



Reception Packages 2012

The Master's Meals Catering would bring to the table exceptional food, outstanding service and dedicated commitment to your vision. Please contact us so we may begin creating a customized menu for your event that will compliment your personal style and culinary preferences.

These sample menus are merely examples of what we could provide for your event. Our value based menu package are pricing begins at \$13.98 but you can also see what is available with a variety of options dependent upon your menu selection. We are able to provide you with a detailed proposal, showcasing a custom menu with associated charges, promising "no surprises" and information about wait staff, rentals, and services. The Master's Meals Catering believes that beautiful presentation, the finest quality of ingredients, our superior customer service and attention to detail all conspire to make your event a true success.

Menus

Our menu selections are uniquely designed to enhance any occasion and represent a wide variety of tastes. You are invited to sample our specialties at a complimentary Chef's Table Experience hosted quarterly. Please contact us to reserve your spot at the next scheduled tasting. Private tastings are also available. While the attached menus have popular history, we also customize menus based on your specific interests and budget. Perhaps incorporation of a family recipe or sharing catering responsibilities with others would be important to you. Our goal is to bring our creative energy to the process, casting a vision and catching yours.

Guarantees

The Master's Meals Catering requires your final guest count fourteen days prior to your event. This will be a minimum guarantee and not subject to reduction. Final statements will reflect the guarantee or actual number of guests attending, whichever is greater.

Deposit

A deposit of \$500 or 20% of the estimated total, whichever is greater, is required after consultation to reserve the event date for you. A payment of 50% of the remaining estimated total is due 60 days prior to your event date with the final balance being due 14 days prior to your event date.

References

“Thank you so much for all the hard work you did planning and executing our perfect wedding meal. You were a pleasure to work with from the beginning. Thank you for understanding our vision, and for handling a very needy bride with such care. We couldn’t have asked for a better meal or better service.”

Eric and Grace May

“Thank you for being a part of Suzanne and Eric’s special day. The meal was excellent. Our guests really enjoyed the quality of all the food. It was a pleasure for me just to be a part of the celebration without any concerns about the food.”

Irene McKenzie

“Thank you so much for the marvelous catering job you gave for MFI. You are amazing! Each bite was delicious and we look forward to using your services in the future.”

Ashley Jackson

“Thank you for such amazing food. Everyone was talking about it at brunch the next day. We appreciate you working into our budget.”

Ginny and Dean

“Thank you SO MUCH for the great job you did with the catering for our party on May 21st. The food was a big hit with the kids and adults. People are STILL raving about how delicious everything tasted and how fun it looked. We can always count on you for fabulous food. Thanks again & we’ll be using Master’s Catering next time – hopefully that’s very soon!”

Jackie Kirchmann

“We are all still talking about what a beautiful wedding it was and how much your services contributed to how smoothly everything went...The food was delicious...and we didn’t have to worry about a thing!!!!”

Jacke Foster

“We wanted to let you know how much we appreciated all your hard work and talent. The food was beyond excellent; all our guests are still talking about it! Everything went so smoothly; we didn’t have to worry about a thing. We felt so great about working with you and will certainly be passing your name along!”

Suzanne & Eric

“Fantastic! You came breezing in at the stroke of 5 PM with all sorts of bags and bundles. Without a single question, you started to work in a kitchen you had never seen before! Forty-eight salad plates were immediately spread out on the counter and filled with greens. As each course was finished, the next was ready to be served. After the dessert plates were cleared and while our group enjoyed a Christmas program, you were quietly busy in the kitchen cleaning up. It was a joy to see the kitchen afterwards, clean, with every dish and utensil returned to their proper places.”

Betty Williams

It was absolutely wonderful and the only negative comments I’ve heard – “there was too much food.”

Darla Collar

The Master’s Meals Catering
503-760-6325
www.mastersmeals.com

Elegant Dinner Menu

Butler Passed Hors d' Oeuvres

Stuffed Mushrooms

A mixture of Parmesan and cream cheese filled extra-large mushrooms and baked in decadent clarified butter

Shrimp Dover Profiteroles

Tender mini cream puffs brimming with a shrimp, cream cheese, green onion, Dijon and Vermouth filling

Artichoke Triangles

Greek inspired, these buttery baked phyllo dough triangles packed with zesty artichoke hearts, ricotta, Swiss and Parmesan cheeses are delicious

Bruschetta Crostini

Our own recipe of vine ripened tomatoes, red onion, capers, Parmesan, garlic, extra virgin olive oil and fresh basil chiffonade served on toasty artisan bread slices

