

A Taste of Mastersons

Full Service Events



Masterson's
CATERING
Great Taste Runs in the Family.



Mastersons Catering * 1231 Lexington Road * Louisville, KY 40204 * www.mastersons.com * 502*636*2511



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Breakfast

Breakfast Buffets

Breakfast Buffet #1

Sliced Fresh Fruits and Berries

Scrambled Eggs

Buttermilk Biscuits and Sausage Gravy

Preserves and Butter

Hash Brown Casserole

Crisp Bacon

Orange Juice, Coffee, Iced Water

\$12.50

Breakfast Buffet #2

Greek Yogurt Parfaits with Berries and Granola

Bagels with Cream Cheese

Sliced Smoked Salmon, Capers, Onions

Orange Juice, Coffee, Iced Water

\$11.00

Breakfast Buffet #3

Sliced Fresh Fruits and Berries

Cheddar, Tomato, Spinach and Mushroom Omelets

French Toast Casserole

Grilled Kielbasa Sausages

Breakfast Potatoes with Peppers and Onions

Orange Juice, Coffee, Iced Water

\$12.00

Plated Breakfasts

Plated and Served Breakfast #1

Savory Egg Cheesecake with Bacon

Fresh Baked Warm Croissant

Sausage Links

Fresh Fruit Garni

Juice, Coffee, Iced Water

\$11.00

Plated and Served Breakfast #2

Parmesan Cream Grits with Sweet Italian Sausage,
Tomatoes and Onion and Grilled Ciabatta Toasts

Juice, Coffee, Iced Water

\$10.00

Plated Breakfast #3

Quiche Lorraine

Spinach Greens with Tomato, Creamy Avocado Vin-
aigrette

Country Sausage Patties

Juice, Coffee, Iced Water

\$12.00

Breakfast buffet and plated breakfasts can be cus-
tomized to fit your preferences.



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Lunch Buffets

Lunch Buffet #1 \$18

Baby Iceberg Wedge Salad w/ Pork Belly, Tomato,
Shredded Mozzarella, Croutons and a Chervil Ranch
Dressing
Roasted Squash and Apple Salad
Spinach and Tomato Tortellini Soup
Steak and Swiss Paninis, Reuben Paninis, Ham and
Gruyere Paninis
Iced Tea, Iced Water

Lunch Buffet #2 \$18

Spinach Salad with Strawberries, Blueberries, Red On-
ion, Almonds and Feta
Herb Roasted Airline Breast of Chicken
Wild Rice Pilaf
Roasted Asparagus and Tomatoes
Fresh Baked Sweet Rolls
Iced Tea and Iced Water

Lunch Buffet #3 \$18

Chopped Romaine with Croutons, Parmesan & Caesar
Vinaigrette
Creamy Lemon Chicken Breast
Beef Bolognese
Pappardelle Pasta
Broccoli with Herb Butter
Garlic Bread, Iced Tea, Iced Water

Lunch

Preset Lunch

Preset Lunch #1 \$20

Shrimp Ceviche with Crispy Tortilla
Sliced Beef Tenderloin Medallion with Chimichurri
Sauce
Grilled Avocado with Tomato Salad, Cilantro and
Queso Fresco
Cinnamon Sugar Churros with Chocolate Sauce
Iced Tea and Iced Water

Preset Lunch #2 \$13

Tomato Basil Soup (Poured Tableside),
Pork Belly BLT Slider and Mini Chicken Salad Croissant
Kettle Chips
Chocolate Dipped Chocolate Chip Cookie
Iced Tea and Iced Water

Preset Lunch #3 \$19

Greek Salad Stack with Cucumber, Feta, Red Onion
and Tomato, Olive Tapenade and Red Wine Vina-
igrette
Poached Salmon Filet with Dill Yogurt
Lemon Orzo Salad with Asparagus, Grilled Pita
Chocolate Dipped Baklava
Iced Tea and Iced Water



