



Plated Dinner Menus

Our coordinators will be happy to plan a menu around your particular desires and event parameters.

You will notice the following symbols on the upcoming pages...



Denoting the Spring Season



Denoting the Summer Season



Denoting the Fall Season



Denoting the Winter Season

We do this not to show when the product is available, but to show you when some of the main ingredients are of the highest quality that we can find them in this region. All of our menu items can be executed nicely year round.

Eating “in season” also increases the likelihood that much of the ingredients will be grown and harvested by farmers and producers in our region. Eating regionally produced products is not only socially and economically appropriate it causes the least amount of strain on our delicate environment and uses less energy to bring the products to your table.

All entrees include your choice of House Garden Salad or Caesar Salad. All entrees include table beverage service of Iced Tea, Coffee and Iced Water and appropriate bread selections.



Plated Dinner Menus

Menus may also be viewed at www.mastersons.com.

All menus may be customized to meet your particular needs and event parameters.

Soups and Plated Appetizers

Fall 🍁 / Winter ❄️

Lobster Bisque 5.50



Tomato Sweet Potato Soup with Crème Friâche 3.00



Onion Soup with Gruyere Crostini 3.95



Butternut Squash Soup with Roasted Pepper Puree 3.75



3 Piece Shrimp Cocktail Martini with Lemon and Spicy Cocktail Sauce
or Mango Salsa 6.00



Watermelon Gazpacho 3.50



Tomato Basil Bisque 3.00



Mahi Ceviche, Traditional Style, Fried Tortilla 6.00



Tomato Gazpacho with Grilled Shrimp 5.00 🍅, 🌞



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House Garden Salad

Romaine, Frisee and Radicchio Greens
with Sliced Red and Yellow Cherry
Tomatoes, Julienne Carrots and
Cucumbers, Sliced Radish and
Grilled Ciabatta Bread

Caesar Salad

Our Caesar Salad consist of Chopped
Romaine, Grated Parmesan and Garlic
Croutons with a Classic Caesar Dressing

Standard House Dressings
(Choose Two)

Ranch, Bleu Cheese, Raspberry Vinaigrette, Honey Dijon, Italian Vinaigrette, Creamy Italian, Balsamic Vinaigrette, White Balsamic Vinaigrette,
Roasted Garlic Vinaigrette, Cilantro Ginger Vinaigrette

Additional Seasonal Salad Selections

Fall 🍁 / Winter ❄️

Honey Roasted Pear Fan with Butter Lettuce and Arugula, Roasted Cranberries & Brie
Thyme Vinaigrette + 2.00

Mache Salad with Orange Segments, Pistachios and Pomegranate, Honey Pistachio Vinaigrette + 1.50

Orange, Jicama and Watercress Salad with Toasted Pumpkin Seeds, Vinaigrette + 1.50

Red Winter Greens with Roasted Squash and Pomegranate Seeds, Toasted Pine Nuts,
Pomegranate Vinaigrette + 1.50

Spiced Pumpkin with Goats Cheese, Lentils and Arugula, Mint Vinaigrette + 1.00

Bibb with Granny Apples, Smoked Gouda, Candied Almonds, Granny Apple Vinaigrette + 1.00

Grilled Heart of Romaine, Parmesan Cylinder, Sliced Grape Tomatoes and Slivered Red Onion
Caesar Vinaigrette + 2.00

Spring 🌸 / Summer ☀️

Watermelon Salad with Mache, Goats Cheese and Ginger Dressing + 1.50

Limestone Bibb with Mandarin Orange Segments, Strawberries, Feta Cheese, Red Onion and Almonds
Raspberry Vinaigrette + 1.00

Caprese Salad

Whole Plum Tomato fanned & stuffed with Fresh Mozzarella and Whole Leaf Basil, Cracked Pepper on a Bed of
Mixed Greens. Virgin Olive Oil and Balsamic Oil Reduction + 1.50

Baby Spinach Greens with Sliced Fresh Strawberries, Mandarin Oranges, Feta Cheese and Pine Nuts tossed with Raspberry
Vinaigrette + 1.00

