



Please enjoy this printed version of our menus. Additional features such as photos and allergy alert information can be found on our web version menus at www.mastersons.com.

Menu Planning

Menu planning can be a difficult task whether you are planning for 2 or for 20,000 guests. Our chef and catering coordinators do this everyday so please allow us to customize the process for you. If one of the listed pre planned menus does not work for your event we suggest using our online quote system at www.mastersons.com or set an appointment with one of our catering coordinators to discuss your event.

The following pages in no way represent all of our selections. If you do not find what you are looking for here, please ask us for additional suggestions.

Budget Planning

We try to keep it simple by including as much of the basic items involved in virtually all events such as china, linens, flatware and glassware. With our catering services some of the primary budget points to pay special attention to are...

Menu and Bar Cost

Service Labor Cost

Commissions Charged by the Facility at which your event is Located

6% KY Sales Tax if Applicable

Typically only outdoor events have additional costs associated with tent, table and chair rental or added labor fees over and above what is shown on our menus due to the complexity of executing outdoor events.

Service Labor Fees

Because every event is unique and requires different levels of service, service labor fees will vary depending on the duration and size of event, type of service and the location of the event.

Following are some average service labor fees based on two hour and four hour event durations, per person.

<u>Service Style</u>	<u>2 Hour Event Duration</u>	<u>4 Hour Event Duration</u>
Breakfast, Lunch or Dinner Buffet	\$5.25	\$6.25
Hors D'oeuvres Reception	\$4.75	\$5.75
Plated Dinner	\$6.50	\$7.50
Bartenders (per 75 guests)	\$105.00	\$135.00
Site Chef Fees per Chef Required	\$80.00	N/A

Service Labor Fees include china, silver, glassware and table linens for your guest tables and catering displays. Setup time immediately prior to the event and cleanup immediately following service is also included in the above averages. Early setups may require additional labor fees. Events using disposable service ware and outings such as picnics often require less service staff or fewer hours to execute and thus labor fees are often less than the standard averages.

Minimums

For delivery only events, a minimum \$75.00 food and beverage order is required. For events requiring service staff to remain onsite with your event then a \$250.00 food and beverage order is required Sunday through Friday 2pm and \$450.00 on Friday Evenings and Saturdays.

Delivery Only

For orders where only delivery of the food product is involved and no service labor is required to remain with your event. Disposable service ware is included with all menu pricing for deliveries. **No linens, china, real flatware or non disposable equipment can be part of a delivery only event** however we will be happy to put you into contact with a rental company should you require such equipment but not require service staff onsite with your event.

An \$18.00 delivery fee applies to deliveries Monday through Friday 6am to 2pm. For deliveries after 2pm during the week and all day on Saturdays and Sundays a delivery fee of \$35.00 will be charged. Out of county deliveries may incur additional delivery fees.



Since 1938

Who We Are

Masterson's Catering is a family owned and operated full service catering and special events company. We also execute managed foodservice contracts and operate an ala carte restaurant. For over 70 years now clients have called on us to provide quality food and services for their special events. They call on us because of our ability to handle any type of event, at anytime, for any size group professionally, reasonably and promptly. Masterson's has been called upon to serve some of the largest full-service meals ever held in the State of Kentucky, but also delivers box lunches to offices and homes for as few as 10 people. So no matter the size, time or place, you can call on us to handle your event.

Our History

Our Grandfather, Nicholas Mastoras was born on the tiny Ionian island of Othoni, Greece, in 1896. Given the option of becoming a Greek Orthodox priest or having an arranged marriage at the age of 16 he and a cousin chose instead to run away from home. They sailed for the promise of freedom and prosperity to the United States like so many others did and continue to do. He settled in Decatur Alabama and made a living peddling fruits and vegetables at the L&N rail shops in Decatur. When the shops closed down he was advised to follow the line to Louisville and in 1938 he opened his first of five small restaurants and coffee shops. All failed shortly thereafter except for the location at Third and Avery Streets (now Cardinal Blvd) in Old Louisville near UL. That location was called The Hollywood Steakhouse and was a 25 seat drive in restaurant that was open 24 hours per day. In 1945 Nicholas Mastoras Americanized his name to Masterson. In 1950 he passed away. After his passing his 18 year old son Philip along with Nick's wife Robbie stepped in to continue the restaurant operations. The business thrived and was briefly called The Little Mansion and soon after expanded and renamed Masterson's Steak House. In the early 60's Philips three brothers, Greg, Alex and Thomas all joined in the business and facility additions continued to include event space and additional dining rooms. That location eventually grew from a 25 seat drive in to a 1500 seat restaurant and conference center, the largest of its kind in the region. Business thrived. In the early 70's and 80's many of the grandchildren of Nicholas began working in the business just as more focus was given to off premise catering and special events led by Philip's wife Mary Agnes and younger brother Greg. In the 1990's, four of Philip and Mary Agnes' eight children took over management and ownership of the business.

Today

Today we have grown into the largest and most accomplished off premise caterer in the region and have expanded our businesses to include Captain's Quarters Riverside Grille, CQ Princess Yacht Charters and The Olmsted each of which have been designated "Best of Louisville" in their respective categories. We also manage corporate dining rooms and provide nutritional managed care menus.

Relax / Enjoy / Experience

We endeavor to share our hundreds of years of combined foodservice experience with you. We invite you to enjoy the quality of our food and hospitality. We do this so that you can relax, and know that you and your guests needs are well tended to.

**Masterson's catering kitchens and business offices have moved to
1231 Lexington Road, Louisville KY 40204
502-636-2511**



Our Favorite Event Sites

Central Location

The Olmsted

This multiple Best of Louisville award winning site sits on the park-like grounds of the Masonic Homes in the Saint Matthews/Crescent Hill neighborhoods. This venue is the standard bearer for stand alone entertainment venues in Louisville.