Hors D'oeuvres / Cocktail Hour

Butlered Hors D'oeuvres

Caprese Skewer with Fresh Basil and EVOO 1.75

Ginger and Jasmine Rice Canape with Cashew and Pineapple Chutney 1.5

Goats Cheese Mousse Tartlet with Fig Jam and Pistachios 1.75

Tomato and Feta Bruschetta 1.5

Pimento Cheese Tartlet with Fresh Jalapeno 1.75

Caramelized Onion, Apple and Goats Cheese Tart 1.75

Apple, Hazelnut and Bleu Cheese Salad on Endive 1.75

Country Ham and Swiss Choux Pastry 1.5

Seared Tuna, Wakame, Wonton Chip, Sriracha and Wasabi Aioli 2.5

Brisket Crostini with Smoked Gouda, Onion and Bacon Jam 1.75

Kentucky Hot Brown Crostini 1.75

Green Chili Wonton with Guacamole 1.75

Cheddar BBQ Shrimp and Grit Cake 2

Grape and Mandarin Chicken Salad Tart 1.75

Petite Crab Cake with Fresh Ginger and Wasabi Aioli 2

Pecan Crusted Brie with Apricot Jam 2

Mini Reubens with 1000 Island 1.75

Mini Gyros on Pita with Cucumber Yogurt 1.75

Vegetable Eggrolls with Sweet Spicy Thai Sauce 1.75

Jumbo Shrimp Cocktail 2



Hors D'oeuvres / Cocktail Hour Displayed Hospitality

Local Cheese Board \$8

A assorted soft, semi soft, hard cheese and cheese ball selections from Boone Farms, Kenny's Cheese and Capriole Farms w/ Water Crackers, Roasted Nuts, Dried Fruits & House Made Jams

**Local charcuterie selections can be available for additional enhancement \$8*

Domestic Cheese Board \$3

Assortment of domestic semi soft cheeses, grape clusters and medley crackers

Seafood Raw Bar \$10

Boutique Oysters on the Half Shell with Lemon and Crackers, Smoked Chilled Jumbo Shrimp with Garlic Yogurt Dip, Crab Ceviche with House Fried Tortilla Chips

Med Spreads \$6

Tomato and Feta Bruschetta, Baked Goats Cheese Marinara Spread, Avocado Hummus with Fried Chickpeas , Crostinis and Grilled Pita

Antipasto Display \$9

Bocconcini Mozzarella, Pecorino Cheese, Roasted Garlic, Marinated Artichokes, Roasted Red Pepper, Mixed Olives, Peppadew Peppers, Pepperoncini, Prosciutto, Salami and Soppressata with Breadsticks and Crostinis



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Dinner Menus/ 1st Course

All items are priced as plated but can be priced for buffet style or family style presentation.

Spinach Salad \$4.5

Red Grapes, Black Walnuts, Gorgonzola, Walnut Vinaigrette, Petite Spice Muffin

Kentucky Caprese \$6

Mesclun Greens, White Balsamic Vinaigrette, Fried Green Tomato and Fresh Mozzarella Stack, Red Tomato Bruschetta, Sweet Balsamic, Hush-puppy

Wedge \$4.5

Iceberg Wedge, Crispy Pork Belly, Seasonal Tomato, Chevril Ranch, House Crouton

Curly Kale \$4.5

Oranges, Toasted Almonds, Goats Cheese, Orange Dijon Vinaigrette, Petite Lemon Poppy Muffin

Pear \$5

Arugula and Butter Lettuce, Brie, Dried Cranberries, Walnuts, Honey Champagne Vinaigrette, Petite Spice Muffin

Watermelon Stave \$4

Micro Greens, Goats Cheese, Bourbon Ginger Vinaigrette, Petite Lemon Poppy Muffin

Summer Green Salad \$5

Heritage Blend and Spinach Greens, Strawberries, Smoked Gouda, Candied Pecans and Fizzled Onions. Brown Sugar Fig Vinaigrette.

