



BREAKFAST

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Price is per person | 10 Person Minimum

Continental Breakfast **\$20.00**
Muffins, Bagels, Danish & Croissant
Cream Cheese, Butter, Jams & Jellies
Seasonal Fruit Platter
Freshly Brewed Coffee & decaffeinated Coffee and Tea Selection

Vegan Continental Breakfast **\$28.00**
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 **\$10.00**
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**

Yogurt 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 **\$6.00**

Decaffeinated Coffee **\$6.00**

Assorted Teas **\$6.00**



HOT BREAKFAST BUFFET PACKAGES

Price is per person | 12 Person Minimum

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

Stay Healthy

\$28.50

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

\$27.50

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

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 a Seasonal Fruit Platter

\$179.00 Each

Serves 8-10 Guests | All quiches can be made crustless

Tomato, Basil & Caramelized Onion

Ham & Cheese

Broccoli & Cheddar

Sun-Dried Tomato

Spinach-Artichoke & Goat Cheese

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 Bags of 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

Deli Roast Beef Sandwich | Provolone Cheese, Mayonnaise, Bacon Jam, Blue Cheese Crumbles, Lettuce, Toasted Rye 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

Waldorf Chicken Salad Wrap | Apple, Red Seedless Grapes, Celery, Chopped Walnuts, Greek Yogurt

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

Bacon-Cheddar Chipotle Chicken Panini | Served Warm

Pulled Roasted Chicken Sandwich | BBQ Sauce, Pickles, Ciabatta Roll

Thai Chicken & Brown Rice Lettuce Wrap | Mango, Bell Peppers, Brown Rice, Crisp Lettuce

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

Classic Tuna Salad 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

Brie & Granny Smith Apple Sandwich | Dijon Mustard, Ciabatta [vegetarian]

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 & CHILI

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]

Traditional Beef Chili

Turkey Chili

Vegetable Chili [vegan]



ENTRÉE SALADS

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

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



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

HOT PASTAS

Price is per person (10 person minimum) | Served with Green Salad and Assorted Bread
1 Dedicated Attendant at \$250.00 will be required for all Hot Buffets

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 MENU

\$40.00

Price is per Person (12 persons minimum)

Select 3 Entrees | Served with Chef's Selection of Seasonal Vegetable & 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 3

Chicken Marsala

Chicken Parmigiana

Chicken Limón | Lemon Butter, Parsley, Crispy Artichokes

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

Tenderloin Tips | Diable Sauce

Braised Short Ribs | Sauce Au Poivre

Braised Port Shank | Natural Jus

Grilled Flank Steak | Chimichurri Sauce

Oven-Roasted Salmon Fillet | Dill Butter

Herb-Crusted Cod | Tomato-Fennel Beurre Blanc

Seafood Stuffed Flounder | Lemon Caviar Butter, Fried Capers

Bucatini with House-Style Tomato Sauce | Roma Tomato, Italian Parsley and Virgin Olive Oil

Fettuccine Alfredo | Parmesan Cream Sauce

Linguine Carbonara | White Wine, Pancetta and Pecorino Romano

Mezzi Rigatoni Caprese | Vine-Ripened Tomatoes, Basil and Fresh Mozzarella

Penne alla Vodka | Italian Tomato-Cream Sauce

Spaghetti with Meatballs | Classic Tomato Sauce and Miniature Meatballs

Baked Ziti | Tomato, Ricotta and Fresh Mozzarella

Cheese Ravioli | Roasted Red Pepper Sauce & Goat Cheese

Moroccan Spiced Chickpea Cakes [Vegan] | Date-Apricot Chutney, Red-Pepper Curry

Chermoula-Marinated Cauliflower Steak [Vegan] | Chermoula Sauce, Grilled Lemon

Eggplant Parmesan [Vegetarian] | Mozzarella, Fresh Basil

VEGETABLES & STARCH

Chef's Selection of Seasonal Vegetable and Starch



SNACKS & BEVERAGES

Price is per person (10 persons minimum)

Freshly Baked Chocolate Chip Cookies, Brownies & Blondie's	\$6.00
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
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
Canned 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

Bottled Water (24 bottles)	\$26.00
Canned Purified Water (12 Cans)	\$13.00
Small Perrier Sparkling Water (24 bottles)	\$50.00
Canned Soda (24 cans) Coke, Diet Coke, Ginger Ale, Sprite, Club Soda	\$30.00
Lipton Tea (12 bottles)	\$25.00
Orange, Apple, Cranberry Juice (24 bottles)	\$34.00



All Food and Beverage is subject to 8.875% Tax
Please inquire with our Catering Managers for our Private Dining & Reception Menus Please contact our Sales Team at 646-780-7397 | www.masterpiececaterers.com
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