

MASTERPIECE CATERERS



RECEPTION & DINNER MENU

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

BUTLER PASSED HORS D'OEUVRES

1 Hour - \$20.00 Per Person | 2 Hours - \$27.00 Per Person

Pricing is Plus Tax | Minimums May Apply

PASSED COLD CANAPÉS

(Select 4)

Cucumber-Smoked Salmon
Salmon Mousse & Tobiko Caviar

Charred Rare Beef
Herb Crostini, Sun-Dried Tomato Aioli

Miniature New England Lobster Roll
Lemon Aioli

Jalapeño Chicken Salad
Cucumber Cup

Mozzarella & Grape Tomato Skewers
Balsamic Glaze

Soba Noodle-Wrapped Tuna
Seaweed Salad

Candied Fig Wrapped in Prociutto
Mascarpone Foam

Vietnamese Chicken Rice Paper Roll
Pickled Vegetables

Smoked Salmon Potato Pancakes
Crème Fraîche

Crab & Avocado Toast

PASSED HORS D'OEUVRES

(Select 4)

Mini Crab Cakes
Chipotle Mayo

Lobster Fritters

Petit Beef Wellington
Truffle Sauce

Chicken & Lemongrass Potstickers
Mandoo Glaze

Mammoth Olives Stuffed with Chorizo

Duck Quesadilla
Plum Sauce

**Brie Cheese, Walnut &
Cranberry Purse**

Portobello & Caramelized Onion Sliders
Potato Bun

Creamy Wild Mushroom Vol-au-Vent

Miniature Grilled Portobello Sandwich

Bacon-Wrapped Mission Figs

COCKTAIL STATIONS

Pricing is Per Person plus Tax | Minimums May Apply

CRUDITÉ & CRUDITE 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

\$16.00

SOUTH OF THE BORDER

Chicken & Beef Fajitas | Flour Tortilla | Pico De Gallo | Ropa Viejas | Tostones
Jalapeño Cream | Spanish Rice | Red Beans | Black Bean Stew | Tortilla Chips
Sour Cream | Tomato Salsa | Guacamole

\$18.00

STREETS OF NEW YORK

Chicken & Lemongrass Pot stickers in Steamer Baskets | Mandoo Glaze | Sesame Scallion Oil
Coney Island All Beef Hot Dogs | Gulden's Mustard, Onion Relish
Jamaican Beef Patties | Jerk Chicken Boneless Thighs
Beef Souvlaki | Dill Garlic Aioli
New York Pretzel | Gulden's Spicy Brown Mustard

\$20.00

WHEN HARRY MET SALLY

Carved Pastrami or Corned Beef and Roasted Turkey Breast
Jewish Marble Rye, Gulden's Spicy Brown Mustard, Cole Slaw
Jars of Dill Pickles, Bite Sized Knishes, Mini Stuffed Cabbages
Demitasse Cups of Matzah Ball Soup

\$18.00

TIMELESS CURRY

The History of Curry Dishes that have been a long tradition of India House.
This station is served with classical accompaniments of:
Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

Please Select 2

Breast of Chicken with Madras Curry Sauce
Malaysian Boneless Lamb with Red Curry Sauce
Salmon Curry with Thai Green Curry Sauce

\$20.00

LATIN NIGHTS!

Cuban Black Bean Soup Shooters
Fried Plantain Chips with Tomatillo Salsa
Beef Empanadas with Salsa Fresca, Mini Fish Taco's
Tostones Con Pollo [Fried Plantains with Grilled Chicken and Pepper Jack Cheese]

\$17.00

COMFORTS OF HOME

Southern Fried Chicken
Pulled Chicken with Black Pepper Country Gravy | Fluffy Waffles | Macaroni & Cheese
Traditional Biscuits | Sweet Potato | Cheddar and Chive | Country Ham and Andouille
Whipped Butter | Pepper Jelly | Black Berry Jam
Creamed Spinach and Apricot Dijon Mustard