Dinner Buffet

Mediterranean Chicken Skewers

Juicy thigh meat marinated in lemon juice, white wine, fresh dill, oregano and rosemary before grilling on bamboo skewers

Beef Tenderloin with Cherry Chutney

Melt-in-your-mouth beef roasted to perfection and offered at a carving station with dried cherry chutney to further enhance your enjoyment

Northwest Salad

Romaine lettuce leaves topped with diced apples, crunchy hazelnuts, creamy Gorgonzola cheese, red onion slices and golden raisins with a Pink Poppy Seed Dressing – our specialty and claim to fame salad

Assorted Bread Basket

An artful display of delicious breads freshly made Focaccia, whole wheat rolls, sourdough baguettes, Rosemary and Olive Braids and specialty breads offered with balsamic vinegar and extra virgin olive oil or butter

Roasted Red Potatoes

Quartered red potatoes sprinkled with coarse sea salt, herbs, garlic and tossed with extra virgin olive oil

Wild Rice Blend

White, wild and brown rice blended with wheat berries, shredded carrots and chicken stock

Grilled Fresh Asparagus

Sweet Roasted Beets

\$46.78 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery and cake cutting included. This pricing is based upon standard service and an average guest count of 125 people.

The Master's Meals Catering
503-760-6325
www.mastersmeals.com

Northwest Dinner Buffet

Bread Board

Our homemade rosemary olive boule with creamy butter on a bread board served at each table

Cedar Wrapped Northwest Wild Sockeye Salmon

Beautiful and delicious, our northwest favorite baked with fresh lemon and dill presented in a unique cedar skin wrap

Mushroom Pesto Stuffed Chicken Breasts

An 8oz boneless breast is stuffed with chevre cheese, bacon, panko, chives and a special wild mushroom pesto before baking to a golden brown

Lemon Asparagus

Prepared el dente to celebrate each spear's freshness with just a hint of lemon zest

Orzo Salad

Packed with interest and flavor this orzo is tossed with Pepitas, Kalamata olives, celery, garlic and parsley

Roasted Garlic Mashed Potatoes

Creamy mashed potatoes made with roasted garlic, sour cream and parmesan cheese

Fresh Fruit Towers

Enjoy all the fresh flavors and colors of summer pineapple, melons, berries and grapes each showcased in various clear glass containers towering over the buffet as an edible centerpiece

Caprese Insalada

Sliced vine ripened tomatoes, fresh basil leaves and fresh mozzarella cheese layered with a drizzle of extra virgin olive oil, a special balsamic vinegar reduction and a dusting of diced red onions

\$40.86 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery and cake cutting included. This pricing is based upon standard service and an average guest count of 125 people.

Garden Dinner Buffet

Garlic Bread

Homemade Focaccia bread baked, split and spread with our own garlic butter and seasoning mixture

Greek Salad

A classic of lettuce, tomato, cucumber, onion, Feta cheese and Kalamata olives with a tasty vinaigrette herb dressing

Fresh Fruit Salad

Bowls of refreshing summer fruits such as grapes, pineapple, melons and assorted seasonal fresh berries and stone fruits with a candied ginger or almond dressing

Fettuccini Salad with Grilled Chicken

An Italian favorite with shredded Parmesan cheese, sweet red peppers, fresh spinach leaves, pine nuts and marinated artichoke hearts

Caprese Insalada

Sliced vine ripened tomatoes, basil leaves and fresh mozzarella layered with a drizzle of extra virgin olive oil, a special balsamic vinegar reduction and a dusting of diced red onions

\$23.04 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery and cake cutting included. This pricing is based upon standard service and an average guest count of 125 people.

Chef's Special Buffet

Garlic Bread

Chewy French bread generously spread with Parmesan cheese and garlic herb butter and sprinkled with our own blend of colorful spices

Caesar Salad

Classic romaine lettuce, lemon wedges, toasted seasoned croutons and shredded Parmesan cheese with a rich Caesar dressing

Fettuccini Salad with Grilled Chicken

An Italian favorite with shredded Parmesan cheese, sweet red peppers, fresh spinach leaves, pine nuts and marinated artichoke hearts

Fruit or Vegetable Platter

Seasonal fresh fruit or vegetables your choice

\$20.99 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery and cake cutting included. This pricing is based upon standard service and an average guest count of 125 people.

