



Weddings

by Masterpiece Caterers





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

Jumbo Poached Shrimp Bar

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

Miniature Pastries & Cookies Served with Wedding Cake

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 | Depending of date & time of wedding

COCKTAIL RECEPTION

PASSED CANAPÉS

(Select 4)

Pink Peppercorn-Seared Beef

Onion Jam, Horseradish Cream

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

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

Tomato Gazpacho [Vegan]

Jalapeño, Cilantro, Lime Juice

PASSED HORS D'OEUVRES

(Select 4)

Crab Cake

Chipotle Mayo

Petit Beef Wellington

Black Truffle Sauce

Vegetable & Kale Dumplings [Vegan]

Sesame-Ginger Ponzu

Cuban Sandwich

Roasted Pork, Ham, Swiss, Pickle, Dijonnaise

Blackened Chicken & Andouille Skewer

Honey-Mango Sauce

Franks En Croute

Spicy Brown Mustard

Coconut Shrimp

Mango Purée

Short Rib Grilled Cheese

Caramelized Onions, Tomato Cream

Chef's Seasonal Flatbread

Butternut Squash Shooter

Raspberry Coulis, Pumpkin Seeds

Roasted Root Vegetable Kabob [Vegan]

Sea Salt, Crushed Hazelnuts

Parmesan & Spinach-Stuffed Mushroom





JUMBO POACHED SHRIMP BAR

Served with Traditional Cocktail Sauce | Cajun Remoulade
Lemon Wedges

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

Porchetta | Gremolata Sauce

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

Roasted Side of Atlantic Salmon | Creamy Dill 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

Cacio e Pepe

Black Pepper | Parmeggiano Reggiano

Add Shaved Truffle | \$7.00 per person

Mezze Rigatoni

Light Tomato Cream | Peas | Prosciutto

Linguini Bolognese

Braised Short Rib | Tomatoes | Herb Ricotta

Penne Al Forna

Mozzarella | Ricotta | Fines Herbs

Cascatelli

Basil | Pesto | Roasted Pine Nuts

COCKTAIL STATIONS

Please Select One Station to be Served at the Cocktail Reception
To add an Additional Station or Late Night Station | Pricing is \$20.00 per guest, per station

STREETS OF NEW YORK

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

WHEN HARRY MET SALLY

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

MEDITERRANEAN

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

Falafels with Spicy Yogurt Sauce

Mediterranean Chop Salad
Cucumbers, Tomatoes, Mixed Olives, Roasted Red Peppers, Crumbled Feta

Stuffed Grape Leafs | Artichokes | 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

Minimum 75 Guests

NANTUCKET

New England Lobster Roll | Lemon Aioli
Atlantic Cod Cakes | Tartar Sauce
Steak Bomb Sliders | Peppers, Onions, Provolone Cheese
Shrimp Cocktail | House-Made Cocktail Sauce, Lemon Wedges

FAR EAST

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





LATIN NIGHTS!

Fried Plantain & Tostones with tomatillo Salsa
Traditional Cuban Sandwich
Beef Empanadas & Salsa Fresca
Queso Emanadas with Salsa Roja
Miniature Fish Tacos

STEAKHOUSE STATION

Carved Tenderloin of Beef & NY Sirloin
Creamed Spinach | Mac & Cheese | German Potatoes
Red Wine Reduction | Green Pepper Corn Sauce | Steak Sauce
50oz Tomahawk - \$12 pp | Thick Cut Bacon - \$8 pp

NORTHERN ITALIAN STATION

Caprese Salad – Heirloom Tomatoes, Fresh Mozzarella, Basil Vinaigrette
Prosciutto & Arugula Panini with Arugula & Pickled Onions
Nona’s Meat Balls | San Marzano Tomato Sauce
Whipped Ricotta Toast | Calabrian Chili Hot Honey Drizzle

SOUTHERN BELL

Buttermilk Fried Chicken Sliders | Ranch Sauce
Pulled Pork Sliders | Southern Slaw | Mac & Cheese
Chicken BBQ Bites | Honey BBQ
Buttermilk Biscuits | White Sausage Gravy

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

NEW YORK FISHERY

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette
Additional Per Person: \$25 | \$32 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 | Grilled Garlic Buttered Baguettes
Clams Casino | New England Cod Cakes, House-Made Tartar Sauce
Nantucket Seafood Chowder | Maine Lobster & Corn Fritters
Additional Per Person: \$30.00

