



masterpiececuisine
catering



**EVENT
MENU
2012**

HORS D'OEUVRES

VEGETARIAN

bruschetta / crostini

tomatoes, garlic, feta, olive oil and balsamic.

hummus / crostini

red pepper hummus, sun-dried tomatoes, Greek yogurt and basil on pita bread.

wild mushroom / crostini

mushrooms, cream cheese, goat cheese, red pepper and sprouts.

tomato avocado / crostini

red onion, tomato, avocado, balsamic and a dash of hot sauce.

cheese tortellini / kabob

marinated three cheese tortellini, roasted red pepper, Kalamata olive.

masterpiece / mushroom

Feta, cream cheese, spinach and spices stuffed in a large mushroom cap.

lasagna / tartlette

Marinara, mozzarella, ricotta and grape tomato.

caesar teaser

Romaine, dressing on a parmesan crisp., mozzarella, ricotta and grape tomato.



CHICKEN

chicken bruschetta / crostini

grilled chicken, tomatoes, garlic, feta, olive oil and balsamic.

teriyaki / kabob

grilled chicken, sweet teriyaki, sesame seeds.

thai peanut / kabob

grilled chicken, coconut milk, spicy peanut sauce, crushed peanuts.

buffalo / tartlette

grilled chicken, buffalo sauce, blue cheese,

bbq pizza / tartlette

bbq chicken, red onion, mozzarella

tuscan / osso buco

braised chicken shank in tuscan spice.

asian / osso buco

braised chicken shank in teriyaki, ginger and soy.

PORK

pulled pork / sliders

hickory smoked for 12 hours, bourbon barbecue.

sausage / mushrooms

mild Italian sausage, spices stuffed in a large mushroom cap.

Tenderloin medallion

pork medallion atop granny smith apple.

BEEF

jim beam / meatballs

Slow cooked in oak-aged Kentucky bourbon barbecue.

asian / meatballs

simmered in miso, ginger and soy.

filet / satay

grilled filet with gorgonzola and balsamic reduction.

tri tip / sliders

slow roasted Angus tri tip, creamy horseradish aioli.

sirloin / sliders

Angus sirloin patties, gorgonzola, sautéed onions, creamy sauce.

filet mignon / crisp

Angus filet, Dijon aioli on a parmesan crisp.

ponzu / tartlette

Angus filet, soy, lime, fresh cilantro

SEAFOOD

lobster / tartlette

lobster and creamy bisque in a buttery tart shell

ahi tuna / crostini

seared ahi, mango avocado relish

salmon / tartlette

salmon, lemon cream, fresh dill.

crab / mushroom

fresh crab, peppers, shallots stuffed in a large mushroom cap.

citrus shrimp / skewer

cold citrus marinated shrimp, mango mustard sauce.



HORS D'OEUVRE STATIONS

bruschetta / station

lightly toasted crostini and a topping bar of: * tomato & garlic * pesto & basil * white bean & rosemary * wild mushroom.

antipasti / station

Italian cured meats, fresh mozzarella, fire roasted peppers, marinated artichokes, balsamic infused mushrooms, stuffed olives and Artisan breads.

tuscan / station

Herb Toasted Croustades & Grilled Tuscan Bread, Black olive tapenade, eggplant caponata, duxelle of mushrooms, Parmesan, oven roasted artichokes, Gorgonzola, lime grilled zucchini, herb dusted eggplant

shrimp / station

cold poached shrimp with cocktail sauce, horseradish and lemon wedges

ceviche martini / station

fresh shrimp and crab ceviche with red onion, cilantro, lime juice, avocado, crispy tortilla strips served in a martini glass on a bed of baby spring greens

seafood shooter / station

jumbo chilled shrimp served in shot glass with a spicy tomato gazpacho baby sea scallops served in a shot glass with bourbon cocktail sauce and a dash of horseradish

Add a few Hors d' Oeuvre Stations to your event if you want to create movement, variety, and a seriously social atmosphere.

vegetable / station

fresh crunch vegetable crudité with an assortment of dips.

dip & cheese / station

artisan cheese board, hot spinach artichoke dip, breads and herb crackers.

artisan cheese / station

Domestic and imported cheeses, artisan breads, herb crackers.

hot dip trio / station

warm grilled pita points served with a trio of hot dips: crab & cheese, spinach & parmesan and spicy artichoke



CHEF BARS

carving / bar

choose one: beef tenderloin, pork loin, oven-roasted turkey, or honey-baked ham served with gourmet rolls

mashed potato / bar

garlic potato mashed in a martini glass, a topping bar of bleu cheese, butter, sour cream, broccoli, roasted corn, bacon, cheddar and caramelized onions.

ravioli / bar

classic cheese-filled ravioli, with a basil cream sauce, and wild mushroom-filled ravioli with an alfredo sauce

quesadilla / bar

grilled quesadillas with choice of spicy chicken or pulled pork, tomatoes, cheeses and salsas.



For the perfect complement to our other service styles, try our chef bars, staffed by a friendly uniformed chef.

