

Our Mission

Our boutique caterer services prides itself in extremely PERSONALIZED service and will always provide delicious food as well as experienced and DEDICATED staff that will handle every aspect of your event from start to finish. If needed, we will develop, plan and manage all phases of your special affair. Once we understand your needs and budget, our event coordinators get to work to make your event, simply put, magical. Whether a small baby shower for family and friends or a full banquet dinner, each event is given the greatest care and attention. We understand that our clients are different, and our a la carte approach to event coordination allows us to meet your specific needs for your specific function. You can always count on Mason & Crown for EXCEPTIONAL food and CUSTOMER SERVICE.

Please call 425- 315-8602 or visits www.masoncrown.com for menu and locations.

Mason & Crown

where gourmet food is a way of life

BREAKFAST

BAKED GOODS

10 person minimum

Muffins
\$3.25 each

Scones
Assorted
\$3.25 each

Cinnamon Rolls
\$3.25 each

Coffee Cake
\$3.25 each

Danish
\$3.25 each

Breakfast Breads
\$3.25 each

Locally Made Fresh Bagels
With cream cheese
\$3.25 each

Pound Cake
Original
\$3.25 each

HEALTHY OPTIONS

10 person minimum

Yoplait Yogurts
Variety flavors
\$2.00 each

Breakfast Yogurt Parfaits
Vanilla yogurt, granola & Oregon berry
mixed fruit
\$2.95 each 8 oz serving

Sliced Fresh Seasonal Fruit Platter
Fresh fruit platter prepared with only the
best seasonal fruit available!
Small 8-10 \$39.99
Medium 10-15 \$59.99
Large 15-25 \$99.99

Fresh Fruit Salad Bowl
Minimum 8
Cut fresh fruit prepared with only the best
seasonal fruit available!
\$3.50 per person

Fresh Fruit Skewers
With yogurt dip
\$24.00 per dozen

Homemade Granola
\$1.75 per person
With milk \$2.75
With yogurt \$3.25

BREAKFAST BEVERAGES

Caffé D'Arte Coffee
Included: half and half creamers, sugar, sweet
and low and equal packets, cups and stir sticks

Insulated Airpots Serves 8 - 10 \$20.00
Disposable Pot Serves 8 - 10 \$22.50
Small Insulated Cambro - Serves 40 \$54.00
Large Insulated Cambro - Serves 80 \$96.72

Assorted Tea's
Black & herbal
Serves 10
\$19.50

Freshly Squeezed Orange Juice
\$12.00 per half gallon serves 8-10

Cold Beverage
An assortment of Juices
\$2.00 each

Bottled Water
\$1.50 each

HOT BREAKFAST

10 person minimum

Scrambled Eggs Breakfast
Scrambled eggs, breakfast potatoes and cut
fruit salad
\$9.95 per person

Scrambled Eggs Breakfast Deluxe
Scrambled eggs, breakfast potatoes, bacon &
sausage patties and freshly brewed Caffé
D'arte Coffee
\$12.95 per person

Stuffed French Toast
French toast stuffed with strawberry and
cream cheese and topped with butter and
maple syrup. Fresh Cut Fruit, Served with
bacon and sausage patties and freshly brewed
Café D'arte Coffee
\$12.95 per person

Homemade Quiche
Lorraine, broccoli, mushroom or spinach
Served with fresh cut fruit salad
Serves 6-8
\$18.00 per quiche

Breakfast Sandwich Platter
Assorted freshly grilled breakfast sandwiches
and burritos stuffed with scrambled eggs.
Cheese and your choice of bacon or ham.
\$5.99 per person

Frittata Breakfast
Serves 6-8 minimum
Baked frittata with Monterey Jack
cheese, spinach and mushroom and
accompanied by homemade salsa.
Served with breakfast potatoes, bacon,
sausage patties, fruit salads and freshly
brewed Caffé D'arte Coffee
\$13.95 per person

BREAKFAST continued...

COMBO'S

10 person minimum

Continental

Fresh baked pastries or bagels, sliced seasonal fruit

\$7.25 per person

With freshly brewed Cafe D'arte Coffee \$8.99 per person

Healthy Option

Homemade granola, vanilla yogurt, fresh cut fruit salad

\$6.99 per person

Croissant Breakfast Sandwich

Croissant stuffed breakfast sandwich with scrambled eggs, melted cheddar and bacon or sausage patties and fresh cut fruit salad

\$9.99 per person

With freshly brewed Cafe D'arte Coffee \$10.99 per person

SANDWICHES AND WRAPS

For your box lunch or on a platter see page 6,7 &8 for pricing

CUSTOMIZE YOUR DELI SANDWICH

For your box lunch

Fillings: Famous chicken salad, house roasted turkey, roasted chicken, grilled chicken breast, roast beef, Virginia ham, albacore tuna salad, three cheeses, Vegetarian, egg salad or tuna salad

Breads: Rye, French baguette, sourdough, croissant, cibatta, country white, whole wheat, flat bread pita, variety of soft tortilla roll ups – spinach and tomato.

