

Mastor's

EST. 1927

Off-Premise Catering Menu

We cater to your every need!

Tel: (609) 817-0123

Contact us for your next event.

www.mastoriscatering.com

144 Route 130

Bordentown, NJ 08505

Mastoris Breakfast Selections

Minimum 25 guests

Hot Breakfast Package

Scrambled Eggs

Choose One: Traditional Home Fries or Continental Redskins

Choose One: French toast or Pancakes

Choice of Two Breakfast Meats:

Bacon, Sausage, Turkey Sausage, Pork Roll,

Ham or Canadian bacon

Our Famous Cinnamon & Cheese Breads

\$11.00 per person

Hot Breakfast Package Upgrades

Choose additional breakfast meat - \$1.50pp per choice

Coffee Service - \$2.00pp

Assorted Juices - \$2.00pp

Fresh Fruit Salad - \$2.00pp

Bagels with Cream Cheese and Jelly - \$1.50pp

Danish and Muffins - \$1.50pp

Greek Yogurt w/Granola, Strawberries, Blueberries and Raisins - \$3.50pp

Oatmeal w/Brown Sugar and Raisins - \$2.00pp

Grits w/Shredded Cheddar Cheese - \$2.00pp

Creamed Chip Beef w/ Homemade Tea-Biscuits - \$2.00pp

Potato Pancakes w/ Sour Cream and Applesauce - \$2.00pp

Breakfast Station Upgrades

Available with Hot Breakfast Package Only- (requires staff and minimum of 50 guests)

Omelette Station – made to order with your choice of vegetables, meats and cheeses (\$7.00pp)

Crepe Station – made to order with blueberries, cherries, strawberries, and bananas (\$5.00pp)

Blintze Station – with assorted fruit toppings (\$4.00pp)

Pancake Station – made to order with choice of plain, choco-chip, blueberry, strawberry-banana (\$5.00pp)

Belgian Waffle Station – made to order with assorted toppings (\$5.00pp)

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Breakfast Selections

Minimum 25 guests

Continental Breakfast – Create Your Own

Fresh Fruit Salad

Choose any Three (3) of the Following: \$7.95 per person

Assorted Danish – Assorted Mini-Muffins – Bagels w/Cream Cheese and Jelly

Crumb Cake – Apple Cake – Cinnamon Buns – Scones – Tea biscuits

Continental Breakfast Up Grades:

Coffee Service - \$2.00pp

Assorted Juices - \$2.00pp

Greek Yogurt w/Granola, Strawberries, Blueberries and Raisins - \$3.50pp

Mastoris Brunch Package

Scrambled Eggs

Choose One: Traditional Home Fries or Continental Redskins

Choose One: French toast or Pancakes

Choose Your Breakfast Meat (1): Bacon, Sausage, Turkey Sausage, Pork Roll, Ham, Canadian Bacon

With Your Choice of (1) Chicken and (1) Pasta Dish

Assorted Bagels with Cream Cheese and Jellies – Special Cake or Cookies

Assorted Juices, Water and Coffee Service

Our Famous Cinnamon & Cheese Breads

\$21.95 per person

Add: Mimosas Station – \$5.00pp

Add: Bloody Mary Station – \$5.00pp

Mastoris Breakfast Platters

Minimum Order 20 guests

Bagel Platter – Freshly Sliced Bagels with Cream Cheese and Jelly – \$1.50 pp

Nova Lox – Smoked Salmon Accompanied with Fresh Sliced Onions, Olives, Capers,

Tomato with Sliced Bagels – \$7.95 pp

Hot Breakfast Sandwich – Egg, Cheese and your choice of Bacon, Sausage or Pork Roll.....Served on

Fresh Croissant or Hard Roll – \$6.95 pp

*Wrap Breakfast Platter – Variety of Western, Ham & Cheese, Vegetable and Cheese.....served
omelette-style in a fresh wrap – \$6.95 pp*

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Cold Lunch

Minimum 25 guests – valid everyday until 3pm

Ambassador Package

Assorted Sandwiches, Clubs and Wraps to Include:

Turkey, Virginia Ham, Roast Beef, Tuna Salad, Chicken Salad, Grilled Chicken and Vegetarian

Choice of Two Salads:

*Potato Salad, Cole Slaw, Pasta Salad, Mastoris Salad, Caesar Salad, German Potato Salad,
Macaroni Salad, Fresh Vegetable Salad, String Bean Salad,
Tomato & Cucumber Salad or Tortellini Pasta Salad*

Cookies and Brownies

\$12.95 per person

Imperial Package

Choose 4 meats and 2 cheeses from the following:

***Meats** – Virginia Ham, Turkey, Roast Beef, Smoked Turkey, Salami, Chicken Breast, Tuna
Salad, Chicken Salad or Pastrami*

***Cheeses** – American, Swiss, Cheddar, Provolone, Pepper Jack or Gouda*

Assorted Rolls and Condiments

Choice of Two Salads:

*Potato Salad, Cole Slaw, Pasta Salad, Mastoris Salad, Caesar Salad, German Potato Salad,
Macaroni Salad, Fresh Vegetable Salad, String Bean Salad,
Tomato & Cucumber Salad or Tortellini Pasta Salad*

Cookies and Brownies

\$12.95 per person

Boxed Lunches

Choice of Turkey, Virginia Ham or Roast Beef on a Kaiser Roll

With Apple, Potato Chips, Cup of Cole Slaw and Cookie

\$10.00 per person

Cold Lunch Up Grades:

Soda & Bottled Water – \$2.00pp

Coffee Service – \$2.00pp

Add Homemade Soup – \$3.00pp

Extra Meat Choice – \$2.00 per choice

Extra Salad Choice – \$1.50 per choice

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Hot Lunch

Minimum 25 guests – valid Monday-Friday until 3pm

Diplomat Luncheon Package

Choose Caesar or Mastoris Salad

(Any other salad choice, add \$1.00pp)

Choose 2 of the following:

String Beans, Steamed Broccoli, Mixed Vegetables, Grilled Vegetables, Red Skin Potato, Mashed Potato, Rice Pilaf, or Potatoes Au Gratin

Choose a Pasta: Marinara, Vodka, Primavera or Mastoris House Pasta

Choose Two Entrees:

Chicken Marsala, Chicken Francaise, Homemade Meatballs, Sausage & Peppers, Eggplant Parmigiana
Roast Beef in Au Jus, Sliced Turkey, Sliced Ham in Pineapple Sauce

All Condiments and Rolls included

Our famous Cinnamon & Cheese Breads

Cookies for Dessert

\$16.95 per person

(Additional Entree Choice available for \$2.00 per choice)

Fajita and Taco Feast

Grilled Chicken and Seasoned Ground Beef, Sautéed Peppers and Onions, Salsa, Sour Cream, Shredded Cheddar Cheese, Lettuce, Tomato, Sliced Jalapenos, Hard Tacos and Soft Tortillas served with Mastoris House Salad – ***\$13.95 pp***

Cheese Steak Party

Your choice of beef or chicken steaks, sautéed onions and peppers with fresh torpedo rolls, cheese, shredded lettuce and chopped tomato served with French Fries & Mastoris House Salad –

\$12.95 pp

Healthy Start Lunch

Make your own salad bar including: Romaine lettuce, Fresh Spinach, Tomato, Onion, Cucumbers, Shaved Carrots, Olives, Peppers, Cheese, Diced Egg, Croutons, Julienne Ham, Chicken and Turkey Breast, fresh rolls and served with three assorted dressings.

