

# Happy Hour

## FOOD MENU

### Fried Calamari

Banana Peppers | Saffron Aioli

### Fish Tacos

Pineapple Salsa | Shaved Radish | Salsa Verde

### Chicken Tacos

Pineapple Salsa | Shaved Radish | Salsa Verde

### Bavarian Soft Pretzel

Dijonnaise Mustard

### Margarita Flatbread

Marinara Sauce | Mozzarella | Torn Basil

### Lemon Flatbread

parmesan spread | caramelized onions | bread crumbs | lemon

### Arugula & Prosciutto Flatbread

Arugula | Prosciutto | Fig | Balsamic

### Mini Grilled Steak Sandwiches

Horseradish Cream | Caramelized Onion  
Mushrooms

### Beef Sliders

American Cheese | Lettuce | Tomato  
Spicy Aioli

### Moroccan Chickpea Sliders

Mango Apricot Chutney

### Pulled Pork Sliders

Barbeque Sauce | Coselaw

### Lobster Roll

Old Bay Aioli

### Short Rib Grilled Cheese

### Drunken Mussels

shallots | garlic | white wine | roasted garlic  
grilled focaccia

### Buffalo Wings

Blue Cheese Dressing | Carrot Sticks | Celery  
Sticks

### Fish & Chips

tartar sauce | malt vinegar

### Cheese Display

Selection of Hand Picked Domestic &  
International Cheeses  
Served with Fresh & Dried Fruits | Nuts and  
Berries

Please Contact us at 646-780-7397 or at  
55watercatering@masterpiececaterers.com for pricing  
[www.masterpiececaterers.com](http://www.masterpiececaterers.com)

# Happy Hour

## BEVERAGE MENU

### WINE & BEER BAR

House Red & White Wine, Sparkling French Wine  
Assorted Imported and Domestic Beer  
Soft Drinks and Juices

### PREMIUM OPEN BAR

Vodka: Tito's, Effen  
Gin: Tangueray  
Tequila: Exotico  
Bourbon: Jim Beam, Bulleit  
Rye: Redemption  
Scotch: Dewars White Label  
Rum: Bacardi Superior  
Dry & Sweet Vermouth  
House Red & White Wine, Sparkling French Wine  
Assorted Imported and Domestic Beer  
Soft Drinks and Juices

### SOBER BAR

House-Made Classic Lemonade, Blackberry  
Lemonade, Unsweetened Iced Tea, Martinelli's  
Sparkling Cider, Boylan Old Fashioned Soda

Special Sober Cocktails | Select 2

Moscow Mule  
Mint Syrup & Fresh Squeezed Lime Juice topped with  
Ginger Beer

Dark & Stormy  
Iced Chia topped with Ginger Beer

Cucumber & Tonic  
Cucumber Water, Juniper Syrup, Topped With Tonic

Mia Tia  
Lemon, Orange, Pineapple, Grenadine & a Dash of  
bitters

Coco Loco  
Cream of coconut | Pineapple | Lime

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# Cocktail Reception

## COLD CANAPES

# M E N U

### **Pink Peppercorn**

Beef | Onion Jam | Horseradish Cream

### **Miniature New England Lobster Roll**

Lemon Aioli

### **Curried Chicken Salad**

Phyllo Cup | Micro Cilantro & Dried Cherries

### **Grape Tomato & Mozzarella**

Balsamic Glaze | Basil Oil

### **Shrimp Ceviche**

Chilies | Mango | Ginger Salsa

### **House-Made Potato Chips**

Herb & Cheese Dip

### **Cucumber-Smoked Salmon**

Salmon Mousse & Tobiko Caviar

### **Peppercorn-Crusted Tuna**

Wonton Chip | Wasabi Aioli

### **Watermelon Salad**

Black Sesame Sees | Japapeno Vinaigrette  
[Vegan]

### **Smoked Salmon Deviled Egg**

Mustard | Dill | Capers

### **Avocado Toast**

Tomato Confit | Seven Grain Crostini [Vegan]

### **Petit BLT**

Apple-wood Smoked Bacon | Tomato Jam |  
Lettuce | Chipotle Aioli

### **Brie & Guava Panna Cotta**

Walnut Powder

### **Fig & Prosciutto Flatbread**

Toasted Almonds | Honey | Blue Cheese

### **Tomato Gazpacho**

Jalapeno | Cilantro | Lime Juice [Vegan]

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## HORS D'OEUVRES

# M E N U

### **Duck Pie**

Five-Spiced Butter Crust | Truffle Jus

### **Mini Lump Crab Cake**

Chipotle Mayo

### **Petit Beef Wellington**

Truffle Sauce

### **Kale & Vegetable Potstickers**

Sesame-Ginger Ponzu [Vegan]

### **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 Bites**

Caramelized Onions, Tomato Cream

### **Butternut Squash Shooter**

Raspberry Coulis, Pumpkin Seeds [Vegan]

### **Roasted Root Vegetable Kabob**

Sea Salt, Crushed Hazelnut [Vegan]

### **Portobello & Caramelized Onion Sliders**

Potato Bun

### **Parmesan & Spinach-Stuffed Mushrooms**

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