

# MASTERPIECE CATERERS

## WEDDING MENU



# WEDDING PACKAGE

## THE DAY

Bridal Suite Ready up to 3 Hours Prior to Guest Arrival  
Invitation Prior to Ceremony | Passed Still & Sparkling Water [30 Minutes]  
Ceremony [Length based on Officiant]  
Cocktail Reception [1 Hour]  
Dinner and Dancing [4 Hours]  
Total Event Time | 6 Hours

## FOOD AND BEVERAGE

**Cocktail Hour:** Selection of 8 Butler Passed Hors D'oeuvres, Crudit  & Cheese Display, a Choice of 1 Cocktail Station

**Reception:** Three-Course Dinner with Choice of Entr e

Wedding Cake by LuLu Cake Boutique

Wedding Cake Served with Petite Four Plates

Five-Hour Premium Open Bar Service with Dinner Wine Service

Toast

## PRICING

**Pricing is determined by your choice of month & day of the week**

Pricing Includes all Wedding Planning, Staffing, Setup, Breakdown, China, Glass, Silverware  
Tables, Linen, Chairs & Votive Candles

**Ceremony Fee** | \$750.00 to \$1500.00 depending of Date of Wedding

## UPGRADE OPTIONS

**Cocktail Stations** | Pricing determined on your selections made, options located in the menu.

**Wine & Signature Cocktails** | Pricing determined on your selections made

**Linens & Rentals** | Colorful linens and optional d cor/rentals are available.

## COCKTAIL RECEPTION

### **PASSED** **COLD CANAPÉS**

(Select 4)

**Cucumber-Smoked Salmon**  
Salmon Mousse & Tobiko Caviar

**Smoked Salmon Potato Pancakes**  
Crème Fraîche | Fried Capers  
Pumpernickel Toast

**Charred Rare Beef**  
Herb Crostini | Horseradish Onion Foam

**Miniature New England Lobster Roll**  
Lemon Aioli

**Traditional Creamy Chicken Salad**  
Avocado Crostini

**Grape Tomato, Feta &  
Marinated Cucumber Skewers**

**Shrimp Ceviche**  
Chiles | Mango | Ginger Salsa

**House-Made Potato Chips**  
Herb & Cheese Dip

**Vietnamese Chicken Rice Paper Roll**  
Pickled Vegetables

**Tuna Tartar**  
Espelette Salt | Wonton Chip | Wasabi Aioli  
Sesame Cone

**Goat Cheese & Tomato Confit**  
Herb Crostini

**Bloody Mary Oyster Shooter**  
House-Infused Horseradish Vodka

**Deviled Quail Egg**  
Tobiko Caviar | Mustard | Dill

**Pretzel Crostini**  
Prosciutto | Artichoke Pesto | Mozzarella

### **PASSED** **HORS D'OEUVRES**

(Select 4)

**Crab Cake**  
Chipotle Mayo

**Moroccan Spiced Chickpea Cake**  
Apricot Date Chutney

**Petit Beef Wellington**  
Truffle Sauce

**Chicken & Lemongrass or Vegetable Potstickers**  
Mandoo Glaze

**Duck, Chicken or Cheese Quesadilla**  
Plum Sauce

**Brie Cheese, Walnut & Cranberry Spring Roll**

**Portobello & Caramelized Onion Sliders**  
Potato Bun

**Baby Octopus & Chorizo Skewers**  
Mediterranean Vinaigrette

**Coconut Crusted Shrimp**  
Mango Sauce

**Short Rib Grilled Cheese Bites**  
Horseradish Cream | Caramelized Onions

**Franks En Croute**  
Spicy Brown Mustard

**Chicken or Beef Satay**  
Spicy Peanut Sauce

**Mushroom Truffle Arancini**  
Marinara Sauce

**Tempura Shrimp Po'Boy**  
Cajun Remoulade

**Lobster Fritter**  
Banana Pepper Aioli

**Miniature Polenta Cake**  
Mushroom & Onion Fricassee | Parmesan Chip



## **CRUDITÉ & CHEESE 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 | French Onion Dip  
Steakhouse Bleu Cheese Dip

## **COCKTAIL STATIONS**

Please Select One Station to be Served at the Cocktail Reception

To add an Additional Station or Late Night Station | Pricing is \$18.00 per guest, per station

## **CARVING STATION**

(Select Two)

