

Mastor's

Off-Premise

WEDDING MENU

We cater to your every need!

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

www.mastoriscatering.com

144 Route 130

Bordentown, NJ 08505

Dear Bride and Groom,

Congratulations on your engagement!

Thank you for your interest in having your wedding with us at Mastoris Catering. We can have the perfect relationship to ensure that this special day and the memories will last forever. We are very honored to say that we have catered thousands of weddings at many different venues. We can attribute our success to many things but most importantly, it would be all of the beautiful couples that have entrusted us.

Your guests will indulge on mouth watering hors d'oeuvres, delicious entrees, exquisite desserts and hand-crafted cocktails. They will leave thinking and knowing that was best wedding they have ever attended.

We have many different locations for receptions from wineries to banquet facilities and everything in between. All of our packages can be built around your dream wedding wishes. We can also assist in obtaining floral, DJ, photography services and other vendors that might meet your needs. From experience, we know the best in the business and can pass this along to you.

Please feel free to contact me anytime with any questions, concerns or if you would like to schedule an appointment. I can be reached directly at (609) 817-0123.

I look forward to working with you!

Sincerely,

Eric Harpell

Director of Catering

The Cocktail Hour

Included in every wedding package:

Stationed Hors D'oeuvres (choose 3)

*Fresh Vegetable Crudite
International Cheese Display
Fresh Fruit Display
American-Style Antipasto Display
Spinach & Artichoke Bowl – Bread w/Tortilla Chips
Roasted Vegetable Display
Brushetta Platter
Hummus & Pita Display*

Butlered Hors D'oeuvres (choose 5)

*Cocktail Franks – Mini Spring Rolls – Sausage Stuffed Mushrooms
Mini-Quiche – Mozzarella Sticks – Spanakopita – Pizza Bagels
Chicken Shish Kebobs – Stuffed Cherry Peppers – Buffalo Wings
Ham & Asparagus Rolls – Chicken Teryaki 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 Quesidillas – Raspberry Walnut Brie – Mini Potato Pancakes
Melon Wrapped in Prosciutto – Mini Calzone
Smoked Salmon on Black Bread – Mini-Mozzarella & Tomato Skewers
Baby Shrimp & Dill Canape – Cold Roast Beef & Horseradish Canape*

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*

Sit Down Package

Salad (Select One):

Caesar Salad: Romaine lettuce tossed in our homemade dressing with Pecorino Romano cheese and garlic herb croutons

Mixed Mesculine: Mixed greens with crumbled bleu cheese, strawberries, toasted walnuts and blended balsamic vinaigrette

Mastoris Salad: mixed greens, grape tomato, shaved carrots, cucumber slices and house dressing

Spring Mix Salad: assorted greens, tomato wedges, sliced onion, pepperoncini pepper, olives and red wine vinaigrette dressing

Greek Salad: romaine, tomato, onion, kalamata olives, feta cheese, Greek dressing

Fresh Vegetable (Select One):

* Mixed Vegetables * String Beans w/Garlic Oil * Steamed Broccoli w/garlic
Sauteed Baby Carrots * Grilled Zucchini * Steamed Asparagus *

Potato & Rice (Select One):

* Roasted Redskin Potato * Baked Idaho * Baby Red Bliss
* Vegetable Rice Pilaf * Potatoes Au Gratin

Entree Choice (Select 3):

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

Balsamico – julienne 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

Baked Stuffed Flounder – fresh flounder stuffed with our homemade crab stuffing

Broiled Salmon – line caught salmon broiled with extra virgin olive oil and lemon

Tilapia Florentine – stuffed with fresh spinach and feta stuffing and lemon sauce

Mini Crab Cakes – Maryland style lump crab cakes served with lemon and remoulade sauce

Balsamic Eggplant Tower – Roasted eggplant, vine-ripened tomato, fresh mozzarella cheese and basil stacked with balsamic glaze

Sliced Top Sirloin of Beef – Slow roasted roast beef, served medium rare with demi-glaze

Broiled Pork Chop – Center cut broiled pork chop drizzled with au jus

Stuffed Chicken Breast – with homemade apple stuffing

Filet Mignon (+\$12pp) seared medium rare with demi glaze and mushroom cap

Roasted Prime Rib of Beef (+\$10pp) slow roasted and topped with Au jus

Broiled Lobster Tail (+\$12pp) cold water 6 oz tail broiled with lemon and garlic butter

Broiled Surf n' Turf (+\$20pp) 6oz center cut filet mignon and 6 oz lobster tail

Dessert

Custom Wedding Cake of Your Choice

Viennese Pastry Table – assorted cookies, mini pastries, brownies, chocolate covered berries, and petit fours

Beverages

Assorted Soda and Full Coffee Service

\$59.95 per person

Children Packages available (ages 5-12) for \$18.95 pp
Ask for more details

Minimum of 75 guests

Price does not include service charge, sales tax and site fee (if applicable)

For more info, please contact us at (609) 817-0123

Buffet Package

Salad (Select One):

Caesar Salad: Romaine lettuce tossed in our homemade dressing with Pecorino Romano cheese and garlic herb croutons

Mixed Mesculine: Mixed greens with crumbled bleu cheese, strawberries, toasted walnuts and blended balsamic vinaigrette

Mastoris Salad: mixed greens, grape tomato, shaved carrots, cucumber slices and house dressing

Spring Mix Salad: assorted greens, tomato wedges, sliced onion, pepperoncini pepper, olives and red wine vinaigrette dressing

Greek Salad: romaine, tomato, onion, kalamata olives, feta cheese, Greek dressing

Fresh Vegetable (Select Two):