Contact Brenda Bush at 899-7670

www.theolmsted.com

Whitehall House and Gardens

Historic Mansion and Gardens located on Lexington Road perfect for small indoor rehearsals and receptions with unmatched gardens for beautiful outdoor ceremonies and tented receptions for up to 300.

Contact Merrill Simmons at 897-2944

www.historichomes.org

The Clifton Center

Flexible event space with seating up to 300 and a 600 seat performance auditorium located in the heart of Crescent Hill.

Contact Vernia Penrod at 896-8480

www.cliftoncenter.org

Louisville Executive Aviation

An operating aircraft hangar available for 500 to 2000 person events located at Bowman Field.

Contact Lauren Collins at 292-4805

www.louisvilleexecutive.com

Crescent Hill Womens Club

Ballroom event space with stage to accommodate up to 200 guests.

Contact Julie Hargan at 897-2591

www.crescenthillwomansclub.com

Kaden Towers Civic Center

Event space for up to 150 guests with attached outdoor sunken garden and patio located downstairs at this local architectural wonder.

Contact Kristy Stinso at 456-1999

www.kadecompanies.com

Pinecrest Cottage and Gardens

6.5 Acre garden estate available for outdoor receptions located on Newberg Road.

Contact Nancy Morris at 454-3800

www.bbonline.com/ky/pinecrest

Downtown Area

Frazier International History Museum

The city's best rooftop venue, a 4th floor urban loft event space seating up to 450 and a 1st floor gallery space amongst the museum displays, this venue has it all including conference and classroom space. Located in the historic West Main Museum district.

Contact Julie Kruer or Sara Bachman at 753-5668

www.fraziermuseum.org

Muhammad Ali Center

A venue fit for the world's most popular man with a view unmatched downtown both of the skyline and the Ohio River. This flexible sixth floor event space can accommodate up to 500 for a seated dinner. The Ali Center also has additional event and classroom space and a world class auditorium.

Contact Elizabeth Vissing at 992-5326

www.alicenter.org



Downtown Area continued...

Captain's Quarters Princess

Louisville's only modern cruising yacht for special events. The sleek CQ Princess is located east of downtown at Captain's Quarters Riverside Grille however we can also board events at the Downtown Wharf. The vessel is a four season yacht and is fully climate controlled. The CQ Princess is rated for 149 passengers and crew and is owned and operated by the Masterson family.

Contact Mary Miller at 228-1651

www.cqroverside.com

The Belle of Louisville

This steamer is on the National Historic register and offers both public cruises and private charters. The vessel can accommodate up to 500 guests and can seat 300 indoors on climate controlled 2nd floor. Perfect for entertaining and receptions. This vessel is truly unique to Louisville.

Contact Betty Cissell at 574-4125

www.belleoflouisville.org

The Spirit of Jefferson

Sister to The Belle, this days gone by style riverboat can accommodate 150 passengers on its two climate controlled floors with additional outdoor seating and viewing areas.

Contact Betty Cissell at 574-4125

www.belleoflouisville.org

Mellwood Arts and Entertainment Center

Want to see a unique adaptive use for an old manufacturing facility? This is it. An artists enclave with shops and studios galore. Three special event spaces seating 200,500 and 700 respectively. Just east of downtown.

Contact Scooter Davidson at 895-3650

www.mellwoodartcenter.com

The Louisville Water Tower

Historic architectural gem just east of downtown and on the river featuring the oldest ornamental water tower in the world. Acres and acres of outdoor space available as well as a 3000+ sq ft interior event space. Also home to the Louisville Visual Arts Society, a leading local contemporary art association.

Contact Keith Waits at 896-2146

www.louisvillevisualart.org

The Louisville Science Center

Located in the West Main Museum District this museum offers up to date interactive displays, an IMAX Theater and a 4th floor event space overlooking the Ohio River that can accommodate up to 300 guests.

Additional classroom spaces available.

Contact Toni Upchurch at 561-6100 x 6111

www.louisvillescience.org

Jefferson County Medical Society Ballroom

Located in a historic property in the hospital district of downtown this is one facility many locals don't know about. A nice event space with seating up to 200.

Contact Angelique Bagshaw at 736-6366

Memorial Auditorium

One of the most beautiful lobby event spaces in the city. The lobby area could comfortably seat 200 guests but in all we have done cocktail events at this site for up to 500 guests. Also a full service performance auditorium that can seat 1500 guests.

Contact Dale Royer at 584-4911

www.louisvillememorialauditorium.com

The Gillespie

Old world style this venue features abundant architectural detail and is perfectly located for convention entertaining and for receptions and fundraisers. With use of the mezzanine level this site can accommodate up to 800 for receptions and 350 for a seated dinner.

Contact Emily Jarvis at 584-8080

www.thegillespie.com



Downtown Area continued...

Kentucky Center for African American Heritage

A new property to Louisville with truly unique event venue space. Great for receptions and entertaining this venue could hold receptions for 700 + and will seat roughly 400 guests depending on the educational displays at the time. We love it. Located in West Louisville this property will showcase the cultural, historical, political and artistic contributions African Americans have made to the region.

Contact Rita Phillips at 583-4100

www.kcaah.org

The Kentucky Center

A full service performance arts theater with many event and meeting spaces to chose from.

Contact Vickie Dorsey at 562-0177

www.kentuckycenter.org

The Brown Theater

A full service performance arts theater with lobby event space.

Contact Vickie Dorsey at 562-0177

www.kentuckycenter.org

East Louisville

Captain's Quarters Riverside Grille

A Louisville landmark since before the Civil War. Aside from an award winning restaurant this venue also has unique riverside event spaces that can accommodate groups of 10 to 100. Located just 7 miles east of downtown Louisville on the county's only Scenic Byway, River Road.