Cheese: Swiss, cheddar, provolone, monterey jack and dill havarti

Condiments: Lettuce, tomato, sliced red onion, roasted red pepper, cucumber, carrots, caramelized onion, pickles olives, green peppers and avocado

Spreads: Mayonnaise, mustard, honey mustard, garlic – herb mayonnaise, hummus, 1000 dressing, guacamole, pico de gallo, balsamic vinaigrette, Dijon mustard, barbecue, horseradish mayonnaise, ranch, oil & vinegar.

PANINI SANDWICH

On a Cibatta roll and grill pressed for perfection. Choose three sandwiches for sandwich platter

For your box lunch or sandwich platter

Classic Ruben

Corned beef with 1000 island dressing, sauerkraut and melted Swiss

Roast Turkey, Brie and Bacon

With, lettuce, tomato and ranch dressing

Grilled Chicken and Monterey Jack

With salsa and guacamole

Bello Bello Panini

Slow roasted Portobello mushrooms, caramelized onions, fresh mozzarella, tomatoes, fresh basil and roasted garlic mayonnaise on focaccia bread.

SPECIALTY SANDWICH

Choose three sandwiches for platter

For your box lunch or sandwich platter

Mediterranean Chicken

Grilled marinated chicken breast with hummus, red onion, roasted red pepper and lemon vinaigrette on focaccia.

Smoked Turkey and Apple

Smoked turkey breast, thinly sliced granny smith apples, Vermont cheddar and honey mustard on multi-grain bread.

Roast Chicken

Roasted chicken, chutney, lettuce, tomato and herbed cream cheese on a French baguette.

California Grilled Chicken Club

Marinated grilled chicken breast, guacamole, tomato, romaine lettuce, cheddar and cilantro mayonnaise on multi-grain bread.

Blackened Salmon Sandwich

(add \$ 2.00)

Salmon filet, chipotle mayonnaise, pico de gallo, tomato and leaf lettuce on a baguette.

Roast Turkey & Bacon Croissant

Roasted Turkey, lettuce, tomato, sliced avocado, crisp bacon and ranch mayo on a flakey croissant.

Flank Steak & Cheddar

Thinly sliced flank Steak with sharp cheddar lettuce, tomato and cilantro mayo on a cibbatta.

M&C Ultimate

Ham, roast beef, turkey, provolone, cheddar, black olive & red pepper relish with sliced red onion, olive oil, vinegar and oregano.

SANDWICHES AND WRAPS continued....

For your box lunch or on a platter see page 6,7 &8 for pricing

FLAT BREAD SANDWICH

Two flat pitas stuffed with meat, cheese and veggies then pressed for perfect crispiness

For your box lunch or sandwich platter

Roast Chicken, Tomato Tapenade

With sundried tomato tapenade, pesto, spinach and melted provolone

Roast Turkey, Artichoke and Havarti

With artichoke spread, tomato and greens

Ranch Chicken and Bacon

With melted cheddar and greens

COMPOSED SALADS

Pattered

For your box lunch or to accompany your sandwich platter

Pesto Penne Pasta Salad

Marinated Mushrooms

Nutty Apple Waldorf

Cold Sesame Noodle

Marinated Tomato, Mozzarella and Basil

Dill Potato Salad

SPECILTY WRAP

Choose three sandwiches for platters

For your box lunch or sandwich platter

California Turkey Club Wrap

Flour tortilla filled with smoked turkey, bacon, guacamole, tomato, greens and finished with garlic mayonnaise.

Italian BLT

Crispy bacon, provolone, lettuce, tomato and sundried tomato spread wrapped in a tortilla.

Smoked Turkey Reuben

Smoked turkey, Swiss cheese, sauerkraut, lettuce and 1000 island, in a flavored tortilla.

Greek Chicken Wrap

Grilled chicken breast, lettuce, tomato, red onion, crumbled feta, and roasted red pepper, cucumber, and kalamata olives in a flavored tortilla with tzatziki sauce.

Veggie Cobb Wrap

Swiss cheese, guacamole, cucumber, carrots, tomato, spinach, red onion, and balsamic dressing in a tomato tortilla.

Thai Chicken Wrap

Grilled chicken, ginger slaw, cucumber, green onion, black sesame seeds and our signature Indonesian peanut sauce.

Chicken Caesar Wrap

Grilled chicken, shredded romaine lettuce, parmesan, diced tomato and Caesar dressing in a flavored tortilla.

Gourmet Vegetarian Siciliano

A spinach wrap tortilla stuffed with tomatoes, fresh basil, roasted red peppers, buffalo mozzarella, crisp lettuce and roasted garlic mayonnaise.

Steak Caesar Wrap

(add \$1.00)

Sliced Steak, shredded romaine lettuce, grated parmesan, diced tomato and Caesar dressing in a flavored tortilla.

