

# *Masters Catering*

Donna Masters  
(859) 358-9756  
1791 Poosey Ridge Road  
Richmond, KY 40475

## *Menu*

### *Entrées*

*Baked Chicken – This isn't your ordinary baked chicken. Pieces of baked chicken breast are served over dressing homemade from my grandmother's favorite recipe.*

*Meat Loaf – Always a favorite, seasoned with small pieces of peppers and onions with a rich tomato sauce (gravy) ladled over each slice.*

*Sliced Ham – This delectable city ham is glazed with a pineapple raisin sauce.*

### *Sandwiches*

*Chicken Salad – White chicken meat chopped with walnuts, grapes, salad dressing, and bits of celery on a flaky, buttered croissant.*

*Pinwheels – A variety of fine deli meats including turkey, salami, and ham rolled together with Swiss cheese in a flour tortilla. Bound with my special "chef's" sauce, these delicate sandwiches are sure to be a crowd pleaser.*

*Vegetarian Pinwheels – A delicious veggie version of my classic pinwheels, these are made with a medley of garden fresh vegetables bound with a light cheese sauce all wrapped together in a flour tortilla.*

*Pimento Cheese – My homemade pimento cheese is chunky and creamy and piled high on a slice of oatmeal bread. This is one my personal favorites.*

*Ham and Biscuits – A Kentucky tradition, sugar cured ham cooked to perfection and sliced thinly and layered on a homemade biscuit.*

### Cold Sides

*Potato Salad – A combination of salad dressing, boiled eggs, mustard, and diced sweet pickles makes a creamy and tasty side to any dish.*

*Garden Salad – A mix of fresh greens, lettuce, and other veggies tossed with raspberry vinaigrette.*

*Cole Slaw – Sweet dressing mixed with shredded cabbage and carrots.*

### Hot Sides

*Baked Beans – Chopped bacon and onions with a hint of molasses gives these baked beans that delicious old southern taste.*

*Green Beans – Fixed the old fashion way. The seasoned salt pork makes you think of the green beans your mom used to make.*

*Soup Beans – These are pinto beans fixed in the same manner as the green beans. You simply must have the cornbread to accompany this dish.*

*Mashed Potatoes – Made with real butter and whole milk. Make sure your order plenty.*

### Breads

*Cornbread – Baked in a cast iron skillet.*

*Rolls – Homemade yeast rolls.*

*Biscuits – Fluffy and hot homemade biscuits.*

### Desserts

*Triple Layer Chocolate Cake – This is a homemade Hershey's cake, my number one seller.*

*Apple Spice Cake – Iced with caramel icing. This cake is sure to make you think of the holidays.*

*Cookies – A platter full of my blue ribbon chocolate chip and my blue ribbon peanut butter cookies. Great for gatherings of any size.*

*Banana Pudding – Filled with ripe bananas and vanilla wafers topped with whipped cream. Served cold.*

*Fruit Tray – Seasonal fruit arranged beautifully on a tray and served with a delicious fruit dip.*

*Masters Catering Price Guide*

*One entrée, two sides, one salad, one dessert, and bread ... 7.95 per person.*

*Two entrées, two sides, two salads, two desserts, and bread ... 8.95 per person.*

*Three entrées, three sides, two salads, two desserts, and bread ... 9.95 per person.*

*A cold buffet with sandwiches (3 different kinds) two salads and two desserts ... 7.25 per person.*

*There is a minimum order of 25 people. Talk to me about smaller parties.*

*Prices include plates, silverware, and napkins.*

*There is a additional 1.00 added to ham entrées per person. This does not include the ham and biscuits.*

*You can trade a salad to a side or a side to a salad (for example, on the one entrée, you can do a 3 sides with no salad or one side and two salads for the same price).*