Contact Mary Miller at 228-1651

www.cqquarters.com

CQ Princess

Louisville's only modern cruising yacht for special events. The sleek CQ Princess is located east of downtown at Captain's Quarters Riverside Grille however we can also board events at the Downtown Wharf. The vessel is a four season yacht and is fully climate controlled. The CQ Princess is rated for 149 passengers and crew and is owned and operated by the Masterson family.

Contact Mary Miller at 228-1651

www.cqquarters.com

Gardens of Ray Eden

Quickly becoming one of our favorite outdoor event venues. Located on a beautiful property with a grand event pergola that can seat up to 250. Almost limitless additional grounds for larger tented events. Available

May through October only.

Contact Mark Cain at 241-9111

www.gardensofrayedden.com

Yew Dell Gardens and Arboretum

Yew Dell Gardens is the former home, garden, and arboretum of the late commercial nurseryman Theodore Klein. His unique collection of rare garden plants, display gardens, and unique architectural features is being developed into a major horticultural display, education, and research center. You will not find a more beautiful outdoor ceremony and reception venue in this area.

Contact Karla Drover at 241-4788

www.yewdellgardens.org

Locust Grove

Just 4 miles east of downtown this former home of General George Rogers Clark will make a beautiful location for your next outdoor ceremony and reception. The historic home makes for a dramatic Kentucky backdrop for the ceremony and the symmetrical gardens the perfect venue for tented receptions.

Contact Jennifer Jatsen at 897-9845

www.locustgrove.org



East Louisville continued

Sawyer Hayes Community Center

More than a community center, located at Tom Sawyer Park this incredible brand new building is perfect for receptions, business meetings and social gatherings. We encourage you to try this site for virtually any type of event.

Contact Robin Welch at 245-2296

<http://parks.ky.gov/findparks/recparks/ep/SawyerHayesCommunityCenter/>

Bellewood

Gorgeous 11,000 sq.ft. mansion circa 1859 in historic Anchorage. Abundant outdoor garden sites for receptions and social entertaining. New to the event circuit. Check it out.

Contact Kevin at 323-899-5099

Nunnlea House

Antebellum mansion located off Hurstbourne Lane. Nunnlea provides a beautiful setting for your special event. Built in the 1850s, the house and its outbuildings are listed on the National Register of Historic Places.

Contact Kathleen Owen at 267-8780

www.nunnlea.com

Gingerwoods

Located in Prospect, this former countryside church has been renovated to accommodate receptions for up to 200 guests with additional outdoor space available. A very well done facility in a beautiful countryside setting.

Contact Juanita Edmondson at 228-5168

www.mygingerwoods.com

Southwest Louisville

Riverside, The Farnsley Moreman Landing

A historic 300 acre site in Southwest Louisville on the Ohio River this property works nicely for wedding receptions, rehearsals and company picnics. Both indoor, covered outdoor and riverside tent sites available.

Soon to have a historic chapel moved to the site.

Contact Denise Stamp at 935-6809

www.riverside-landing.org

Other Locations

My Old Kentucky Home

Bardstown is our favorite nearby city and My Old Kentucky Home is our favorite venue for receptions in Bardstown. Indoor event space, outdoor covered event rotunda and open air plazas as well as abundant land for tented venues make this site ideal and flexible for a true Kentucky wedding and other social event.

Contact Chuck Clements or Julie Garrett at 502-348-3502

<http://parks.ky.gov/findparks/recparks/mo/>

Jim Beam Distillery

Contact Mary Grant at 502-543-9877

www.jimbeam.com/our-bourbon/visit-the-distillery

Makers Mark Distillery

Contact Sydina Bradshaw at 270-865-2099

www.makersmark.com

Southern Indiana

Kye's 1 and 2

New to our list in 2010

This well done industrial reclamation is conveniently located just across the river from downtown Louisville.

This facility boast 2 event spaces each seating up to 500 guests with attached courtyard.

Contact Kye Hoehn at 812-285-8500

www.kye-s.com

Did you know that Masterson's Catering has executed flawless events in surrounding cities including Indianapolis, Cincinnati, Lexington, Western and Eastern Kentucky and all points between?

We are fully equipped for travel.



Sample Hors D'oeuvre Menus

For a complete list of ala carte hors d'oeuvre selections, pictures and ala carte pricing please visit our website at www.mastersons.com . Our coordinators will be happy to plan a menu around your particular desires and event parameters.

Kentucky Summer Afternoon 16.45

Minted Melon Ball Martinis
Sliced Red and Green Apples with Juniper Club Fruit Dip
Strawberry Salsa with Powdered Cinnamon Sugar Tortilla Chips
Baked Brie en Croute, Pecan Bourbon Caramel Glaze
Petite Bell Peppers stuffed with Herb Goats Cheese
Polenta Disks with Pesto and Pine Nuts
Smoked Trout and Boursin with Salmon Roe on Endive Spoons
Country Ham on Mini Beaten Biscuits with Grain Mustard Aioli
Sliced Beef Shoulder Tenderloin on Butter Buns with Henry Baines and Horseradish

Popular Reception 14.30

Seasonal Fresh Fruits Display
Domestic Cheeses Display with Medley Crackers
Garden Vegetable Display with House Ranch Dip
Assorted Deli Cocktail Sandwiches with Appropriate Accompaniments
Southern Fried Chicken Tenders
Barbecued Meatballs
Green Chili Wontons, Guacamole

Brunch Reception 16.25

Skewered Fresh Fruits on Pineapple Trees, Orange Yogurt Dip
Mango Mint Jalapeño on Honey Crisps
Bloody Mary Shooter
Salmon Blini Pinwheel with Onion and Cream Cheese
Pulled Short rib Panini with Manchego Cheese
Miniature Chicken Cordon Bleu
Petite Quiche Lorraine
Spicy Country Sausage Balls

Dinner Reception 22.20

Vegetable and Goats Cheese Terrine
Caesar Salad and Ratatouille Parmesan Cups
Cherry Tomatoes & Mozzarella Platter with Olive Oil, Bread Cubes
Chef Carved New York Strip Loin with Green Peppercorn & Mushroom Marsala Sauces
Zucchini Wrapped Scampi Shrimp
Pastry Wrapped Asparagus, Bacon and Shitake Mushroom
Cheddar and Chive Stuffed Baby Red Potatoes



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Cocktail Reception 24.85

Butler Passed...

