

MASTERPIECE CATERERS



CONFERENCE MENU

MASTERPIECE CATERERS
1 Hanover Square | New York, NY 10004
212-269-2323 | www.masterpiececaterers.com

INDIA HOUSE CAPACITY CHART

Room	Floor	Square Footage	Cocktail Reception	Seated Dining	Theater	Classroom	Boardroom	Hollow Sq.	U-Shape
Hanover	1 st	1416	150	120	140	70	38	44	36
Blue Bar	1 st	447	50	n/a	n/a	n/a	n/a	n/a	n/a
Garden View Room & Foyer	2 nd	1,239	200	120	100	55	38	44	38
Batavia Room	2 nd	612	50	40	48	27	24	28	25
President's Lounge	2 nd	987	90	100	120	65	44	56	48
Broad Room	3 rd	249	12	12	16	14	12	n/a	10
Jewel Room	3 rd	256	12	12	15	14	12	n/a	10
Pearl Suite (Pearl & China Rooms)	3 rd	1,102 total 506 + 596	100	50 50	40 50	21 28	24 24	28 30	24 25
Stone Room	3 rd	906	80	80	100	60	28	34	34
Marine Ballroom	3 rd	1976	300	250	225	140	60	60	60

Note: Room Capacity may change based on Setup and Audio Visual Requirements

IN-HOUSE AUDIO VISUALS AVAILABLE

Conference Phone	\$100.00
46" Flat Panel Screen	\$150.00
LCD Projector & Screen	\$250.00
Screen	\$ 75.00
Flip Chart with Markers	\$ 50.00
Wireless Handheld [Marine & Hanover]	\$100.00
Podium	No Charge
Wired Internet	\$300.00
Wi-Fi	No Charge
Onsite AV Tech [up to 10 Hours]	\$750.00