Also Two Varieties of Soup – ***\$13.95 pp***

Mastoris Hot Lunch Upgrades

Soda & Bottled Water – \$2.00pp

Coffee Service – \$2.00pp

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Picnic Package

Minimum 25 guests

All American Picnic

Start by Choosing Four (4) of the following:

Hamburgers – Hot Dogs – BBQ Chicken – Pulled Pork

BBQ Ribs – Sausage & Peppers – Meatballs – Sliced BBQ Beef – Grilled Chicken Breast

Choose One (2) Sides:

Corn on the Cob – Home-style Chili – Baked Beans – Mac & Cheese

Nacho Chips w/Salsa – Cole Slaw – Corn Bread

Choose Two (2) Salads:

Potato Salad, Cole Slaw, Pasta Salad, Mastoris Salad, Caesar Salad, German Potato Salad,

Macaroni Salad, Fresh Vegetable Salad, String Bean Salad,

Tomato & Cucumber Salad or Tortellini Pasta Salad

Also included in package is sliced American Cheese, lettuce, tomato, onion, pickles, ketchup, mustard, mayonnaise
and all breads and rolls if applicable

Our famous Cinnamon and Cheese Breads

Watermelon and Cookies

\$21.95 per person

Picnic Upgrades

Extra Main Item Choice – \$3.00 pp

Extra Side or Salad Choice – \$2.00 pp

Soda & Bottled Water – \$2.00pp

Coffee Service – \$2.00pp

Steamed Clams – \$5.00 pp

Sautéed Mussels (red or white) – \$4.00 pp

Beer – \$6.00 pp

Shrimp Kebob Skewers – \$5.00 pp

Individual Sirloin Steaks – \$10.00 pp

Whole Pig – Market Price

Enhanced Desserts – Ask for price

Griller/Server – \$150 for 4 hours

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Dinner Packages

Minimum 40 guests

All-Occasion Buffet

Fresh Vegetable Crudite and Cheese Platters

Carving Station (Choice of Two):

Top Sirloin of Beef, Baked Virginia Ham, Loin of Pork or Turkey Breast

Choice of Sautéed Chicken Breast

Pasta Choice (choose 2)

Potato Choice

Fresh Vegetable Choice (choose 2)

Choice of Salad

Assorted Breads and Rolls, including Our Famous Cinnamon and Cheese Breads

Viennese Pastry Table

All Condiments, Soda, Water and Coffee Service

Adults – \$35.95 pp Children (5-12) \$17.95pp

Stand – Up Gourmet Buffet

Fresh Vegetable Crudite and Cheese Platters

Hot Hors D'oeuvres (Choice of 7, ask for choices)

Carving Station (Choice of Two):

Top Sirloin of Beef, Baked Virginia Ham, Loin of Pork or Turkey Breast

Choice of Sautéed Chicken Breast

Pasta Choice (choose 2)

Choice of Salad (choose 2)

Assorted Breads and Rolls, including Our Famous Cinnamon and Cheese Breads

Viennese Pastry Table

All Condiments, Soda, Water and Coffee Service

Adults – \$39.95 pp Children (5-12) – \$17.95pp

Block Buster Buffet

Fresh Vegetable Crudite and Cheese Platters

Carving Station (Choice of 1):

Top Sirloin of Beef, Baked Virginia Ham, Loin of Pork or Turkey Breast

Choice of Sautéed Chicken Breast

Pasta Choice

Potato Choice

Fresh Vegetable Choice

Choice of Salad

Assorted Breads and Rolls, including Our Famous Cinnamon and Cheese Breads

Viennese Pastry Table

All Condiments, Soda, Water and Coffee Service

Adults – \$27.95 pp Children (5-12) – \$14.95pp

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Dinner Packages

Minimum 40 guests

Classic Sit-Down Package

Fresh Vegetable Crudite and Cheese Platters

Choice of Salad

Fresh Vegetable Choice

Potato Choice

Main Course Choices (choose 3)

Choice of Sautéed Chicken Breast – Roasted Breast of Turkey – Sliced Top Sirloin of Beef
Stuffed Tilapia Florentine – Stuffed Chicken Breast – Broiled Salmon – Balsamic Eggplant Tower