LUNCHEON PLATTERS

A convenient way to order for groups, meeting and events

10 person minimum

All platters comes with one side salad choice and a cookie combo platter

Executive Deli Platter

Albacore tuna salad and famous chicken salad, thinly sliced ham, turkey, roast beef, salami, prosciutto, fresh mozzarella, swiss and cheddar cheeses, served with marinated artichoke hearts, mushrooms, roasted red peppers, Italian olives, fresh lettuce, sliced tomatoes, pickles, an assortment of bread, flavored mayonnaise and mustard.

\$17.99 per person

Half Sandwich & Soup Platter

Included: Your choice of soup of the day or chili, with an assortment of signature sandwiches and chips.

\$15.99 per person

Antipasto Platter

Provolone cheese, salami, prosciutto, marinated artichoke hearts, mushrooms, fresh mozzarella, roasted red peppers and Italian olives served with fresh focaccia bread.

\$12.99 per person

Signature Sandwich Platter

Choose up to four of our sandwiches all sandwiches are cut in half and served with a side salad of your choice and a cookie combo platter

\$12.99 per person

With an additional side salad add \$1.00 per person

Add cut fruit bowl add \$1.50 per person

M&C Delicatessen Platter

Fresh roasted turkey, honey ham and roast beef, havarti, Swiss and cheddar served with assorted sandwich breads. Includes lettuce, tomato, pickles, cucumber, avocado and condiments.

\$11.99 per person

With an additional side salad add \$1.00 per person

Add cut fruit bowl add \$1.50 per person

LUNCHEON PLATTERS continued....

JUST THE SANDWICH *choose up to three varieties of sandwiches*

A convenient way to order for groups, meeting and events

Small platter served 6..... \$49.99

Medium platter served 8..... \$65.99

Large platter served 12..... \$95.99

Add side composed salad or cut fruit..... \$3.50 per person

ALL DAY CATERING

The Basic\$18.99

Breakfast – Muffins, bagels, scones with butter, jam, and cream cheese and coffee service

Lunch – Assorted sandwich platter with chips and a variety of canned beverages

Snack – Assorted cookies

The Upscale.....\$24.99

Breakfast – Muffins, bagels, scones with butter, jam, and cream cheese, whole fruit bowl, orange juice and coffee service

Lunch – Assorted sandwich platter with a side salad, chips and a variety of canned beverages

Snack – Assorted cookies

BOX LUNCHESES

For your sandwich or salad choice see page 4, 5 & 9 Box lunch meals include condiments, paper products, desserts and beverage – arranged in a reusable box

A corporate favorite for those on the go!

Sack Lunch *delivered in a lunch style bag*

Your choice of Deli, Specialty, Panini or Wrap sandwich with potato chips, bottled water, cookie and utensil.

\$9.99 per person

The Basic

Your choice of Deli, Specialty, Panini or Wrap sandwich or specialty salad with potato chips, cut fruit, bottled water, cookie and utensil.

\$11.75 per person

The Classic

Your choice of Deli, Specialty, Panini or Wrap sandwich or specialty salad with potato chips, side salad, cut fruit, homemade cookie, bottled water and utensil

\$12.75 per person

SPECIALTY SALADS

Bowl or in your box lunch

VEGETARIAN

House Salad

Tossed mixed greens with baby corn, grape tomatoes, cucumbers, bell peppers, red onion, shredded cheddar and shredded carrots.

Small 8-10 \$29.99 Medium 10-15 \$45.99 Large 15-25 \$74.99

Caesar Salad

Crisp romaine lettuce, homemade croutons and shaved parmesan served with traditional Caesar dressing.

Small 8-10 \$29.99 Medium 10-15 \$45.99 Large 15-25 \$74.99

Roasted Pear and Spinach Salad

Roasted sliced pears, baby spinach, golden raisins, candied walnuts, feta cheese and our signature balsamic vinaigrette.

Small 8-10 \$34.99 Medium 10-15 \$52.35 Large 15-25 \$87.25

Wild Mixed Green Salad

Arugula, radicchio and red leaf lettuce with ripe cherry tomatoes, mandarin oranges and toasted walnuts.

Small 8-10 \$34.99 Medium 10-15 \$52.35 Large 15-25 \$87.25

Spinach Salad

Fresh spinach leaves, crisp bacon, sliced mushrooms, red onion, mandarin oranges, boiled eggs and honey mustard dressing.

Small 8-10 \$34.99 Medium 10-15 \$52.99 Large 15-25 \$87.25

Greek Salad

Mixed greens, wedged tomatoes, cucumbers, feta, Kalamata olives, pepperoncini and red onions served with a light greek dressing.

Small 8-10 \$34.99 Medium 10-15 \$52.99 Large 15-25 \$87.25

Dressing Choices:

Buttermilk Ranch	Light Ranch	Sesame Dressing
Honey Mustard	Balsamic Vinaigrette	Raspberry Vinaigrette
Italian	Thai Peanut	1000 Island
Blue Cheese	Light Greek Dressing	

PROTEIN SALAD

Market Salad

Ham, turkey, dill havarti and cheddar cheese fanned over garden greens with tomatoes, cucumbers and mushrooms served with choice of dressing.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

Chicken Caesar Salad

Our classic Caesar salad topped with grilled chicken breast.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

Alder Plank Smoked Salmon Caesar Salad

Our classic Caesar salad topped with Alder Plank Smoked salmon.

