

CATERING MENU



PASSED HORS D' OEUVRES

Portobello Mushroom Risotto Arancini
spicy mayo, balsamic reduction

Masraff's Signature Tuna Tacos
thai basil, soy reduction, wasabi aioli

Mini Brie En Croute
orange marmalade, blueberry

Jumbo Lump Crab Profiterole
honeycrisp apple, celery, old bay aioli

Maine Lobster Slider
lemon mayo, tabasco

Truffle Grilled Cheese
gruyere, brioche, truffle aioli

Figs In A Blanket
puff pastry, honey goat cheese, balsamic reduction

Southwest Tenderloin Crostini
spicy mayo, tomato, mozzarella, truffle

Bacon Wrapped Shrimp
mesquite bbq glaze

Texican Rolls
tomatillo salsa

Wagyu Meatball
reggiano polenta, heirloom tomato gravy

Braised Short Rib Egg Roll
asian honey mustard

Wasabi Deviled Eggs
spicy crispy shrimp

Bacon Wrapped Blue Cheese Dates
balsamic drizzle

Smoked Salmon Eggs Salad Rolls
on toasted brioche

General Tso Tofu Bites (Vegan)
chili soy drizzle

Prosciutto & Manchego Cheese Croquettas
smoked tomato aioli

Crispy Brussels Sprouts (Vegan)
balsamic reduction

BUFFETS



MASRAFF'S SIGNATURE BUFFET

Barolo Braised Short Ribs

UPGRADE Herb Crusted Beef Tenderloin Carving Station with Creamy Horseradish Sauce and Dijon Aioli

Gulf Red Snapper with Lemon Caper Beurre Blanc

Crispy Chicken Roulade with Classic Beurre Blanc

Truffle Parmesan Orzo Pasta

Roasted Poblano Potato Puree

Sautéed Haricot Vert/Sautéed Broccolini/Sautéed Asparagus

Roasted Seasonal Vegetables

Masraff's Baby Spinach Salad with Garlic Vinaigrette

Housemade Focaccia

STEAKHOUSE BUFFET

Beef Tenderloin Carving Station with Creamy Horseradish Sauce

Steamed Lobster Tail with Drawn Butter

Loaded Potato Casserole

Jumbo Lump Crab Mac & Cheese

Steamed Asparagus

Creamed Spinach

Sautéed Mushrooms

Masraff's "Chopped" Wedge Salad

Baguette Bread with Butter

BUFFETS



“ANYDAY” HOLIDAY BUFFET

CARVING STATION

Herb Roasted Turkey Breast served with Giblet Gravy and Whole Cranberry Sauce
Honey Baked Ham with Brown Sugar Mustard Sauce

OPTIONAL CARVING STATION UPGRADES

Prime Rib with Au Jus and Creamy Horseradish Sauce

Or

Herb Roasted Porchetta with Smoked Honeycrisp Apple Sauce
(Roasted Garlic, Rosemary, Thyme and Fennel Slow Cooked Pork Belly Wrapped Pork Loin)

Yukon Gold Potato Puree

Creamy Mac & Cheese

Russell’s Mom’s Cornbread Dressing

Caramelized Brussels Sprouts

Green Bean Casserole

“Chopped” Wedge Salad with Gourmet Ranch

Warm Rolls and Butter

ITALIANO BUFFET

Barolo Braised Short Ribs or Porchetta with Honeycrisp Apple Sauce (Roasted Garlic, Rosemary, Thyme and Fennel)

Slow Cooked Pork Belly Wrapped Pork Loin)

Chicken Parmesan or Chicken Piccata or Chicken Marsala

Lasagna Bolognese or Gulf Shrimp Pasta Alfredo

Truffle Parmesan Polenta

Creamy Orzo Pasta

Roasted Italian Seasonal Vegetables

Masraff’s Caesar Salad

Toasted Garlic Bread

BUFFETS



MEDITERRANEAN BUFFET

Roasted Leg of Lamb Carving Station with Mint Chimichurri
Lemon and Herb Marinated Chicken Breast
Grilled Shrimp with Lemon Butter Sauce
Lemon and Herb Roasted Potatoes
Armenian Rice
Roasted Mediterranean Vegetables
Mediterranean Salad with Feta and Greek Dressing
Tabbouleh
Hummus
Olives
Grilled Pita Bread

