

Seated Served Dinner Menu



Entrée prices include salad, entrée, vegetable, starch, ice water, serviceware and glassware. Linens, beverages, service staff, and taxes are charged separately.

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678.990.9808

To add elegance and sophistication to your event, we'd like to recommend that you consider starting the evening with butler style hand-passed hors d'oeuvres for the first hour. Prices for our acclaimed hand passed hors d'oeuvres are listed below (not included in the standard price for seated dinners).

Hand Passed Hors D'oeuvres

Butler passed on silver trays --Your choice of items

- **Salmon Potato Rounds** - Herb Roasted Potato rounds Topped with Cold-Cured Smoked Salmon and a Spicy Remoulade
- **Shrimp Cocktail** - Large Gulf Shrimp Served with Horseradish\ Cocktail Sauce.
- **Spicy Sausage Coins** - mild Italian sausage wrapped in puff pastry, sliced and finished with a grain mustard sauce
- **Spanakopita** - Light Phyllo Dough Filled with Spinach and Cheese Baked Until Golden Brown and Served Hot
- **Southwest Chicken Spring Roll** - Blackened Chicken Breast, Cilantro, Poblano Peppers, Red Onions and Colby Cheese wrapped in a Wonton and fried golden brown
- **Mushroom Caps** - Baked mushroom caps with choice of herb cheese or Italian sausage
- **Asiago Potatoes** - New Potatoes filled with an asiago cheese filling
- **Black Sesame Seed Crusted Yellowtail Tuna** - Yellowtail Tuna encrusted in Black Sesame Seeds; served with a Chili Ponzu Sauce on a Win ton Crisp.
- **Pot Stickers** - Pan Fried Won-tons with Asian Style Seasoned Pork Filling.
- **Antipasto Skewers** - Cheese Tortellini, Sun-dried Tomato and Kalamata Olives marinated in olive oil and herbs

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First Course - Salad

Choose one

- Mixed Greens with Roasted Pears, Moroccan Spiced Walnuts and Blue Cheese Dressing
- Lettuce Wedge with shaved Bleu Cheese, Roma Tomatoes and Balsamic Vinaigrette
- Spinach and Avocado tossed with Red Onion, Diced Avocado and Lump Crab in a Lime Dijon Vinaigrette
- Seasonal Greens served with Hearts of Romaine, Vine Ripened Tomatoes, Mozzarella Cheese, Fresh Basil Arugula and shaved Parmesan

Second Course - Entree

Choose one

- **Farfalle Pasta and Grilled Chicken** with Lemon Garlic Cream Sauce, Roasted Peppers, Crimini Mushrooms, & Fennel
- **Breast of Capon** stuffed with Andouille and Smoked Gouda served with Roasted Red Pepper Sauce
- **Minted Lamb Wellington** with Cranberry Pommery Sauce and Herb Spaetzel
- **Roasted Beef Tenderloin** Stuffed with a Wild Mushroom Duxelle with Garlic Mashed Potatoes and Roasted Root Vegetables
- **Pork Loin** with whipped Horseradish Potato and Bing Cherry Merlot Sauce & Dried Fruits
- **Hot Smoked Salmon Plank** encrusted with Sautéed Spinach Pancetta and Cremino Mushrooms
- **Potato Encrusted Fresh Grouper** served with Risotto Tembles and Braised Seasonal Greens

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Second Course - Entrée

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- **Seared Yellowtail Tuna** with Tournedo of Beef
- **Smoked Center cut Pork Chop and Chicken Breast** stuffed with Andouille Sausage and served with a Dried Berry Compote
- **Thai Spiced Pan Seared Salmon** and **Pesto Filled Breast of Chicken**
- **Sauteed Prawns and Brajole of Beef**

Third Course - Sweets

Dessert Menu Selections:

- Assorted French style Hand-Made Petit Fours
- Miniature Toasting Trifles with Assorted Fruits, Mousse, and Toppings
- Fruit kabobs with Chocolate Mousse
- Assorted Mini-Cheesecakes
- Assorted Chocolate Truffles
- Gourmet Wedding Cookies
- Mini-Canolies



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Beverage Station

Alcohol and service staff are not included

Non-Alcoholic Bar Set-Up

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

Beer and Wine Bar Set-Up

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

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.

Service Staff

Labor rates are charged at \$25.00 per hour per server for a minimum of four hours. As part of our proposal to you, we will include appropriate staffing to ensure that your event runs smoothly.

We can also offer assistance with décor, linen selection, floral design, rentals and event coordination.

Let's get started! Contact us today at 678-990-9808 or info@masterpieceevent.com