

WELCOME

Welcome to Master's Meals Catering, Portland's "Go To" Corporate Caterer. We appreciate the opportunity to provide you with our 2013 Corporate Holiday Menus.

Plan your celebration at home, office or off-site venue:

- Thanksgiving Employee Party
- Company Holiday Party
- Tenant Appreciation Party
- Customer Appreciation Party
- Employee Appreciation Party

Complete Menu Packages...for best value pricing

Quality Assurance...fresh foods, excellent flavor and generous portions

Flexibility...available to serve all employee shifts - day and night

Equipment Rental...for tents, canopies, tables, chairs, linens, china, bar service and more at reasonable prices

Professional Staff...available to help set up, serve and clean up

- Banquet Captain
- Service Staff
- Carver/Chef
- Bartender
- Florist

(Staffing time includes travel time to and from events.)

Holiday Themed Décor Service - starting at \$49.95 for buffet table top focal point

Delivery Service Available

An additional Operational Service Charge of 23% will be applied to the final bill.



Gluten-free options available - please call

HOLIDAY FEASTS

The following menus include disposable plates, utensils, salt & pepper, napkins, cold cups and beverage napkins.



HOLIDAY COMFORT FOOD

\$13.95 - minimum 30 guests

Sliced Pit Ham - served with Pineapple Slices & Brown Sugar Raisin Glaze
Baked Macaroni and Cheese with a Butter Crumb Crust

Northwest Salad - romaine, hazelnuts, gorgonzola cheese, diced apples & cranberries with pink poppy seed dressing
Homemade Rolls - served with Butter
Caramel Apple Crisp - served with Whipped Cream
Iced Tea & Sparkling Cider

SEASON'S GREETINGS

\$15.95 - minimum 30 guests

Sliced Roast Turkey Breast
Country Sage Stuffing
Home-style Mashed Potatoes
Homemade Turkey Pan Gravy - served with gravy

Cranberry Orange Relish
Northwest Salad - romaine, hazelnuts, gorgonzola cheese, diced apples & cranberries with pink poppy seed dressing
Homemade Rolls - served with Butter
Pumpkin Bars - served with Whipped Cream
Iced Tea & Sparkling Cider

Share your family favorites and we'll make the food...you make the memories

TURKEY FEAST

\$16.95 - minimum 30 guests

Carved Roast Tom Turkey (drumsticks too!)
Tender whole turkeys slow roasted in our special ovens
Sliced Pit Ham - served with Pineapple Slices & Brown Sugar Raisin Glaze
Country Sage Stuffing
Home-style Mashed Potatoes - served with gravy

Cranberry Orange Relish
Northwest Salad - romaine, hazelnuts, gorgonzola cheese, diced apples & cranberries with pink poppy seed dressing
Homemade Rolls - served with Butter
Pecan & Minced Meat Pie - served with Whipped Cream
Iced Tea & Sparkling Cider



DICKEN'S HOLIDAY FAVORITES

\$17.95 - minimum 30 guests

Yuletide Prime Rib - served with Au Jus & Horseradish Cream
Home-style Mashed Potatoes - served with gravy
Yorkshire Pudding

Northwest Salad - romaine, hazelnuts, gorgonzola cheese, diced apples & cranberries with pink poppy seed dressing
Homemade Rolls - served with Butter
Steamed Holiday Pudding - served with brandy sauce
Iced Tea & Sparkling Cider

www.mastersmeals.com - 503.760.6325

**Holiday Brunch and
Hors d'oeuvre Menus
Available - Call Today**

Place
Stamp
Here

MENU SUBSTITUTIONS AND ADD-ONS

Chicken - Rosemary, Francais, Dijon Schnitzel.

Add \$2.25 for the following stuffed chicken items
Stuffed Chicken with Danish Ham and Swiss Cheese
Apple & Apricot Stuffed Chicken
Stuffed Mushroom Pesto Chicken

Starch - Butter Browned Rissole Parsley Potatoes, Garlic Mashed Potatoes, White Cheddar Caramelized Onion Mashed Potatoes, Roasted Garlic Rosemary Red Potatoes, Rice Pilaf

Add Hot Vegetables - \$2.95 each (minimum 30)
Sweet Potato with Marshmallow, Roast Butternut Squash with Raisins & Pepper Bacon, Green Beans with Red Pepper & Shallots, Green Beans Almandine, Green Bean Casserole with French Fried Onions, Broccoli with Pecan Brown Butter, Steamed Broccoli, Brussel Sprouts

Add Holiday Sweet Display - \$18.95 per dozen
Celebrate the holidays with flavors from your childhood as well as some brand new treats: English Toffee, Peppermint Snowballs, Holiday Henriettas, Cream Puffs, Petit Fours, Raspberry Shortbread, Holiday Cookies, Truffles, Pumpkin Cake, Honey Pecan Bites, Red Velvet Brownies, Thumbprint Cookies and more.

Add your favorite Beverages - call for special pricing
Enjoy the holiday with: Hot Buttered Rum, Candy Cane Martinis, Wassail, Tom & Jerry, Egg Nog, Mulled Wine, Spiced Cider, Coffee Service and more.

Vegetarian, Vegan, Seafood & Gluten-free Options Available - please call for menu of the day

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2013 HOLIDAY MENU



Portland's  Corporate Caterer

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