Classic Caesar \$4

Chopped Romaine, Shredded Parmesan, Garlic Croutons, Creamy Caesar Vinaigrette

Roasted Butternut Squash \$4.5

Spinach, Arugula, Crumbled Goats Cheese, Walnuts, Maple Vinaigrette, Petite Pumpkin Spice Muffin

Garden \$4

Iceberg and Romaine, Tomato, Red Onion, Carrot, Cucumber and Croutons

Watermelon Radish \$5

Torn Limestone Bibb, Blackberries, Dried Goji Berries, Diced Tomato, Crumble Feta, Honey White Balsamic Vinaigrette, Petite Lemon Poppy Muffin

Berry Bibb \$5

Limestone Bibb, Seasonal Berries, Feta, Red Onion, Raspberry Vinaigrette, Petite Lemon Poppy Muffin

Contemporary Caesar \$5

Grilled Romaine, Parmesan Cinch, Roasted Grape Tomatoes, Creamy Caesar Vinaigrette, Grilled Ciabatta



Dinner Menus/ 1st Course

All items are priced as plated but can be priced for buffet style or family style presentation.

Mint Julep Salmon Poke \$7

Torched Salmon, Mint Miso Ginger Marinade, Sweet Pea Puree, Three Pea Spring Salad, Nori Crunch

French Onion Soup \$4

Gruyere and Swiss Crouton

Tomato Sweet Potato Bisque \$4

Crème Fraiche, Grilled Ciabatta

Crab Cake and Greens \$9

Jumbo Lump Blue Crab, Remoulade, Seasonal Greens, Tomato, Lemon Vinaigrette

Roasted Red Pepper and Tomato Soup \$3.5

Fresh Mint, Brioche Croutons

Tuna Poke \$6.5

Sesame Soy Seared Tuna, Avocado, Mango, Wonton Bowl

Corn and Crab Bisque \$6

Crisp Celery and Bacon, Grilled Ciabatta

Chilled Peach Soup \$5.5

Goats Cheese, Brioche Croutons, Cucumber, Apricots and Honey



Dinner Menus/ Old School Steakhouse

All items are priced as plated but can be priced for buffet style or family style presentation. |

12oz New York Strip Steak \$26

Maitre d'Hotel Butter

Filet Mignon \$3.75\oz , minimum 5oz

White Wine Porcini Mushroom Sauce

12oz Prime Rib \$19.00

Bourbon Peppercorn Sauce

8oz Baseball Sirloin \$16.00

Bourbon Peppercorn Sauce

Make it a Duet Plate...

2oz Garlic Butter Jumbo Lump Crab \$9.00

3oz Colossal Shrimp \$7.50

3oz Jumbo Sea Scallops \$9.00

Table Shared Sides \$12.00

Each side serves 4 to 5 guests

White Cheddar Scallop Potatoes

Flash Roasted Brussels Sprouts

Parmesan Truffle Potato Wedges

3 Cheese Baked Mac

Grilled Asparagus

Roasted Heirloom Carrots

Sautéed Mushrooms

Classic Creamed Spinach

Pepper Jack Cream Corn

Charred Broccolini with Herb Butter
and Shaved Parmesan

Roasted Root Vegetable Medley



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Dinner Menus/ Beef and Seafood

All items are priced as plated but can be priced for buffet style or family style presentation.

Beef

Roasted Sliced Beef Bistro Steak \$16

With Gremolata, Geechee Fries and Asparagus

Brisket Steak \$17

Slow Roasted, Thick Cut and Seared with a Pan Gravy, Garlic Smashed New Potatoes and Heirloom Carrots

Sliced Beef Tenderloin \$31

Cognac Peppercorn Cream Sauce, Roasted Garlic, Sautéed Green Bean, Parmesan Grit Cake

Beef and Mushroom Ragu \$16

Tender Beef Tenderloin Tips with Portobellos over Pappardelle Pasta

Ground Beef Kofta Kebobs \$15

Fluffy Basmati Rice, Cucumber Tomato and Mint Relish, Garlic Yogurt, Warm Pita

Buffet Station Carved

Beef Tenderloin \$24

With Henry Baines, Horseradish and Peppercorn Merlot Sauces

Beef Shoulder Tenderloin \$10

With Chimichurri, Henry Baines and Horseradish Sauces

Seafood

Poached Cod \$13

In Broth with Tomatoes, Purple Potatoes and Baby Green Beans

Grilled Salmon \$24

Garlic Meyer Lemon Dill Vinaigrette, Shaved Heirloom Carrots and Purple Quinoa

Shrimp and Grits \$14

Lowcountry Style with Andouille Sausage

Halibut \$33

Tomato, Artichoke and Asparagus Broth

Salmon Succotash \$24

Grilled, Herb Butter, Seasonal Succotash

Stuffed Sole \$19

Shrimp, Crab and Asparagus Stuffing, Lemon Beurre Blanc, Black Rice Pilaf

Buffet Station Carved

Sesame Seared Ahi Tuna \$10

Soy Teriyaki, Wasabi, Sriracha, Wakame Seaweed Salad, Pepper and Soba Noodle Salad