* Mixed or Grilled Vegetables * String Beans w/Garlic Oil * Steamed Broccoli
Sauteed Baby Carrots * Grilled Zucchini * Baked Italian Eggplant * Corn Pudding *
* Italian Style String Beans * Baked Acorn Squash * Cauliflower Au Gratin *

Potato & Rice (Select One):

* Roasted Redskin Potato * Mashed * Baby Red Bliss * Vegetable Rice Pilaf * Potatoes Au Gratin *

Chicken Choice (Select One):

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

Balsamico — julienne 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

Seafood Choice (Select One):

Broiled Salmon — line caught salmon broiled with extra virgin olive oil and lemon

Tilapia Florentine — stuffed with fresh spinach and feta stuffing and lemon sauce

Stuffed Shrimp — jumbo shrimp stuffed with our homemade crab stuffing

Baked Stuffed Flounder — fresh flounder stuffed with our homemade crab stuffing

Mini Crab Cakes — Maryland style lump crab cakes served with lemon and remoulade sauce

Carving Station (Select One):

Top Sirloin — served with au jus and fresh horseradish

Roasted Turkey — with cranberry and our turkey gravy

Baked Virginia Ham — with fresh pineapple sauce and assorted mustard

Loin of Pork — seasoned and baked with beef demi glaze

Dessert

Custom Wedding Cake of Your Choice

Viennese Pastry Table — assorted cookies, mini pastries, brownies, chocolate-covered berries and petit fours

Beverages

Assorted Soda and Full Coffee Service

\$59.95 pp

Children Packages available (ages 5-12) for \$18.95 pp
Ask for more details

Minimum of 75 guests

Price does not include service charge, sales tax and site fee (if applicable)

For more info, please contact us at (609) 817-0123

Cocktail Hour Upgrades:

Jumbo Shrimp Cocktail - chilled jumbo shrimp served with homemade cocktail sauce and lemon (\$10pp)

Pasta Station – pasta made to order by an chef

Included are **choices** from the following: (\$3.00 per choice)

Penne Marinara – our house made 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 sauteed vegetables, heavy cream and Romano cheese

Spinach Ravioli – sauteed with 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 cheese

Cheesesteak Station (+) - thinly sliced beef, sauteed peppers & onions, cheese and fresh Italian torpedo rolls with attendant, made to order (\$6.00pp)

Taco Station (+) - make your own hard/soft tacos with ground beef, chicken, diced tomato, shredded lettuce, sliced onion, jalapeno pepper, salsa, sour cream, and blended shredded cheese (\$5.00pp)

Soup Station (+) - served hot or chilled, of your liking. Choose two from the following:
Italian Wedding, Chicken Orzo, Manhattan Clam Chowder, Potato Leek, Tomato, Cream of Chicken, Mushroom Bisque, Cold Gazpacho, Cold Pumpkin/Squash (seasonal) and Cold Cucumber & Dill (\$3.00pp)

Mashed Potato Bar (+) - homemade mashed potato served with sour cream, butter, chives, sauteed onion and mushrooms, chopped bacon, baby broccoli florets, shredded cheddar, mushroom gravy, turkey gravy and brown gravy. Served in martini glass (\$6.00pp)

Tuscan Table (+) - prosciutto, soppressata, salami, cappicola, provolone, fresh mozzarella, parmigiano reggiano, assorted olives, asparagus, mushrooms, tomato, roasted and hot peppers, artichokes, homemade bruschetta and crusty Italian breads (\$7.00)

Minimum 75 guests

Price does not include service charge, sales tax and site fee (if applicable)

For more info, please contact us at (609) 817-0123

Wedding Package Upgrades

Full Open Bar – premium alcohol, three beer choices (2 domestic, 1 import) and our five standard wine selections **(\$25.00pp)**

Beer and Wine Only – three beer choices (2 domestic, 1 import) and our five standard wine selections **(\$10.00pp)**

Beer Only – three choices (2 domestic, 1 import) **(\$9.00pp)**

Champagne Toast or Sparkling Cider Toast **(\$2.00pp)**

Carving Station – Any choices can be added for additional fee
Chateaubriand **(\$12.00pp)** Roasted Prime Rib **(\$10.00pp)** London Broil **(\$5.00pp)**

Seafood Station: jumbo shrimp cocktail, crab claws, clams casino, blue point oysters, mussels marinara, poached salmon **(\$18pp)**

Ice Cream Sundae Bar – vanilla and chocolate ice cream with choices of chocolate, caramel and raspberry sauces, assorted sprinkles, crushed Oreo's, M&M's, whipped cream, assorted nuts, gummy bears, maraschino cherries, and crushed pineapple **(\$5.00pp)**

Funnel Cake – made to order funnel cakes with powdered sugar also optional to add fried Oreo for this upgrade only **(Ask for Price)**

Waffle Bar – homemade Belgian waffles to order. Toppings include: chocolate, caramel, and raspberry sauce, whipped cream, powdered sugar, Vermont maple syrup, chopped strawberries, bananas, and crushed walnuts **(\$6.00 pp)**

International Coffee Station – fresh brewed Colombian coffee served with whipped cream, Kahlua, Bailey's, Sambucca, Frangelico, Amaretto and Dark Cocoa **(\$7.00pp)**

Chocolate Fountain – warm dark chocolate with fresh strawberries, bananas, pineapple, pretzels, marshmallows and rice crispy treats **(\$5.00pp)**

Chair Covers – White, Ivory or Black. Sashes are also available if desired. **(Ask for Price)**

Minimum of 75 guests

Price does not include service charge, sales tax and site fee (if applicable)

For more info, please contact us at (609) 817-0123



*Your Party is Special To Us!
If there is something you do not see, just ask.*

*(609) 817-0123
www.mastoriscatering.com*