Mini "BLT" on White Toast, Caprese Lollipops, Potato Latkes with Mango and Red Onion

Cold Station

Seafood Canapés: Crab Salad w/Guacamole Corn Tortilla Cups, Seared Ahi Tuna on Wonton Planks with Wasabi Cream,
Chilled Jumbo Shrimp "Shot" with Ponzu Sauce
Spreads: Red Pepper Hummus with Pine Nuts, Spinach Dip with Bread Cubes
Displayed: Domestic Cheeses Display

Warm Station

Mini Beef Wellington, Petite Kentucky Hot Brown Wonton with Mornay Dip, Spinach and Feta Phyllo Pastry

Sweets Station

Sorbet Pops, Mini Cup Cakes, Mini Pies, Chocolate Ginger Tartlets

Action Stations Dinner Reception 43.75

Butler Passed...

Asian Steak Taco, Moet Champagne Shooter with Strawberry Salsa Cup, Potato Latke with Mango and Red Onion

Choice of Plated Salad

(see plated dinner menu pages)

Meat and Potatoes Station

Chef Carved New York Strip Loin and Mashed Potato Bar

Seafood Station

Displayed on iced carved tiers...

Jumbo Shrimp Cocktail, Oyster Shooters with Vodka Scented Gazpacho, Crab Claws, Tuna Carpaccio on Endive Spoons and Split Alaskan King Crab Legs served with Lemon and Cocktail Sauce

Pasta Station

Uniformed chefs prepare to order a selection of the following ingredients for your guest...

Pastas: Penne and Farfalle

Sauces: Rosemary Tomato, Alfredo and Pesto Sauces

Toppings: Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell Peppers, and Sun Dried Tomatoes, Mushrooms, Green Onions and Diced Roma Tomatoes

Accompaniments: Fresh Grated Parmesan and Assorted Gourmet Breads



Sample Hors D'oeuvre Menus

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Late Night Nosh Reception 16.00

Caesar Salad Cup
Black Bean and Corn Salsa, Tortilla Chips
Dressed Cheeseburger Sliders
Mini Beef Franks in Puff Pastry
Fried Onion Rings, Bistro Dip
Chive and Cheddar Mashed Potato Puffs
Ice Cream Lollibons

Light Reception 7.65

Domestic Cheeses with Cocktail Crackers
Sliced Fresh Fruits Display with Rum Dip
Raw Vegetable Display with Ranch Dip
Assorted Deli Style Cocktail Sandwiches
Kettle Chips

Stand Up Social Reception/ All Butler Passed 13.50

1st Hour Butler Passed

Green Chili Wontons
Salmon Mousse on Cucumber
Mango Mint Jalapeno on Honey Crisp with Coconut Crème Friâche
Petite Kentucky Hot Brown Crostinis
Seared Lamb on Potato Disk with Garlic Yogurt

2nd Hour Butler Passed


Stuffed Mini Bells with Herb Goats Cheese and Kalamata Olive
Raspberry Almond Brie Bouchee
Petite Bourbon Pie, Mint Cream
Petite Cheesecake


*We love theme menus. Do you have a regional or ethnic theme? A dramatic theme you are working with?
Let us develop those little extra touches to get your point across.*




Cold and Room Temp Hors D'oeuvre Selections

Our hors d'oeuvre selections below and on the following pages are listed ala carte, per piece. Proper hors d'oeuvre menu planning can be difficult. We suggest marking each item that sounds intriguing to you then providing us a copy (this can be done easily online at www.mastersons.com). From this information we can get a sense of your flavor profiles and coordinate a menu and proposal based on all of your event parameters.
















 Denotes appropriate for butler service or displayed

 Denotes "bite" size

Cocktail Fruits, Cheeses, Vegetables, Dips and Spreads

- Sliced Fresh Fruits Display 1.50
- Minted Melon Ball Martini 1.75
- Skewered Fresh Fruits on Pineapple Trees with Orange Yogurt Dip 1.65
- Watermelon Basket with Gran Marnier Marinated Fruit Salad 2.00
- Strawberry and Brie Pop rolled in Honey and Almonds 1.35 
- Strawberry "Salsa" with Powdered Flour Tortilla Crisps 1.75
- Papaya and Black Bean Salsa with Corn Tortilla Crisps 1.95
- Baked Brie Wheel en Croute, Bourbon Almond Carmel Glaze 1.95
- Cheddar Pecan Cranberry Torte 2.25
- Stilton Torte Walnut Crust, Pear Chutney 2.25
- Domestic Cheeses Display with Fresh Berry Garnish 1.50
- Imported and Domestic Cheese Board with Artisanal Breads, Figs & Apricots 3.75
- Red Pepper Hummus Spread with Pita Wedges, Celery, Carrot & Bell Pepper Sticks 1.75
- Cheese and Vegetable Antipasti Display 2.80
- Roasted Marinated Chilled Vegetable Display 1.95
- House Made Guacamole, House Fried Tortilla Chips 3.00
- Garden Vegetable Display with House Ranch 1.35
- Cucumber Yogurt "Tatziki" with Pita 1.35
- Smoked Fish Spread with Sesame Crackers 2.95
- Juniper Club Dip with Sliced Red and Green Apples 1.00
- Spinach Dip with Bread Cubes 1.60
- Cherry Tomato Mozzarella Platter, Olive Oil and Bread Cubes 1.95
- Sliced Roasted Vegetable and Goats Cheese Terrine 2.60

