

Mastor's

A La Carte Menu

We cater to your every need!

Tel: (609) 817-0123 Fax (609) 817-0124

www.mastoriscatering.com

144 Route 130

Bordentown, NJ 08505

A La Carte Selections

Delicious Hors D'Oeuvres

Sold in quantity of 50 or 100

- Mini Spring Rolls *\$49/\$98*
- Littleneck Clams Casino *\$60/\$120*
- Sausage Stuffed Mushroom *\$60/\$120*
- Mini Quiche *\$55/\$110*
- Crab Balls *\$100/\$200*
- Spanokopita *\$49/\$98*
- Mozzarella Sticks *\$60/\$120*
- Pigs in a Blanket *\$49/\$98*
- Pizza Bagels *\$49/\$98*
- Shrimp Kebobs *\$125/\$250*
- Scallops Wrapped in Bacon *\$100/\$200*
- Crab Stuffed Mushrooms *\$100/\$200*
- Coconut Shrimp *\$100/\$200*
- Stuffed Cherry Peppers *\$100/\$200*
- Melon w/Prosciutto *\$100/\$200*
- Toasted Ravioli *\$45/\$90*
- Buffalo Wings *\$50/\$100*
- Fried Shrimp *\$100/\$200*
- Chicken Teryaki Skewer *\$60/\$120*
- Chicken Sesame Skewer *\$60/\$120*
- Baby Shrimp & Dill Canape *\$80/\$160*
- Roast Beef and Horseradish Canape *\$80/\$160*
- Smoked Salmon on Black Bread *\$80/\$160*
- Thai Chicken on Skewer *\$60/\$120*
- Breaded Artichoke and Goat Cheese *\$65/\$130*
- Chicken Cordon Bleu Profiteroles *\$80/160*
- Crab Rangoon *\$65/\$130*
- Spinach Artichoke Tarts *\$60/\$120*
- Beef Wellington Puffs *\$120/\$240*
- Apple Walnut Brie *\$75/\$150*
- Raspberry Walnut Brie *\$75/\$150*
- Gourmet Monte Cristo *\$60/\$120*

If you do not see what you are looking, just ask, we can help.

A La Carte Selections

Classic Salads

Half Bowl - \$24.50 (feeds 12 -16) Full Bowl - \$49.00 (feeds 25-30)

Mastoris

mixed greens, grape tomato, shaved carrots, cucumber with house dressing

Caesar

crisp romaine lettuce, peccorino romano cheese & creamy homemade dressing

Italian Romaine

romaine lettuce, red onions, chopped prosciutto & mixed melon with red wine vinaigrette

Zurich Bleu Cheese

mixed greens, chopped peppers, bleu cheese & red onions

Spinach

fresh baby spinach, mushrooms, red onion & hard boiled egg

Potato Salad *fresh traditional homemade potato salad*

Pasta Salad *our own fresh with vegetables*

Cole Slaw – *our traditional recipe*

Premier Salads

Half Bowl - \$32.50 (feeds 12 -16) Full Bowl - \$65.00 (feeds 25-30)

Greek salad

romaine lettuce, tomato, red onion, cucumber, fresh dill, feta cheese

Greek Pasta Salad

our homemade pasta salad with feta cheese, kalamata olives, dill and oregano

Bistro

baby field greens, red onions, tomato, cucumber, grilled asparagus, gorgonzola

cheese with balsamic vinaigrette

Southwest

mixed greens, roasted corn, peppers, tomato, black beans, red onions & avocado served

with southwest ranch dressing

Caprese

Vine ripened tomatoes, fresh buffalo mozzarella, sliced onion, basil, mixed green and balsamic

vinaigrette

Cobb

mixed greens, bacon, hard boiled egg, tomato, avocado and olives with your choice of dressing

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A La Carte Selections

Bountiful Buffet

Antipasto Tray 16" \$89.50

Fresh Fruit Salad Bowl \$70.00

Assorted Cheese Tray 16" \$89.50

Fresh Vegetable Crudite 16" \$59.50

Fresh Fruit Tray Display 16" \$89.50

Tea Sandwiches

Turkey & Proscuitto \$24.00 dz

Beef & Roquefort \$24.00 dz

Tuna or Shrimp Salad \$24.00 dz

Vegetarian – Tomato, Portobello & Cucumber \$20.00 dz

Egg Salad \$20 dz

Tasty Pastries

Assorted Mini-Pastries – bakers choice with variety of 7 different bite-sized delights \$75