\$18.00

MEDITERRANEAN

Marinated-Grilled Kabob [Select 2] Chicken, Beef, Vegetable & Salmon
Served with Creamy Cilantro Sauce | Lemon-Pepper Yogurt and Tzatziki Sauce

Falafel Salad

Miniature Falafels | Green Leaf Lettuce | Radicchio | Cucumber | Cherry Tomatoes | Cilantro | Mint
Served with a Spicy Yogurt Sauce

Platters of Marinated Olives | Feta Cheese | Stuffed Grape Leaves | Artichokes Hearts | Roasted Baby Carrots
Roasted Tri-Color Peppers | Grilled Fennel and Marinated Mushrooms

\$22.00

SOUTH PACIFIC PIG ROAST

Whole-Roasted Suckling Pig | Hawaiian Coleslaw | South Pacific Coconut Rice
Grilled Sweet and Sour Shrimp | Grilled Pineapple | Tropical Fruit Salad

Minimum 75 Guests

\$18.00

CROSTINI STATION

Imported & Domestically Sourced Dry-Cured Meats to Include:
Genoa Salami | Soppressata | Mortadella | Pepperoni | Prosciutto
Fresh Mozzarella | Spanish White Anchovies | Mixed Olive Medley | Grissini Bread Sticks
Parmesan Flatbread | Focaccia Bread | Tomato Basil Marmalade

\$18.00

CARVING STATION

(Select Two)

Beef Tenderloin | Truffle Sauce

Pepper-Crusted New York Strip | Red Wine Sauce

Chimichurri-Roasted Pork Shoulder | Cilantro-Jalapeño Vinaigrette

Tequila & Lime Marinated Flank Steak | Chimichurri Sauce

Brined & Roasted Maple Glazed Breast of Turkey | Sage Pan Gravy, Cranberry Relish

Side of Atlantic Salmon | Creamy Dill Sauce

Whole Roasted Strip Bass [Seasonal] | Pickled Radish, Golden Beets & Onions

\$20.00

GRANA PADANO STATION

Fresh Pasta Tossed in a Wheel of Grana Padano
Sliced Baguettes | Red Pepper Flakes | Marinated Olives | Focaccia
(Select One)

Gigli Pasta

Shaved Parmesan | Roasted Corn | Enoki Mushrooms | Peas
Roasted Tomato | Lobster | Lobster Butter

Gemelli Alfredo

Shaved Asiago Cheese, Chiffonade of Basil

Celery Root Cannelloni

Stuffed with Creamed Spinach | Coriander Puree | Pungent Tomato Sauce

Mezzi Rigatoni Pasta

Roasted Plum Tomatoes, Olive Medley, Roasted Garlic, Imported Provolone Cheese

Roasted Vegetable & Cheese Ravioli

Sun-Dried Tomato Cream, Chard Herb Break Crumbs

Bucatini

Braised Veal Shank | Feta | Mint

Lemon Ricotta Gnocchi

Blistered Grape Tomatoes Chive-Beurre Blanc

\$17.00

NEW YORK FISHERY

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli
\$25.00

\$30.00 to include Maine Lobster Tails

RHODE ISLAND FISHERY

CHILLED:

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli

HOT:

Prince Edward Island Mussels, White Wine, Tomato Concasse, Garlic, Shallots
and Grilled Garlic Butter Baguettes

Classic Clams Casino

Miniature New England Cod Cakes, House-Made Tartar Sauce

Demi Cups of Nantucket Seafood Chowder

Maine Lobster & Corn Fritters

\$30.00

ASIAN STATION

An Elaborate Display of Sushi and Sashimi to include
California Roll | Spicy Tuna Roll | Unagi Eel Roll | King Salmon Roll | Vegetarian Rolls
Sashimi: Ahi Tuna | Salmon | Striped Bass | Pickled Ginger | Wasabi, Soy Sauce

Peking Duck | Spring Onions | Hoisin Sauce | Scallion Pancakes
Pan Seared Vegetable Dumplings | Sweet Chili Glaze
Chicken & Lemongrass Pot stickers | Mandoo Glaze
Vegetable Fried Rice | Soy Sauce | Wonton Shards