Hors d' Oeuvres Buffet

Butler Passed Hors d' Oeuvres

Stuffed Mushrooms

Plump butter baked mushroom caps filled with cream cheese, garlic, and Parmesan cheese

Chicken Pesto Palmiers

Puff pastry filled with pesto, covered in smoky Provolone cheese and premium sliced deli chicken breast meat then rolled, sliced and baked to a golden brown

Artichoke Triangles

Ricotta cheese, Swiss cheese, marinated artichoke hearts and basil mingle to make an appetizing filling for pockets of buttery phyllo triangles

Stationed Hors d' Oeuvres

Bruschetta

A tangy blend of vine ripe tomatoes, capers, diced onion, Parmesan cheese and a balsamic vinegar reduction to spoon onto fresh baked focaccia bread

Roasted Northwest Salmon Filet

Savory rhubarb or Marion berry sauces complement this regional favorite seafood

Fresh Fruit Platter

A refreshing array of seasonal fresh fruit

Cheese and Bread Platter

A wonderful assortment of gourmet cheeses and sliced breads

Antipasto Platter

A delightful kaleidoscope of marinated and fresh vegetables with gourmet olives

\$27.41 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery and cake cutting included. This pricing is based upon standard service and an average guest count of 125 people.

Hors d' Oeuvres Buffet Special

Polenta Stuffed Mushroom Caps

Plump butter baked mushroom caps filled with Polenta

Parmesan Cup Spinach Salad

Fresh spinach sprinkled with plump strawberries, orange wedges, red onion, crispy bacon nuggets, and sesame seeds tossed in red wine vinegar dressing in its own Parmesan cup

Antipasto Skewers

A traditional antipasto platter put onto individual skewers.

Fruit Skewers

Fresh seasonal fruit on individual skewers

Crudités Cups

Walk about easily and nibble on carrot sticks, asparagus spears and other fresh vegetables standing in petite cups with a ranch or Dijon mustard dip at the bottom

Saltimbocca Skewers

Sage leaves and prosciutto wrapped on Chicken Tenders grilled to perfection on bamboo skewers

Caprese Crisps

Crispy cup with tomato, fresh mozzarella, basil and our house made balsamic reduction

\$22.56 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery and cake cutting included. This pricing is based upon standard service and an average guest count of 125 people.

Espresso and Dessert Buffet

Espresso Cart

Two Hours service from Heaven Scent Espresso bringing the coffee shop to your event. All the standard coffee shop drinks including brewed regular and decaf coffee

Assorted Desserts

Chocolate Tulip Cups with Mousse

Marble white and dark chocolate creates a sweet vessel for traditional mousse

Cheesecake Bites with Fruit Toppings

A favorite classic with an assortment of glazed fruits

Pecan Bars

Just like Grandma used to make

Chocolate Covered Strawberries

Big ripe strawberries dipped in white or milk chocolate

\$13.98 per person

Price includes necessary staffing, buffet equipment, buffet linens, carving station and disposables. Standard delivery included. This pricing is based upon standard service and an average guest count of 125 people.

Hors d' Oeuvres

Antipasto Platter

A wide array of fresh and marinated vegetables amidst various cured meats, gourmet cheeses and exotic olives

Artichoke Phyllo Triangels

Ricotta cheese, Swiss cheese, marinated artichoke hearts and basil blend to make a tasty filling for pockets of buttery Phyllo dough triangles

Bleu Cheese Cheesecake & Gourmet Crackers

A delicious blend of bleu cheese, sour cream and cream cheese baked and sprinkled with toasted pecans creates a savory spread for crackers

Brushetta with Focaccia Bread

Ripe diced tomatoes, Parmesan cheese, capers, basil chiffonade and red onions marinated in savory balsamic vinegar and served with homemade Focaccia bread

Caprese Skewers

Fresh mozzarella cheese, grape tomatoes and basil leaves threaded onto bamboo skewers

Chicken Pesto Palmiers

Puff pastry spirals spread with garlic pesto and layers of provolone cheese and smoked chicken sliced and baked to a golden brown

Crab Cakes with Remoulade Sauce

Miniature crab cakes adorned with a savory dollop of remoulade

Crab or Shrimp Shooters

Icy cold shot glasses of flavorful Dungeness crab or prawns with homemade cocktail sauce topped with a lemon twist provide a light seafood appetizer that welcomes people to our Northwest Bounty

Crudités Cups

Walk about easily and nibble on carrot sticks, asparagus spears and other fresh vegetables standing in petite cups with a ranch or Dijon mustard dip at the bottom

Hummus with Pita Points

Visit the Middle East with garbanzo beans ground smooth with tahini and plenty of garlic as a dip for crisp cumin dusted pita bread

Italian Torte

A savory blend of creamy butter and cream cheese layered in a tower of pesto and sun-dried tomatoes to spread on gourmet crackers