Small 8-10 \$44.99 Medium 10-15 \$64.99 Large 15-25 \$104.99

M&C Chop Salad

Romaine and iceberg, chicken, salami, garbanzo beans, green onion, olives, tomato.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

Cobb Salad

Mixed greens, turkey, avocado, bacon, crumbled egg, crumbled blue cheese and diced tomatoes.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

Southwest Chicken Salad

Roast Chicken, diced tomatoes, olives, shredded cheddar cheese, tri-colored tortilla chips and sour cream.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

Add \$1.50 to each platter size for guacamole

Add \$.50 to individual order

Thai Chicken Salad

Napa cabbage, mixed greens, chicken, peanuts, red cabbage, cucumber, shredded carrots, green onion, avocado, cilantro, lime, puffed rice sticks and thai peanut dressing.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

Tuna Nicoise

Roasted baby red potatoes, flakes of albacore tuna, steamed green beans, red onion, and tomatoes in our balsamic vinaigrette.

Small 8-10 \$39.99 Medium 10-15 \$59.99 Large 15-25 \$99.99

BEVERAGES

Café Darte House Blend or Decaf

Italian roast that combines just the right mix of Arabica beans with a hint of Robusta to create a smooth flavored, aromatic medium Italian roast.

Includes cream and sugar, sugar alternative, cups and stir sticks.

Insulated Airpots Serves 8 - 10 \$20.00

Disposable Pot Serves 8 - 10 \$22.50

Small Insulated Cambro - Serves 40 \$54.00

Large Insulated Cambro - Serves 80 \$96.72

Black & Herbal Tea

Our tea service includes a selection of robust teas, cream and sugar, sugar alternative, cups and stir sticks.

\$19.50 Serves 10

Fresh Squeezed Orange Juice

\$12.00 per half gallon serves 8-10

Bottled Water

\$1.50 each

Cold Beverage

An assortment of Juices

\$2.00 each

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Rootbeer

12 oz can / \$1.00

20 oz bottle / \$1.69

HOT BUFFET COMBINATION – *complete meal with starter and dessert!*

Need 48 hour notice and Minimum 10 for an order

Build Your Own Soft Taco Bar

Beef and chicken served with all the fixings: soft flour tortillas, lettuce, cheddar cheese, sour cream, salsa, guacamole, Mexican rice, refried beans and tortilla chips and Cinnamon churros for dessert.

\$15.99 per person

Asian Fusion Menu

Scrumptious teriyaki chicken and hoisin BBQ beef, lo mien noodles or fried rice, seasonal stir fry Asian vegetable and chocolate dipped macaroons.

\$17.29 per person

Southwest Barbeque

Mouth watering BBQ chicken breast or pulled BBQ pork with caramelized onions and peppers, rustic Kaiser roll, green bean potato salad, cornbread, mixed green salad, and our famous double chocolate brownies.

\$16.99 per person

Savory Lasagna

Thick pasta sheets layered with delicious seasoned beef, Italian sausage, ricotta, mozzarella and a rich tomato sauce, Caesar salad, focaccia wedges and the perfect lemon bar finish.

\$16.99 per person

Napoli Pasta Station

Choose two pastas: penne, spaghetti, linguini or tortellini
Choose three sauces: margharite (tomato basil), santa fe (mushroom, peppers, cilantro and tomato), pecorino romano alfredo, beef bolognese, amore (creamy smoked tomato), lemon caper sauce, spicy arrabita (prosciutto, caper, pepper and tomato), fresh basil pesto cream. Served with Caesar salad, focaccia wedges, and chocolate dipped cream puffs.

\$16.99 per person

Chicken Enchiladas, Roasted Tomatillo Sauce

Yummy layers of soft tortilla stuffed with savory southwest shredded chicken, topped with roasted tomatillo sauce and melted jack cheese. Served with yellow rice, black beans and cinnamon churros.

\$15.99 per person

Alder Plank Salmon with a Tomato Basil Relish

Served with oven roasted baby red potato, fresh seasonal vegetables, and cream frosted cupcakes.

\$19.99 per person

Rosemary Chicken

Moist rosemary chicken breast with our classic mac & cheese, steamed seasonal vegetable served with Caesar salad and cookies.

\$14.95 per person

Vegetarian

Seasonal stir fry Asian vegetables, Pad Thai with Tofu, brown rice and chocolate dipped macaroons.

\$15.99 per person

Chicken Milanese with Salsa Rosa

Panko and parmesan crusted chicken breast topped with a savory sweet roasted red pepper and tomato sauce, finished with fresh arugula tossed with EVOO and sea salt. Served with yellow rice and dessert bars.

\$16.99 per person

Flank Steak

Thinly sliced marinated flank steak with pesto aoli, oven roasted potatoes with caramelized onion, seasonal fresh vegetables and berry cobbler.