**For More Extensive Audio Visual Requirements
we Proudly Recommend
[Outside AV Companies Welcomed]**



THEATRIX EVENT PRODUCTIONS

422 McDonald Avenue

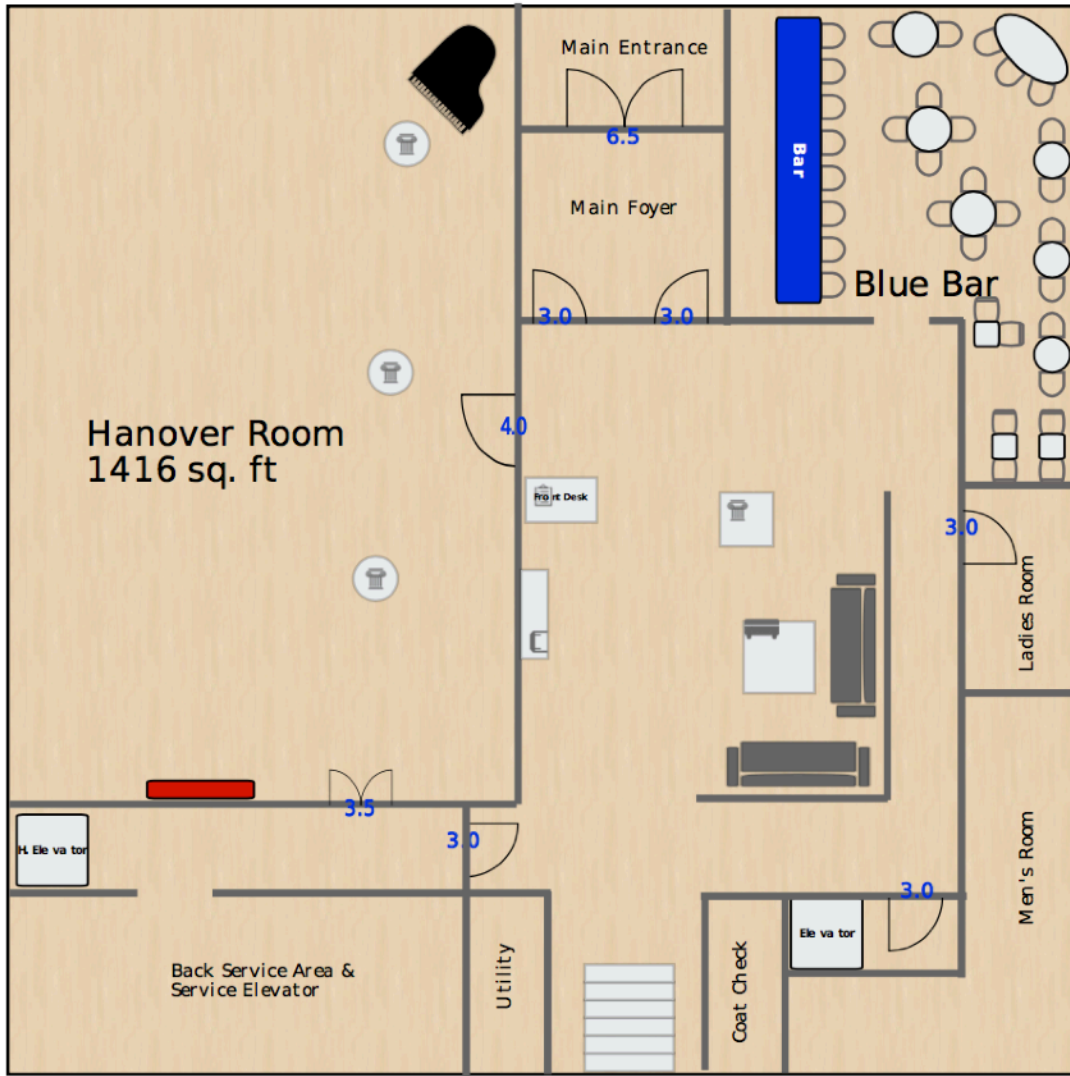
NY 11218-2212

(718) 853-6870

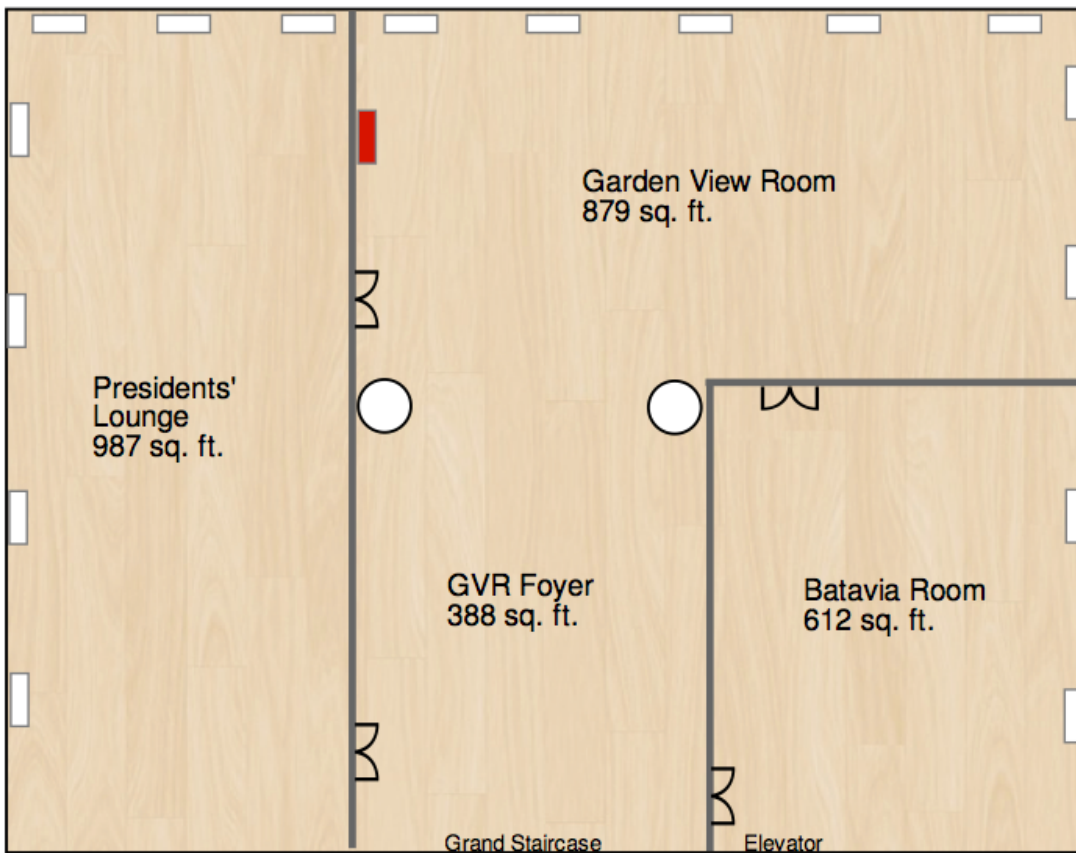
