
& Freshly Baked Cookies

The Italian Hero | Genoa Salami, Cured Ham, Mortadella, Imported Provolone Cheese
Hot Peppers, Shredded Lettuce, Tomatoes, Red Wine Vinegar & EVOO
on a Semolina Sesame Roll

Roast Beef | Horseradish Cheddar Cheese, Green Leaf Lettuce, Vine- Ripened Tomatoes on Potato
Bread

Steak Sandwich | Horseradish Spread, Shredded Lettuce & Tomato **Additional \$3.00 per**

Cuban | Sliced Ham, Pork Shoulder, Dijonnaise, Pickles, Baguette

Grilled Chicken Caesar Wrap | Grilled Chicken, Romaine Lettuce, Croutons
Caesar Dressing & Shaved Parmesan Cheese in a Honey Wheat Wrap

Buttermilk Fried Chicken | Pickles, Shredded Cabbage, Smoked Paprika Aioli, Whole Wheat Roll

Chicken Salad | Tomatoes, Lettuce on Cranberry Walnut Bread

Chicken BLT Wrap | Bacon, Lettuce, Tomato, Traditional Aioli, Flour Tortilla

Cobb Salad Wrap | Grilled Chicken, Bacon, Crumbled Bleu Cheese, Red Leaf Lettuce
Tomatoes & Ranch Spread

Cajun-Fired Chicken Breast | Red Leaf Lettuce, Tomatoes, & Chipotle Dressing on a Tomato Wrap

Fiesta Ranch Chicken Wrap | Avocado, Black Beans, Bell Peppers Grilled Corn, Tomatoes
Chipotle Cream, Whole Wheat Wrap

Grilled Chicken Pesto | Fresh Mozzarella, Tomato, Crushed Red Pepper Flakes, Pesto, Hoagie Roll

Roasted Breast of Turkey | Avocado, Field Greens, Provolone Cheese, Roasted Plum Tomatoes
on Pretzel Roll

Turkey Sandwich | Applewood-Smoked Bacon, Sun-Dried Tomatoes, Baby Greens
Cranberry Aioli, Toasted 7 Grain Bread

Turkey Ruben Wrap | Swiss Cheese, Cole Slaw, Russian Dressing, Flour Tortilla

Healthy Tuna Wrap | Assorted Peppers, Onion, Dijon Mustard and Lemon Juice in a Spinach Wrap

Classic Tuna Fish Sandwich | Diced Red & Green Bell Pepper, Mayonnaise, Lettuce, Tomato,
Toasted Whole Wheat Bread

Shrimp Tempura Wrap | Chipotle Mayonnaise, Shredded Lettuce, Jalapeño Wrap

Smoked Salmon Salad Wrap | Shaved Red Onions, Fried Caper Dill Aioli

Lobster Roll | Old Bay Aioli

Additional \$8.00 per

Grilled Vegetable Wrap | Zucchini, Yellow Squash, Tri-Color Peppers
Portobello Mushroom, Red Onions, Tomatoes, Greek Yogurt & Goat Cheese Spread

Curried Cauliflower & Chickpea Wrap | Mustard Greens, Dried Cherries, Apricots [vegan]

Fried Artichoke Wrap | Parmesan, Sautéed Spinach, Basil Aioli, Tomato Wrap

Falafel Pita | Tzaki, Tomato, Cucumber, Red Onion [vegan]

Fresh Mozzarella & Tomato Wrap | Basil Oil, Sun-dried Tomato Pesto, Baby Arugula

Hummus & Vegetable Wrap | Hand-Blended Hummus, Cucumber, Alfalfa Sprouts
Shredded Carrots Balsamic Vinaigrette [vegan]

HOUSE-MADE SOUPS

Each Soup Terrine \$135.00

Served with Crackers and Assorted Rolls | Serves about 15 people

Classic Chicken Noodle

Chicken & Rice

Broccoli & Cheddar [vegetarian]

Cream of Mushroom [vegetarian]

Vegetable Minestrone [vegan]

Potato Leek with Crispy Fried Onions [vegetarian]

Spinach Tortellini Soup [vegetarian]

Classic New England Clam Chowder

Carrot Ginger [vegan]

Egg Drop Soup

Corn Chowder [vegetarian]

ENTRÉE SALADS

Price is per person (10 person minimum) | Served with Assorted Rolls & Grilled Pita

Café 55 Blue Cheese, Raisin, Sliced Apples, Grape Tomatoes, Sunflower Seeds, Honey Mustard Dressing	\$15.50
Cobb Grilled Chicken, Smoked Bacon, Avocado, Hard Boiled Egg, Blue Cheese, Balsamic Vinaigrette	\$15.50
California Club Roasted Turkey, Ham, Smoked Bacon, Cheddar Cheese, Cucumber, Grape Tomatoes Avocado Dressing	\$15.50
Sante Fe Grilled Chicken, Avocado, Grilled Corn Tomatoes, Cucumbers, Red Onion, Tortilla Chards Chipotle Dressing	\$15.50
Mediterranean Cucumbers, Feta Cheese, Grape Tomatoes, Red Onion, Peppers, Herb Vinaigrette	\$15.50
Caesar Grilled Chicken, Romano Cheese, Creamy Caesar Dressing	\$13.00
With Grilled Shrimp	\$18.00
With Chili-Lime Grilled Steak	\$18.00
With Grilled Chicken	\$16.00
Old Bay Shrimp Cucumber, Grape Tomatoes, Goat Cheese, Quinoa, Avocado, Lemon Vinaigrette	\$22.00
Steakhouse Chili-Lime Grilled Steak, Red Onion, Bell Pepper, Crumbled Blue Cheese, Olives Blue Cheese Dressing	\$22.00
Southwest Tuna Grilled Corn, Black Beans, Avocado, Grape Tomatoes, Ranch Dressing	\$17.50
Grilled Salmon Avocado, Chickpeas, Grape Tomatoes, Hard Boiled Egg, Lemon Dressing	\$17.50
Asian Grilled Chicken Sweet Chili Sauce, Crispy Lo Mein Noodles	\$15.50
Antipasto Pasta Imported Julienne Meats & Cheeses	\$15.50
Tricolor Cheese Tortellini Slow Roasted Tomatoes, Parmesan Vinaigrette	\$15.50

