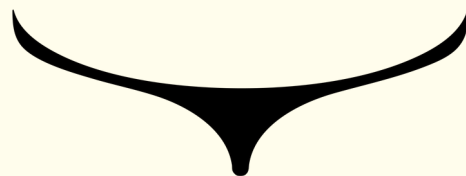
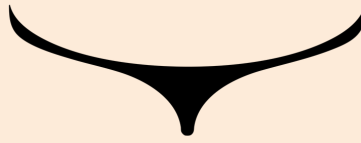


GROUP & PRIVATE DINING

events@masonssteakhouse.com



M A S O N S
STEAKHOUSE



M A S O N S
STEAKHOUSE

Thank you for hosting your event with Masons Steakhouse!

Originally built in 1926 as the home of three Masonic Lodges, our space encapsulates the feeling of timeless elegance.

Our versatile rooms offer the perfect for your cocktail receptions, showers, birthday celebrations, corporate gatherings, and much more.

With each event, we offer custom menus and a dedicated events manager.

We look forward to creating an excellent experience for you and your guests.

Let us find the perfect fit for you!

Scan here to submit an inquiry!



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Features:
Built-in Bar
65" Frame TV w. Air Play

THE HALE ROOM

Seated - 66 guests
Standing - 80 guests

Adjoining:
The Gallery &
The Zhan Room



ART BY GIN STONE

The Gallery features three “taxidermy” animals by Cape Cod artist, Gin Stone. The animals are a nod to old school Steakhouse decor, but with an eye to the future. Gin sees the potential of material reborn both in its physical nature and by changing a witnesses’ perception of the now.

The “taxidermy” is made of salvaged ghost gear, a hazardous form of marine debris that endangers the oceanic environment, and other found materials.

THE GALLERY

Seated - 20 guests

Standing - 28 guests

Adjoining: The Hale Room

Features:

65" Frame TV w. Air Play





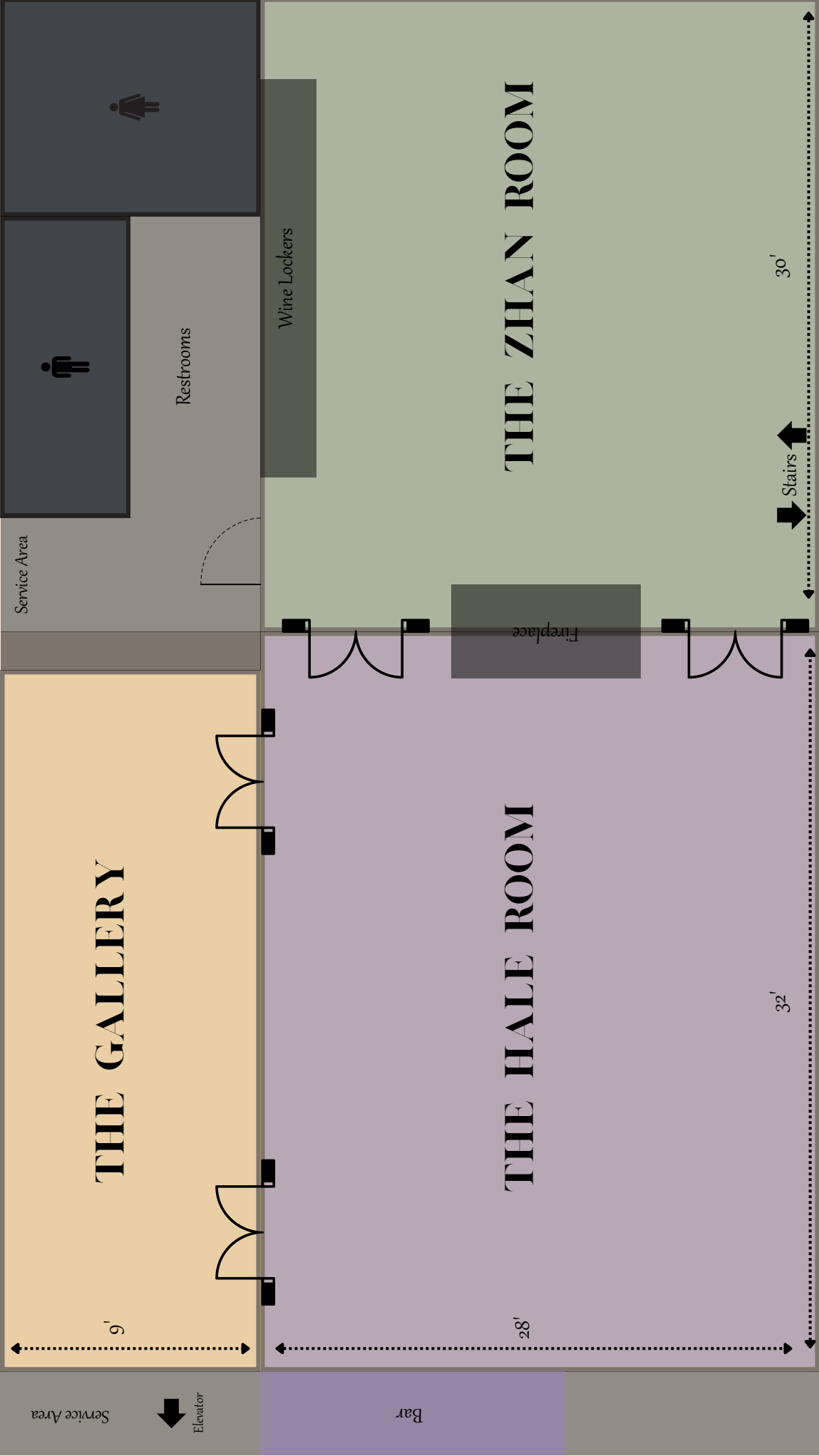
Seated - 54 guests
Standing - 70 guests

Adjoining: The Hale Room

THE ZHAN ROOM

Features:
75" Frame TV w. Air Play





THE CLASSIC

A solid foundation of Masons favorites.

APPETIZER

Please select one:

RICOTTA TORTELLINI – Chive Cream, Candied Fruits

SHRIMP COCKTAIL – Wasabi Cocktail Sauce

MUSHROOM RILLETTE – Challah Toasts, Goat Cheese

STEAK CARPACCIO – Three Sauces, Parmigiano Reggiano

ROAST CHICKEN CROQUETTE – Calabrian Aioli

STEAKHOUSE ARANCINI – Sour Cream, Chives, Bacon

ENTRÉE

Please select two; Guests will be offered their choice of entrée at the table.

PORK SHANK – Semolina Polenta, Apricot Mostarda

BRINED NATURAL CHICKEN BREAST – Potato Puree, Pan Sauce

ROASTED SALMON – Crushed Potatoes, Béarnaise

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

ROAST GARLIC SHRIMP – Country Toast, Garlic Butter

STUFFED PEPPER – Farro Ragù, Romesco

PETITE FILET - Crushed Potatoes, Masons Steak Sauce

DESSERT

NIVEAUX DE CHOCOLAT – Cherry Caviar, Hazelnut Feuilletine



M A S O N S
STEAKHOUSE

THE FOUNDATION

The cornerstone of curated hospitality.

SALAD

Please select one:

MASONS CAESAR – Romaine Hearts, Classic Dressing

LITTLE LEAF FARM GREENS – Radish, Red Onion, Ricotta Salata, Cashews, Honey Vinaigrette

APPETIZER

Please select two; Guests will be offered their choice of appetizer at the table.

RICOTTA TORTELLINI – Chive Cream, Candied Fruits

ROAST CHICKEN CROQUETTE – Calabrian Aioli

SHRIMP COCKTAIL – Wasabi Cocktail Sauce

STEAK CARPACCIO – Three Sauces, Parmigiano Reggiano

MUSHROOM RILLETTE – Challah Toasts, Goat Cheese

STEAKHOUSE ARANCINI – Sour Cream, Chives, Bacon

ENTRÉE

Please select three; Guests will be offered their choice of entrée at the table.