kali@theatrixeventpro.com

www.theatrixeventpro.com

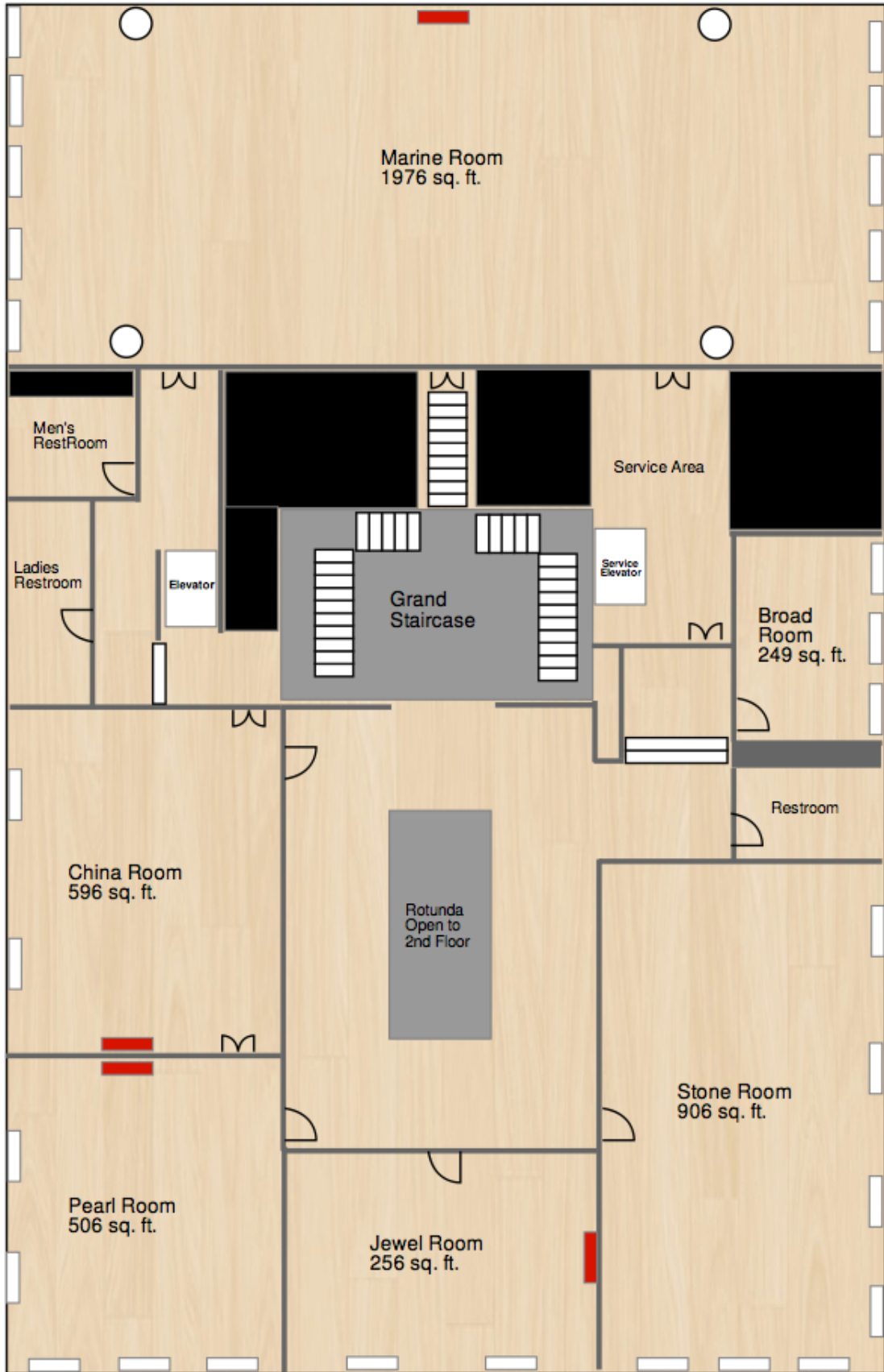
First Floor



Second Floor



Third Floor



CONFERENCE PACKAGE I

Includes: Breakfast | AM Break | Lunch | PM Break

[Minimum of 20 Guests]