Whole Side of Salmon \$10

Lemon and Cucumber Scaled, Dill Aioli, Tropical Salsa



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Dinner Menus/ Poultry and Pork

All items are priced as plated but can be priced for buffet style or family style presentation.

Chicken

Roasted Airline Breast \$17

Simply Roasted , Couscous with Butternut Squash & Dried Cranberries, Honey Pear Spinach Vinaigrette, Cranberry Gastrique

Mozzarella, Sun Dried Tomato and Spinach Stuffed Boneless Breast \$13

Basil Oil Drizzle, Wild Rice Pilaf, Shaved Asparagus

Panko, Parmesan Crusted Breast \$14

Stuffed with Boursin, Spinach and Red Pepper, Tomato Basil Cream Sauce, Sautéed Green Beans and Herb Roasted New Potatoes

Southern Fried \$13

Boneless Breast, Buttermilk Pepper Gravy, Collared Greens and Mashed Potatoes

Stuffed Airline Breast \$17

Topped with Country Ham & Spinach, Fontina Gratinée with Asparagus and Roasted New Potatoes

Picatta \$13

Lemon and Capers, Roasted Grape Tomatoes, Bundled Green Beans and Fingerling Potatoes

Chicken Kofta Kebobs \$14

Fluffy Basmati Rice, Cucumber Tomato and Mint Relish, Garlic Yogurt, Warm Pita

Honey Harrisa \$12

Boneless Thigh, Roasted with a Sweet & Spicy Harrisa Sauce , Chickpeas and Tomatoes

Turkey & Homemade Dumplings \$11

With Celery and Carrots

Carved Roasted Turkey \$14

Sliced Breast, Turkey Veloute , Cornbread Sage Dressing, Tri Color Maple Pecan Carrots, Cranberry Gastrique

Pork

Herb Crusted Pork Loin \$13

With Grain Mustard Cream, Smashed Fingerling Potatoes, Broccolini

Chop \$24

Double Bone, Vidalia Onion Mustard Sauce, Red Skin Mash, Flash Roasted Brussels Sprouts

Bourbon BBQ Pork Filet \$18

2 Bacon Wrapped and Bourbon Glazed, Garlic Smashed New Potatoes and Sautéed Green Beans with Red Pepper

Pulled Pork \$13

Slow Smoked Pork Butt, Pulled and served with Pickle Chips and Red Onion, 2 BBQ Sauces, 3 Cheese Baked Mac, Collared Greens and Cornbread

Buffet Station Carved

Herb Crusted Pork Loin \$8

Guests choice of Grain Mustard Sauce or Orange Herb



Dinner Menus/Vegetarian Entrees

All items are priced as plated but can be priced for buffet style or family style presentation.

Napoleon \$12

Eggplant, Squash, Portobello and Fresh Mozzarella Stack, Rustic Tomato Sauce, Puff Pastry

Beyond Meat Kofta Kebobs \$16

Fluffy Basmati Rice, Cucumber Tomato and Mint Relish, Garlic Yogurt, Warm Pita

Potato Gnocchi \$11

Tossed with Asparagus Tips, Red Onion, Squash and Mushrooms, Gorgonzola Cream Sauce

Pot De Fleur 12

Phyllo Wrapped Roasted Vegetable Medley with Goats Cheese and Tomato Sauce

Polenta (Vegan) \$10

Turmeric Polenta, Sautéed Vegetable Medley, Fried Chickpeas and Fresh Parsley

Pot Pie \$12

Carrots, Celery, Onions, Potatoes and Peas

Stuffed Portobello (Vegan) \$10

Quinoa, Black Beans, Bell Pepper, Sweet Potato and Red Cabbage, Chimichurri Sauce