\$16.99 per person

Jambalaya

A Louisiana creole dish, our one pot variation with chicken, andouille sausage, prawns, vegetables and rice. Served with green salad and chocolate macaroons for dessert.

\$17.99 per person

Gyro Bar

Choice of beef, lamb or chicken served with our greek salad, tzatziki sauce, soft pita bread, plenty of sliced cucumber, tomato wedges and red onion. Served with berry cobbler for dessert.

\$17.29 per person

Pork Loin

Spiced rubbed pork loin with cranberry maple glaze, butternut squash hash and seasonal green beans served with our wonderful fudge brownies.

\$17.99 per person

Slow Cooked Italian Pot Roast – *needs a two day notice*

Cooked for 8-10 hours, served with roasted vegetables, cheesy scallop potatoes a garden salad with your choice of dressing and our decadent dessert bars.

\$17.99 per person

HOT ala carte —*For any occasion, corporate meeting, wedding, reception etc...*
Need 48 hour notice and Minimum 10 for an order

POULTRY

Baked Penne with Chicken, Broccoli, tomato and basil
\$9.95 per person

Grilled Chicken and Vegetable Brochette
Served with rice pilaf.
\$11.95 per person

Thai
Chicken Pad Thai.
\$9.95 per person

Sautéed Chicken Breast
With lemon, tarragon and artichokes with pasta or rice.
\$9.95 per person

Chicken Marsala
With wild mushrooms and served with pasta.
\$9.95 per person

Sticky Orange Chicken
Served with basmati rice.
\$9.95 per person

Chicken Cacciatore
Served with penne pasta.
\$13.95 per person

Turkey Osso Buco with Parsley and Rosemary Gremolata
Served with oven roasted potatoes.
\$12.95 per person

“The Best” Turkey Chili
Served with warm cornbread and honey butter.
\$8.95 per person

FISH

Smoked Salmon and Veggie Quesadilla
Served with salsa, sour cream and Mexican rice.
\$13.95 per person

Soft Fish Taco with Thai Slaw
Served with house tartar and mixed greens.
\$11.95 per person

Grilled Alaskan Salmon
Alaskan salmon prepared with your choice of our delicious sauces.
• Teriyaki Sauce
• Lemon Dill Sauce
\$15.95 per person

Seafood Paella
Mussels, crab, clams and fresh fish in a Spanish style Saffron rice.
\$16.95 per person

Artic Fettuccine
Tender Alaskan Scallops, King Salmon, Halibut and Prawns sautéed with mushrooms and sweet basil Tossed with fettuccine in a robust garlic cream Sauce. Garnished with zesty spiced bell peppers and thinly shaved parmesan. Accompanied with our fresh garlic bread.
\$16.95 per person

Shrimp Creole
Rich stew of prawns, bell peppers onion and tomato over served over a mushroom barley risotto.
\$14.95 per person

Ginger Marinated Scallops
Large sea scallops marinated in a toasted sesame vinaigrette then pan seared to perfection served with Lo Mein noodles.
\$12.95 per person

Poached Salmon with Lemon Mint Tzatziki
Served with warm Pita chips.
\$13.95 per person

Linguine with Shrimp Scampi
Served with garlic bread.
\$13.95 per person

HOT ala carte, continued... *For any occasion, corporate meeting, wedding, reception etc...*

Minimum 10 for an order

BEEF OR PORK

Flashed Cooked Ginger Beef

With bell peppers, snow peas, onions, water chestnut and baby corn on top of ginger spiked gold rice.
\$9.95 per person

NEW! Mason & Crown Meatloaf

Seasoned ground beef with a ketchup glaze.
\$8.95 per person

BBQ Pork

Slow Roasted Pulled Pork with our signature BBQ Sauce with Cibatta bread.
\$8.95 per person

Chili Verde Pork

With corn bread.
\$8.95 per person

Yankee Pot Roast

With Oven Roasted Vegetables.
\$13.95 per person

Greek Style Stuffed Peppers

Sweet green peppers stuffed with a savory combination of ground beef, spinach and tomatoes topped with feta cheese
\$8.95 per person

Grilled Marinated London Broil

With Oven Roasted Vegetables.
\$12.95 per person

Herb Crusted Beef Tenderloin

With roasted garlic mashed potatoes.
\$15.95 per person

Prime Rib

With parmesan steak fries
\$15.95 per person

VEGETARIAN

Eggplant Parmesan

Served with a tomato basil pasta.
\$8.95 per person

Vegetarian Mac & Cheese

With leeks and gorgonzola.
\$7.95 per person

Grilled Polenta

With Roasted Vegetables.
\$8.95 per person

Vegetarian Egg Rolls

With steamed rice.
\$8.95 per person

Penne Pasta

Tossed with Fresh Pesto & Tomatoes Served With Garlic Bread.
\$8.95 per person

Stuffed Peppers

With Sautéed Zucchini and Yellow Squash Lentils and Marinara Sauce.
\$8.95

Vegetarian Paella

Savory rice dish with artichoke, yellow squash, zucchini, asparagus, peas and tomato spiked with saffron.
\$9.95 per person

Sczechuan Noodles

Spicy peanut based sauce garnished with pepper and green onion.
\$8.95 per person

Avocado & Artichoke Santé Fe

A great combination of peppers, artichokes, and tomato sautéed together and finished with fresh cilantro and sour cream served with couscous.
\$9.95 per person

PIZZA- full 18" pan size pizza delivery hot & fresh!