Baby Iceberg Bowl, Cherry Tomatoes, Crumbled Bacon, Cheddar with House Made Ranch + 2.00

Kentucky Bibb with Fried Green Tomatoes, Chopped Rainbow Peppers and Purple Onion
Green Goddess Dressing + 1.75



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Beef Entrees

Sliced Beef Tenderloin 26.00

Six ounces of the finest cut of beef perfectly seasoned, roasted and sliced

  *Garlic wasabi cream, sautéed snow peas and baby corn, red pepper orzo*

  *Wild mushroom sauté, fingerling potatoes, starburst squash & baby zucchini*

Prime Rib of Beef 29.95



Ten ounce cut of slow roasted prime rib with our house rub. Au jus, sautéed seasonal mushrooms, horseradish whipped potato



Short Rib 20.00

Boneless short rib over horseradish mash with a red wine demi and stemmed baby carrots

New York Strip 29.00



Grilled twelve ounce Angus strip steak

  *Herb butter, parmesan tomato crown*

  *Lobster béarnaise sauce & broccoli*



Grilled Beef Shoulder Tenderloin 18.00

Very similar to center cut beef tenderloin in presentation with much lower cost

  *BBQ demi, cheddar grits, grilled summer vegetables*





  *With pearl onion and carrots, mushroom and smashed potato timbale, au poivre sauce*

Lamb 22.00

  *Three chop rack with mint pesto, parmesan tomato crown, twice baked stuffed new potato*



  *Three grilled rosemary rubbed petite chops with a balsamic glaze and Swiss chard*



Beef Tips 16.00

    *Deglazed with Marsala wine, mushrooms and chives, topped with portabella mushrooms and served over fettuccine*

Brisket 16.00

Best for BBQ and Slow Roasting

  *BBQ demi glace, grilled corn cobette, molasses baked beans*

  *Thick cut and slow roasted with root vegetables and served with horseradish whipped potatoes, red wine demi*

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Duet Entrees

Petite Filet and Salmon 35.00



  4oz roasted filet with wasabi cream and grilled 5oz salmon filet with teriyaki glaze served with wild rice and roasted asparagus

  4oz roasted filet with wild mushroom sauté and 5oz salmon filet with champagne dill sauce, stuffed new potatoes

Beef Tenderloin and Chicken 24.50

4oz sliced beef tenderloin and 4oz chicken breast

  Sliced tenderloin topped with béarnaise, 2 chicken roulades stuffed with Fontina and tomato, sautéed fresh green beans with almonds



  Beef tenderloin topped with fried onion ribbons and chicken breast parmesan over linguine with broccoli



Beef Shoulder Tenderloin and Shrimp 18.00

Sliced beef shoulder tenderloin with 2 jumbo shrimp over Andouille grit cakes topped with classic etouffee sauce & sautéed fresh green beans



Lamb Chops and Chicken 20.50

2 petite lamb chops and 4oz chicken



  Basil mint pesto lamb, melon caper chicken served with sautéed fresh green beans



  Balsamic and rosemary lamb, parmesan style chicken served with linguine and broccoli

Filet and Lobster 35.00

  6oz filet generously topped with lobster claw meat and drizzled with a rich béarnaise sauce atop wilted spinach with twice baked new potatoes

Shrimp and Chicken 24.00

  2 Colossal shrimp wrapped in zucchini and sliced airline breast of chicken with a garlic, white wine and butter sauce over linguine tossed with red and yellow bell peppers

  Jerk seasoned chicken breast with and grilled shrimp kebab(4) topped with mango salsa over rice with grilled summer vegetables

Greek Sampler 20.50

2 beef dolmades, petite lamb rack (3 bones) with mint yogurt sauce and spinach & feta and phyllo pie

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Poultry Entrees

Chicken Coq au Vin 16.75

 Seasoned airline breast with quartered mushrooms, shallots, pancetta, pearl onions and baby carrots, baby red potatoes, brandy demi glace

Chicken Fontina 15.50


Braised breast topped with Kentucky country ham and Fontina gratinée laid atop sautéed spinach.