CAJUN/CREOLE BUFFET

Blackened Redfish with Creole Sauce
Cornbread Stuffed Chicken Breast
Shrimp Etouffee
Boudin Sausage
Dirty Rice
Creole Green Beans and Tomatoes
Corn Maque Choux
Mixed Greens Salad, Tomato, Cucumber, Shaved Red Onion, Cajun Ranch Dressing
Stuffed Crawfish Bread

BUFFETS



AMERICAN BUFFET

Chicken Fried Steak or Chicken Fried Chicken with Black Pepper and Bacon Gravy
Mashed Potatoes
Creamed Corn
Garlic Green Beans
Tomato and Cucumber Salad with Creamy Ranch Dressing
Mixed Green Salad with Honey Mustard Dressing
Buttered Biscuits

ASIAN

Asian Marinated Beef Tenderloin Skewers
Crispy Honey Glazed Sesame Chicken
Asian Pork Ribs
Shrimp Fried Rice
Vegetable Lo Mein
Teriyaki Vegetables
Sautéed Bok Choy

STATION UPGRADE OPTIONS

Sushi Display (Assorted Rolls and Sashimi)
Poke Nacho Bar (with Wonton Chips, Avocado, Sushi Rice, Edamame, Asian Dressing, Mango)

BUFFETS



TEXAS BBQ BUFFET

Smoked Brisket
Jalapeno Sausage
Smoked St. Louis Pork Ribs
Whole Smoked Chicken (Cut into Quarters)
Campfire Beans
Buttered Corn on the Cobb or Creamed Corn
Smoked Potato Puree with Assorted Add-Ins – Bacon, Colby Jack Cheese, Sour Cream, and Green Onion
Horseradish BBQ Sauce
Buttered Texas Toast or Jalapeno Cheddar Cornbread
Pickles, Sliced Onions
Seasonal Fruit Salad

MEXICAN/TEX-MEX

Beef & Chicken Fajitas
Carnitas
Tequila Lime Marinated Shrimp
Enchiladas (Choice of Chicken, Cheese, Shrimp, or Pulled Pork)
Mexican Rice
Black Bean or Charro Beans
Elote (Off the Cob)
Sour Cream, Diced Tomato, Shredded Lettuce, Grilled Onions and Peppers
Corn and Flour Tortillas
Chips with Salsa and Queso
Jicama, Mango, and Cucumber Salad with Cilantro Lime Vinaigrette

OPTIONAL STATION UPGRADE

Guacamole Station

BUFFETS



MINI DESSERTS

Bananas Foster Pudding Cups

Mini Coconut Cream Pie Tarts

Mini Apple Pies with Vanilla Chantilly

Mini Banana Pudding Cups

Mini Raspberry Pies with White Chocolate Mousse

Mini New York Cheesecake Bites

Mini Fruit Tarts

Choux a la Crème

Blueberry Cheesecake Tarts

Assorted Chocolate Truffles

Flourless Chocolate Cake Squares

Mini Pecan Pie Tarts

Mini Chocolate Cream Pie Tarts

Mini Key Lime Tarts

Mini Chocolate Mousse Cups with Praline Crumble

Assorted Cookies (Double Chocolate Chip Cookies, Oatmeal Raisin, Snickerdoodles)

STATIONS



Grazing Station

Assortment of Gourmet Meats and Cheeses with Marinated Italian Peppers, Roasted Vegetables, Assorted Breads, Crackers, Spreads, and Accoutrements

Chilled Seafood Display

Jumbo Shrimp Cocktail, Blue Crab Claws, Mini Lobster Rolls, Tuna Avocado Poke and Seasonal Ceviche served with Wonton Crisps, Cocktail Sauce, and Remoulade

Sushi Display

Assorted Sushi Rolls and Sashimi Beautifully Displayed and served with Wasabi, Soy Sauce, and Chopsticks