Pricing with Continental Breakfast: \$75.00 plus Sales Tax

Pricing with Full American Breakfast: \$90.00 plus Sales Tax

CONTINENTAL BREAKFAST

Assorted Miniature Pastries to Include:

Bagels, Muffins | Danish | Croissants | Doughnuts
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Freshly Brewed Coffee & Decaffeinated Coffee
and Tea Selection
Orange and Grapefruit Juice

FULL AMERICAN BREAKFAST

Assorted Miniature Pastries to Include:

Bagels, Muffins | Danish | Croissants | Doughnuts
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Scrambled Eggs | Applewood - Smoked Bacon
Turkey or Chicken Sausage
Chef's Selection of Breakfast Potatoes
French Toast | Maple Syrup

Freshly Brewed Coffee & Decaffeinated Coffee
and Tea Selection
Orange and Grapefruit

MID-MORNING BREAK

Coffee Cakes

Cinnamon Coffee Cake | Chocolate Crumb Cake | Vanilla Crumb Cake | Danish Coffee Cake

Seasonal Fresh Fruit Plater | Assorted Whole Fruit

Soft Drinks and Mineral Water

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

SANDWICH LUNCH BUFFET

Baby Field Greens Salad

Cherry Tomatoes, Shredded Carrots, Red Onions, Croutons, and Shredded Cabbage

Choice of Two Dressings

Steakhouse Bleu Cheese | Caesar | Golden Italian
Strawberry & Cracked Pepper Vinaigrette | Balsamic Vinaigrette
Dijon Mustard Vinaigrette | Red Wine Vinaigrette

Speciality Salad

[Select One]

Caesar Salad

Croutons, Shredded Parmesan Cheese & Caesar Dressing

Roasted Garlic & Lemon Hummus

Served with Pita Chips

Asian Green Bean Salad

French Beans, Grilled Scallions, Toasted Sesame Seeds & Mandoo Vinaigrette

Roasted Heirloom Beets

Goat Cheese Crumbled, Fried Cippolini Onions & Sherry Vinaigrette

Vine-Ripened Tomatoes

Fresh Bocconcini Mozzarella, Roasted Peppers with Truffled Shallot Vinaigrette

Tri-Color Fusilli Pasta

Feta Cheese, Grilled Seasonal Vegetables, Tomatoes, Red Wine & Shallot Vinaigrette

Quionoa Salad

Cucumbers, Grape Tomatoes, Red Onions, Baby Kale, Sherry Vinaigrette

Baby Arugula Salad

Candied Pecans, Crumbled Maytag Bleu Cheese, Bosc Pears, Mustard Vinaigrette

Grilled Asparagus & Fingerling Potato Salad

Arugula, Shaved Hard Boiled Eggs, Radish, Herb Vinaigrette

SANDWICHES

[Select Three]

Country Ham | Imported Gruyere Cheese, Horseradish Aioli, Pretzel Roll

Grilled Caesar Chicken Wrap | Shaved Parmesan Cheese

Roasted New York Sirloin | Cheddar Cheese, Horseradish Cream, Baby Arugula, Baguette

Maple Roasted Turkey Breast | Imported Provolone Cheese, Honey Mustard Aioli | 7 Grain Health Roll

Grilled Chicken Breast | Honey Mustard Aioli, Soft Brie Cheese, Grilled Red Onion | Onion Ficelle

Fresh Mozzarella Cheese | Roasted Peppers, Sliced Tomatoes, Baby Arugula, Pesto Vinaigrette

Grilled Portobello Mushrooms | Peppers, Red Onion, Zucchini & Yellow Squash, Roasted Tomato, Fresh Mozzarella, Ciabatta Roll

DESSERT

Mini French Pastries & Gourmet Cookies

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

PM Snack Menu

Soft Drinks and Mineral Water

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.