 Served with sautéed green beans and twice baked new potatoes

 Served with glazed root vegetables and twice baked new potatoes


Chicken Chardonnay 13.00

Boneless breast sautéed and topped with a white wine cream sauce


 Served with country style green beans and garlic mashed potatoes

 Served with broccolini and quartered roasted new potatoes

Marsala Chicken 13.00

 Sautéed boneless breast deglazed with Marsala wine, mushrooms and chives, topped with portabella mushrooms served over fettuccine

Parmesan Chicken 14.00

 Fresh mozzarella and shredded parmesan over boneless breast of chicken with house made herb tomato, sauce served over linguine, with broccoli florets (summer) or broccolini (winter)

Cordon Bleu 14.95


House stuffed with smoked ham and Swiss cheese, sauce supreme


 Roasted Squash with Fennel Pollen and Red Jacket Potatoes

 Broccolini and Cheddar Gratin Potatoes


Chicken Florentine 14.00

Pan seared with a spinach bread crumb topping, classic Mornay sauce

 Steamed White and Green Asparagus

 Maple Pecan Carrots and Potato Medley

Bistro Chicken 15.00

 Boneless breast stuffed with Boursin and spinach and red peppers topped with a tomato basil sauce and offered with roasted new potatoes and fresh green beans tossed with toasted almonds

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Poultry Entrees Continued...


Chicken Nicholas 13.50

 Braised boneless breast sweetened with melon and grapes with a caper velouté sauce, wild mushroom risotto, fresh green bean sauté

Chicken Calvados 13.50


 Braised boneless breast topped with sliced apple sauté, roasted cranberries and pecans. Apple brandy demi glace
Cornbread Dressing and Honey Glazed Carrots

Summer Key Lime Chicken 13.00

 Simply prepared breast grilled, tarragon lime butter sauce and lime wheel. Served with Tomato Mint Couscous and Asparagus

Whiskey Chicken 13.00

Grilled breast topped with our Jack Daniels whiskey barbeque demi


 Grilled vegetable medley, baked mac and cheese timbale

 Garlic mash, country style green beans


Southern Fried Chicken 12.00

Plump bone in chicken breast and thigh in our decades old classic recipe served with mashed potatoes and gravy and country style green beans


 Country Style Green Beans and Cheddar Green Chili Grits

 Baked Mac and Cheese and Honey Glazed Carrots

Kentucky Hot Brown 13.95

 Tender roasted turkey and Kentucky country ham topped with classic Mornay sauce, peppered bacon, tomatoes and broccoli and served with toast points

Holiday Turkey Breast 13.95

 Sliced roasted turkey breast and cornbread dressing topped with cranberry, port rosemary sauce served with grilled zucchini and squash

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Pork Entrees



Bacon Wrapped Pork Medallions 17.95

Two tender 4oz filets wrapped in pepper bacon and grilled

  BBQ demi, cheddar green chili grits, sautéed fresh green beans

  Over maple glazed diced potato and sweet potato medley, broccoli

Ham with Bourbon Molasses Pecan Glaze 11.00



  Tangerine chutney served with spoon bread and collared greens

House Smoked Pork Loin 14.00





  Grilled peach salsa, garlic mash, country green beans

  Sweet maple pecan glaze, sage derby grits and stuffed zucchini

Jerk Pork 14.00

  Grilled chops, jerk seasoning, topped with pineapple relish served sautéed fresh green beans

Vegetarian Entrees





Halloumi Vegetable Kebobs, Onion Jam and Mint over Cous Cous     14.50

Wild Mushroom Strudel  13.50

With wilted spinach and lentils, grain mustard sauce

Greek Sampler    14.00

Spinach, feta & phyllo pie, grapes leaves stuffed with rice, raisins and pine nuts with a Greek tomato sauce, oregano and garlic grilled vegetables

Portobello Parmesan     12.00

Giant portabella stuffed with red bell peppers, squash, onion and zucchini in Italian seasonings and topped with fresh mozzarella and parmesan cheese. House made marinara over linguine