PETITE FILET – Crushed Potatoes, Masons Steak Sauce

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

PORK SHANK – Semolina Polenta, Apricot Mostarda

ROAST GARLIC SHRIMP – Country Toast, Garlic Butter

BRINED NATURAL CHICKEN BREAST – Potato Puree, Pan Sauce

STUFFED PEPPER – Farro Ragù, Romesco

ROASTED SALMON – Crushed Potatoes, Béarnaise

DESSERT

NIVEAUX DE CHOCOLAT – Cherry Caviar, Hazelnut Feuilletine



MASONS
STEAKHOUSE

THE CRAFTSMAN

A balanced selection with premium options.

SALAD

Please select one:

MASONS CAESAR – Romaine Hearts, Classic Dressing

LITTLE LEAF FARM GREENS – Radish, Red Onion, Ricotta Salata,
Cashews, Honey Vinaigrette

APPETIZER

Please select two; Guests will be offered their choice of appetizer at the table.

RICOTTA TORTELLINI – Chive Cream, Candied Fruits

SHRIMP COCKTAIL - Wasabi Cocktail Sauce

MUSHROOM RILETTE - Challah Toasts, Goat Cheese

STEAK CARPACCIO - Three Sauces, Parmigiano Reggiano

ROAST CHICKEN CROQUETTE – Calabrian Aioli

STEAKHOUSE ARANCINI – Sour Cream, Chives, Bacon

SOUTH BAY BLONDE OYSTERS - Banyuls Mignonette

ROCKEFELLER STYLE OYSTERS - Tarragon, Celeriac, Bacon

ENTRÉE

Please select three; Guests will be offered their choice of entrée at the table.

PETITE FILET - Crushed Potatoes, Masons Steak Sauce

PORK SHANK – Semolina Polenta, Apricot Mostarda

BRINED NATURAL CHICKEN BREAST – Potato Puree, Pan Sauce

ROASTED SALMON – Crushed Potatoes, Béarnaise

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

ROAST GARLIC SHRIMP – Country Toast, Garlic Butter

STUFFED PEPPER – Farro Ragù, Romesco

SURF & TURF – Sliced Ribeye, Garlic Shrimp

NEW YORK SIRLOIN – 12 oz USDA Prime

LION'S MANE "STEAK" – Vegetarian, Locally Cultivated

DESSERT

Includes coffee service and a daily selection of Chef Robert Gonzalez's Mignardises.

Please select one:

NIVEAUX DE CHOCOLAT– Cherry Caviar,

Hazelnut Feuilletine

CHEESECAKE – Rotating Seasonal Flavor

SIDES

Please select three; To be served family style alongside entrées.

POTATO PURÉE

PAN FRIED POTATOES

ROASTED SEASONAL VEGETABLE

ROASTED MUSHROOMS

CREAMED SPINACH

JASMINE RICE



THE MASTER MASON

The pinnacle
of Masons
Steakhouse
excellence.

SALAD

Please select two; Guests will be offered their choice of salad at the table.

MASONS CAESAR – Romaine Hearts, Classic Dressing

LITTLE LEAF FARM GREENS – Radish, Red Onion, Ricotta Salata, Cashews, Honey Vinaigrette

CHILLED ICEBERG – Classic Wedge, Blue Cheese Dressing, Bacon Jam

APPETIZER

Please select two; Guests will be offered their choice of appetizer at the table.

RICOTTA TORTELLINI – Chive Cream, Candied Fruits

ROAST CHICKEN CROQUETTE – Calabrian Aioli

MUSHROOM RILETTE - Challah Toasts, Goat Cheese

STEAK CARPACCIO - Three Sauces, Parmigiano Reggiano

STUFFED MUSHROOMS - A5 Japanese Wagyu Beef Stuffing, Celery, Shallot

SOUTH BAY BLONDE OYSTERS - Banyuls Mignonette

STEAKHOUSE ARANCINI – Sour Cream, Chives, Bacon

ROCKEFELLER STYLE OYSTERS - Tarragon, Celериac, Bacon

MARYLAND BLUE CRAB CAKE – Tobiko Mayonnaise

SHRIMP COCKTAIL - Wasabi Cocktail Sauce

ENTRÉE

Please select three; Guests will be offered their choice of entrée at the table.