Vegetarian Primavera Pasta – Stuffed Flounder w/ Crabmeat

Assorted Breads and Rolls, Including Our Famous Cinnamon and Cheese Breads

Viennese Pastry Table

All Condiments, Soda, Water and Coffee Service

Adults – **\$35.95** Children (5-12) **\$18.95pp**

Sit-Down Upgrades

Fresh Fruit Plate (course) – \$2.00 pp

Soup Du Jour (course) – \$2.00 pp

Intermezzo – \$2.00 pp

Pasta (course, by choice) – \$3.00 pp

Premium Entree choice – Prime Rib (+\$10pp), Filet Mignon (+\$12pp), Lobster Tail (+\$12pp),

Baby Lamb Chops (+\$12pp), Seared Tuna (+\$9pp)

Hors D'oeuvres (Choose 7, ask for choices) – \$9.00 pp

Very Sweet Sixteen Package

Punch, Soft Drinks and Water

Assorted Mini Pizza – Plain, Pepperoni, Sausage

Build Your Own Taco Station

Your Choice of Three (3):

Chicken Fingers and Fries – Buffalo wings – BBQ Ribs – Pencil Points & Meatballs

Hamburgers & Hot Dogs – Pulled Pork Sliders – Grilled Chicken Breast

Mastoris House Salad

Ice Cream Sundae Bar or Chocolate Fountain

Special Cake

\$27.95 per person

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Mastoris Themed Packages

Minimum 40 guests

Twilight Hors D'oeuvres

Fresh Vegetable Crudite, Cheese and Fruit Platters

Hors D'oeuvres (choose 5)

Cocktail Franks – Mini-Spring Rolls – Sausage Stuffed Mushrooms – Mini-Quiche
Mozzarella Sticks – Spanokopita – Pizza Bagels – Chicken Shish Kebobs – Stuffed Cherry Peppers
Buffalo wings – Ham & Asparagus Rolls – Chicken Teriyaki Skewers – Chicken Sesame on Skewer
Thai Chicken on Skewer – Crab Rangoon – Spinach Artichoke Tarts – Chicken Cordon Bleu Profiteroles
Mini-Monte Cristos – Toasted Ravioli – Mini Meatballs – Chicken Quesadillas
Raspberry Walnut Brie – Mini Potato Pancakes – Melon Wrapped in Prosciutto – Mini Calzone
Smoked Salmon on Black Bread – Mini-Mozzarella & Tomato Skewers
Baby Shrimp & Dill Canapé – Cold Roast Beef & Horseradish Canapé

Upgraded Butlered Hors D'oeuvres (choose 2)

Clams Casino – Fried Shrimp – Crab Stuffed Mushrooms
Beef Wellington Puffs – Scallops wrapped in Bacon – Coconut Shrimp
Pepper-Seared Tuna – Shrimp Scampi Tarts – Mini Crab Cakes

\$21.95 per person

Twilight Hors D'oeuvres Upgrades

Carving Station: Choose (2) Two from the Following:

Top Sirloin of Beef, Virginia Ham, Breast of Turkey, Loin of Pork
Served with Assorted Rolls and Condiments – Add \$6.00 per person

Shrimp Cocktail – \$10 pp

Soda & Bottled Water – \$2.00pp

Coffee Service – \$2.00pp

N.Y.C. International Block Party

CHINATOWN – Stir-Fried Chicken w/ Fresh Vegetables

Sweet & Sour Pork Loin, Chinese Fried Rice and Asian Shrimp Salad

DOWN AT THE WHARF – Mini Crab Cakes, Mussels Marinara,
Garlic Bread and Cole Slaw

NEW YORK DELI – Carving Station with Roast Beef, Turkey, Ham and Pastrami
With Rolls and Condiments

MARKET ITALIANO – Antipasto Display with Prosciutto, Salami, Pepperoni,
Cappicola, Assorted Cheeses and Roasted Vegetables

