

CATERING MENUS



MASTERPIECE
CUISINE
— Fresh Modern Catering —

INSPIRE | CREATE | INNOVATE



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In our kitchen, anything is possible. Our chefs can create custom event menus with fresh and delicious flavors and amazing presentation.

Our sample menu is full of creative interpretations of modern food trends based on the very best traditions of regional and international cuisine.

The Masterpiece team is driven by an uncompromising commitment to incite delight and anticipation with every bite while wowing you with creative presentations.

We look forward to making your experience memorable.



HORS D' OEUVRES



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Bruschetta Crostini #V heirloom tomato, garlic, feta, basil, olive oil, balsamic

White Bean Hummus  onion, garlic, sun-dried tomato, cannellini beans, cucumber round

Caprese Skewer #V #GF fresh mozzarella, heirloom tomato, basil, balsamic reduction

Caesar Teaser #V romaine, signature Caesar dressing, parmesan, cracked pepper, garlic crisp

Watermelon Lollipop #V #GF feta, lime, salt, sugar dust

Mediterranean Grilled Shrimp #GF #DF roasted garlic, cilantro sauce

Tequila Citrus Shrimp #GF #DF lime, cilantro, mango glaze

Prosciutto Wrapped Asparagus #GF Neufchatel cheese, sea salt

Farm Toast Crisps #V Naan bread, avocado, daikon, roasted sunflower seeds, micro herb

Fire Grilled Teriyaki Chicken Satay #DF black sesame seeds

Maple Bacon-Chicken Bite #GF #DF apple-wood smoked bacon, maple glaze

Hand-made Bourbon Meatball all beef, Kentucky bourbon barbecue

Short Rib Tart puff pastry, parmesan crust

Salato Tuscan Mushroom Italian sausage, scallion, parmesan, parsley, feta, garlic

Drunken Pigs in a Blanket spicy ale mustard

Chesapeake Crab Cake #DF lump crab, creole aioli

Spinach Artichoke Mushroom #V #GF shaved parmesan, cream cheese

Flame Grilled Chicken Wing #DF garlic, ginger, soy, teriyaki

Fire Grilled Teriyaki Chicken Satay #DF black sesame seeds

Pulled Pork Slider brioche bun, bourbon barbecue

Shanghai Chicken Lettuce Wrap #DF soy, ginger, garlic, honey, scallion

HORS D' OEUVRES



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Double Cheese Angus Sliders Cheddar and Provolone cheeses, Bistro Sauce, dill pickle, salt-and-peppered tomatoes

Grand Canyon Ranch Angus Sliders pepper jack, BBQ Sauce, crispy onion straws, ranch seasoning

Garlic Bleu Angus Sliders Sautéed mushrooms, caramelized onions, cheese sauce, Bleu cheese crumbles, roasted garlic aioli

PREMIUM HORS D'OEUVRES



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Truffle Macaroni and Cheese Tart #V cheddar, parmesan, gouda, Havarti, béchamel

Smoked Salmon #GF cucumber round, mango infused cream cheese, dill

Spicy Tuna Tartar Cone #DF wasabi mustard, black sesame seed cone

Mini Braised Short Rib Taco #DF pickled red onion, smashed avocado, cilantro, crispy tortilla

Mini Lobster Taco #DF cilantro, charred mango relish

Hawaiian Pork Belly Taco #GF #DF caramelized pineapple, Chinese BBQ sauce, crispy tortilla



HORS D'OEUVRE DISPLAYS



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Melon, Berry and Fruit Platter  #GF

Seasonal Crudit  Display #V #GF Greek yogurt dill dip

Masterpiece Spinach Artichoke Dip #V #GF shaved parmesan cheese, tortilla chips

PREMIUM DISPLAYS




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Charcuterie imported and domestic cheeses, cured meats, pickled vegetables, marinated olives, artisan breads, crackers, ale mustard, chutney

Farm to Table  Raw, Grilled and roasted vegetables served with broccoli guacamole, spinach avocado hummus, spiced beet dip and dill yogurt dip.

Flavor Wall

hors d'oeuvres suspended on a stainless-steel wall

Garden Ceviche  young ginger, radish, red onion, tomato, cucumber, corn, avocado, lime, bell pepper, cilantro



BUFFET MEAL SALADS



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Santa Fe Salad #V #GF Chopped romaine, grilled corn, heirloom tomatoes, black beans, house-made cilantro lime dressing

Vegetable Pasta Salad 🌿 vegetable rotini, seasonal vegetables, citrus vinaigrette

Classic Caesar #V shaved parmesan, garlic-parmesan croutons, signature Caesar dressing

Blue Cheese Wedge Salad #V iceberg, blue cheese dressing, tomato, fried onions

Masterpiece Strawberry Walnut Salad #V #GF spring greens, feta, candied walnut, strawberries, berry vinaigrette

Butter Lettuce Salad 🌿 butter lettuce, endive, mandarin orange, champagne vinaigrette

Caprese Salad #V #GF Roma tomato, fresh mozzarella, basil, pepper, balsamic reduction

Burrata Artisan Salad #V baby spinach, savoy spinach, baby red chard, baby scarlet kale, frisee, burrata cheese, heirloom tomato, basil focaccia crostini, shaved parmesan, champagne vinaigrette

Market Salad 🌿 #GF Baby greens, seasonal salad vegetables, ranch and Italian dressings.



