

Masina

LUNCH

MASINA LUNCH BUFFET • MASINA PLATED LUNCH
BOXED LUNCH • SANDWICH BAR

Masina

MASINA LUNCH BUFFET

1 SALAD | 2 SANDWICHES | SNACKS | DESSERT | \$35++ PER GUEST

1 SALAD | 2 SANDWICHES | 1 ENTRÉE | DESSERT | \$40++ PER GUEST

1 SALAD | 1 SANDWICH | 2 ENTRÉES | 1 SIDE | DESSERT | \$45++ PER GUEST

2 SALADS | 2 SANDWICHES | 2 ENTRÉES | 2 SIDES | DESSERT | \$55++ PER GUEST

SALADS

CAESAR SALAD

herb-roasted croutons, with Caesar dressing

TUNA NIÇOISE

tuna over baby arugula with roasted fennel, poached Yukon gold potatoes, capers, tomatoes, pine nuts, leeks, with olive vinaigrette

MESCLUN SALAD

tossed with tomato, cucumber, red onion & sherry vinaigrette

GREEK SALAD

feta cheese, cucumbers, Gaeta olives, hot cherry peppers, mixed greens, with red wine vinaigrette & extra virgin olive oil

ARUGULA SALAD

baby arugula, roasted red & yellow beets, goat cheese, toasted pine nuts, with balsamic vinaigrette

SANDWICHES & PANINI

Cold Sandwiches

OVEN-ROASTED MAPLE TURKEY

bacon, avocado, cheddar cheese, lettuce, tomato, champagne Dijon mustard, served on sourdough bread

TUNA

tuna fish, roasted tomatoes, arugula, Gaeta olive lemon spread, served on ciabatta bread

MOZZARELLA & TOMATO

fresh mozzarella, tomato, basil, roasted red pepper spread, served on ciabatta bread

PROSCIUTTO & TURKEY

prosciutto, turkey, grilled asparagus, sprouts, fontina cheese, roasted garlic artichoke spread, served on ciabatta bread

MEDITERRANEAN VEGGIE

piquant pepper, feta cheese, cucumber, lettuce, tomato, onion, cilantro hummus, served on multigrain bread

Panini

GRILLED CHICKEN

shitake mushrooms, fontina cheese, pesto, served on focaccia bread

GRILLED VEGETABLE

zucchini, yellow squash, eggplant, roasted garlic spread, mozzarella cheese, served on ciabatta bread

HERBED BALSAMIC ROAST BEEF

caramelized onions, provolone cheese, lettuce, tomato, chipotle spread, served on rye bread

MOZZARELLA & TOMATO

fresh mozzarella, tomato, basil, roasted red pepper spread, served on ciabatta bread

ITALIAN

prosciutto, sopressata, capicola, roasted peppers, fresh mozzarella, fresh herbed balsamic spread, served on ciabatta bread

TURKEY ARTICHOKE

smoked turkey, spinach artichoke spread, Asiago cheese, tomatoes, caramelized onions, served on focaccia bread

ENTRÉES

FUSILLI

roasted cherry tomatoes, eggplant, olives, garlic, basil, & ricotta salata

PENNE

sautéed shrimp, olive oil, garlic, parsley, & chili

RIGATONI

spicy pork sausage, hot vinegar peppers, olives, & tomato

WILD SALMON

French lentils, bacon, & arugula

LONDON BROIL

red wine sauce

FLANK STEAK

pan-seared, au poivre sauce

CHICKEN

couscous, baby carrots, cumin, pine nuts, & cilantro

BUTTERMILK FRIED CHICKEN

dipped in buttermilk with seasoned breading

MASINA LUNCH BUFFET CONTINUED

SIDES

Baby Carrots

French Fries

Mediterranean Herbed Couscous

Onion Rings

Sweet Potato Fries

Broccoli Rabe

SNACKS

Whole Seasonal Fruit

Assorted Chips

CHEF'S SELECTION OF DESSERTS

BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated Coffee

Regular, Decaffeinated & Herbal Teas

Assorted Soft Drinks

Bottled Spring Water

Masina

MASINA PLATED LUNCH

\$40++ PER GUEST

Customized menus to be placed at each setting

Served with baskets of focaccia

APPETIZERS

select one

\$7++ per guest for each additional appetizer choice

CAESAR SALAD

herb-roasted croutons, with Caesar dressing

TRICOLORE SALAD

radicchio, endive, arugula, parmigiano-reggiano cheese, with sherry vinaigrette

ARUGULA SALAD

baby arugula, roasted red & yellow beets, goat cheese, toasted pine nuts, with balsamic vinaigrette

