

CATERING MENU

33 MILL ROAD

EASTCHESTER, NY 10709

914-77MASON • 914-776-2766

www.masonsandwiches.com

 Mason Sandwich Co.

 @masonsandwichco

PRICES LISTED FOR
HALF TRAY / FULL TRAY

(8-10 people)

(16-20 people)

BUILD-YOUR-OWN SANDWICHES

MEATBALL PARM \$60 / \$120

Veal meatballs, ricotta, charred long hots

BBQ PORK \$50 / \$100

Pulled pork, honest bbq sauce, sesame, bread and butter pickles

WHOLE SMOKED BRISKET \$140

Sweet pepper relish, red cabbage slaw

WHOLE PORCHETTA \$150

Roasted pork loin wrapped in pork belly, broccoll rabe, parmigiano, porchetta sauce

SANDWICH PLATTERS

GRILLED CHEESE \$35 / \$70

Comte, Vermont white cheddar, country white

BEET CITY \$40 / \$80

Agrodolce beets, goat cheese, hazelnut gremolata, arugula

B.L.T. \$40 / \$80

Nueske's applewood-smoked bacon, avocado, chipotle mayo, lettuce, tomato

add house-roasted turkey \$55 / \$110

ROASTED TURKEY \$45 / \$90

House-roasted turkey, avocado, Nueske's bacon, onion marmalade, multigrain

CUBAN \$55 / \$110

Roasted pork belly, aged swiss, prosciutto cotto, house pickles, whole grain mustard

STEAK & CHEESE \$55 / \$110

Thinly sliced beef, pimento cheese, crispy onions

PLATES

MAC 'N CHEESE \$45 / \$90

Mimolette garlic breadcrumbs

ROASTED CHICKEN \$45 / \$90

Organic roasted chicken, cherry peppers, natural jus, rosemary, roasted fingerling potatoes

ANCIENT GRAIN \$50 / \$100

Quinoa + freekeh, chickpeas, spinach, pomegranate, curry vin

POPCORN SHRIMP \$50 / \$100

Fried Louisiana shrimp, tartar, lemon

WINGS \$50 / \$100

Buffalo or wasabi honey

SMOKED ST. LOUIS RIBS \$75 / \$150

Honey bbq chives, sesame seeds

4 racks / 8 racks

SMOKED BBQ CHICKEN QUARTERS \$90

Honey bbq chives, sesame seeds

(whole only)

FLANK STEAK \$150

Marinated flank steak, charred spring onions, sesame, sweet soy

(whole only)

SALADS

CAESAR \$35 / \$70

Little gem, parmigiano, garlic-anchovy vin.

BEET \$30 / \$60

Agrodolce beets, arugula, goat cheese, hazelnuts

B.L.T. \$30 / \$60

Romaine, avocado, bacon, crispy onions, multigrain croutons, parmigiano, smoked tomato ranch dressing.

QUINOA \$40 / \$80

Chickpeas, cucumbers, tomatoes, red onion, ricotta salata

SIDES

RED CABBAGE SLAW \$30 / \$60

BEETS \$30 / \$60

Goat cheese, hazelnut gremolata

MEXICAN CORN \$30 / \$60

Lime aioli, cotija, chili

POTATO SALAD \$40 / \$80

Fingerling potaoes, charred green beans, banyuls vin

PANZANELLA \$40 / \$80

tomatoes, cucumbers, red onion, ricotta salata, multigrain croutons, balsamic

BRAISED BROCCOLI RABE \$50 / \$100

ORDER MUST BE PLACED
AT LEAST 48 HOURS
IN ADVANCE OF
YOUR EVENT