Rumaki in Peach Glaze

Water chestnuts wrapped in bacon, baked and glazed with a savory peach sauce

Shrimp Dover Profiteroles

Mini cream puffs stuffed with a cream cheese filling of shrimp, green onions, vermouth and a hint of Dijon mustard

Asian Spinach Rolls

Spinach leaf stuffed with a blend of fresh ginger, peppers cashews and a hint of sweet orange marmalade

Spanish Potato Tortillas

Garlic, olive oil, onions, cream and thinly sliced potatoes are baked to a golden brown and chilled to serve in bite size squares

Stuffed Mushroom Caps

Plump baked mushroom caps filled with cream cheese, garlic, and Parmesan cheese

Salads

Ambrosia Salad

Coconut, pineapple, tiny marshmallows, sour cream and mandarin orange segments blend to create a salad so good it borders on a dessert

Broccoli Salad

Diced broccoli stems and florets in a sweet and tangy sour cream dressing studded with chopped red onion, crispy bacon pieces, sunflower seeds and golden raisins

Caesar Salad

Classic romaine lettuce, lemon wedges, toasted seasoned croutons and shredded Parmesan cheese with a rich Caesar dressing

Fresh Fruit Towers

Enjoy all the fresh flavors and colors of melons, pineapple, berries & grapes each showcased in various clear glass containers towering over the buffet as an edible centerpiece

Garden Green Salad

A tossed blend of lettuce and a variety of vegetables with Italian vinaigrette

Capresse Insalada

Fresh buffalo mozzarella cheese, tomatoes, basil with extra virgin olive oil, Modena balsamic vinegar, kosher salt, cracked pepper and a dusting of diced red onion

Layered Salad

Layers of peas, water chestnuts, celery, cauliflower and green onions resting atop iceberg lettuce and sprinkled with Parmesan cheese, crisp bacon nuggets and diced hard boiled eggs

Northwest Salad

Romaine lettuce leaves topped with diced apples, crunchy hazelnuts, creamy Gorgonzola cheese, red onion slices and golden raisins with a Pink Poppy Seed Dressing – our specialty and claim to fame salad!

Oriental Coleslaw

Toasted sesame seeds, almonds and ramen noodles tossed with shredded cabbage and green onions in light vinaigrette

Pasta Salad

Bow tie pasta prepared al dente and tossed with sun dried tomatoes, marinated artichoke hearts, Parmesan cheese, garlic, olives, red and green peppers, green onions, parsley and mushrooms

Spinach Salad

Fresh spinach sprinkled with plump strawberries, orange wedges, red onion, crispy bacon nuggets, and sesame seeds tossed in a red wine vinegar dressing

Summer Seafood Salad in Tomato Cups

Pretty to behold and even better to devour – a combination of shrimp, sumari, celery, and onions piled high in a hollow fresh tomato

Homemade Breads

Buttermilk Bread

Laced with honey this old fashioned bread is good warm or room temperature

Focaccia Bread

Its chewy goodness is irresistible when dipped in extra virgin olive oil or spread with creamy butter

Fluffy Handmade Dinner Rolls

Pull apart rolls as light as a feather and served with plenty of real butter

Garlic Bread

Chewy French bread generously spread with Parmesan cheese and garlic herb butter and sprinkled with our own blend of colorful spices

Mexican Cornbread

Mild green chilies, corn and cheeses make this a perfect accompaniment to any Mexican menu

Onion Shortcake

A hybrid of cornbread with cheddar cheese and creamed corn in a bread and baked with a topping of sautéed onions, sour cream, dill and even more cheddar cheese

Rosemary and Olive Focaccia Bread

Homemade goodness with the added flavor boost of Kalamata olives and fresh rosemary

Whole Wheat Bread or Rolls

Discuss with our sales representative healthy alternatives for you and your guest to enjoy

Entrees

Apricot Stuffed Pork Tenderloin

Butterflied pork tenderloin stuffed with chopped pistachios, dried apricot and onion

Beef Stroganoff

A rich sour cream sauce envelopes tender morsels of beef and mushrooms simmered in a burgundy broth

Chicken Enchiladas

Our own recipe of chicken breast meat, green chilies, and cheeses in flour tortillas with red sauce and sour cream topping

Chicken Kiev

Classic boneless chicken breast filled with buttery garlic sauce on the inside and deep-fried with seasoned breadcrumbs coating the outside

Chicken Piccata

Boneless, skinless breast of chicken marinated in lemon juice and sautéed in caper butter with white wine and lemon butter sauce