Kachori Chaat \$14

Indian Puri filled with Spiced Lentils, Potato, Date and Tamarin Chutney, Coriander Mint Chutney and Yogurt, Chopped Coriander

Eggplant Parmesan \$13

With Mozzarella, Tomato Sauce and Fettucine

Giant Delicata Squash Ravioli \$14

With Sage Brown Butter Sauce, Goats Cheese and Walnuts



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Dinner Menus/ Accompaniments

Can be quoted full service buffet, family style or plated and served

Iced water with lemon or cumber, iced tea with lemon ,coffee service and house assorted sweet rolls and butter \$2.00

Vegetable

Accompaniments

Roasted Asparagus 3

Sautéed Green Beans
with Roasted Cherry
Tomatoes 3

Tri Color Maple Glazed Carrots
with Walnuts 3

Braised Collards 2

Garlic Parmesan Sautéed
Spinach 2

Bacon Balsamic Brussels
Sprouts 3

Onion Gratin 3

Roasted Vegetable Medley 2.5

Country Style Green Beans 2

Sautéed Button Mushrooms 2

Starch

Accompaniments

Roasted Herb New Potatoes 2

Root Vegetable Medley 2.5

White Cheddar Scalloped Potatoes 2.5

3 Cheese Baked Mac 2.5

Oregano Roasted 1/4
Potatoes 2

Chive and Cheddar Twice
Baked New Potatoes 3

Garlic Red Mashed Potatoes 2

Maple Glazed Sweet Roasted
Potatoes 2

Fried Smashed Fingerlings 3

Farro & Long Grain Wild Rice 2

Parmesan Cream Grits 2

Enhanced Bread Service

Sliced Baguettes,
Herb Infused Olive Oil + .75

French Bread Petit Pains + .75

Buttermilk Biscuits, Honey,
Preserves and Butter + 1.25

Sweet Cornbread Muffins, Sorghum Butter + .75

Honey Jalapeno Cornbread,
Butter + .1.00

Rosemary Tomato Foccacia,
Olive Oil + .75

Seeded Wheat, Rye and White
Dinner Breads, Butter + .75



Dinner Menus/ Desserts

Can be quoted full service buffet, family style or plated and served

Flourless Chocolate Torte \$5

With Fresh Berries and Cream

Rustic Apple Tart \$5

Cinnamon, Cream, Chopped Walnuts, Apricot Glaze

Cheesecake \$4

Salted Caramel and Chocolate

Bread Pudding \$3

Forest Berries, Bourbon Vanilla Anglaise

Lemon Raspberry Tart \$3

Chocolate Strawberry Napoleon \$4

With Fresh Whipped Cream

White and Dark Chocolate Mousse \$3

Fresh Berries and White Chocolate Shavings

Chocolate Chip Butter Bunt Cake \$3

Chocolate Ganache and Cream



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Service Styles/ Staff Fees

Service fees include all china, stainless polished flatware, dinner glassware, all catering service equipment, floor length linens for guest tables and food and beverage service, and buffet display equipment if required. Typically with our full service options you should expect ZERO additional catering related rentals unless onsite meal preparation is required.

Plated and Served

For a more formal style of service a plated meal can be the right choice for you. Whether the event calls for an elegant multi course experience or a business presentation that demands your guests full attention.

2 Hour Event Duration = \$12.00 per guest + \$90.00 per site chef required

4 Hour Event Duration = \$14.00 per guest + \$90.00 per site chef required

Each Additional Event Hour \$1.50 per guest

Typical Plated Meal Staffing Ratios = 1 Event Captain per 200 guests, 1 server per 16 to 20 guests, 1 kitchen captain per 100 guests, 2 site chefs per 100 guests

Buffet Full Service

Buffet full service can offer choices and portions that your guests dictate. In addition to the added choices you can often incorporate a design and feel with the displays themselves that helps further the message or environment that you are trying to create. Don't let buffet make you think no service though. Tables are fully set with place settings and servers are assigned to tables to pour beverage, clear dishes and tend to guests needs. We are also there till the end to cleanup. No drop and go catering here.