We start with hand-crafted dough mixed with extra-virgin olive oil...signature pizza sauce has been handed down from a family recipe. We smother our pizzas with only 100% Real Mozzarella cheese. Farm fresh toppings and fresh cut vegetables finish the picturesque pies.

Serves 5-8

Quattro Pepper

Pesto sauce covered with roasted red peppers, green peppers, hot peppers, cayenne pepper, and mozzarella cheese.

\$17.95

Chicken Rustico

Garlic white sauce with chicken strips, artichokes, spinach, red onions, mozzarella, and imported pecorino romano.

\$19.99

Hawaiian

A truly unique pie featuring sweet pineapple, tender ham, crisp bacon and a generous portion of extra cheese.

\$19.99

Meat Magnificent

A superbly savory mix of meat lovers' favorites. Italian pepperoni, tender ham and capicola, fresh bacon and savory Italian Sausage .

\$20.99

Deluxe

Our golden dough topped artfully with generous portions of pepperoni, fresh mushrooms, green peppers, red onions, black olives and spicy Italian sausage.

\$19.99

Spring Vegetable

Fresh mushrooms, crisp green peppers, black olives, ripe tomatoes, and red onions on our traditional pizza sauce.

\$17.99

Pizza Buffet Lunch

Serve 10-16

Choice of two pizzas, Caesar salad and Chocolate Chips Cookie

\$99.99

Holiday Menu

Order before October 31st and
Receive free spiced cider and warm Apple Crisp for your event!
Minimum 10 for an order

A Mason & Crown Thanksgiving Menu

Roasted Herbed Turkey
Hickory smoked bacon & apple stuffing
Giblet pan gravy
Mashed potatoes
Cranberry sauce
Green beans with shallots
Pumpkin pie or apple pie

\$21.99 per person

Retro Thanksgiving Menu

Classic deviled eggs
Roasted Turkey
Classic bread stuffing
Candied sweet potatoes with toasted
marshmallows topping
Classic green bean Casserole
Mashed potatoes
Cranberry sauce
Dinner rolls
Pumpkin pie

\$22.99 per person

A Dickens Christmas Feast

Prime Rib Roast Beef with Jus
Individual Yorkshire pudding
Cream parsnips puree with shallots
Spinach salad with mushrooms, croutons
and balsamic dressing
Classic Trifle

\$28.99 per person

A Holiday Menu

Creamy mushroom soup
Beef burgundy
Mashed potatoes
Sautéed cherry tomatoes and zucchini
Crescent rolls
Bittersweet chocolate Yule Log

\$26.99 per person

A Southern Holiday Menu

Cooked greens with black eye peas
Chicken & Shrimp Jambalaya
Rich bread pudding with crisp
cinnamon sugar topping

\$17.99 per person

The Office Party

Caramelized onion dip with chips
BBQ bacon wrapped water chestnuts
Sausage & gorgonzola stuffed
mushrooms
Chinese Barbecue Beef Satay
Chocolate fudge Brownies

\$19.99 per person

NIBBLES, SNACKS AND MUNCHIES

10 person minimum for drop off orders

Farmers Market Veggie Tray

Seasonal vegetables cut into bite size portions, served with our signature ranch dip.

Small 8-10 \$32.99 Medium 10-15 \$48.99 Large 15-25 \$79.99

Gourmet Premium Cheeses & Crackers

Havarti, aged brie, sharp cheddar and creamy swiss, garnished with grapes, strawberries and served with assorted crackers.

Small 8-10 \$44.99 Medium 10-15 \$66.99 Large 15-25 \$110.99

Antipasto Platter

Provolone cheese, salami, prosciutto, marinated artichoke hearts, mushrooms, fresh mozzarella, roasted red peppers and Italian olives served with fresh focaccia bread.

Small 8-10 \$52.99 Medium 10-15 \$79.99 Large 15-25 \$133.99

Mediterranean Platter

House made hummus, roasted vegetables, feta cheese, pita chips and assorted olives.

Small 8-10 \$52.99 Medium 10-15 \$79.99 Large 15-25 \$133.99

Classic 7 Layer Dip

Black beans shredded cheddar, tomatoes, sour cream, house made guacamole and topped with our signature pico de gallo served with tri-color tortilla chips.

\$3.25 per person

Traditional Buffalo Hot Wings

Chicken drumette coated in our signature hot sauce made with the original Franks red hot served with celery sticks and blue cheese dipping sauce.