\$30.00

FRENCH COUNTRY

An assortment of French Hard, Medium and Soft Cheeses | Selection of Pates | Cornichons
Balsamic-Caramelized Onions | Capers and Dijon Mustard | Black and Green Grapes Clusters
Water Crackers | Sliced French Baguettes

\$22.00

Add Sautéed Foie Gras with Currant Jam or Escargot with Herb Butter \$25.00

LA FROMAGERIE STATION

[Interactive Cheese & Wine Station]

(Select Three)

Wine: Rose, Gerard Bertrand, Cotes des Roses, France
Cheese: Pairing: Cypress Grove Chevre, Humboldt Fog

Wine: Lamoreaux Landing Semi-Dry Riesling, Finger Lakes, NY
Cheese: Mt. Tam, Cowgirl Creamery

Wine: Burgundy/Chardonnay, Joseph Drouhin Saint Veran, France
Cheese: Medium-Sharp Cheddar

Wine: Zinfandel: Brazin Vineyards " Old Vine " Zinfandel, Lodi CA
Cheese: Aged Gouda

Wine: Cabernet Sauvignon: Tom Gore Wine Cellars, Sonoma, CA
Cheese: Point Reyes Blue

Paired with Brick-Oven Breads, Dried Fruits and Quince

Note: Cheeses and Wines may change based on availability
\$25.00

VIENNESE

Chocolate Ganache Tart | New York Cheesecake Bar | Opera Bar | Petit Crème Brûlée
Red Velvet Bar | Lemon Meringue Tarts | Cream Puffs | Demi Tasse Tiramisu | Mini Trifles
Macaroons | Chocolate Covered Strawberries | Chocolate Truffles

\$17.00

SEATED DINNER MENU

\$75.00 Per Person Plus Tax

FIRST COURSE

(Select One)

Peppercorn-Dijon Mustard Crusted Beef Carpaccio

Salad of Pea Shoots, Mâche & Micro Chives | Mustard Vinaigrette

Rocket Arugula Salad

Candied Pecans | Shaved Pears | Crumbled Blue Cheese | Mustard Vinaigrette

Hydro Bibb Lettuce Nest

Vine-Ripened Tomatoes | Bacon | Roasted Red Onion | Steakhouse Bleu Cheese Dressing

Tri-Color Caesar Salad

Brioche Croutons | Parmesan Crisp | Shaved Asiago Cheese
Baby Lola Rosa | Baby Red Romaine | Caesar Dressing

Tuna Tartar | Additional \$5.00

Espelette Salt | Wanton Chip | Wasabli Aioli

Roasted Beet Hummus

Crumbled Goat Cheese | Pickled Onion | Grilled Pita Bread

Goat Cheese Medallion

Golden Beets | Micro Arugula | Honey Balsamic Vinaigrette

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Caramelized Gnocchi

Lobster | Roasted Corn | Enoki Mushroom | Green Peas | Light Lobster Butter Sauce

Pan-Seared Crab Cake | Additional \$7.00

Guacamole | Romesco Sauce | Cracked Cashews | Micro Shiso

Quinoa & Jumbo Shrimp

Avocado | Tri-Color Peppers | Micro Cilantro | Meyer Lemon Vinaigrette

Chilled Asparagus Salad

Red Beets | Crumbled Coat Cheese | Fingerling Potatoes | Aged Sherry Vinaigrette

Cavatelli & Duck Confit

English Peas | Morel Mushrooms | Brown Gravy

Pan-Seared Day Boat Scallops | Additional \$7.00

Cauliflower-Truffle Purée | Charred Tri-Color Cauliflower Risotto | Pancetta Chip

CHOICE OF ENTRÉE

(Select Two)