Seafood, Ceviche and Sushi

- Seared Ahi Tuna on Wonton Planks with Wasabi Cream 2.95 
- Smoked Trout on Endive with Boursin and Salmon Roe 2.25 
- Salmon Mousse on Cucumber Rounds 1.50  
- Crab Salad with Guacamole, Corn Tortilla Cup 1.75  
- Potato Latke with Smoked Salmon and Capers 2.75  
- Salmon, Onion and Cream Cheese Blini 2.75 
- Smoked Fish Spread with Sesame Crackers 2.95
- Tuna and Mango on Wonton Chips 2.25 
- Fish Taco Cornucopia 2.25 
- Tropical Fruit Salad Votive Cup with Shrimp, Cocktail Fork 2.15
- Seared Ahi Tuna on Pineapple with Wasabi Cream 2.75
- Tuna Tangerine Ceviche in Petite Flour Tortilla Cup 2.25  
- Traditional Crab Ceviche on Jicama Silver Dollar 2.75  
- Jalapeño Coconut Mahi Ceviche in Martini with Tortilla Planks 4.00
- Shrimp and Watermelon Ceviche Candle, Tortilla Plank 3.45
- Sushi: House Made Assorted Rolls 1.95 and Nigiri 3.50



Cold and Room Temp Hors D'oeuvre Selections (page 2)

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Meatless Canapés / Vegetable, Fruit or Cheese Base

- Stuffed Mini Bells with Herb Goats Cheese and Kalamata Olive 1.90
- Hazelnut Encrusted Goats Cheese on Dried Apricot 2.50
- Mint Melon Ball Lollipop 1.15
- Ratatouille Parmesan Cups 1.75
- Caprese Lollipop 1.40
- Benedictine Stuffed Cherry Tomatoes 1.20
- Mini Fried Tomato with Goats Cheese and Balsamic Reduction 1.95
- Caesar Salad Parmesan Cups 1.65
- Polenta Disk with Pesto and Pine Nuts .95

Meatless Canapés/ Bread or Pastry Base

- Mango Mint Jalapeno on Honey Crisp with Coconut Crème Friâche 1.40
- Strawberry "Salsa" on Powdered Flour Tortilla Crisps 1.10
- Stilton & Roasted Cranberry Tartlets 2.00
- Red Lentil Red Pepper Pate on Rye 1.50
- Tomato and Feta Crostini 1.00
- Tomato, Fresh Mozzarella and Basil on Grilled Ciabatta 1.60
- Raspberry Almond Brie Bouchee 2.00
- Asian Wild Mushroom Tartlet 2.00
- Goats Cheese & Sun Dried Tomato Pesto on Grilled Olive Bread Disk 1.25
- Petite "BLT" on White Toast 1.10
- Roasted Pepper and Parmesan Crostini .95
- Brioche Toast with Maytag Bleu and Caramelized Onions 1.25
- Pumpernickel with Gorgonzola and Grapes 1.25

Beef and Lamb

- Seared Lamb Potato Disk with Garlic Yogurt 2.10
- Seared Center Cut Tenderloin on Potato Disk with Horseradish Cream 2.50
- Smoked Shoulder Tenderloin Crostini with Red Wine Onions and Horseradish Cream 1.60



Cold and Room Temp Hors D'oeuvre Selections (page 3)

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Pork

Antipasti Meats platter with Prosciutto, Salami & Capicola, Fresh Mozzarella and Feta, Cantaloupe, Honey Dew and Figs, Breadsticks, Crackers and Italian Bread 3.95
 Bacon Cheese and Tomato Polenta Slices 1.25

Poultry

Grape and Mandarin Chicken Salad Tartlet 1.60
 Curry Chicken Salad Naan Crisp 1.50

Cocktail Sandwiches, Wraps and Pinwheels

Sliced Beef Shoulder Tenderloin on Butter Buns with Henry Baines and Horseradish 1.95
 Open Face Turkey Cranberry and Bleu Cheese Brioche 1.50
 Sushi Grade Seared Tuna Kaiser with Asian Slaw 3.95
 Mozzarella, Tomato and Basil Sandwich on Grilled Ciabatta 1.95
 Chicken Swiss and Sweet Mustard Aioli on Focaccia 2.25
 Day After Meatloaf on Cocktail White with Tomato Sauce 1.35
 Open Face Olive Bread with Garlic Herb Cheese and Cherry Tomatoes 1.75
 Smoked Turkey and Cranberry Chutney on Lemon Poppy Bread 2.00
 Kentucky Country Ham on Mini Beaten Biscuit with Grain Mustard Aioli 1.75

Deli Style Cocktail Rolls with Appropriate Condiments on the Side: Roast Beef, Smoked Ham, Turkey, Egg Salad, Tuna Salad, Chicken Salad 1.35

Pinwheels : Ham, Turkey, Chicken with Cilantro Aioli, Buffalo Chicken, Smoked Salmon and Heb Cheese 1.20

Tea Sandwiches : Cucumber Dill, Tomato Basil Aioli & Benedictine 1.20


Cocktail Sweets


Lemon, Pear and Orange Granitas 1.75
 Sorbet Lollipops 3.00, Bourbon Pie Tartlets 1.35, Mini Cupcakes 1.10, Lemon Squares 1.50,
 Chocolate Cream Puffs 1.10, White or Dark Chocolate Dipped Strawberries .75
 Cheesecake Votives 2.10, Cheesecake Cups 1.75, Petite Fors 1.20,
 Strawberry Shortcake Masons 1.50, Truffles .95,
 Chocolate Ginger Tarts 1.35








Warm Hors D'oeuvre Selections

Our hors d'oeuvre selections below and on the following pages are listed ala carte, per piece. Proper hors d'oeuvre menu planning can be difficult. We suggest marking each item that sounds intriguing to you then providing us a copy (this can be done easily online at (www.mastersons.com)). From this information we can get a sense of your flavor profiles and coordinate a menu and proposal based on all of your event parameters.