\$4.25 per person

Chips and Pico de Gallo

Small 8-10 \$29.99 Medium 10-15 \$45.99

Hummus and Pita Chips

Small 8-10 \$29.99 Medium 10-15 \$45.99

Guacamole and Tortilla Chips

Small 8-10 \$34.99 Medium 10-15 \$52.99

Popcorn Bowl

Small 8-10 \$17.00 Medium 10-15 \$26.25

Maytag Bleu Cheese Mini Burgers

\$22 dozen

Fresh Fruit Skewers

Skewers of colorful seasonal fruits served with a honey yogurt dip.

\$24 dozen

Shrimp Cocktail

With a spicy horseradish sauce.

Large \$28 dozen

Jumbo \$36 dozen

Grilled Marinated Jumbo Shrimp

With three pepper relish.

\$36 dozen

Crab Cocktail

With a spicy horseradish sauce.

\$4.25 per dozen

Tomato, Mozzarella and Basil Bruschetta

\$20 dozen

Queso Grande Quesadillas

Three cheeses with diced tomatoes and green onions, grilled between flour tortillas, served with pico de gallo \$20 per dozen

Chicken Quesadillas

With jalapeno, caramelized onion and jack cheese \$24 dozen

Buffalo Chicken Tenders

with celery, carrots and bleu cheese

\$24 dozen

Cocktail Franks Wrapped in Puff Pastry

with whole grain mustard

\$10 dozen

Sugar Coasted Pecans

Small 8-10 \$17.00 Medium 10-15 \$26.25

Assorted Mini Pizza's

- Pesto & feta
- Ratatouille & provolone
- Prosciutto & parmesan

\$15 dozen

HORS D'OEUVRES

10 person minimum for drop off orders
24 hour notice required

Sausage & Gorgonzola Stuffed Mushroom Caps
\$20 per dozen

Soy Sesame Salmon Satey
With spicy peanut dipping sauce.
\$28 per dozen

Cranberry Crab Cakes
With sundried tomato aioli
\$28 per dozen

Mini Tartlets

- Quiche Lorraine, mushroom or crabmeat
- Wild Mushroom & Boursin Cheese
- Artichoke & Goat Cheese
- Chicken with Mango Salsa
- Blue Crab & Pico De Gallo

\$24 dozen

Spinach and Feta Triangles or Wild Mushroom Triangles
\$20 dozen

Honey & Almond Baked Mini Brie
Serves 10-12
\$32.99 each

Coconut Shrimp
With lime cilantro or blackberry dipping sauce.
\$36 dozen

Spring Rolls
With spicy mustard and sweet & sour sauce.
\$20 dozen

Grilled Jumbo Scallops Wrapped in Prosciutto
\$24 dozen

Savory Dumplings
Pork or veggie served with ginger soy dipping sauce.
\$20 dozen

Crab Stuffed Artichoke Bottoms
\$20 dozen

Chicken Teriyaki Tenders
With scallion ginger dipping sauce
\$24 dozen

Lobster Quesadillas
\$28 dozen

Lucca Style Roasted Olives
Oil cured black olive and Nicoise roasted with fresh thyme and garlic.
Small 8-10 \$17.00 Medium 10-15 \$26.25

Blue Corn Crab Cake
With black olive-red pepper relish and basil vinaigrette.
\$28 per dozen

Red Corn Flautas
Filled with chicken, red beans, scallions and cilantro.
\$20 dozen

Pulled Pork on a Plantain Crisp
With a dollop of sour cream.
\$20 dozen

Petite Potato Pancake
With a dollop of apple compote.
\$20 dozen

BBQ Beef Satay
With Hoisin Sauce
\$24 dozen

Bocconcini Satay
Fresh basil, cheese tortellini, marinated bocconcini mozzarella and grape tomatoes.
\$20 dozen

Dim Sum Platter

- Chinese Spareribs with Teriyaki Glaze
- Potstickers with Spicy Dipping Sauce
- Shrimp, Scallop and Pork Shumai

Small 8-10 \$52.99 Medium 10-15 \$79.99 Large 15-25 \$133.99

Sesame Tempura Green Beans
With soy dipping sauce.
Small 8-10 \$32.99 Medium 10-15 \$48.99 Large 15-25 \$79.99

Shrimp Cakes with Creole sauce
\$28 dozen

California Rolls
Filled with pickled ginger, cucumber, avocado and served with wasabi
Small 8-10 \$19.99 Medium 10-15 \$29.99 Large 15-25 \$49.99

Cucumber Round with Smoked Salmon and Lime Aoli
Small 8-10 \$29.99 Medium 10-15 \$44.99 Large 15-25 \$74.99

HORS D'OEUVRES continued...

Duck Quesadilla

Filled with Brie, almonds, and scallions topped with a mango salsa.

\$25 per dozen

Tandori Chicken Skewers

With chutney dipping sauce.

\$24 per dozen

Artichoke Tartlets

Puff pastry filled with our artichoke & mushroom ragout the drizzled with truffle oil.