Poke Nacho Bar

Tuna Poke served with Wonton Chips and a Variety of Add – Ins to choose from Avocado, Cucumber, Sriracha, Wasabi Aioli, Edamame, Mango, and Sesame Seeds

Gourmet Texas Potato Bar

Mesquite Smoked Yukon Gold Potato Puree with a Variety of Mix-Ins
Brisket, Jalapeno Sausage, Crispy Chicken Tenders, Bacon, Sour Cream, Cheddar Cheese, Horseradish Barbecue Sauce

Mac & Mash Bar

Mac & Cheese, Yukon Gold Potato Puree with a variety of Mix-Ins:
Shrimp, Bacon, Braised Beef Short Ribs, Broccolini, Sautéed Mushrooms, Caramelized Onions, Roasted Poblano Peppers, Green Onions, Cheddar Cheese, Sour Cream, Blue Cheese Crumbles

SEATED PLATED DINNER OPTIONS



APPETIZERS

Yuzu Cured Bay Scallop Campechana

black olive, pickled celery, avocado, lobster chili sauce, smoked salt cracker

Braised Wagyu Butcher's Cut Meatball

garlic shallot confit, smoked squash ragout, reggiano polenta

Jumbo Lump Crab Toast

Masraff's brioche, meyer lemon, avocado mousse, pickled and fresh tomato, chive aioli

Fried Green Tomatoes

heirloom green tomatoes, whipped citrus ranch, chile emulsion

Garlic Seared Calamari

oyster mushrooms, shaved red onion, cilantro, soy reduction

SALADS & SOUPS

Lollo Rosso

toasted pepitas, pickled red onion, gorgonzola dulce, rice wine vinegar

West Coast Spinach Salad

honeycrisp apple, macadamia, whipped chevre, honey mustard, aged gouda

Masraff's Wedge Salad

black pepper bacon, marble tomatoes, american blue, gourmet ranch

Masraff's Caesar Salad

chopped romaine, hardboiled egg, sun dried tomato and prosciutto relish, caesar dressing

Chopped Boston Salad

english cucumber relish, feta cheese, aged balsamic vinaigrette

SEATED PLATED DINNER OPTIONS



SALADS & SOUPS CONT.

New England Clam Chowder
parsley biscuit

Tomato & Roasted Red Pepper Soup
fresh basil and parmesan crouton

Lobster Bisque
green onion biscuit and fresh maine lobster meat

ENTREES

Seared Tuna Togarashi
rice noodles, chinese broccoli, wasabi glaze

Barolo Braised Short Rib
smoked yukon gold potato puree, port wine glazed cipolini onions, fresh horseradish

Meyer Lemon Chicken Chop
parsnip puree, crispy brussels sprouts, lemon jus

Chilean Seabass
creamy lobster grits, celery root, smoked tomato beurre blanc, honeycrisp apple

Texas Gulf Red Snapper
sundried tomato and pine nut risotto, butter glazed, broccolini, jumbo lump crab, champagne

Maine Lobster Risotto
snow peas, maitake mushroom, cream sherry, squid ink

Diver Scallops
broccolini polenta, anchovy, lemon, bacon conserva, select hand-harvested scallops

SEATED PLATED DINNER OPTIONS



ENTREES CONT.

Duck Pappardelle

cognac cream, duck ragout, atop a pappardelle nest, whipped ricotta

8oz. Filet Mignon

mesquite smoked yukon gold potato puree, garlic seared asian broccoli, chef's green peppercorn sauce

14oz. Bone In Filet

truffle parmesan polenta, lemon kissed asparagus, sauce bordelaise

14oz. C.A.B. Prime New York Strip

duck fat and herb butter potatoes, soy glazed brussels sprouts

16oz. C.A.B. Prime Ribeye

steakhouse bacon and green onion grits, buttered aspiration, horseradish black pepper compound butter