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 Denotes "bite" size













Warm Cocktail Sandwiches and Crostinis

- Curried Shrimp Po Boy with Caramelized Onions and Ginger Aioli 3.00
- Panini of Prosciutto, Manchego and Fig  2.00
- Black Forest Ham and Swiss Panini 2.00
- Italian Meatball Hoagies 2.00
- Grilled Focaccia with Brie and Apple 2.00
- Italian Sausage Baguette with Peppers and Onions 2.40
- Fried Chicken Parmesan Baguette 2.40
- Cheeseburgers Sliders 2.00
- Silver Dollar Dressed Cocktail Cheeseburgers 2.00  
- Fried Chicken Butter Bun with Pickles Chips 2.40
- Open Face Reuben on Rye 1.25 
- Open Face Kentucky Hot Brown Crostinis 1.25 










Warm Meatless Hors D'oeuvres

- Green Chili Wontons w Guacamole 1.25 
- Spinach and Feta Phyllo Triangles 1.50 
- Potato Latkes with Mango Red Onion Salsa 1.50 
- Vegetable Spring Rolls, Sweet Sour 1.75 
- Spinach and Provolone Stuffed Mushrooms 1.00
- Fried Mac and Cheese Pearl 1.25
- House Made Fried Mozzarella with Tomato 1.25 
- Sesame Wonton Asparagus Cigars, Teriyaki 1.75
- Jack Cheese, Mushroom and Spinach Flautas 1.95
- Chive Cheddar Mashed Potato Puffs 1.40  
- Asian Vegetables in Fried Tofu 1.50 
- Vegetable and Gruyere Frittatas 1.50  

Warm Seafood Hors D'oeuvres

- Crab Rangoon, Sweet Chili Garlic 1.75 
- Lobster Corn Dogs, Cajun Aioli 3.75 
- Coconut Shrimp 1.95 
- Silver Dollar Mushrooms, Lump Crab Stuffing 1.50
- Shrimp and Cheese Tortellini, Red Pepper Cream 1.95
- Crab and Artichoke Spread with Pita Wedges 1.95
- Shrimp and Pork Eggrolls, Sweet Chili Garlic 1.75 
- Bacon Wrapped Scallops 1.95  
- Garlic Scampi Style Zucchini Wrapped Shrimp 2.25
- Mini Crab Cakes, Remoulade 2.00  
- Mini Crab Cakes with Ginger and Wasabi 2.25  
- BBQ Shrimp and Grit Cake 2.75  

Other Warm Hors D'oeuvres

- Pork and Pineapple Peanut Satays 1.75
- Jerk Chicken Skewers, Mango Relish 1.50
- Baked Punjabi Chicken Kebobs with Mint Sauce 1.75
- Yakitori Sirloin Pick with Eggplant 1.75
- Bacon and Onion Stuffed Mushrooms 1.25
- Jerk Chicken Wings 1.10
- Southern Fried Chicken Peg Legs 1.10
- Chicken Quesadilla Cornucopia, Salsa 1.75 
- Grilled Lamb Chop Lollipops 3.95
- Italian Sausage Stuffed Mushrooms 1.25
- Ham and Gruyere Thumbprint 1.50  
- Beef Wellington Puff 2.00 
- Petite Chicken Cordon Bleu 1.45  
- Southern Fried Chicken Tenders, BBQ and Honey Dijon 1.25
- Pork and Potato Empanadas 1.75
- Dips: Beef Nacho, Pepperoni Pizza, Buffalo Chicken 2.50
- Spicy Country Sausage Balls .95
- Mini Chicago Style Pizza Quiche 1.95  
- Meatballs: Teriyaki, Sweet BBQ, Bourbon BBQ, Sweet Chili, Swedish, Chili Cranberry .75
- Dolmades (Stuffed Grape Leaves) 1.50
- Quiche Lorraine 1.50  
- Reuben Wontons w 1000 Island 1.25 
- Hot Brown Wonton with Mornay 1.25 



Cocktail Party Stations

Our hors d'oeuvre selections below and on the following pages are listed ala carte, per piece. Proper hors d'oeuvre menu planning can be difficult. We suggest marking each item that sounds intriguing to you then providing us a copy (this can be done easily online at www.mastersons.com). From this information we can get a sense of your flavor profiles and coordinate a menu and proposal based on all of your event parameters.

Cocktail Party Carving Stations

Beef

Steamship Round 4.75 Flank Steak 5.85 Beef Shoulder Tenderloin 4.85
New York Strip Loin 6.00 Prime Rib 7.50 Beef Tenderloin 8.25

Pork

Kentucky Country Ham 4.25 Pork Loin 3.75 Pork Tenderloin 4.95

Turkey

Smoked Turkey Breast \$3.95

Carving Station Accompaniments

Breads: Yeast Rolls, Seeded Cocktail Rolls, Butter Buns

Condiments: Honey Mustard, Mayonnaise, Grain Mustard Aioli, Chutney, Henry Baines, Au Jus, Horseradish

Warm Sauces: Green Peppercorn, Black Peppercorn Merlot, Mushroom Bordelaise, Béarnaise,

Martini Mashers Bar 6.00

Piped baby red potatoes in martini glasses with your choice of toppings...