**Roasted Tenderloin of Beef** | Truffle Sauce

**Pepper-Crusted New York Strip** | Red Wine Sauce

**Chimichurri-Roasted Pork Shoulder** | Cilantro-Jalapeño Vinaigrette

**Rack of Wild Boar** | Natural Pork Jus | Additional \$5.00 per person

**Whole Roasted Suckling Pig** | Salsa Verde

**Grilled Tequila & Lime Marinated Flank Steak** | Chimichurri Sauce

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

**Roasted Side of Atlantic Salmon** | Creamy Dill Sauce

**Whole Roasted Striped Bass** | Pickled Radish, Golden Beets & Onions | Additional \$5.00 per person

## **PASTA STATION**

**Red Pepper Flakes | Marinated Olives | Focaccia & Sliced Baguettes**

(Select Two)

### **Gigli Pasta**

Shaved Parmesan | Roasted Corn | Enoki Mushrooms | Peas

Roasted Tomato | Lobster | Lobster Butter

### **Gemelli Carbonara**

Pancetta | Peas | Pecorino | Chiffonade of Basil

### **Celery Root Cannelloni**

Stuffed with Creamed Spinach | Coriander Puree | Pungent Tomato Sauce

### **Mezzi Rigatoni Puttanesca**

Onions | Olives | Capers | Fresh Lemon

### **Roasted Vegetable & Cheese Ravioli**

Sun-Dried Tomato Cream, Charred Herb Bread Crumbs

### **Lemon Ricotta Gnocchi**

Blistered Grape Tomatoes Chive-Beurre Blanc

## **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

## **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

## **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

## **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

## **LATIN NIGHTS!**

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

## **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

## **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

## **SOUTH PACIFIC PIG ROAST**

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

**Minimum 75 Guests**

## **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 Bruschetta

## **THE BIG EASY**

Seafood Gumbo [Choice of Crab, Shrimp or Drum]  
Pickled Okra | Red Beans and Rice  
Mini Muffuletta Sandwiches [Italian Cured Meats, Olive Salad, Provolone, Sesame Seed Bun]  
Crawfish Beignets with Sweet Corn, Tri Color Peppers & Creole Remoulade  
Cajun Fried Oysters Po' Boy with Shredded Cabbage, Tomatoes, Smoked Paprika Aioli  
Blackened Chicken and Andouille Skewers with Honey Mango Aioli  
Louisiana Crawfish Boil with Corn on the Cobb, Baby New Potatoes & Pearl Onions

## **PREMIUM STATIONS**

**Pricing is per guest**

### **NEW YORK FISHERY**

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp  
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli  
**\$25.00 | \$32.00 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  
**\$28.00 Displayed | \$35.00 with Sushi Chef**

## **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

**\$20.00**

**Add Sautéed Foie Gras with Currant Jam or Escargot with Herb Butter \$23.00**

## **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**

# SEATED DINNER MENU

To add an additional course please inquire for upgrade pricing

## FIRST COURSE

(Select One)

### **Peppercorn-Dijon Mustard Crusted Beef Carpaccio**

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

### **Rocket Arugula Salad**

Candied Pecans | Port Wine-Poached Pears | Crumbled Blue Cheese | Mustard Vinaigrette

### **Hydro Bibb Lettuce Nest**

Tomato Confit | Bacon | Roasted Red Onion | Steakhouse Bleu Cheese Dressing

### **Tri-Color Caesar Salad**

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

### **Tuna Tartar | Additional \$5.00**

Espelette Salt | Wonton Chip | Wasabi 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**

Avocado Mousse | Romesco Sauce | Cracked Cashews | Micro Shiso

### **Quinoa & Jumbo Shrimp**

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

### **Chilled Asparagus Salad**

Red Beets | Crumbled Goat 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

### **Short Rib Ravioli**

Root Vegetables | Cream | Reggiano | Fines Herbes



## CHOICE OF ENTRÉE

(Select Two)