Australian Rack Of Lamb

parsnip puree, caramelized shallot baby spinach, morel mushroom demi glaze

ENTRÉE DUETS **(INCLUDES CHOICE OF ONE STARCH AND ONE VEGETABLE)**

Filet & Chilean Seabass

bordeaux and smoked tomato beurre blanc

Filet & Lobster Tail

bordeaux and drawn butter

Filet & Gulf Red Snapper

bordeaux and champagne sauce

SEATED PLATED DINNER OPTIONS



ENTRÉE DUETS CONT. (INCLUDES CHOICE OF ONE STARCH AND ONE VEGETABLE)

Filet & Jumbo Gulf Shrimp
bordelaise and lemon beurre blanc

Filet & Diver Scallop
bordelaise and lemon bacon conserva

STARCHES

Mesquite Smoked Yukon Gold Potato Puree
Creamy Lobster Grits
Truffle Parmesan Polenta
Parsnip Puree
Risotto
Duck Fat Potatoes
Creamed Corn

Vegetables
Lemon Kissed Jumbo Asparagus
Crispy Soy Glazed Brussels Sprouts
Caramelized Shallot Baby Spinach
Sautéed Broccolini
Glazed Baby Carrots

DESSERT

Cheesecake Mousse
seasonal fruit, graham crumble, candied
lemon, honey tuile

Pecan Diplomat
pastry cream, roasted pecans, honeycrisp,
berry jus lie

Sticky Toffee Pudding
medjool dates, caramel, heath, vanilla bean
ice cream

Chocolate Cascade
valrhona chocolate, buttercream, raspberry,
cocoa butter

Banana Crisp
butter phyllo, banana cream, cinnamon,
orange

Doughnuts
peanut butter & jelly

SAMPLE DINNER MENUS

M

SAMPLE MENU #1

***ADD PASSED HORS D' OEUVRES – 4 OPTIONS**

FIRST COURSE

West Coast Spinach Salad

honeycrisp apple, macadamia, whipped chevre, honey mustard, aged gouda

ENTRÉE

Meyer Lemon Chicken Chop

parsnip puree, crispy brussels sprouts, lemon jus

SAMPLE MENU #2

***ADD PASSED HORS D' OEUVRES – 4 OPTIONS**

SALAD

Masraff's Wedge Salad

black pepper bacon, marble tomatoes, american blue, gourmet ranch

ENTRÉE

Barolo Braised Short Rib

smoked yukon gold potato puree, port wine glazed cipolini onions, fresh horseradish

SAMPLE DINNER MENU

M

SAMPLE MENU #3

***ADD PASSED HORS D' OEUVRES – 4 OPTIONS**

FIRST COURSE

New England Clam Chowder
parsley biscuit

ENTRÉE

Chilean Seabass
creamy lobster grits, celery root, smoked tomato beurre blanc, honeycrisp apple

SAMPLE MENU #4

***ADD PASSED HORS D' OEUVRES – 4 OPTIONS**

SALAD

Braised Wagyu Butcher's Cut Meatball
garlic shallot confit, smoked squash ragout, reggiano polenta

ENTRÉE

Texas Gulf Red Snapper
sundried tomato and pine nut risotto, butter glazed, broccolini, jumbo lump crab, champagne

SAMPLE DINNER MENU



SAMPLE MENU #5

***ADD PASSED HORS D' OEUVRES – 4 OPTIONS**

FIRST COURSE

Garlic Seared Calamari

oyster mushrooms, shaved red onion, cilantro, soy reduction

SALAD

Masraff's Wedge Salad

black pepper bacon, marble tomatoes, american blue, gourmet ranch

ENTRÉE

14oz. C.A.B. Prime New York Strip

duck fat and herb butter potatoes, soy glazed brussels sprouts

SAMPLE MENU #6

***ADD PASSED HORS D' OEUVRES – 4 OPTIONS**

APPETIZER

Jumbo Lump Crab Toast

Masraff's brioche, meyer lemon, avocado mousse, pickled and fresh tomato, chive aioli

ENTRÉE

Lollo Rosso

toasted pepitas, pickled red onion, gorgonzola dulce, rice wine vinegar

ENTRÉE DUET

Filet & Maine Lobster Tail

bordelaise sauce and drawn butter, cheesy bacon potatoes, lemon kissed asparagus