\$20 per dozen

Canapés

- Smoked Kielbasa *on rye bread with mustard dressing, garnished with black olive and red pepper*
- Duck and Apricot *dried apricot with duck confit and triple sec, garnished with candied orange rind*
- Mexican Hat *Genoa salami filled with sautéed corn, red pepper, green pepper and fresh dill*
- Shrimp Canapé *large plump prawn with dill cream cheese on top of dark bread and garnished with red pepper and fresh dill*
- Salmon Canapé *smoked salmon with dill cream cheese on top of a thick cut English cucumber garnished with tomato caper and red onion*
- Vegetarian Canape *hummus, grilled zucchini grilled yellow squash on top of dark bread garnished with red pepper*

\$24 per dozen

Tea Sandwiches

- Black Forest Ham with Dijon spread, gruyere cheese & tomato
- Roast Beef with horseradish aioli, grilled red onion and white cheddar
- Mediterranean grilled vegetable with roasted red pepper artichoke spread and provolone
- Cucumber and herb cream cheese with crisp water cress
- Tarragon chicken salad
- Smoked salmon with roasted garlic cream cheese and arugula
- Prosciutto and endive

\$24 per dozen

DESSERTS

The endless style, creative and flavor of our decadent desserts will enhance any occasion.

INDIVIDUAL DESSERTS AND PLATTERS

All Butter Homemade Cookie *Minimum 10*

Chocolate chip, peanut butter, hope royal, oatmeal raisin, lemon white chocolate or double chocolate

Jumbo \$2.75 each
Regular \$2.25each

Outrageous Dessert Bar *Minimum 10*

Pecan, Raspberry Crumb and Apple Sweet cake toffee crunch, turtle brownie, luscious lemon

Jumbo \$2.50 each
Mini \$1.25each

Double chocolate brownie *Minimum 10*

\$2.75 each

Chocolate Dream

Fudge Brownies, assorted cookies and assorted dessert bars

Small 8-10 \$27.99 Medium 10-15 \$41.99 Large 15-25 \$69.99

Chocolate Dipped Strawberry *Minimum 10*

Perfectly ripe sweet berries dipped in milk chocolate.

\$2.00 each

Mini Chocolate Bunt cakes *Minimum 10*

Perfectly individual cakes with a rich chocolate frosting.

\$4.50 each

Fresh Fruit Skewers

Skewers of colorful seasonal fruits served with a honey yogurt dip.

\$24 dozen

Banana Wontons

Fresh banana wrapped in a wonton wrapper deep fried and tossed in cinnamon sugar with a with Carmel and chocolate drizzle,

\$20 dozen

Chocolate Dipped Cream Puffs

Filled with rich Bavarian cream

Small 8-10 \$25.99 Medium 10-15 \$38.99 Large 15-25 \$64.99

Handmade Cup Cake Collection

Your choice of yellow or chocolate cake with white or dark frosting and garnished with chocolate shavings.

\$2.50 each

Cobbler and Crisp

Apple mixed berry, Pear cranberry or Peach raspberry

Small 8-12 \$27.99 Large 12-24 \$54.99

Carrot Cake

Moist cake chock full of fresh carrots, raisins and topped with a pineapple butter cream frosting

\$2.75 per person

Tiramisu Layer Cake

Creamy mascarpone mousse and dark roasted espresso coffee topped with chocolate shavings

\$2.75 per person

CUSTOM SHEET CAKES

(birthday's, showers, anniversaries, etc...)
48 hour notice

¼ sheet cake	15-25 people	\$60.
½ sheet cake	30-50 people	\$120
Full sheet cake	50-100 people	\$200

INFORMATION AND POLICIES

NOTICE

Mason & Crown can accommodate same day orders; notice may be required on specific items

DELIVERY INFORMATION AND CHARGES

Eastside (Bothell, Kirkland, Bellevue)

\$5.00

Minimum order

\$40.00

Seattle (Downtown and surrounding areas)

North End (Lynnwood to Everett)

\$10.00

Minimum order

\$40.00

South End (SODO to Renton)

\$10.00

Minimum order

\$40.00

EQUIPMENT RENTAL

Mason & Crown can provide a complete range of equipment from simple to lavish

SPECIAL PRESENTATION SERVICES

Our standard packaging for drop off orders are black plastic platter ware, paper plates and plastic cutlery.

We are happy to upgrade the presentation with premium black plastic plates and designer napkins ceramic platters and wicker baskets.

PAYMENT TERMS

Mason & Crown accepts cash, MasterCard, Visa and American express. We charge an additional .35cent for all credit card charges. All companies are welcome to apply for a Mason & crown house account, Ask you catering manager for details.

DEPOSITS

Events in excess of \$500 require a 50% deposit upon confirmation of the event; the balance is due on the day of the event.

CANCELLATION AND CHANGES

24-hour notice is required. For events of 100 people or more 72-hour notice is required. The client may be held responsible for unrecoverable charges and deposits.

TAXES

All costs are subject to applicable state sales tax

Prices are subject to change