


MASTERPIECE
CATERERS

INDIA HOUSE CONFERENCE MENUS



Conference Package I (*Page 2-3*) • Conference Package II (*Pages 4-5*)

• *Executive Chef Patrick J. Augustyn* • *Executive Sous Chef Javier Suarez* •
1 Hanover Square | New York, NY 10004 | 1-212-269-2323 Option 2 | www.MasterpieceCaterers.com

CONFERENCE PACKAGE I

Continental Breakfast • AM Break • Sandwich Buffet • PM Break

Minimum 12 Guests

Served with:

Stone Street Freshly Ground & Brewed Regular and Decaffeinated Coffee

Tazo Tea Selection

Assorted Fruit Juices

Coca-Cola Soft Drink Selection

CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit

Assorted Breakfast Pastries:

Croissants, Muffins, Danish, Bagels with Cream Cheese, Butter & Assorted Jellies



A.M. MORNING BREAK

Granola Bars

Fruit Yogurt Parfaits

Lemon, Cranberry & Chocolate Yogurt Loaves

Whole Fruit to Include | *Seasonal Apples, Bananas, Pears & Grape Clusters*

Please inquire about additional upgrade AM/PM Break options



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SANDWICH BUFFET

Maximum 2 Hour Limit

APPETIZERS

(Select 2)

Lemon Hummus | *Grilled Garden Vegetables, Flatbreads*

Pulled Chicken Soup | *Garden Vegetables, Potato Gnocchi*

Pad Thai Noodles | *Roasted Duck, Scallions, Peanut Sauce*

Plum Tomato Goat Cheese Medallions | *Red Wine Vinaigrette*

Grilled Portobello Mushroom | *Roasted Tri-Color Peppers, Garlic Roasted Tomatoes*

American Field Greens | *Croutons, Bleu Cheese Crumbles, Grape Tomatoes, Cucumbers, Bacon*
Dressing of your choice

Balsamic Vinaigrette • Red Wine Vinaigrette • Honey Dijon

SANDWICHES

(Select 3)

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

Pastry Chef's Selection of | *Mini French Pastries & Gourmet Cookies*



P.M. AFTERNOON BREAK

Freshly Baked David's Chocolate Chip & Oatmeal Raisin Cookies

Double Fudge Brownies & Blondie's, Tortilla Chips, Salsa, Sour Cream & Guacamole

● *\$110.00 per guest, complimentary pads & pens included* ●

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CONFERENCE PACKAGE II

Continental Breakfast • AM Break • Hot Buffet • PM Break

Minimum 12 Guests

Served with:

*Stone Street Freshly Ground & Brewed Regular and Decaffeinated Coffee
Tazo Tea Selection, Assorted Fruit Juices, Coca-Cola Soft Drink Selection*

CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit

Assorted Breakfast Pastries:

Croissants, Muffins, Danish, Bagels with Cream Cheese, Butter & Assorted Jellies



A.M. MORNING BREAK

Granola Bars

Fruit Yogurt Parfaits

Lemon, Cranberry & Chocolate Yogurt Loaves

Whole Fruit to Include | *Seasonal Apples, Bananas, Pears & Grape Clusters*

Please inquire about additional upgrade AM/PM Break options



HOT BUFFET

Maximum 2 Hour Limit

APPETIZERS

(Select 2)

Artisan Field Greens Salad | *Balsamic Vinaigrette*

Pulled Chicken Soup | *Garden Vegetables, Potato Gnocchi*

Fresh Mozzarella | *Vine Ripened Tomatoes, Basil Vinaigrette*

Grilled Asparagus Spears | *Golden Beets, Goat Cheese, Maple Vinaigrette*

Iceberg Wedge | *Plum Tomatoes, Avocado, Crumbled Bleu Cheese, Ranch Dressing*

Mezzi Rigatoni Pasta | *Feta Cheese, Grape Tomatoes, Hot House Cucumbers, Grated Parmesan Cheese, Grilled Asparagus
Red Wine Vinaigrette*



PASTA

(Select 1)

Penne Pasta | *Roasted Red Pepper Cream, Tasso Ham*

Mezzi Rigatoni Pasta | *Gulf Shrimp, Spicy Tomato Broth*

Boneless Beef Short Ribs | *Gemelli Pasta, Wild Mushroom Sauce*

Orecchiette Pasta | *Crumbled Italian Sausage, Green Peas, Roasted Tomato Cream*

ENTRÉE

(Select 1)

Grilled Flounder Fillet | *Pineapple & Pepper Salsa*

Niman Ranch Loin of Pork | *Balsamic Demi-Glace*

Seared Breast of Chicken Marsala | *Wild Mushrooms*

Horseradish Crusted Market Cod Fillet | *Roasted Tomato Confit, Chive Oil*

Sautéed Boneless Chicken Thigh | *Roasted Peppers, Sweet Chili Garlic Sauce*

Pan Seared Atlantic Salmon Fillet | *Baby Bok Choy, Wasabi Cream, Roasted Red Peppers*



CARVED ENTRÉE

(Select 1)

Roasted New York Sirloin | *Red Wine Sauce*

Breast of Turkey | *Sage Pan Gravy, Cranberry Compote*

New York Pastrami | *Horseradish Sauce, Dusseldorf Mustard*

Salmon Fillet in Crust | *Spinach Mousse, Saffron Cream Sauce*

Black Pepper Crusted Whole Beef Tenderloin | *Homemade Steak Sauce*

All carved entrees come with: *Silver Dollar Dinner Rolls, Party Rye Bread, and Brioche Crostini*



VEGETABLE

(Select 1)

Shallot Buttered Green Beans | **Candied Baby Carrots** *with Dill*

Steakhouse Style Creamed Spinach | **Grilled Asparagus** *with Truffle Oil* | **Cauliflower Au Gratin**



STARCH

(Select 1)

Yukon Gold Mashed Potatoes | **Buttered Spatzle** | **Roasted Fingerling Potatoes**

Oven Roasted New Potatoes *with Caramelized Onions* | **Jasmine Rice** *with Scallions* | **Wild Rice Blend**



DESSERT

Pastry Chef's Selection of | *Mini French Pastries & Gourmet Cookies*



P.M. AFTERNOON BREAK

Freshly Baked David's Chocolate Chip & Oatmeal Raisin Cookies

Double Fudge Brownies & Blondie's, Tortilla Chips, Salsa, Sour Cream & Guacamole

● **\$125.00 per guest, complimentary pads & pens included** ●

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