Additional Entrée can be added at \$15.00 per person

### **Five Spiced Breast of Duck**

Celeriac Purée | Cherry Jus

### **Duck Confit**

Blood Orange Marmalade

### **Wild Mushroom Stuffed Chicken**

Woodland Mushroom Sauce

### **Breast of Chicken**

Melted Leeks | Rosemary Jus

### **Lollipop Short Rib of Beef**

Sauce Au Poivre

### **Sliced Tenderloin of Beef**

Black Truffle Sauce

### **Sliced 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 per person

### **Braised Pork or Lamb Shank**

Natural Jus

### **Roasted Berkshire Pork Chop**

Currant Marmalade | Crispy Pork Cheeks

### **New Zealand Rack of Lamb**

Rosemary-Garlic Mustard Sauce  
\$10.00 Additional per person

### **Colorado Rack of Lamb**

Rosemary-Garlic Mustard Sauce  
\$15.00 Additional per person

### **Arctic Char**

Béarnaise Sauce

### **Seared Branzino**

Pomegranate | Port Wine Reduction  
Caper Vinaigrette

### **Chilean Sea Bass**

Mustard Panko Crumbs | White Wine Butter Sauce  
\$15.00 Additional per person

### **Pan-Seared Sea Scallop**

Sesame Beurre Blanc  
\$10.00 Additional per person

### **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

### **Seafood Stuffed Flounder**

Lemon Caviar Butter | Fried Capers

## **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**

Wild Mushrooms | Porcini 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

### **Truffled Wild Mushroom Risotto**

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

### **Butternut Squash Ravioli**

Brown Butter | Pumpkin Seeds | Sage | Pomegranate

## **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**

**Chipotle Lime Sweet Potato Puree**

**Wild Rice Blend**

**Roasted Fingerling Potatoes**

**Three Cheese Polenta Cake**

**Lemon Saffron Couscous**

## THE WEDDING CAKE BY.....



### **About Lulu**

We don't just bake cakes.

We create them. We pour our hearts into them. We whip them into sheer perfection. Using luxurious ingredients like Valrhona chocolate, farm-fresh butter and cream, perfectly ripe fruit from local farms, and fragrant spices, our artisans masterfully blend flavors to create tastes and textures that defy description.

And that's just the part you don't see.

We're equally obsessed with how our creations look. From plotting every polka dot and hand-painted flourish to coaxing each sugar petal into exquisite reality—every Lulu masterpiece is a tribute to more than a decade of our now-famous craftsmanship (not to mention obsession).

In fact, with as much care as we put into our cakes, it's a wonder we're able to hand them over when they're finished.

### **Served at Each Table with Wedding Cake**

Miniature Petite Fours, Brownies & Freshly Baked Cookies

Fresh Brewed Coffee, Decaffeinated & Herbal Teas

## WEDDING CAKE OPTION



“A Piece of Perfection!” – Modern Bride Magazine

Additional \$12.00 Per Person

### **About Ron Ben-Israel Cakes:**

Ron Ben-Israel Cakes is one of the most established couture cake studios in the world, known for innovative and impeccable creations. The collections of trendsetting cakes, produced in a bakery/atelier in the famous Garment District of New York City, have been featured in countless publications, books, TV shows and films. In 2011 the bakery received additional acclaim when Ron became the host and judge of the hit show Sweet Genius, which after three seasons has been syndicated around the world. Ron also is the only Guest Master Pastry Chef at the renowned International Culinary Center in New York City and is a proud member of City Harvest's Food Council and Advisory Board

All couples will be offered a one-on-one appointment at the RBI Cakes Studio, which includes a design consultation and tasting. They strongly recommend meeting 3-4 months in advance of your wedding but all consultation appointments must be held at minimum one month in advance of your wedding so they can ensure all your expectations are met.

## **PLATED DESSERT | Optional**

\$8.00 per person  
(Select One)

**Chocolate Mousse Dome**  
Strawberry & Blood Orange Coulis

**Vanilla Bean Crème 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 Tart**  
Vanilla Bean Ice Cream | Mango Sauce

**Lemon Tart**  
Raspberry Sauce

**Warm Bread Pudding**  
Vanilla Rum Sauce

## **BUTLER PASSED DESSERTS | Optional**

\$10.00 per person  
(Select Three)

**Miniature Churros & Mexican Hot Chocolate**

**Coconut Rice Pudding**  
Toasted Coconuts | Passion Fruit Coulis

**Crème Brûlée Spoons**

**Banana Boston Cream Tarts**

**Frozen “Hot” Chocolate**  
Chocolate Shavings | Whipped Cream

**Miniature White Russian**  
Red Velvet Cookie with White Chocolate Chips

**Individual Patrón XO Cafe Flan**

**Cheesecake Drops**  
White Chocolate | Dark Chocolate

**Strawberry Short Cake**  
Strawberry Whipped Cream | Candied Strawberry

**Warm Chocolate Chip Cookie**  
Iced Cold Milk

**Jack Daniels Spiked Root Beer Float**  
Vanilla Ice Cream

**Chocolate Covered Strawberries**

**S’mores Trifle**  
Graham Crackers | Chocolate Ganache  
Marshmallow

## **PREMIUM OPEN BAR**

Ketel One, Double Cross, 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 French Wine  
Heineken, Amstel Light, Brooklyn Lager, Corona  
Soft Drinks and Juices