Five Spiced Breast of Duck

Celeriac Purée | Cherry Jus

Duck Confit

Blood Orange Marmalade

Wild Mushroom Stuffed Chicken

Woodland Mushroom Sauce

Breast of Chicken

Braised Leeks | Rosemary Jus

Braised Short Rib of Beef

Sauce Au Poivre

Sliced Tenderloin

Black Truffle Sauce

Roast New York Sirloin

Cabernet Demi-Glace

Traditional Beef Wellington

Filet Mignon | Foie Gras | Mushroom Duxelles

\$10.00 Additional

Panko-Crusted Veal Roulade

Gorgonzola Cheese | Veal Jus

Pan-Seared Veal Chop

Vinegar Peppers | Caramelized Onions

\$12.00 Additional

Braised Pork Shank

Natural Pork Jus

Roasted Berkshire Pork Chop

Currant Marmalade | Crispy Pork Cheeks

New Zealand Rack of Lamb

Roasted Rosemary-Garlic Sauce

Arctic Char

Béarnaise Sauce

Seared Branzino

Pomegranate | Currants | Port Wine Reduction

Caper Vinaigrette

Chilean Sea Bass

Mustard Panko Crumbs | Red Wine Butter Sauce

\$15.00 Additional

Pan-Seared Sea Scallop

Sesame Beurre Blanc

Oven-Roasted Salmon

Roasted Tomato-Chive Sauce

Chatham Cod

Orange Tarragon Cream

Monkfish

House-Made Bacon Tartar Sauce

Grilled Swordfish

Pineapple Salsa

Sautéed Skate Wing

Brown Butter Sauce

Grilled Halibut

Baby Leeks | Champagne Broth

\$10.00 Additional

Lobster Risotto

Champagne Cream

VEGAN | VEGETARIAN ENTRÉES

(Select One as a Silent Option)

Moroccan Spiced Chickpea Cakes

Seasonal Vegetables | Red Pepper-Curry | Date-Apricot Chutney | Toasted Almonds

Braised Carrots

Braised Carrots | Wild Mushrooms | Prosciutto Powder | Red Wine | Mushroom Broth

Vegan Wild-Rice-Stuffed Seasonal Squash

Pan-Fried Polenta

Wild Mushroom Ragout

Vegan Thai Green Vegetable Curry

Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

ENTRÉE ACCOMPANIMENTS

VEGETABLE

(Select 1)

Roasted Baby Carrots

Heirloom Swiss Chard

Wilted Spinach

Roasted Baby Fennel & Zucchini

Shallot Buttered Green Beans

Tri-Color Cauliflower Florets

Charred Brussels Sprouts

Sautéed Broccolini

STARCH

(Select 1)

Dauphinoise Potatoes

Farro Risotto

Yukon Gold Mashed Potatoes

Rosemary Crushed Creamer Potatoes

Wild Rice Blend

Roasted Fingerling Potatoes

Three Cheese Polenta Cake

DESSERT

(Select One)

Chocolate Mousse Dome

Strawberry & Blood Orange Coulis

Vanilla Bean Creme Brûlée

Shortbread Cookie

Warm Chocolate Cake

Malted Milk Ball Chocolate Ice Cream | Salted Caramel Ice Cream

Tiramisu

Shaved Chocolate

Warm Apple Cobbler

Caramel Cinnamon Ice Cream

Chocolate Mousse

Whipped Cream | Wafer Cookie

Seasonal Assorted Berry Tuile

Vanilla Ice Cream

New York Cheesecake

Wild Berry Coulis

Chocolate Tarte

Vanilla Bean Ice Cream | Mango Sauce

Lemon Tarte

Raspberry Sauce

Warm Bread Pudding

Vanilla Rum Sauce

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Tea

BEVERAGE OPTIONS

WINE & BEER BAR

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

1 Hour - \$17.00 | 2 Hours - \$25.00 | 3 Hours - \$32.00 | 4 Hours - \$40.00
Pricing is Per Person plus Tax

PREMIUM OPEN BAR

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Cuervo Silver, Beefeaters
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer
Soft Drinks and Juices

1 Hour - \$22.00 | 2 Hours - \$30.00 | 3 Hours - \$40.00 | 4 Hours - \$48.00
Pricing is Per Person plus Tax

UPGRADED PREMIUM OPEN BAR

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Patron Silver, Beefeaters
Dewars, JW Black, Bulleit Bourbon, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer
Soft Drinks and Juices