[Select One]

Option #1

Cookie & Brownie Platter

Freshly Baked Chocolate Chip, Oatmeal Raisin & Red Velvet Chocolate Chip Cookies, Brownies & Blondies

Option #2

Assorted Dessert Bars

Double Chocolate Bar | Ebony & Ivory Chocolate Bar | Southern Georgia Pecan Bar

Option #3

Seasonal Fresh Fruit Platter | Assorted Whole Fruit

Option #4

Energy boost

Sugar free Red bull | Red bull | Assorted Fruit Juice

Fresh Fruit | Kind Bars | Special K Bars | Fast Break Bars

Option #5

Health Break

Fruit Kababs with Mint Yogurt Dipping Sauce

Assorted Trail Mix | Assorted Smoothies | Assorted Naked Drinks | Whole Fruit

Option #6

After Weekend Break

Grilled Vegetables | Crudit  | Seasoned & Grilled Pitta Chips

Baba Ghanoush | Guacamole | Fresh Corn Chips

CONFERENCE PACKAGE II

Includes: Breakfast | AM Break | Lunch | PM Break

[Minimum of 20 Guests]

Pricing with Continental Breakfast: \$90.00 plus Sales Tax

Pricing with Full American Breakfast: \$105.00 plus Sales Tax

CONTINENTAL BREAKFAST

Assorted Miniature Pastries to Include:

Bagels, Muffins | Danish | Croissants | Doughnuts
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Freshly Brewed Coffee & Decaffeinated Coffee
and Tea Selection
Orange and Grapefruit Juice

FULL AMERICAN BREAKFAST

Assorted Miniature Pastries to Include:

Bagels, Muffins | Danish | Croissants | Doughnuts
Assorted Jellies, Butter and Cream Cheese

Yogurt Parfaits with House-Made Granola

Scrambled Eggs | Applewood - Smoked Bacon
Turkey or Chicken Sausage
Chef's Selection of Breakfast Potatoes
French Toast | Maple Syrup

Freshly Brewed Coffee & Decaffeinated Coffee
and Tea Selection
Orange and Grapefruit

MID-MORNING BREAK

Coffee Cakes

Cinnamon Coffee Cake | Chocolate Crumb Cake | Vanilla Crumb Cake | Danish Coffee Cake

Seasonal Fresh Fruit Plater | Assorted Whole Fruit

Soft Drinks and Mineral Water

Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

HOT LUNCH BUFFET

Baby Field Greens Salad

Cherry Tomatoes, Shredded Carrots, Red Onions, Croutons, and Shredded Cabbage

Choice of Two Dressings

Steakhouse Bleu Cheese | Caesar | Golden Italian | Strawberry & Cracked Pepper Vinaigrette
Balsamic Vinaigrette | Dijon Mustard Vinaigrette | Red Wine Vinaigrette

Speciality Salad

[Select One]

Caesar Salad

Croutons, Shredded Parmesan Cheese & Caesar Dressing

Roasted Garlic & Lemon Hummus

Served with Pita Chips

Asian Green Bean Salad

French Beans, Grilled Scallions, Toasted Sesame Seeds & Mandoo Vinaigrette

Roasted Heirloom Beets

Goat Cheese Crumbled, Fried Cippolini Onions & Sherry Vinaigrette

Vine-Ripened Tomatoes

Fresh Bocconcini Mozzarella, Roasted Peppers with Truffled Shallot Vinaigrette

Tri-Color Fusilli Pasta

Feta Cheese, Grilled Seasonal Vegetables, Tomatoes, Red Wine & Shallot Vinaigrette

Quionoa Salad

Cucumbers, Grape Tomatoes, Red Onions, Baby Kale, Sherry Vinaigrette

Baby Arugula Salad

Candied Pecans, Crumbled Maytag Bleu Cheese, Bosc Pears, Mustard Vinaigrette

Grilled Asparagus & Fingerling Potato Salad

Arugula, Shaved Hard Boiled Eggs, Radish, Herb Vinaigrette

Entrées

[Select Two]