Assorted Cookie Tray – (5lb tray) \$62.50

Assorted Cakes and other items – visit our bakery for varieties and selections

Vegetables

Half pan – (feeds 12-16) Full Pan – (feeds 25-30)

Fresh Mixed Vegetables – broccoli, cauliflower, carrots and zucchini \$25/\$50

Baked Italian Eggplant – sliced and lightly seasoned in marinara sauce with grated cheese \$25/\$50

Glazed Carrots – sliced and baked with honey, brown sugar and Vermont maple syrup \$25/\$50

String Beans – pick your style: Garlic Oil, Almondine, Italian (marinara sauce) or Steamed \$22/\$45

Buttered Peas & Carrots – peas and diced carrots steamed in light butter sauce \$22/\$45

Baked Acorn Squash – sliced and baked with brown sugar and apples \$22/\$45

Cauliflower Au Gratin – steamed cauliflower in our homemade cream sauce \$30/\$60

Baked Jerk Tomatoes – sliced and grilled with Caribbean jerk seasoning \$25/\$50

Corn Pudding – home-style recipe \$30/\$60

Steamed Broccoli – florets steamed and served with garlic butter \$25/\$50

Grilled Vegetables – medley of seasoned vegetables roasted in oven with fresh garlic and oil \$30/\$60

Zucchini Parmigiana – lightly floured sliced zucchini baked with cheese \$30/\$60

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A La Carte Selections

Potatoes & Rice

Half Pan – \$26.00 (feeds 12-16) Full Pan – \$52.00 (feeds 25-30)

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

Chicken A La Carte

Half Pan – \$55.00 (feeds 12-16) Full Pan \$100 (feeds 25-30)

Marsala – flour dipped, sauteed 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

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A La Carte Selections

Pasta

Half Pan – (feeds 12-16) Full Pan – (feeds 25-30)

Penne Marinara – our in homemade marinara sauce with fresh basil and grated Romano cheese \$25/\$50

Vodka Rigatoni – marinara, heavy cream, peas, prosciutto \$32/\$65

Rigatoni Carbonara – pancetta, onions and peas with heavy cream sauce \$32/\$65

Fusilli Primavera – fresh sauteed vegetables, heavy cream and Romano cheese \$32/\$65

Spinach Ravioli – sauteed with our homemade blush sauce \$32/\$65

Tortellini Pesto – tri-colored cheese tortellini in a fresh pesto sauce \$32/\$65

Mastoris House Pasta – farfalle with olive oil, garlic, fresh basil, sun-dried tomato, olives, capers, and grated Romano \$32/\$65

Athenian – artichoke hearts, basil, heavy cream, sun-dried tomato, olives, oregano and feta cheese \$32/\$65

Arrabiatta – black olives, zucchini, fresh tomato, basil, red peppers and ricotta cheese \$32/\$65

Alfredo – heavy cream, egg yolks, fresh grated Romano cheese \$32/\$65

Milano – sliced mushroom, garlic, marinara sauce, sour cream, herbs and spices \$32/\$65

Stuffed Shells – stuffed with ricotta cheese and covered in our homemade marinara sauce \$32/\$65

Specialty Items by the Pan

Lasagna – three-cheese with house marinara \$90

Vegetable Lasagna – with diced vegetable and house marinara \$90

Meat Lasagna – with ground beef and house marinara \$90

Baked Moussaka – layered eggplant, potato, ground beef with bechamel sauce \$90

Pastichio – tubular pasta with ground beef and bechamel sauce \$90

*Eggplant Parmigiana – house baked eggplant layered with
cheese and marinara \$80*

Homemade Meatballs – baked in marinara sauce with fresh grated Romano cheese \$90

Sausage and Peppers – baked sausage with sauteed peppers and onions \$90

Fried Chicken – legs, wings, thighs and breasts in our traditional batter \$80

BBQ Chicken – oven-roasted in our homemade barbecue sauce \$85

BBQ Ribs – slow-cooked to perfection in our homemade barbecue sauce \$110

*Beef Pepper Steak – marinated beef smothered in brown sauce with peppers and
onions \$125*

Boneless Chicken Fingers – lightly breaded & fried \$85

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