1 Hour - \$30.00 | 2 Hours - \$38.00 | 3 Hours - \$48.00 | 4 Hours - \$56.00
Pricing is Per Person plus Tax

CONSUMPTION BAR

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Cuervo Silver, Beefeaters
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer
Soft Drinks and Juices

Martinis: \$15.00

Cocktail: \$13.00

Imported or Domestic Beer: \$8.00

House Wine by the Bottle: \$48.00

Soft Drinks and Mineral Water: \$3.00

Pricing Includes Tax

Bartender Fee: \$175.00 per 75 Guests for Consumption Bar | Beverage Minimums will apply



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.

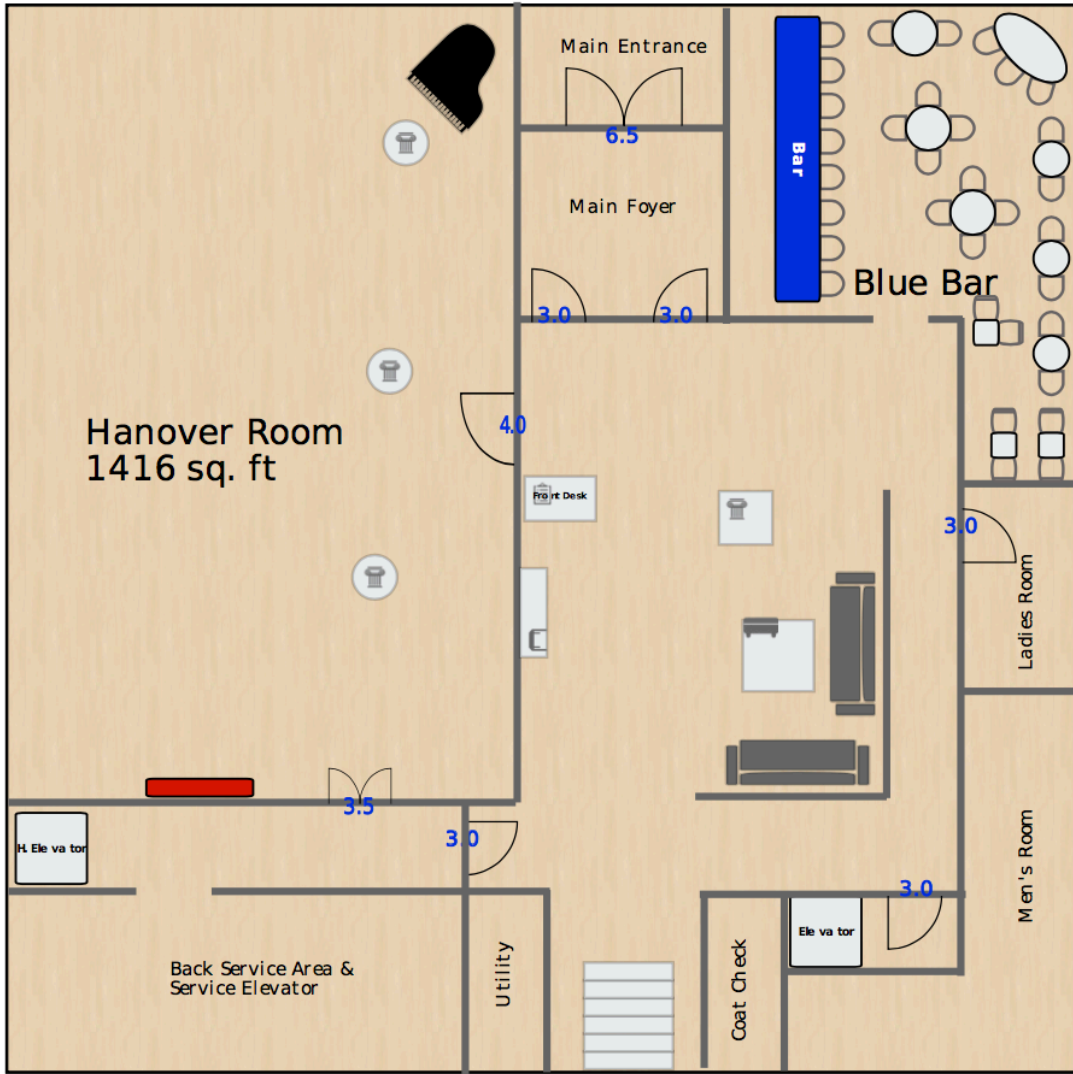
India House, as an organization, came into being in 1914, when a group of business men headed by James A. Farrell, then president of United States Steel Company, in collaboration with Willard Straight, decided to create a meeting place for the interests of foreign trade. Presidents of the Lackawanna 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..."