MESCLUN SALAD

tossed with tomato, cucumber, red onion & herbed sherry vinaigrette

MINISTRONE SOUP

seasonal vegetables & roasted tomato broth

FRIED CALAMARI

crispy rice flour-fried calamari, served with marinara sauce

STUFFED ARTICHOKE

with mozzarella, roasted peppers, prosciutto, fried & served with lemon sauce

CAPRESE SALAD

fresh mozzarella, tomatoes, basil, with extra virgin olive oil & balsamic vinegar

SEASONAL SOUP

ENTRÉES

select two

\$10++ per guest for each additional entrée choice

ROASTED CHICKEN

half chicken served over roasted tomatoes, grilled potatoes, sweet peppers, grilled fennel, cilantro, cumin, garlic & lemon

GRILLED CHICKEN

grilled herbed chicken breast served over bed of broccoli rabe & roasted potatoes

NEW YORK STRIP

\$5++ additional per guest

balsamic herb-encrusted New York strip with fingerling potatoes

COD

pan-seared over manila clams, mussels & roasted tomato sauce

PENNE PRIMAVERA

grilled seasonal vegetables, roasted tomatoes & thyme

SEARED SALMON SALAD

mixed greens, roasted red & yellow beets, cucumbers, avocado & pink grapefruit segments, with balsamic vinaigrette

CAVATELLI

cheese & parsley sausage, broccoli rabe, with garlic white wine sauce

CHEF-SELECTED VEGETARIAN OPTION

DESSERTS

select one

FLOURLESS CHOCOLATE CAKE

white chocolate strawberry fudge

RICOTTA CHEESECAKE

wild berry purée

TIRAMISU

whipped mascarpone with espresso-rum dipped lady fingers

BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated Coffee

Regular, Decaffeinated & Herbal Teas

Assorted Soft Drinks

Bottled Spring Water

Masina

BOXED LUNCH

eat in or on the go

\$25++ PER GUEST

SANDWICHES

select two

OVEN-ROASTED MAPLE TURKEY

bacon, avocado, cheddar cheese, lettuce, tomato, champagne Dijon mustard, served on sourdough bread

HERBED BALSAMIC ROAST BEEF

caramelized onions, provolone cheese, lettuce, tomato, chipotle spread, served on rye bread

HERBED CHICKEN

shitake mushrooms, fontina cheese, pesto, served on focaccia bread

MEDITERRANEAN VEGGIE

piquant pepper, feta cheese, cucumber, lettuce, tomato, onion, cilantro hummus, served on multigrain bread

MOZZARELLA

fresh mozzarella, prosciutto, arugula, pesto, served on ciabatta bread

Accompanied by:

Whole Seasonal Fruit

Potato Chips

Assorted Soft Drinks

Bottled Spring Water

Masina

SANDWICH BAR

\$30++ PER GUEST

SANDWICHES & PANINI

select three

Cold Sandwiches

OVEN-ROASTED MAPLE TURKEY
bacon, avocado, cheddar cheese, lettuce, tomato,
champagne Dijon mustard, served on sourdough bread

MOZZARELLA & TOMATO
fresh mozzarella, tomato, basil, roasted red pepper
spread, served on ciabatta bread

PROSCIUTTO & TURKEY
prosciutto, turkey, fontina cheese, roasted garlic
artichoke spread, served on ciabatta bread

MEDITERRANEAN VEGGIE
piquant pepper, feta cheese, cucumber, lettuce, tomato,
onion, cilantro hummus, served on multigrain bread

Panini

GRILLED CHICKEN
shitake mushrooms, fontina cheese, pesto, served on
focaccia bread

GRILLED VEGETABLE
zucchini, yellow squash, eggplant, roasted garlic spread,
mozzarella cheese, served on ciabatta bread

MOZZARELLA & TOMATO
fresh mozzarella, tomato, basil, roasted red pepper
spread, served on ciabatta bread

ITALIAN
prosciutto, sopressata, capicola, roasted peppers, fresh
mozzarella, fresh herbed balsamic spread, served on
ciabatta bread

STEAK
shaved top round, sautéed peppers, onions, mushrooms,
mozzarella cheese, served on French bread

SAUSAGE
parsley & cheese sausage, broccoli rabe, sharp
provolone, served on French bread

Accompanied by:

MESCLUN SALAD
tossed with tomato, cucumber, red onion & sherry
vinaigrette

WHOLE SEASONAL FRUIT

POTATO CHIPS

ASSORTED SOFT DRINKS

BOTTLED SPRING WATER