Espresso Beef Tenderloin

A filet mignon roast rolled in our own air roasted espresso coffee beans, sautéed in clarified butter, roasted to medium rare and sliced at a carving station to each guest's specifications. Not only the tenderest or the most unusual but the most noteworthy of our entrees

Grilled Flank Steak

Marinated, grilled, and thinly sliced

Kalua Pulled Pork

A Hawaiian specialty full of soy and garlic flavor

Lemon Herb Chicken Breast

Grilled boneless, skinless chicken breast seasoned with lemon and thyme

Northwest Wild Salmon with Huckleberry Pinot Noir Sauce

What better says northwest flavors than salmon done in a variety of methods...grilled, poached, baked...all delicious and extra special with a pink sauce full of interesting flavors

Prime Rib

Rare roasted beef sliced at a buffet or plated for a banquet

Pork Tenderloin Medallions

Pork tenderloin sliced and sautéed with a lemony, mustard sauce drizzled over top

Mediterranean Chicken

Lemon juice, garlic, oregano, dill and rosemary infuse a marinade for chicken skewering on bamboo sticks before grilling

Mushroom Pesto Chicken

Boneless chicken breast stuffed with a delicious filling of Chevre, bacon, panko, chives and a special mushroom pesto

Roast Porchetta

Apple and herb filled pork loin with prosciutto crust

Desserts

Baked Blueberry Cobbler

Lemon kissed oversized Oregon blueberries blanketed with a cinnamon sugar dusted cobbler crust

Baked Bread Pudding

A rich custard woven between cinnamon bread cubes and raisins crowned with drizzles of caramel topping and cream

Butter Rum Pecan Cake with Chantilly Cream

A delicate rum-soaked yellow cake smothered with a buttery pecan glaze and topped with sweetened real whipped cream

Carrot Cake

Moist spicy, carrot pineapple cake bathed with cream cheese frosting

Chocolate Cobblestone Cake

A light mosaic of cubed angel food cake mortared with chocolate almond mousse and smothered in whipped cream

Chocolate Pistachio Log

Special enough to celebrate any occasion with the satisfying flavor of chocolate in a light cake that is rolled with chocolate flavored whipped cream studded with pistachio nuts, inside and out

Cookie Basket Assortment

Assortment of brownies, shortbread, snicker doodles, chocolate chip and peanut butter oatmeal cookies

Panna Cotta

Literally translated as “cooked cream” in Italia, these softly set and creamy Italian puddings are so silky smooth they slip down beautifully at the end of any meal

Fruit Pizza

A sugar cookie crust spread with sweetened cream cheese studded with brilliant fresh fruit in glaze

Mud Slide Pie

Chocolate chip mousse ice cream sandwiched between chocolate cookie crumb crust and fudge topping

Peanut Butter Fudge Mousse

A decadent combination of crunchy peanut butter and cream cheese with a chocolate crust and fudge topping

Kahlua Cake

Chocolate, espresso and coffee liquor are perfectly matched in this moist cake

Lemon Sour Cream Cake

Lemon filling and cake are soaked in bright flavor and cream cheese icing is even creamier with the addition of sour cream

Additional Services

Labor

Our staff is professionally trained. They will see to every detail so you can relax and enjoy your event. The menu options offered in this packet currently include all labor needed for a standard reception.

General Labor fees are as follows:

Additional wait staff or cook may be needed based upon your menu and/or guest count at \$25 per hour with a four hour minimum.

Oregon Liquor Control Commission certified bartenders can be supplied at \$27.50 per hour with a four hour minimum.

Rental

Rentals will be determined on specific needs for your event.

Beverage

To comply with Oregon Law, "substantial" food must accompany any alcoholic beverage service provided. In our pricing, we offer a large selection of wines, domestic and craft brews. For clients that wish to provide their own beer and wine, we charge a beverage management fee based on the type of service and number of guests.

Full liquor service is available

No-Host/Cash bar requires a minimum guarantee. The host will be charged the difference between the actual sales and the guarantee if the minimum is not met.

Cancellation

If for any reason your date is canceled, The Master's Meals Catering will refund all deposit monies in excess of the \$500 or 20% non-refundable deposit up to 60 days prior to the event. Within 60 days of the event, Master's Meals will refund all deposit monies in excess of the 50% of the estimated final balance.

Leftover Food

The Master's Meals Catering will package leftovers on the Buffet Table. Buffet foods can deteriorate quickly at room temperature and pose a potential health risk to you and your guests. If desired, The Master's Meals can also deliver and donate leftovers on the Buffet Table to Shepherd's Door, who provides a receipt crediting the host for tax purposes.