Chicken Breast Marsala

Chicken Parmigiana

Skewered Tenderloin Tips with Diablo Sauce

Pan-Seared Chicken Breast with Muenster Cheese, Cucumber & Tomato Salad

Grilled Salmon Fillet with Dill Butter

Grilled Flank Steak with Chimichurri Sauce

Panko-Crusted Cod Loin with White Balsamic Beurre Blanc

Penne Pasta with Grilled Chicken Breast, Garden Vegetables & Garlic Cream

Cheese Ravioli with Roasted Red Pepper Sauce & Goat Cheese

Mezzi Rigatoni Pasta with Alfredo Cream Sauce

Sautéed Basa Fillet with Toasted Almonds & Lemon Butter Sauce

Vegetables

[Select One]

Candied Baby Carrots with Dill
Grilled Asparagus with Truffle Oil
Cauliflower Au Gratin
Steakhouse Style Creamed Spinach
Shallot Buttered Green Beans

Starch

[Select One]

Yukon Gold Mashed Potatoes
Jasmine Rice with Scallions
Roasted Fingerling Potatoes
Roasted New Potatoes with Caramelized Onions
Wild Rice Blend

DESSERT

Mini French Pastries & Gourmet Cookies
Fresh Seasonal Sliced Fruit
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.

PM Snack Menu

Soft Drinks and Mineral Water
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.
[Select One]

Option #1

Cookie & Brownie Platter

Freshly Baked Chocolate Chip, Oatmeal Raisin & Red Velvet Chocolate Chip Cookies, Brownies & Blondies

Option #2

Assorted Dessert Bars

Double Chocolate Bar | Ebony & Ivory Chocolate Bar | Southern Georgia Pecan Bar

Option #3

Seasonal Fresh Fruit Platter | Assorted Whole Fruit

Option #4

Energy boost

Sugar free Red bull | Red bull | Assorted Fruit Juice
Fresh Fruit | Kind Bars | Special K Bars | Fast Break Bars

Option #5

Health Break

Fruit Kababs with Mint Yogurt Dipping Sauce
Assorted Trail Mix | Assorted Smoothies | Assorted Naked Drinks | Whole Fruit

Option #6

After Weekend Break

Grilled Vegetables | Crudité | Seasoned & Grilled Pitta Chips
Baba Ghanoush | Guacamole | Fresh Corn Chips

CLOSE OF DAY COCKTAIL RECEPTION | 2 HOURS

[Minimum of 20 Guests]

Pricing with Beer & Wine Bar: \$65.00 plus Sales Tax

Pricing with Premium Bar: \$85.00 plus Sales Tax

PASSED COLD CANAPÉS

(Select 4)

Smoked Salmon Roulade, Dill Aioli
Rare Cajun Beef, Garlic Crostini, Creole Glaze
Lobster Roll, Lemon Aioli
Truffled Chicken Salad, Brioche Crostini
Mozzarella & Grape Tomato Skewers
Balsamic Glaze
Seared Tuna. Scallion Mandoo
Bloody Mary Oyster Shooters
Vietnamese Chicken Rice Paper Roll
Pickled Vegetables
Smoked Salmon Potato Pancakes
Crème Fraîche

PASSED HORS D'OEUVRES

(Select 4)

Mini Crab Cakes, Jalapeño Remoulade
Chicken Satay Kabobs, Peanut Sauce
Petit Beef Wellington, Truffle Sauce
Chicken & Lemongrass Potstickers
Mandoo Glaze
Filet & Maytag Bleu Crostini
Duck Quesadilla, Plum Sauce
Brie Cheese, Walnut & Cranberry Purse
Cippolini Tarte Tatin, Maytag Blue Cheese
Roasted Tomato Phyllo Tart, Goat Cheese
Miniature Grilled Portabello Sandwich

CRUDITÉ DISPLAY

Artistically Displayed Selection of Hand Picked Domestic & International Cheeses to Include:

Vermont Sharp Cheddar | French Brie | Farm House Goat | Smoked Gouda | Gorgonzola | Gruyère | Fontinella
Served with Fresh & Dried Fruits | Nuts | Berries

A Vibrant Display of Organically Grown & Fire Grilled:

Yellow Squash | Tri-Color Sweet Peppers | Japanese Eggplant | Portobello Mushrooms | Zucchini

Fresh Crisp Display of Raw Garden Vegetables:

Baby Carrots | Broccoli Florettes | Cucumbers | Grape Tomatoes | Cauliflower Florettes
Pencil Asparagus | Tri-Color Peppers

Served with Assorted Hand-Blended Hummus | Baba Ganoush

Our Own French Onion Dip | Steakhouse Bleu Cheese Dip

PREMIUM OPEN BAR

Ketel One, Russian Standard, Bacardi, Captain Morgan,
Tanqueray, Cuervo Gold, Beefeater
Dewar's, Jim Beam, Jack Daniels, Sweet and Dry Vermouth,
Seagram's VO
House Red & White Wine | Sparkling Wine
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices

BEER & WINE BAR

House Red & White Wine | Sparkling Wine
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices



India House has a long and distinguished heritage tied into the formation of lower Manhattan as well as the history of business and commerce of New York.

The landmark India House was constructed by the builder Richard Carman sometime after the fire of 1835, in the style of a Renaissance palazzo, residential palaces of Italian banking families. It was the home of the Hanover Bank who first purchased the property.

The edifice has remained almost unchanged since that date. Extensive restoration work was completed in 2005. The name India House was selected to symbolize the Indies, which were believed to epitomize the rare and exotic. The name also pays homage to Dutch West India Company, the first colonizers of Manhattan.

After the Hanover Bank moved out, the property became the possession of Robert. L. Maitland. His company Maitland and Company were tobacco importers. The property was subsequently used by the New York Cotton Exchange (1870-1885), and later by W.R. Grace & Company.

India House, as an organization, came into being in 1914, when a group of business men headed by James A. Farrell, then president of United States Steel Company, in collaboration with Willard Straight, decided to create a meeting place for the interests of foreign trade. Presidents of the Lackawanna Steel Company, Dollar Steamship Company, W.R. Grace Shipping, Chase National Bank, and United States Rubber all became Governors of India House and remained active during its first two decades.

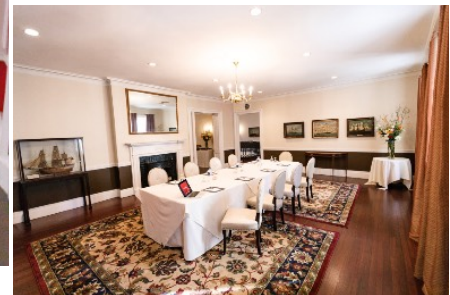
The national Foreign Trade Council made India House its headquarters. Leaders in commerce worldwide graced the halls at India House. Indeed, from its very inception, the club's charter stated that its goal was to "create in this country a relation between the bankers and the promoters of foreign enterprises that would make it possible to handle foreign undertakings..."

Early in 1918 Willard Straight bought the property with the idea that India House might someday wish to own it. Through the generosity of Mrs. Dorothy Payne Whitney-Straight (Elmhirst), India House acquired the property in February 1921, and on the expiration of certain leases in 1924, rearranged and rebuilt the structure.

In 1925, Mr. William A. Delano, the well-known architect added what is now known as the Marine Room, with special lighting and architectural details that relate to marine life and seafaring. Extensive alterations were made and the rooms were fitted out in the spirit of the early American overseas trade.

Masterpiece Caterers

1 Hanover Square, New York



At Masterpiece Caterers we understand the importance of making a strong and positive first impression and the value of attending to the smallest of details. We are committed to ensuring that your brand and message come across concisely and clearly. You and our clients will receive impeccable service from start to finish as we execute a top-notch, flawless event that will have your guests complimenting you for weeks on the success.

- 9100 sq. ft. of Newly Renovated Event Space
- High-Speed Wireless and Wired Internet Available in each Room
- Audio Visual Available [Flat Panel TVs, LCD Projectors, Screens and Conference Phones]
- Professional AV Services Available
- 2 General Session Rooms up to 250 guests
- 5 Breakout Rooms Available for 5 guests to 60 guests
- All Day Food & Beverage Conference Menus Available
- Complimentary Pads and Pens

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