#GF GLUTEN FREE

#DF DAIRY FREE

#V VEGETARIAN



BUFFET MEAL ENTREES



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Zucchini Noodles #V #GF tomato sauce, sautéed spinach, fresh mozzarella

Grilled Ratatouille  #GF smoked tomato sauce

Rustic Jambalaya  #GF rice, black eyed peas, okra, tomato, pepper, celery, carrot, onion

Skillet Lemon Chicken Breast #GF pinot sauce, parsley, lemon garlic confit

Garlic Glazed Stuffed Chicken Breast spinach, mushroom, cream cheese, herbs

Masterpiece Signature Chicken mushroom velouté cream sauce

Tenderloin Tips garlic, mushroom red wine demi-glace

Braised Beef Boneless Short Rib Guinness, mushroom, garlic wine jus

Brazilian Flank Steak #DF flame grilled, chimichurri sauce

Beer Braised Beef Roast carrots, onions

Bourbon Glazed Pork Medallions #DF apricot mustard glaze

Kalua Pork #DF #GF mesquite smoked

Bourbon Street Jambalaya #DF shrimp, andouille, onion, bell pepper, Louisiana rice

Grilled Tilapia #DF #GF garlic-steamed spinach, mango salsa

Roasted Cod with Rum Cream Sauce #GF mushroom, tomato, scallion



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BUFFET MEAL SIDES



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Pan Seared Vegetable Medley  #GF seasonal vegetables, Kikk!-infused olive oil

Charred Broccolini  #GF garlic, lemon zest

Oven Roasted Red Potatoes  #GF Himalayan pink sea salt

Roasted Garlic Mashed Potatoes #V #GF

Homestyle Mashed Potatoes #V #GF chives

Garden Rice Pilaf #V squash, scallion

Fire Grilled Asparagus #V #GF shaved parmesan, Himalayan pink sea salt

Glazed Carrots #V #GF honey, nutmeg, Kikk! Cinnamon, butter

French Green Beans #V sweet butter, brioche butter breadcrumbs

Ancient Grains  tri-colored pearl couscous, red quinoa, scallion, carrot

Roasted Cauliflower & Artichoke Gratin #V #GF smoked gouda

Five Cheese Mac N' Cheese #V American, cheddar, gouda, parmesan, Havarti



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CHEF BARS



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The perfect complement to our other service styles, staffed by a friendly, uniformed chef, these stations create a fun, social atmosphere that gives your guests an exciting eating experience with many choices. **All chef bars have vegetarian options**

Tuscan Flatbread

Our flatbreads are hand seared in front of your guests for a fresh, crispy taste and interactive experience

Quattro Stagioni - Fior di Latte mozzarella, San Marzano Pomodoro, prosciutto crudo and Calabrese salami, fresh basil, herbed Portobello mushrooms, fresh parmesan

Tomato Margherita - Fior di Latte mozzarella, San Marzano Pomodoro, fresh basil, Roma tomato

Himalayan Salt Block #GF

Cooked on a 500-degree Salt Block **Seared Scallop on Corn Relish** - fresh corn, diced jalapeno, tomato, avocado, lime, radish, jalapeno chip, cilantro oil

Noodle Bar

Ginger Garlic Chicken - julienne carrots, bell peppers, bean sprouts, snow peas, broccoli, mushrooms and sesame seeds presented on a bed of noodles in Chinese take-out boxes with chopsticks or a fork

Pasta Bar

penne pasta, garlic basil marinara, creamy alfredo, house-made meatballs, grilled chicken, assortment of cheeses, variety of vegetables, breadsticks

Lobster Mac N' Cheese

a twist on classic comfort food. our chef's blend American, cheddar, feta, parmesan and Havarti with lobster

Caprese Carving Salt Bar #V #GF

Served with assorted salts from around the world
hand carved heirloom tomatoes, premium bocconcini mozzarella, fresh basil, infused vinegar, black pepper, olive oil

Donut Flambé #V

Glazed donut holes flamed with rum and brandy, then topped with coffee ice cream and pink Hawaiian sea salt

Torched #V

Creamy marshmallow blended with dark chocolate atop graham cracker.
You will be treated to chefs wielding precision Brule' tools to "torch" your Smore's.

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CARVING STATIONS



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Beef Tenderloin

peppercorn sauce, horseradish cream and artisan rolls

Bourbon Churrasco Steak Skewers #GF #DF

angus skirt steak marinated for 48 hours, then char-grilled on skewers and served with a bourbon scented chimichurri sauce

Roasted Turkey Breast

cranberry apricot chutney, herb aioli, artisan rolls

Blackened Prime Rib

mushroom red wine demi-glace, creamy horseradish sauce, potato rolls

Honey Glaze Ham

drunken cherry relish, artisan rolls

Bourbon Glazed Pork Tenderloin

apricot mustard sauce, artisan rolls



#GF GLUTEN FREE

#DF DAIRY FREE

#V VEGETARIAN