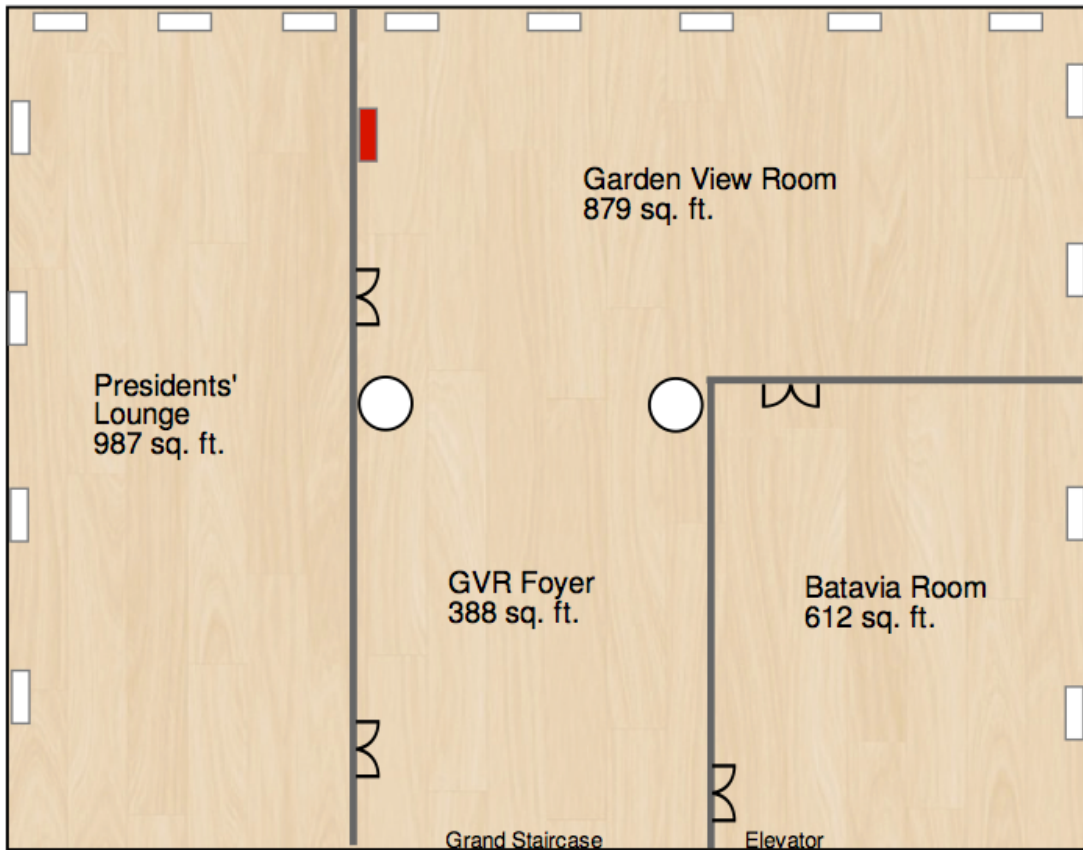
Early in 1918 Willard Straight bought the property with the idea that India House might someday wish to own it. Through the generosity of Mrs. Dorothy Payne Whitney-Straight (Elmhirst), India House acquired the property in February 1921, and on the expiration of certain leases in 1924, rearranged and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

First Floor



Second Floor



Third Floor