SEATED DINNER MENU

FIRST COURSE

(Select One)

Peppercorn-Crusted Beef Carpaccio

Frisée | Shaved Parmesan | Truffle Vinaigrette

Grilled Portobello Mushroom

Roasted Peppers | Arugula | Feta | Pine Nuts | Balsamic Glaze

Poached Pear & Blue Cheese Salad

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

Crispy Pork Belly

Blood Orange Marmalade | Arugula | Shaved Fennel

Panzanella Caprese Salad

Heirloom Tomatoes | Fresh Mozzarella | Country Bread | Basil

Kale Caesar Salad

Brioche Croutons | Parmesan Crisp | Pickled Shallot

Crispy Goat Cheese Salad

Watercress | Endive | Red Wine Vinaigrette

Tuna Tartar

Avocado | Sesame Seeds | Wonton Chips | Wasabi Aioli

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Pan-Seared Lobster Cake | Additional \$10.00

Celery Root Purée | Lemon-Mustard Emulsion | Charred Corn

Roasted Beet & Citrus Salad

Crumbled Goat Cheese | Orange Supreme | Roasted Pistachio
Sherry Vinaigrette

Seared Scallops | Additional \$7.00

Cauliflower Purée | Crispy Brussels Sprouts

Pan-Seared Crab Cake | Additional \$7.00

Avocado Purée | House-Made Tartar Sauce | Micro Greens

Quinoa & Jumbo Shrimp

Avocado | Tri-Color Peppers | Cilantro | Lemon Vinaigrette

Mac n' Cheese

Smoked Gouda | Aged White Cheddar | Crispy Bacon
Toasted Bread Crumbs





CHOICE OF ENTRÉE

(Select Two)

Additional Entrée can be added at \$20.00 per person

Seared Pork Chop

Shaved Apple-Fennel Relish

Duck Confit

Cherry Jus

Coq Au Vin

Braised Chicken | Bacon
Mushrooms | Onions | Red Wine Demi

Amish Chicken

Dry-Marinated with Lemon, Carrots, Thyme
& Celery | Natural Pan Gravy

Short Rib of Beef

Sauce Au Poivre

Tenderloin of Beef

Black Truffle Sauce

New York Sirloin

Red Wine Reduction

Beef in a Wellington

Filet Mignon | Duck Liver Pâté | Mushroom Duxelles
Cabernet Demi-Glace
\$10.00 Additional per person

Pan-Seared Veal Chop

Veal Demi-Glace
\$12.00 Additional per person

Braised Pork or Lamb Shank

Natural Jus

Roasted Rack of Lamb

Rosemary-Garlic Mustard Sauce

Seared Striped Bass

Corn Purée | Charred Corn

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-Garlic-Honey Glaze

Herb-Crusted Cod

Tomato-Fennel Beurre Blanc

Grilled Mahi Mahi

Fruit Salsa

Seared Halibut

Orange Beurre Blanc
\$10.00 Additional per person

Butter-Poached Lobster, Crab & Shrimp

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

Crab-Stuffed Flounder

Lemon Caviar Butter | Fried Capers

Carolina Style Red Snapper

Pickled Vegetables

ENTRÉE ACCOMPANIMENTS

Chef's Selection of Seasonal Vegetables and Starch

VEGAN | VEGETARIAN ENTRÉES

(Select One as a Silent Option)

Moroccan-Spiced Chickpea Cakes

Red Pepper-Curry | Date-Apricot Chutney | Toasted Almonds

Chermoula-Marinated Cauliflower Steak

White Bean Purée | Chermoula Sauce | Grilled Lemon

Roasted Spaghetti Squash Aglio E Olio

EVOO | Calabrian Chili Oil | Pine Nuts

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

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.



LULU CAKE BOUTIQUE





THE BAR

PREMIUM OPEN BAR

Tito's, Effen, 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, Tito's, 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

Customized Selection

Wine & Champagne

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

MASTERPIECE CATERERS

55 Water Street | New York, NY | 10041

1-212- 809-5508 Option 2 | info@MasterpieceCaterers.com | www.MasterpieceCaterers.com

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 by wire transfer 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 wire transfer 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 4:00 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.

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.

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.



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!



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