



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 15.50

Minted Melon Ball Martinis
Tomato and Mozzarella Caprese Skewers
Strawberry Salsa with Powdered Cinnamon Sugar Tortilla Chips
Baked Brie en Croute, Pecan Bourbon Caramel Glaze
Petite Bell Peppers stuffed with Herb Goats Cheese
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 15.40

Seasonal Fresh Fruits Display
Domestic Cheeses Display with Medley Crackers
Garden Vegetable Display with House Ranch Dip
Assorted Deli Cocktail Sandwiches with Appropriate Accompaniments (2)
Southern Fried Chicken Tenders (2)
Barbecued Meatballs (3)
Green Chili Wontons, Guacamole (2)

Brunch Reception 16.75

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 (2)
Petite Quiche Lorraine (2)
Spicy Country Sausage Balls (2)

Dinner Reception 22.30

Caesar Salads in Parmesan Bowls
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 (2)
Pastry Wrapped Asparagus, Bacon and Shitake Mushroom
Cheddar and Chive Stuffed Baby Red Potatoes (2)



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Cocktail Reception 22.95

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

Ganache Brownie Pops, Mini Cup Cakes, Mini Pies, Chocolate Ginger Tartlets

Action Stations Dinner Reception 44.75

Butler Passed...

Hoisin Petite 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



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Late Night Nosh Reception 9.90

Caesar Salad Cups
Black Bean and Corn Salsa, Tortilla Chips
Italian Meatball Sandwiches
Mini Beef Franks in Puff Pastry (2)
Fried Mac and Cheese Pearls (1.5)

Light Reception 8.45

Domestic Cheeses with Cocktail Crackers
Sliced Fresh Fruits Display with Rum Dip
Raw Vegetable Display with Ranch Dip
Assorted Cocktail Sandwich Pinwheels (2)
Kettle Chips

Stand Up Social Reception/ All Butler Passed 14.90

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

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 Denotes appropriate for butler service or displayed

 Denotes "bite" size

Cocktail Fruits, Cheeses, Vegetables, Dips and Spreads

- Sliced Fresh Fruits Display 1.85
- Minted Melon Ball Martini 1.85
- Skewered Fresh Fruits on Pineapple Trees with Orange Yogurt Dip 2.25
- Strawberry and Brie Pop rolled in Honey and Almonds 1.45 
- Strawberry "Salsa" with Powdered Flour Tortilla Crisps 1.90
- Papaya and Black Bean Salsa with Corn Tortilla Crisps 1.95
- Baked Brie Wheel en Croute, Bourbon Almond Carmel Glaze 2.25
- Cheddar Pecan Cranberry Torte 2.25
- Stilton Torte Walnut Crust, Pear Chutney 2.25
- Domestic Cheeses Display with Fresh Berry Garnish 1.60
- 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 1.50
- Cucumber Yogurt "Tatziki" with Pita 1.35
- Juniper Club Dip with Sliced Red and Green Apples 1.25
- Spinach Dip with Bread Cubes 1.60
- Cherry Tomato Mozzarella Platter, Olive Oil and Bread Cubes 2.25

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 
- Tropical Fruit Salad Votive Cup with Shrimp 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 Plank 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 2.00  
- Hazelnut Encrusted Goats Cheese on Dried Apricot 2.50  
- Mint Melon Ball Lollipop 1.25 
- Ratatouille Parmesan Cups 1.85 
- Caprese Lollipop 1.40  
- Benedictine Stuffed Cherry Tomatoes 1.25  
- 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 1.10 
- 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 2.25
 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
 Smoked Turkey and Cranberry Chutney on Lemon Poppy Bread 2.00
 Kentucky Country Ham on Mini Beaten Biscuit with Grain Mustard Aioli 1.85  

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 1.25

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 1.45, Lemon Squares 1.50,
 Chocolate Cream Puffs 1.20, White or Dark Chocolate Dipped Strawberries .85
 Cheesecake Votives 2.10, Cheesecake Cups 1.75, Petite Fors 1.40,
 Strawberry Shortcake Masons 1.75, Truffles .95,
 Chocolate Ginger Tarts 1.35








Warm Hors D'oeuvre Selections

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







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 Sandwiches 2.25
- Grilled Focaccia with Brie and Apple 2.00
- Italian Sausage Baguette with Peppers and Onions 2.40
- Fried Chicken Parmesan Baguette 2.60
- Cheeseburgers Sliders 2.25
- Silver Dollar Dressed Cocktail Cheeseburgers 2.50  
- Fried Chicken Butter Bun with Pickles Chips 2.60
- Open Face Reuben on Rye 1.40 
- Open Face Kentucky Hot Brown Crostinis 1.40 












Warm Meatless Hors D'oeuvres

- Green Chili Wontons w Guacamole 1.40 
- Spinach and Feta Phyllo Triangles 1.80 
- Potato Latkes with Mango Red Onion Salsa 1.50 
- Vegetable Spring Rolls, Sweet Sour 1.75 
- Spinach and Provolone Stuffed Mushrooms 1.25
- Fried Mac and Cheese Pearl 1.35
- 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 1.85 
- Lobster Corn Dogs, Cajun Aioli 3.75 
- Coconut Shrimp 1.95 
- Silver Dollar Mushrooms, Lump Crab Stuffing 1.75
- Shrimp and Cheese Tortellini, Red Pepper Cream 2.15
- Crab and Artichoke Spread with Pita Wedges 1.95
- Shrimp and Pork Eggrolls, Sweet Chili Garlic 1.75 
- Bacon Wrapped Scallops 2.50  
- Garlic Scampi Style Zucchini Wrapped Shrimp 2.50
- 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 1.25
- Chicken Quesadilla Cornucopia, Salsa 1.85 
- Grilled Lamb Chop Lollipops 3.95
- Italian Sausage Stuffed Mushrooms 1.40
- Ham and Gruyere Thumbprint 1.50  
- Beef Wellington Puff 2.00 
- Petite Chicken Cordon Bleu 1.50  
- Southern Fried Chicken Tenders, BBQ and Honey Dijon 1.35
- Pork and Potato Empanadas 1.75
- Dips: Beef Nacho, Pepperoni Pizza, Buffalo Chicken 2.50
- Spicy Country Sausage Balls 1.00
- 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 1.40 



Cocktail Party Stations

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Cocktail Party Carving Stations

Beef

Steamship Round 4.95 Flank Steak 5.95 Beef Shoulder Tenderloin 5.95
New York Strip Loin 8.00 Prime Rib 8.50 Beef Tenderloin 10.00

Pork

Kentucky Country Ham 4.25 Pork Loin 4.95 Pork Tenderloin 5.50

Turkey

Smoked Turkey Breast \$4.25

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 7.00

Served with Dill Aioli, Sliced Cucumbers, and Lemon

Pasta Station 9.00

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 9.00

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



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Seafood Scampi Station 10.00

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 10.00

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 12.00

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 Ailoi 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