2 Hour Event Duration = \$8.00 per guest

4 Hour Event Duration = \$10.00 per guest

Each Additional Event Hour \$1.00 per guest

Typical Plated Meal Staffing Ratios = 1 Event Captain per 200 guests, 1 server per 24 to 30 guests, 1 kitchen captain per 100 guests,

Family Style

Not seen often but a fun and social service style for entertaining. Start with a plated 1st course then have platters of your various menu selections delivered to the table for all to select and enjoy. It's like a buffet without the lines.

2 Hour Event Duration = \$12.00 per guest + \$90.00 per site chef required

4 Hour Event Duration = \$14.00 per guest + \$90.00 per site chef required

Each Additional Event Hour \$1.50 per guest

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Plated and Preset

Works great for a seminar, business luncheon or even a ladies luncheon. Meals will be fully plated and preset as your guests arrive and ready for them to enjoy at their leisure. Another great way to capture their attention when time is tight.

1 Hour Event Duration = \$6.50 per guest + \$90.00 per site chef required

2 Hour Event Duration = \$7.50 per guest + \$90.00 per site chef required

Typical Plated Meal Staffing Ratios = 1 Event Captain per 200 guests, 1 server per 16 to 20 guests, 1 kitchen captain per 100 guests, 2 site chefs per 100 guests

Cocktail Parties / Action Stations

This style of event can take on so many forms. Because of this staffing costs will be determined at the time of your proposal.

Outdoor Events

Outdoor events often require additional service staff because of a lack of site infrastructure, and the elements causing labor inefficiencies. Because of this, staffing costs will be determined at the time of your proposal.

Guest Chefs

We often work with traveling celebrity chefs or even local chefs with a particularly unique niche that you would like to incorporate into your event. Maybe you are bringing in an Indian Specialty Caterer or the last winner of a popular televised chef competition. No problem, we can provide staffing, equipment, culinary support and infrastructure and coordination with the provider of the culinary services. Pricing is based on the event requirements but staff services and rentals often start in the \$25.00 per person range for the typical requirements.



Policies/Faq's

Guarantees

Masterson's Catering uses your final guarantee for staffing and food and beverage ordering purposes. Once a guarantee is received you will be responsible for payment based on your guarantee even if fewer guest actually attend. If more guests attend than your guarantee #, and we prepare additional products, or staff additional service, your billing will be based on the guarantee plus the additional # over your guarantee. A guarantee number of attendees is required **seven** working days prior to the function. In the event that the guarantee is not received **seven** working days prior to the event, we will assume the guarantee to be the maximum number previously expected. ***Food and Beverage menu pricing will be guaranteed by Masterson's Catering 12 Months prior to your event.***

Beginning and Ending Times

It is agreed that the event will begin promptly at the scheduled time, and that all attendees will vacate the facility at the closing hour indicated. In addition, it is agreed that any changes made to the setup of the event space must be done before the room has been prepared for the event. Failure to comply may result in additional charges which will be used to cover our additional expenses incurred if any.

Gratuities

The service charge pays for the staff required to setup, serve, and cleanup your event and general administrative expenses. This fee is not a gratuity to the staff working your event. Gratuities are not required and are not added to your billing by Masterson's Catering. Gratuities are encouraged if you feel your service was more than outstanding. If you choose to add a gratuity to your bill, the gratuity is paid out immediately to the staff and is therefore non-refundable and non-adjustable.

Frequently Asked Questions

I'm not finding exactly what I want on your menus. Do you offer anything else?

Absolutely! In fact, we encourage this question. It is nearly impossible to list all of the cuisines and styles we have experience with. These menus, while extensive, are meant to be a general guideline. If your event is theme dependant, if you have family recipes you would like for us to execute, or if you have special dietary needs, please do not hesitate to ask. We love to mix it up.

I want to provide my own alcohol for my event, may I do that?

If your event is at a facility that does allow you to provide your own alcohol, and you would like to use Masterson's services (bartenders, liquor licensing, glassware, ice, bar fruit, non alcoholic basic mixers, juices, soft drinks, bar equipment etc) then there will be fees associated with providing those service both for the bartending personnel and for the equipment and licensing.

See our Bar Services menu for details.