Gnocchi Gorgonzola   12.00

Tender potato pillows tossed with asparagus tips, red onions, yellow squash and forest mushrooms. Tossed with a Gorgonzola cream sauce and shredded parmesan

Vegetable Lasagna     11.00

Traditional, with seasonal vegetables

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Seafood Entrees

Pan Seared Halibut 32.00




Wild Caught /Fresh Pacific Halibut is available March through October

   Poached and served with an artichoke tomato broth

Or



   Pan seared, served over orzo with basil shallot butter and fresh asparagus

Or



   Grilled with mango lime salsa and grilled summer vegetables

Salmon 22.00

7oz Salmon Filet



  Grilled and served with a Champagne dill sauce, fresh asparagus bundle

  Lemon buerre blanc, mushroom risotto

  Served cold over cucumber slices with dill aioli and chilled asparagus and bell peppers

Maryland Crab Cakes 24.00



Two 3oz jumbo lump crab cakes pan seared

  Over sweet corn maque choux with sautéed green beans



  Lemon buerre blanc, roasted new potatoes and broccoli florets

Colossal Shrimp 24.00



Four colossal U-10 shrimp



  Skewered and grilled, served over garlic loaf and brushed with pepper bbq sauce with grilled summer medley



  Grilled and served over bacon fennel risotto

   Scampi style wrapped in zucchini laid atop a bed of yellow peppers served with mashed reds



Cod 15.50

  Lightly breaded served over green beans with lemon


  Pan seared with potato galette over asparagus with chive butter sauce

  Baked with fennel and butter mushroom sauce

Mahi-Mahi 24.00

  On rice with shrimp and tropical salsa

Tuna 22.00

  Seared Tuna Rolls with Mango Salad, Sticky Rice, Soy, Wasabi

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Pasta Entrees

-  Jambalaya pasta with chicken, shrimp and Andouille sausage 12.00
-  Spiral pasta tossed with julienne chicken, pesto, tomatoes and Courgette topped with crumbled feta and fried whole leaf basil. Topped with grilled Ciabatta \$12.00
-  Fettuccine with scallops in tomato sauce 16.00
-  Italian Lasagna with grilled seasonal vegetables 12.00
-  Pesto linguine with shrimp and scallops 13.00
-  Penne pasta with blackened chicken, spinach and julienne bell peppers, rajun Cajun red pepper cream sauce

Children's Seafood Dinner

Recommended for ages 4 to 11 years old

Fruit Cup, 4 Fried Shrimp with Mild Cocktail Sauce, Mac and Cheese \$10.00

Children's Beef Dinners

Recommended for ages 4 to 11 years old

Baby Carrots and Celery Sticks, Grilled Hamburger, French Fries \$7.50

House Salad, 4oz Grilled Sirloin Steak, Butter Noodles, Broccoli Crowns \$10.00

House Salad, Spaghetti with Meatballs \$7.50

Children's Poultry Dinner

Recommended for ages 4 to 11 years old

Baby Carrots and Celery Sticks, 3 Southern Fried Chicken Tenders, Mac and Cheese \$8.00

House Salad, 4oz BBQ Chicken Breast, Country Style Green Beans \$8.50

Fresh Fruit Cup, 2 Baked Chicken Legs, Buttered Broccoli Crowns \$7.00

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Masterson's Catering
🌸 Sample Plated Spring Reception Dinner 🌸

Spring Passed Canapés

Julep Mango Crisps

Ripe Mango and Mint on Bourbon Honey Crisp Crostini with Coconut Crème Friache

Ahi Tuna

Seared Ahi Tuna atop a Crisp Potato Gaufrettes “Kissed” with Ginger Aioli

Derby Wonton

Country Ham, Fresh Roasted Turkey and Spinach with Swiss cheese in a Wonton Wrapper and crowned with a Classic Mornay Dip

1st Course

Chopped Vegetable Timbale

with Spring Mix Greens and House Vinaigrette

Main Course

Spring Bistro Chicken

Plump Breast of Chicken stuffed with Boursin Cheese, Spinach and Roasted Red Peppers. Sauced with Creamy Basil Tomato