Sprinkle these stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.



asian / bar

sautéed Thai Chicken and Ginger Garlic Shrimp presented on a bed of sticky white rice in Chinese take-out boxes with chopsticks

slider / bar

mini Angus Sirloin Burgers Presented with a multitude of toppings allowing your guest's to create their own 'Burger Fantasy.' Cheddar, Gorgonzola, crispy bacon, sautéed onions, mushrooms, pickles, sliced tomato, ketchup, and Thousand Island dressing.

macaroni / bar

creamy mac n' cheese with your choice of toppings: Caramelized Onion, roasted mushrooms, bacon, Parmesan cheese, slow smoked sausage, diced tomato and Vermont Cheddar.

Please remember these menus are only a guide.

If you don't see what you are looking for let us know and we will design a custom menu proposal for you.

CUSTOM BUFFETS

ENTREE CHOICES



East Coast Crab Cakes

With Creole aioli

Pan Seared Salmon

With mustard and brown sugar glaze

Fire Grilled Key Lime Salmon

Tilapia

With sun dried tomatoes and basil in a Pinot Grigio sauce

Masterpiece Chicken Breast

Hand trimmed seasoned chicken breasts sautéed with fresh bell peppers and roasted garlic in a savory sauce.

Sautéed Chicken Forestiere

Served with sautéed mushrooms in a brown truffle sauce

Margarita Lime Chicken Breasts

With tropical fruit salsa

Braised Chicken Provencal

Deeply braised with Plum Tomatoes, Onions, Orange Zest, Red and Yellow Bells and Madera Wine

Roasted Beef Tenderloin

With Red wine jus and horseradish aioli

Slow Roasted Beef Tenderloin Tips

In Cabernet brown gravy

Mesquite Grilled London Broil

Encrusted with black peppercorns.

Cumin Crusted Pork Loin

With pomegranate reduction

Bourbon Glazed Pork Medallions

With apricot mustard sauce

Cherry Barbecue Baby Back Ribs

Slow smoked for 12 hours.

Pacific Rim Noodles

Stir fried with beef or chicken and Asian vegetables.

Louisiana Jambalaya

With shrimp, chicken and savory sausage.

Eggplant Neapolitan

Thinly sliced and breaded, with fresh mozzarella, Parmesan and Ricotta in a rich tomato sauce.

Three Cheese Penne

Tossed in our home-made garlic basil marinara.

Baked Penne Bolognese

With fresh Mozzarella and Ricotta cheese

Penne alla Vodka

With Tomatoes and Parmesan

Penne Gratin

Baked penne mac n' cheese with cheddar and shaved parmesan

Scampi Amore

Pan roasted shrimp with garlic tomatoes, herbs and a splash of Pinot Grigio on penne pasta

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SALAD CHOICES

Masterpiece Salad

Tossed Organic Baby Greens with Feta, toasted walnut, sliced apples and fresh berry vinaigrette

Mediterranean Salad

Fresh baby greens, green peppers, golden raisins, pineapple, berries, red onions and cucumber tossed with fresh raspberry vinaigrette.

Caesar Salad

Home-made garlic Croutons, incredible dressing, aged Parmesan and a Meyers Lemon squeeze.

Farmer's Market Salad

Fresh spring mix, organic and seasonal salad vegetables, served with ranch and Italian dressings.

Spinach Salad

With green apples, Gorgonzola and sautéed mushrooms drizzled with Sherry vinaigrette and fried leeks.

Grecian Salad

With cucumber, Feta, Kalamata olives in a red wine vinaigrette

Caprese Salad

Fresh Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Lemon Zest, Pepper Spree and a Chiffonade of Basil.

Vegetable Pasta Salad

Shaved organic vegetable tossed in parmesan cheese, extra virgin olive oil and bowtie pasta, drizzled with citrus vinaigrette.

Mexican Pasta Salad

Bowtie pasta, black olives, tomatoes and fresh avocado tossed in a cilantro dressing.

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SIDE CHOICES

Fire Roasted Vegetable Medley

With herb-infused olive oil

Sautéed Green Beans

With toasted garlic and almonds

Harvest Rice Pilaf

Sautéed Spinach with garlic

Roasted Sweet Potatoes

with shallots

Fire Grilled Asparagus

With shaved parmesan

Buttery Mashed Potatoes

Roasted Garlic Mashed Potatoes

Oven Roasted Red Potatoes

We roast our potatoes with imported sea salt, extra virgin olive oil and fresh parsley.

Yukon Potato Leek Gratin

With aged Gruyere and Feta. A Guest Favorite!

Five Cheese Macaroni & Cheese

A rich, creamy blend of five Artisan cheeses and macaroni, baked then crowned with a crunchy topping



SWEETS TREATS

gourmet cookies / station

chocolate chunk, oatmeal raisin,
peanut butter and triple chocolate

gourmet brownies / station

rich Ghirardelli chocolate brownies,
assorted brownies

fresh fruit / station

sliced fresh fruits, berries and melons

A great way to end the evening, or simply set out our dessert selections for the entire event.



cheesecake / station

assorted bite sized cheesecakes in a variety of flavors.

chocolate / station

chocolate strawberries, mousse cups, Godiva dream bars, Sacher tortes.

european / station

assortment of miniature European pastries, dessert bars, cakes, chocolates and fresh fruit tarts.

ice cream sundae / station

vanilla, chocolate or strawberry ice cream. chocolate, caramel and strawberry topping, oreos, nuts, whipped cream and cherries