Choose 2: Whipped Butter, Sour Cream, Basil Pesto, Horseradish Cream, and Country Pepper Gravy

Choose 2: Garlic Sautéed Rock Shrimp, Julienne of Rosemary Chicken, Grilled Tri-Tip Sliced Thin, Andouille Sausage, Poached Lobster

Choose 4: Chopped Scallions, Sautéed Wild Mushrooms, Olive Tapenade, Finely Shredded Cheese, Steamed Broccoli, Grilled Zucchini and Summer Squash, Caramelized Onions, Artichoke Hearts, Chopped Tomato Salsa, Freshly Grated Parmesan, Crumbled Gorgonzola, Sundried Tomatoes, Caramelized Jewel Colored Peppers, Jalapenos, Green Chili, Onion Crisps, Crumbled Hickory Bacon

Decorated Poached Side of Salmon 6.00

Served with Dill Aioli, Sliced Cucumbers, and Lemon

Pasta Station 8.00

Uniformed chefs prepare to order any selection of the following ingredients for your guest...

Pastas: Penne and Farfalle

Sauces: Rosemary Tomato, Alfredo and Pesto Sauces

Toppings: Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell Peppers, and Sun Dried Tomatoes, Mushrooms, Green Onions and Diced Roma Tomatoes

Meats (2): Julienne Chicken, Blackened Shrimp, Andouille Sausage, Capicola Ham

Accompaniments: Fresh Grated Parmesan and Assorted Gourmet Breads

Oriental Station 8.00

Uniformed chefs prepare to order a selection of the following ingredients for your guest...

Noodles and Rice: Egg Fried Rice, Low Mein and Soba Noodles

Sauces: Thai Peanut, Sweet Hot Chili and Teriyaki Ginger Sauces

Toppings: Baby Corn, Broccoli, Bamboo Shoots, Snow Peas, Carrots, Water Chestnuts and Wasabi Peas
Chow Mein, Won Ton Chips

Chinese Takeout Containers and Chop Sticks



Cocktail Party Stations (Page 2)

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Seafood Scampi Station 9.00

Uniformed chefs prepare to order a selection of the following ingredients for your guest...
Shrimp and Bay Scallops, Andouille, Tomatoes, Shallots, Scallions, Basil, Olive Oil Flambéed with Potato Gnocchi

Fajitas Station 9.00

Uniformed chefs prepare to order a selection of the following ingredients for your guest...
Marinated Beef Medallions and Grilled Marinated Chicken
Grilled Onions, Bell Peppers and Flour Tortillas
Sour Cream, Diced Tomatoes, Cheddar Cheese, Guacamole and Pico de Gallo

Seafood Bar 16.00

Displayed on iced carved tiers...
Jumbo Shrimp Cocktail, Oyster Shooters with Vodka Scented Gazpacho, Crab Claws, Tuna Carpaccio on Endive Spoons and Split Alaskan King Crab Legs served with Lemon and Cocktail Sauce

Antipasto Display 4.00

Classic presentation of Smoked Ham, Mortadella, Hard Salami, Marinated Goats Cheese, Roasted Peppers, Spiced Olives, Herb Focaccia and Marinated Artichokes
Breadsticks, Sliced Italian Bread, Crackers

Petite Entrée Station 11.00

Chefs continuously prepare plated tapas sized entrees to include...

Choose 3

Seared Sea Scallops with Champagne Grapes and Almonds

Sliced Blackened Beef Shoulder Tenderloin Medallion over Mushroom Mashed Potatoes with Cowboy Onions

Kentucky Hot Brown Crepes with garlic Broccoli Crowns

Lamb Chop Lollipops with Mint Pesto and Stone Ground Grits and Wood Roasted Gazpacho

Zucchini Wrapped Shrimp Scampi over Linguine

Grilled Chilled Salmon over Cucumber Slices with Dill Aloi and Chilled Marinated Asparagus and Red Bell Peppers

Pulled Short Rib Panini with Pickled Red Onion and Tomato Bisque Shooter, Crème Friâche

Dessert Cheese Station 15.00

European Cheese and Port Wine Station featuring cheeses of Spanish Cabrales, French Triple Crème Brie, and Award Winning Caprial displayed with Figs, Kiwi, Dates, Strawberries, Dried Plums and Pears offered with Late Vintage Port

Coffees and Liqueurs Display 4.50

Fresh Brewed Conti Coffees
Kahlua, Baileys, and Frangelico Liqueurs
Chocolate Shavings, Orange Zest, Cinnamon, and Whipped Cream



Bar Services

Host Sponsored Bar Packages

The sponsor of the function pays for liquor based on the number of guests over 21 years of age in attendance. If more than 10% of the guest count is under 21 then a package price is not an option. Prices include mixers, bar fruit, glassware and ice. Bartender fees will be based on the number of bartenders required and the length of the event.

Brand Level	1 Hour	2 Hour	3 Hour	4 Hour
Domestic Beer, House Wine, Sodas	6.00	9.00	11.00	13.00
House Liquors, Domestic Beers, House Wines, Sodas	7.00	10.00	12.50	14.50
Call Liquors, Call Wines, Import and Domestic Beers, Sodas	9.00	12.00	14.50	17.00
Premium Liquors, Premium Wines, Import and Domestic Beers, Sodas	12.00	16.00	20.00	23.00

House bar offerings: \$3.00 per drink if hosted and billed based on consumption. Pricing does not include sales tax or facility commissions if applicable. No substitutions available on house level bar packages.

Early Times Bourbon
Lauders Scotch
Glenmore Vodka
Glenmore Gin
Barton Rum
Montezuma Tequila

Crane Lake California Choice of 3 Varietals: Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir, Shiraz, White Zinfandel
Popular Brand Domestic Beers Choice of 3
(Budweiser, Bud Light, Bud Select, Miller Lite, MGD, Coors Light, Coors)

Call bar offerings: \$4.50 per liquor drink, \$4.50 per wine by the glass, \$3.00 per domestic beer, \$4.50 per import beer. Pricing does not include sales tax or facility commissions if applicable.