Oven Roasted New Potatoes and Fresh Green Beans Tossed with Toasted Almonds

Pastry Chefs Artisan Bread Basket

Iced Tea

Coffee Service

Estimate based on 100 Guests and a 4 Hour Event Duration

Menu \$2260.00

Site Chef, Event Captain, Servers, Houseman \$985.00

Includes china, floor length linens and linen napkins, silver, glassware, cake cutting and cake plates



Masterson's Catering

☀️ **Sample Plated Summer Reception Dinner** ☀️

Summer Passed Hors D'oeuvres

Shrimp Gazpacho

Citrus Grilled Shrimp served with Summer Gazpacho Soup Sip in Individual Votive Cups

Perfect Marriage

Champagne Shots topped with Summer Strawberry Salsa on Flour Tortilla Chip

Steak Frites

Seared Beef Tenderloin on Potato Gaufrettes with Garlic Yogurt

1st Course

Contemporary Mediterranean

Locally Sourced Plum Tomato, Fanned and Stuffed with Greek Feta and Olive Tapenade with Grilled Romaine

Main Course

Key Lime Chicken

Grilled Breast of Chicken with Tarragon Lime Butter

Tomato Mint Cous Cous in Lime Cup and Grilled Asparagus

Yeast Rolls and Orange Infused Dairy Fresh Butter

Iced Tea

Iced Coffee Service

Estimate based on 100 Guests and a 4 Hour Event Duration

Menu \$2450.00

Site Chef, Event Captain, Servers, Houseman \$985.00

Includes china, floor length linens and linen napkins, silver, glassware, cake cutting and cake plates



Masterson's Catering

🍁 Sample Plated Fall Reception Dinner 🍁

Fall Passed Hors D'oeuvres

Bourbon Trail Meatball

Makers Mark Scented BBQ Meatball on Porcelain Spoon with Chive Garnish

Granny Apple Tartlet

Crisp Chopped Granny Smith Apples with Gorgonzola and Smoked Kentucky Bacon

Seared Scallop

Skewered with Roasted Caramelized Butternut Squash atop Squash Puree

1st Course

Spiced Pumpkin Salad

Spicy Arugula with Roasted Pumpkin, Crumbled Goats Cheese and Lentils
Mint Vinaigrette

Main Course

Kentucky Pork Filet

Two Grilled Bacon Wrapped Bourbon Demi Glazed Pork Filets

Maple Glazed Diced Potato Sweet Potato Medley and Sautéed Fresh Green Beans

Black Iron Skillet Sweet Corn Bread and Dairy Fresh Butter

Iced Tea

Coffee Service

Estimate based on 100 Guests and a 4 Hour Event Duration

Menu \$2615.00

Site Chef, Event Captain, Servers, Houseman \$985.00

Includes china, floor length linens and linen napkins, silver, glassware, cake cutting and cake plates



Masterson's Catering

❁ **Sample Plated Winter Reception Dinner** ❁

Winter Passed Hors D'oeuvres

Stilton Tartlet

Smokey Stilton Cheese topped with Sweet/Tart Roasted Cranberry

Petite Short Rib Panini

Tender Braised Short Rib with Manchego

Southwest Wonton

Crispy Wonton Wrap filled with Green Chili and Jack Cheese, topped with House Made Guacamole

1st Course

Contemporary Caesar

Grilled Hearts of Romaine Stuffed in a Delicate Parmesan Cornucopia with Cherry Tomatoes, Chive Oil and our House Caesar Vinaigrette

Duet Main Course

Prime Beef Filet and Lobster

6oz Prime Filet of Beef over Spinach Sauté generously topped with Lobster Meat and Sauce Béarnaise

Lyonnais Potatoes

Pastry Chefs Assortment of Artisan Breads

Iced Tea

Coffee Service

Estimate based on 100 Guests and a 4 Hour Event Duration

Menu \$4180.00

Site Chef, Event Captain, Servers, Houseman \$985.00

Includes china, floor length linens and linen napkins, silver, glassware, cake cutting and cake plates