## **UPGRADED OPEN BAR**

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Tanqueray, Patron Silver  
Dewar's, JW Black, Bulleit Bourbon, Jack Daniels, Seagram's VO, Sweet and Dry Vermouth  
House Red & White Wine | Sparkling French Wine  
Heineken, Amstel Light, Brooklyn Lager, Corona  
Soft Drinks and Juices  
**\$20.00 Additional Per Person**



### **MASTERPIECE CATERERS**

**1 Hanover Square | New York, NY | 10004**

**1-212-269-2323 Option 2 | [info@MasterpieceCaterers.com](mailto:info@MasterpieceCaterers.com) | [www.MasterpieceCaterers.com](http://www.MasterpieceCaterers.com)**



# MASTERPIECE CATERERS

## ANY TIME | ANY PLACE



Masterpiece Caterers is fueled by the passion for “Mastering the Art of Fine Cuisine” and the desire to bring a superb dining experience to your home, a roof top, a park or city street. Name the location, we’ll make it happen!



**Masterpiece Caterers**  
Office: 212-269-2323 option 2  
Email: [Info@masterpiececaterers.com](mailto:Info@masterpiececaterers.com)  
[www.masterpiececaterers.com](http://www.masterpiececaterers.com)

**Mailing Address:**  
1 Hanover Square  
New York, NY 10004



## FREQUENTLY ASKED QUESTIONS

### **How do I place a soft hold on a date?**

A soft hold can be placed on a requested date for seven days at no cost. During that time a menu proposal based on your conversation with your Catering Manager will be sent along with a sample wedding agreement. At the end of the seven days we ask you to make a decision to move forward or release the date. During the soft hold, if another couple or events would like that date and are ready to sign the agreement; you will be contacted and will have twenty-four hours to make a decision on the date you requested.

### **When is the final guest count due?**

Final Guest count will be due two weeks prior to the wedding date. At that time the count can not fall below that number. We ask that if anyone may not attend, please keep them out of the guest count. Additional guests may be added up to one day prior to the wedding.

### **What is the deposit & final payment due?**

The deposit is payable in any form and will be payable at the time of the contact signing. The deposit amount will be specified by your Catering Manager. Final payment is due by Certified Bank Check ten days prior to the wedding date.

### **How do wedding tastings work?**

Tastings are done 10-12 weeks prior to the wedding date. The tasting is meant for the Bride and Groom. Tastings can be scheduled Tuesday to Thursday and can start as early as 2:00 PM and as late as 4:00 PM. Tasting will take about 2 Hours.

### **May we sample the wedding cakes?**

Wedding cakes can be arranged for the tasting and are at a cost of \$10.00 per cake sample up to four cakes. Cake samples costs will be added to the final invoice.

### **May we bring our own wedding cake?**

Yes & we will cut and serve it at no additional cost. There will be a \$5.00 per person adjustment made to the cost per person.

### **Is there a Bridal Suite?**

A Bridal Suite is available up to 3 Hours prior to guest arrival.

### **Is there a dress code?**

For all events at 1 Hanover Square [India House], the dress code at a minimum is Business Casual; i.e. no jeans, tee-shirts, shorts, sneakers, flip-flops, rain/snow boots will be allowed.

### **What does the pricing include?**

Pricing includes all wages for hourly staff, management staff, catering office staff, event planning, food, beverage [including alcohol, setup, breakdown] and all standard in-house equipment [i.e. china, glassware, silver, votive candles and linen]

### **Does the entertainment & vendors need approval & do they need insurance?**

All entertainment (i.e. bagpipers, strolling musicians, etc.) must be approved by MC at least 30 days prior to the event and prior to signing the vendor's contract. All Entertainment and Vendor must have proof of insurance based on the required guidelines. Unless otherwise approved by MC, bands are to be limited to no more than 6 pieces.

### **Can the entertainment or vendors drink alcoholic beverages?**

Entertainment and Vendors are not permitted to drink alcoholic beverages during the event.

### **Do we require you to use our preferred vendors?**

No we do not. We will happily work with any professional wedding company.

### **Do we offer a Kosher Style Wedding Menu?**

Yes we do, please ask your Catering Manager for more information