Jim Beam & Old Forester Bourbons
Ushers Scotch
Seagram's 7 Blended Canadian
Titos Handmade Vodka
Gordon's Gin
Amaretto Di Saronno
Bacardi Light Rum
El Jimador Blanco Tequila

Fetzer Valley Oaks choose 3 varietals: Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zin, Cabernet, Merlot, Pinot Noir
2 Popular Brand Domestic Beers (\$3.00)
2 Popular Brand Imports or Specialty Brews
(Heineken, Corona, Samuel Adams, BBC, Kentucky Ale, Stella Artois, Red Stripe)

Premium bar offerings: \$6.50 per liquor drink, \$6.50 per wine by the glass, \$3.00 per domestic beer, \$4.50 per import beer. Pricing does not include sales tax or facility commissions if applicable.

Woodford Reserve, Makers Mark, Basil Hayden's Fine Kentucky Bourbons
J&B Scotch Whiskey
Ketel One Vodka
Tanqueray Gin
Zaya Dark Rum
Herradura Blanco Tequila

Premium Wines choose 3: Jekel Chardonnay, Mezzacorona Pinot Grigio, Deloach Sauvignon Blanc, J. Lohr Riesling
Five Rivers Cabernet, Jade Mountain Merlot, Sterling Vintners Collection Shiraz, Deloach Pinot Noir
2 Popular Brand Domestic Beers (\$3.00)
2 Popular Brand Imports/Specialty Brews (\$4.00)
(Heineken, Corona, Samuel Adams, BBC)

Cash Bar Pricing

The sponsor of the function will pay bartending service fees but guests will be asked to pay individually for the drinks. Cash bar drink prices include sales tax however they may be increased if the facility at which you are hosting the function receives commissions on liquor sales.

Domestic Beers \$4.00, Import Beers \$5.00 House Wines \$4.00, Call Wines \$5.00, and Premium Wines \$7.00
House Liquors \$4.00, Call Liquors \$5.00, and Premium Liquors \$7.00
Soft Drinks \$1.50 8oz Monster Energy Drinks \$3.50

Onsite Credit Card System \$75.00 per system requested.



Host Supplied Liquors

Masterson's can provide licensed bar services involving client supplied liquors, beers, and wines if your event is being held at a location that allows you to supply the alcohol. Corkage fees will apply for use of our liquor license and the insurance liability associated with the service of the alcohol. Corkage fees also include glassware, ice, bar fruit, standard mixers, and sodas, bar linens, coolers and additional miscellaneous bar equipment. Liquors need to be delivered to the site by the event host.

Liquor, Beer and Wine Corkage Fee 1st Hour \$2.75 per guest

Liquor, Beer and Wine Additional Hours \$1.25 per guest

Beer and Wine Only Corkage Fee 1st Hour \$1.75 per guest

Beer and Wine Only Additional Hours \$.75 per guest

Donated Product

If you are a non-profit organization and if your alcohol is being donated then in most cases it has to be ordered through licensed distributors by Masterson's, paid for by Masterson's, stored by Masterson's and delivered to the site by Masterson's. For this service Masterson's will charge a fee equal to 25% of the real wholesale costs of the product. This fee covers ordering, handling, delivery, coordination and accounting. Real costs will be derived from the current months Kentucky Beverage Journal or actual wholesale invoice. A minimum \$100.00 fee will apply.

Furthermore Masterson's will keep all leftover donated products OR the distributor that the product was delivered from may pickup from Masterson's within 48 hours of the event.

Masterson's may not legally distribute leftover product to anyone except the original licensed distributor of the product.

Product names and sizes and amount of product to be ordered must be received by Masterson's 7 days before the event date.

By state law it is our understanding that donated alcohol must follow the following procedure...

Organization is granted a donation request.

Organization or Donor places order with (Masterson's).

Masterson's orders product through licensed distributor.

Product is received, paid for, stored and delivered by Masterson's.

Organization is billed the invoice amount paid by the Masterson's + any handling fees.

Organization then requests/receives a cash donation from the donor.

Every event is unique and Masterson's reserves the right to deviate from or decline the above options.



Additional Wines

Wines from our wine list are not available for substitution on our package priced bars. Ordering from the wine list for a special event may require that you guaranteed a minimum quantity sold if the quantities required are not already in stock or if they are not commonly requested wines. We can offer any wines distributed in Kentucky. We are happy to price any wine you wish.

<p style="text-align: center;">Chardonnays</p> <p>A by Acacia 22 BV Coastal 19 Dynamite 20 Snapdragon 15 Sterling Organic 26 Bonterra 27 KJ Reserve 28 Clos Du Bois 31</p> <p style="text-align: center;">Sauvignon Blanc</p> <p>BV Coastal 19 Provenance 32 Sterling Vintners Collection 26 Honig 27 Villa Maria 35 Rock Rabbit 21 Rosemount Estate 22</p> <p style="text-align: center;">Pinot Grigio</p> <p>B&G Bistro 19 King Estate 29 Mirassou 20</p> <p style="text-align: center;">Other Whites</p> <p>J Lohr Riesling 18 Trimbach Riesling 34</p>	<p style="text-align: center;">Cabernets</p> <p>BV Coastal 19 Chalone Monterey 26 Navarro Correas 19 Sageland 28 Wily Jack 15 Bonterra 30 Kendall Jackson 30 Little Black Dress 21</p> <p style="text-align: center;">Merlot</p> <p>Blackstone 20 Bogle 20 Freemark Abbey 40 Red Rock 18 BV Signet 27 Casa Lapostolle 28 Five Rivers 22</p> <p style="text-align: center;">Pinot Noir</p> <p>Cloudline 36 Wild Horse 39 Chalone 30 Five Rivers 30</p> <p style="text-align: center;">Other Reds</p> <p>Penfolds Shiraz/Cab 19 Rosenblum VC Zinfandel 18</p>
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