

# Mastor's

## *A La Carte Menu*

*We cater to your every need!*

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

*[www.mastoriscatering.com](http://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*

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# *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 proscuitto & 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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