DOWN AT THE PUB – Cheese Steak sandwiches, Peppers & Onions, French Fries

BACK AT THE PASTRY SHOP – Mini Pastries, Cookies and Assorted Cakes

Coffee – Regular and Decaf, Hot Tea

\$39.95 per person

Prices Do Not Include Sales Tax

All Packages and Pricing Subject to 20% Service Charge

Delivery Available – Rates Vary

Chicken

- Marsala – flour dipped, sautéed with mushrooms, garlic and Marsala wine
- Francaise – flour dipped with fresh lemon, spices and parsley
- Cacciatore – peppers, onions, marinara sauce and fresh spices. Red or White sauce, boneless breast or on the bone
- Balsamico – julienned carrots, celery, yellow & green squash, olive oil, fresh spices and balsamic vinegar
- Provencale – diced tomato, onion, garlic, roasted pepper, olives, capers in a pesto basil sauce
- Italienne – scallions, capers, fresh basil, cherry tomatoes, white wine
- Santorini – plums, lemon zest and Madeira Wine
- Kontoyanni – marinated Portobello mushrooms, tarragon and shallots
- Piccata – capers, fresh lemon, white wine, herbs and spices
- Piccante – garlic, fresh lemon, mushrooms, herbs and spices
- Sesame – dijon mustard and heavy creamy sauce topped with sesame seeds
- Parmigiana – lightly breaded and fried with mozzarella, Romano and marinara sauce

Pasta

- Penne Marinara – our in homemade marinara sauce with fresh basil and grated Romano cheese
- Vodka Rigatoni – marinara, heavy cream, peas, prosciutto
- Rigatoni Carbonara – pancetta, onions and peas with heavy cream sauce
- Fusilli Primavera – fresh sautéed vegetables, heavy cream and Romano cheese
- Spinach Ravioli – sautéed with our homemade blush sauce
- Tortellini Pesto – tri-colored cheese tortellini in a fresh pesto sauce
- Mastoris House Pasta – farfalle with olive oil, garlic, fresh basil, sun-dried tomato, olives, capers, and grated Romano
- Athenian – artichoke hearts, basil, heavy cream, sun-dried tomato, olives, oregano and feta cheese
- Arrabiatta – black olives, zucchini, fresh tomato, basil, red peppers and ricotta cheese
- Alfredo – heavy cream, egg yolks, fresh grated Romano cheese
- Milano – sliced mushroom, garlic, marinara sauce, sour cream, herbs and spices
- Stuffed Shells – stuffed with ricotta cheese and covered in our homemade marinara sauce

Vegetables

- Fresh Mixed Vegetables – broccoli, cauliflower, carrots and zucchini
- Baked Italian Eggplant – sliced and lightly seasoned in marinara sauce with grated cheese
- Glazed Carrots – sliced and baked with honey, brown sugar and Vermont maple syrup
- String Beans – pick your style: Garlic Oil, Almondine, Italian (marinara sauce) or Steamed
- Buttered Peas & Carrots – peas and diced carrots steamed in light butter sauce
- Baked Acorn Squash – sliced and baked with brown sugar and apples
- Cauliflower Au Gratin – steamed cauliflower in our homemade cream sauce
- Baked Jerk Tomatoes – sliced and grilled with Caribbean jerk seasoning
- Corn Pudding – home-style recipe
- Steamed Broccoli – florets steamed and served with garlic butter
- Grilled Vegetables – medley of seasoned vegetables roasted in oven with fresh garlic and oil
- Zucchini Parmigiana – lightly floured sliced zucchini baked with cheese

Potatoes & Rice

- Roasted Red Skins – sliced and roasted with olive oil and spices
- Austrian Wedges – sliced Idaho potatoes in cream sauce with tarragon
- Mashed Potatoes – our original house recipe
- Athenian Potatoes – sliced white potato with olive oil, oregano and garlic
- Potatoes Au Gratin – sliced and baked in our homemade cream sauce
- Garlic Mashed Potatoes – creamy mashed potatoes with hint of garlic & fresh parsley
- Rice Pilaf – our traditional house recipe
- Vegetable Rice Pilaf – rice pilaf with diced vegetables
- Boca Raton Yams – baked and sliced sweet potatoes topped with apples, cherries and marshmallows