HOUSE-MADE PIZZA

Served with Crushed Red Pepper, Garlic Powder, Grated Parmesan Cheese

Margherita Tomatoes, Fresh Mozzarella, Fresh Basil	\$33.00
Cheese	\$24.00
Broccoli	\$27.00
Onion	\$27.00
White Pizza & Broccoli	\$33.00
White Pizza & Fresh Tomato	\$33.00
Grilled Vegetable	\$30.00
Italian Sausage	\$30.00
Mushroom	\$30.00
BBQ Chicken	\$30.00
Pepperoni	\$27.00
Bacon	\$39.00
Garlic Knots by the Dozen	\$10.00

CHEF'S PASTAS

Price is per person (10 person minimum) | Served with Green Salad and Assorted Bread

Bucatini with House-Style Tomato Sauce	18.50
Roma Tomato, Italian Parsley and Virgin Olive Oil	
Fettuccine Alfredo	18.50
Parmesan Cream Sauce	
Linguine Carbonara	18.50
White Wine, Pancetta and Pecorino Romano	
Mezzi Rigatoni Caprese	18.50
Vine-Ripened Tomatoes, Basil and Fresh Mozzarella	
Penne alla Vodka	18.50
Italian Tomato-Cream Sauce	
Spaghetti with Meatballs	18.50
Classic Tomato Sauce and Miniature Meatballs	
Baked Ziti	18.50
Tomato, Ricotta and Fresh Mozzarella	

HOT BUFFET SELECTIONS

\$35.00

Price is per Person (12 persons minimum)

Select | 2 Entrees | 1 Vegetable | 1 Starch

Field Green Salad & Caesar Salad | Desserts Included in Menu

1 Dedicated Attendant at \$ 250.00 will be required for all Hot Buffets

ENTRÉES | Select 2

Chicken Breast Marsala

Chicken Parmigiana

Skewered Tenderloin Tips | Diable Sauce

Grilled New York Stripe | Creamy Cognac Sauce

Grilled Flank Steak | Chimichurri Sauce

Port Wine-Braised Lamb Shank

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

Grilled Salmon Fillet with Dill Butter

Panko Crusted Cod Loin | White Balsamic Beurre Blanc

Sautéed Flounder Fillet | Toasted Almonds & Lemon Butter Sauce

Penne Pasta | Grilled Chicken Breast, Garden Vegetables & Garlic Cream **Penne Ala Vodka**

Cheese Ravioli | Roasted Red Pepper Sauce & Goat Cheese

Mezzi Rigatoni Pasta | Alfredo Cream Sauce

VEGETABLES | Select 1

Candied baby Carrots with Dill

Grilled Asparagus with Truffle Oil

Cauliflower Au Gratin

Steakhouse Style Creamed Spinach

Shallot Buttered Green Beans

STARCH | Select 1

Yukon Gold Mashed Potatoes

Jasmine Rice with Scallions

Roasted Fingerling Potatoes

Roasted New York Potatoes with Caramelized Onions

Wild Rice Blend

SNACKS & BEVERAGES

Price is per person (10 persons minimum)

Miniature Butter Cookies	\$6.00
Freshly Baked Chocolate Chip Cookies, Brownies & Blondie's	\$5.00
Coffee Cakes Cinnamon Coffee Cake, Chocolate Crumb Cake, Vanilla Crumb Cake, Danish Coffee Cake	\$8.00
Gluten Free Cookies & Brownies Chocolate Chip Brownies, Chocolate Chip Cookies, Snickerdoodle Cookies	\$12.00
Vegan Cookies & Vegan House-Made Lemon Bars Chocolate Chip Cookies	\$12.00
Vegan Apple Cider Doughnuts	\$15.00
Kind Bar Selection	\$5.00
Nature Valley Granola Bars Honey & Oats, Peanuts Butter Bar	\$3.50
Assorted Candy Basket	\$5.25
Assorted Bagged Chips: Potato Chips, Sun Chips, Pretzels	\$2.50
Seasonal Fresh Fruit Platter	\$8.75
Assorted Whole Fruits	\$3.00
Raw & Grilled Vegetables Lemon & Roasted Garlic Hummus Dip & Pita Chips	\$12.00
International Cheese Display Smoked Gouda Cheese, Crackers, French Baguettes, Grape Clusters & Strawberries	\$12.50
South of the Border Tortilla Chips, Tomatillo. Pico de Gallo, Guacamole & Sour Cream	\$11.50

COLD BEVERAGES

Pricing is for Individual Bottle

Assorted Lipton Pure Leaf Iced Tea	\$4.50
Bottled Water	\$3.25
Assorted Canned Soda	\$3.25
Assorted Juices	\$6.00
Perrier Sparkling Water	\$4.50\

BEVERAGES BY THE CASE

Price is Per Case

Water (24 bottles)	\$26.00
Small Perrier Sparkling Water (24 bottles)	\$50.00
Soda (24 cans)	\$30.00
Lipton Tea (12 bottles)	\$25.00
Orange Juice (24 bottles)	\$34.00
Apple Juice (24 bottles)	\$32.00
Cranberry Juice (24 bottles)	\$32.00

All Food and Beverage is subject to 8.875% Tax
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