

Heavy Hors D'oeuvres Menu

\$31.00 per person plus tax and service charge

Hand Passed Hors D'oeuvres

Butler passed on silver trays --Your choice of Three (3) items
(add \$2.50 per person for additional selections)

Hand Passed Hors D'oeuvres Menu Selections:

- **Boursin Cheese Puffs** – pastry filled with herb cheese
- **Asian Style Nori Rolls** – tuna, avocado, and green onion in a traditional sushi roll
- **Herb Roasted Potato Rounds** with Smoked Salmon finished with a spicy remoulade
- **Filet Mignon** with horseradish sauce on toasted Brioche
- **Curried Chicken in a freshly wrapped wonton**
- **Smoked Trout Cakes** with pepper relish
- **Saffron Asparagus Risotto** Cakes with tomato compote
- **Blackened Chicken Spring Rolls** with Creole Sauce
- **Shrimp Cocktail served with spicy cocktail sauce, on ice**

On the Buffet

Choose Two (2) (Add \$3.00 per person each additional selection)

Marinated Grilled Vegetable Platter With Balsamic Glaze and Dusted with Fennel Pollen – Includes asparagus, zucchini, squash, eggplant, Portabella mushrooms, broccoli, roasted peppers, artichoke hearts, Greek olives, and carrots

Baked Brie - stuffed with raspberry preserves and pecan pieces

Caramel Pecan Brie - with assorted crackers

Sundried Tomato Goat Cheese Torte – in a light flaky crust, with savory goat cheese and sun dried tomatoes

Imported Cheese Display – An elegant assortment of domestic and imported cheeses accented with Dried Fruit and Fresh Berries. Served with Crackers and Lavash Bread

Fresh Seasonal Fruit - with Yogurt dipping sauce

Cold Smoked Salmon Cheesecake - with layers of herb cream cheese, smoked salmon and seasonal vegetables

Roma Tomato, Fresh Mozzarella and Basil Salad - tossed with olive oil, herbs and balsamic vinaigrette



www.masterpieceevent.com
678.990.9808

Choose One (1): (Add \$4.50 per person for each additional selection)

Whole Roast Sirloin Strip - served with wild mushroom sauce

Beef Tenderloin – center stuffed with wild mushroom duxelle

Adobe Chile Flank Steak – with roasted corn orzo salad

Minted Lamb Wellington - with cranberry Pommery sauce

Lollipop Lamb Chops - with classic mint sauce

Cedar Plank Salmon – with Spinach Gratin

Choose One (1): (Add \$4.50 per person for each additional selection)

Barbecued Salmon Filet - ribboned and skewered and served with a Thai Chili sauce

Savannah Style Crabcakes - topped with papaya relish with a spicy Remoulade sauce

Marinated Tuna Steak Skewers – seasoned with Five Spice and Chili Ponzu Sauce

Chicken Roulade- stuffed with spinach, pesto, Gruyere cheese served with a Roasted Red Pepper Sauce

Grilled Rosemary Chicken and Mushroom Skewers

Spiral Cut Ham - accompanied by freshly baked mini cheese biscuits and our honey mustard sauce

Choose One (1) Pasta: (Add \$3.00 per person for each additional selection)

Risotto Timbales – Arborio rice cooked in chicken stock with aromatic herbs, sun dried tomatoes, wild mushrooms and Asiago cheese presented in individual towers

Wild Mushroom Ravioli - with a roasted garlic four cheese sauce

Tri-Color Tortellini Pasta - with Grilled Chicken, roasted peppers, Crimini mushrooms and fennel in a lemon garlic cream sauce

Penne - with Salmon, Braised Leek, Green Peas, and Yellow Squash in a Sherry Dijon Sauce

Pasta is served with Parmesan and Breadsticks

The preceding menu is a balanced selection of hot and cold menu items and is merely a suggestion for creating the ideal masterpiece for your special day. Alternate menus and exchangeable items are available upon request. Pricing is per person.

Our Catering Sales Department is available to discuss service options.

Beverage Station

Alcohol and service staff are not included

Non-Alcoholic Bar Set-Up

\$1.95 per person

Includes all purpose glassware, a variety of sodas, water, ice, bar table, bar linens, and all bar equipment

Beer and Wine Bar Set-Up

\$3.95 per person

Includes all purpose glassware, wine glassware, a variety of sodas, cocktail napkins, ice, bar table, bar linens, and all bar equipment; customer provides all beer and wine

Full Bar Set-Up

\$6.95 per person

Includes all purpose glassware, wine glassware, and mixed drink glassware, a variety of sodas, mixers, juices, garnishes, ice, cocktail napkins, bar table, bar linen, and all bar service equipment; customer provides all alcoholic beverages

Bartenders are available to service the bar and are charged by our standard service staff rate of \$25.00 per hour for a minimum of four hours.

*Masterpiece Events offers a variety of different menus
to suit your taste and budget.*

Contact us at info@masterpieceevent.com

We'd love to create a masterpiece for you!