Policies/Faq's

Fresh Ideas Since 1938

Generation after generation of Mastersons have provided foodservice to this community for over 75 years. Masterson's has been continuously family owned and operated since 1938. Like all families, our businesses have learned from the successes and trials of past generations as new generations provide fresh ideas and a passion for food, service and community. Let our family of businesses provide you exceptional foodservice for your next gathering.

Catering and Service Budgeting

We try to keep it simple by including as many of the basic items involved in virtually all wedding events such as china, floor length table linens and napkins, flatware and glassware, and cake cutting. With our catering services there are three to four primary budget points to pay special attention to and they are...

Labor Cost + Menu and Bar + Facility Commissions (if applicable) and Sales Tax

Labor Cost

Included in your labor costs are a Catering Coordinator as your main point of contact for planning, and china, guest table floor length linens, dinner glassware, and service equipment are included in your labor costs when you select full service style. We encourage you to compare our service costs with the real costs of other caterers as our labor fees do not just include the staff but also all of your service equipment needs.

For most full service events our staff arrives at our kitchen 5 hours prior to your event start and gathers all equipment needed for your event then arrives at your location 2.5 to 3 hours prior to your event start time and readies the facility for your event. Staffing ratios during your event depend on the style of menu service, location of the event and other factors. We cleanup immediately following your event and return all equipment to our kitchens. Typically a 4 hour event requires an 11 hour shift from each server involved. Outdoor tented events often require additional labor.

Facility Commissions or Fees

Many Facilities at which we cater do charge additional commissions or fees for catered events. Please consult your facility for clarification. If the facility does charge additional commissions or fees for catered events and expects that to be paid by the caterer, we will add this fee to your final billing.

Sales Tax

6% in Kentucky and 7% in Indiana

Rentals

As previously mentioned we cover all the basics within your service labor fees including linens for all of your reception tables (including bars, buffets, gift tables, cake tables, etc), we include full china service, glassware for any beverages we are providing, premium stainless flatware, cake cutting and china and silver for your cake service if provided by others, all buffet equipment and the like. If you require additional rentals such as specialty props or décor, tents, tables, chairs, lighting, power etc. Just let your catering coordinator know and these may be items that we can secure for you for the cost of rental + 5% coordination and handling. We do it everyday and we are the end user of most of this equipment so it's often best if we make these arrangements.



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Policies/Faq's

What decorations are included?

Typically no guest table centerpieces or buffet centerpieces are included in our catering fees. However, many of our proposals are custom and may include centerpieces, props or miscellaneous event displays. Your proposal or quote will make note of all inclusions.

Do you have specific recommendations for entertainment, florists, décor companies, etc?

We do have a list of local and regional vendors for these services and many other event services. The vendors on this list are all ones which we have previous experience with however we will not guarantee the quality of their work. This list can be provided to you as a convenience. Louisville is rich with professional event services and we will in no way insist that you use any one in particular

Do you have tents, rental tables, rental chairs, rental dance floors etc.?

No we do not but we do in most cases handle all of those arrangements for you. We use reputable local rental companies for those services. We do charge a 5% service charge for coordination and billing of rental equipment.

What time will you set up?

Every event has different requirements. In most cases, if your event is full service, we will begin setup roughly 3 hours prior to the event. If for whatever reason you require an early setup time you need to inform your event coordinator prior to the quote or proposal process. There will be additional fees for early setup arrangements and sometimes early setup may not be available.

My event is not in Jefferson County. Is pricing the same?

Masterson's caters to all areas of the state as well as Indianapolis, Cincinnati, and all points between. Certain minimums will apply and will have to be assessed on an individual event basis. There are additional costs involved with catering at a great distance from our home county. However, no local caterer is better equipped and more experienced with catering at great distances from their primary production kitchens.

Do I need to sign a contract?

You do need to sign our "Event Confirmation" pages and return the signed copies to your event coordinator. Your event confirmation is to show you what information we have down for the event and should be used as a document for you and your event coordinator to reference in the planning process. Events are a work in process from initial contact up to the event date and many revisions may be made to your Event Confirmation. The purpose of the Event Confirmation is again, to show you the information we plan to execute so please pay particular attention to dates, times, and menus to insure that there were no communication errors between you and your coordinator. Signing the policies page acknowledges that you are clear on and agree to our various event policies and the plans that are in place.