PETITE FILET - Crushed Potatoes, Masons Steak Sauce

PORK SHANK – Semolina Polenta, Apricot Mostarda

BRINED NATURAL CHICKEN BREAST – Potato Puree, Pan Sauce

ROASTED SALMON – Crushed Potatoes, Béarnaise

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

ROAST GARLIC SHRIMP – Country Toast, Garlic Butter

SURF & TURF – Sliced Ribeye, Garlic Shrimp

NEW YORK SIRLOIN – 12 oz USDA Prime

BONE-IN NEW YORK – 16 oz Kansas City Cut

LION'S MANE "STEAK" – Vegetarian, Locally Cultivated

DESSERT

Includes coffee service and a daily selection of Chef Robert Gonzalez's Mignardises.

Guests will be offered their choice of either dessert at the table.

NIVEAUX DE CHOCOLAT– Cherry Caviar,

Hazelnut Feuilletine

CHEESECAKE – Rotating Seasonal Flavor

SIDES

Please select three; To be served family style alongside entrées.

POTATO PURÉE

PAN FRIED POTATOES

ROASTED SEASONAL VEGETABLE

ROASTED MUSHROOMS

CREAMED SPINACH

JASMINE RICE



MASONS
STEAKHOUSE

THE EXHIBITION

An elevated stationary menu.

*40 guest minimum

CUTS

Please select two:

RIBEYE | NEW YORK STRIP | FILET MIGNON
ROASTED PORK LOIN | ROASTED CHICKEN | A5 JAPANESE WAGYU +\$ per guest

SALAD

Please select one:

MASONS CAESAR – Romaine Hearts, Classic Dressing
LITTLE LEAF FARM GREENS – Radish, Red Onion, Ricotta Salata, Cashews, Honey Vinaigrette
CHILLED ICEBERG – Classic Wedge, Blue Cheese Dressing, Bacon Jam

GRAINS, STARCHES, & VEGETABLES

Includes:

HOUSE BREAD ROLLS | CHEF-SELECTED SEASONAL VEGETABLES
PANFRIED POTATOES OR POTATO PUREE | JASMINE RICE
BAKED RIGATONI WITH MARINARA OR BOLOGNESE | BAKED MAC & CHEESE

SAUCES

Includes:

AU JUS
MASONS STEAK SAUCE
CREAMY HORSERADISH

DESSERT*

CHEESECAKE – Rotating
Seasonal Flavor

*upgrade to a Dessert Display
for +\$ per guest

THE LEGACY LUNCH

Includes Salad, Entree, and Dessert

SALAD

Please select one:

MASONS CAESAR – Romaine Hearts, Classic Dressing

LITTLE LEAF FARM GREENS – Radish, Red Onion, Ricotta Salata,
Cashews, Honey Vinaigrette

CHILLED ICEBERG – Classic Wedge, Blue Cheese Dressing, Bacon Jam

ENTRÉE

Please select three;

STUFFED PEPPER – Farro Ragù, Romesco

BRINED CHICKEN BREAST – Herb Roasted, Pan Sauce

BOLOGNESE LASAGNA – Fresh Pasta, Five Cheeses

CHICKEN PARMIGIANO – Mozzarella, House Marinara

PEPPERED SCOTTISH SALMON – Pan Seared, Béarnaise

BLACKENED SHRIMP – U8, Cajun Seasoning, Three Sauces + \$ per guest

USDA PRIME FLATIRON – Pan Fried Potatoes +\$ per guest

PETITE FILET – Crushed Potatoes, Masons Steak Sauce +\$ per guest

DESSERT

Please select one:

CAFÉ GOURMAND – Coffee, Daily Petit Fours

CHEESECAKE – Rotating Seasonal Flavor

*Available until 4pm

SUPPLEMENTS:

Goodie Bags - 2 Treats

1 Hour Mimosa Service -

House Sparkling with

Orange Juice



MASONS
STEAKHOUSE

MASONS MORNING TABLE



MASONS
STEAKHOUSE

BUFFET

CAESAR SALAD

SCRAMBLED EGGS

STEAKHOUSE BACON HASH

HOMEFRIED POTATOES

BAKED EGGS

HOUSEMADE PASTRIES - Chef-Selected, French-Style Croissants

STATIONS

MAKE YOUR OWN OMELETTE STATION - Includes 1 attendant

MINI PANCAKE STATION - Assorted Toppings

HOT DRIP COFFEE SERVICE

ADD ONS

+ MASONS EGGS BENEDICT

+ SALMON LOX BENEDICT

+ ASSORTED QUICHE DISPLAY - 3 Chef-Selected Quiches

+ BOURBON GLAZED HAM CARVING STATION - Includes 1 attendant

A hearty start to the day with a buffet featuring cracked eggs, golden mini pancakes, crisp bacon hash, and warm coffee. Simple & comforting.

*Available until 4pm

**40 guests minimum

SUPPLEMENTS:

Goodie Bags - 2 Treats

1 Hour Mimosa Service - House
Sparkling with Orange Juice



MASONS SIGNATURE BRUNCH

*Available until 4pm

SUPPLEMENTS:

Goodie Bags - 2 Treats

1 Hour Mimosa Service - House
Sparkling with Orange Juice

Includes a selection of Niveaux Viennoiserie,
Appetizer, Entree, and Dessert

SALAD

Please select one:

MASONS CAESAR – Romaine Hearts, Classic Dressing

LITTLE LEAF FARM GREENS – Radish, Red Onion, Ricotta Salata,
Cashews, Honey Vinaigrette

CHILLED ICEBERG – Classic Wedge, Blue Cheese Dressing, Bacon Jam

ENTRÉE

Please select three; For a plated brunch guests will be
offered their choice of entree at the table.

FRENCH TOAST - Hazelnut Toffee Hot Fudge

PEPPERED SCOTTISH SALMON - Smoked Trout Caviar, Béarnaise

HAM & GRUYERE QUICHE - House Made Pastry Crust, Dressed Arugula

MASONS FRITTATA - Caramelized Onions, Mushroom Medley, Aioli, Arugula Salad

WAGYU BACON HASH - Classic Hashed Potatoes, Poached Eggs, Cave Aged Cheddar

MASONS BURGER SLIDERS - House Made Brioche, Cave Aged Cheddar, Caramelized Onion

FLORENTINE BENEDICT - Wilted Spinach, Oven-Roasted Tomato, Poached Egg, Hollandaise

MASONS BENEDICT - Wagyu Bacon, Lobster Tail, Poached Egg, Hollandaise +\$ per guest

DESSERT

Please select one:

DONUT HOLES – Salted Maple Sugar, Meyer Lemon Curd

CHEESECAKE – Rotating Seasonal Flavor



PASSED APPETIZERS

5 selections | 7 selections

One hour of specially crafted hors d'oeuvres perfect for cocktail parties or a welcome portion of your night!

FROM THE FIELD - MEAT

BEEF CARPACCIO – Crostini, Potato Puree

CHOPPED BEEF TARTARE - Dijon, Asiago, Water Crackers

OLGA'S SWEDISH MEABALLS – Sour Cream, Mace, Espresso Gravy

JAPANESE A5 WAGYU – House Steak Salt, Ponzu +\$ per guest

FROM THE SEA - SEAFOOD

BATTER FRIED LOBSTER – Celery Root Tartar Sauce, Candied Lemon

CORNMEAL FRIED OYSTERS – Tartar Sauce, Hot Sauce

MARYLAND BLUE CRAB CAKE – Tobiko Mayonnaise

SHRIMP COCKTAIL – Wasabi Cocktail Sauce

SALMON TARTARE – Cured Tomato, Chili Soy

CHARCOAL ROASTED SHRIMP – Lemon Aioli, Rosemary Salsa Verde

FROM THE LAND - VEGETABLE

CAESAR SALAD TARTS – Chopped Romaine, Parmesan, Classic Dressing

MUSHROOM RILLETTE - Water Crackers, Raisin-Soy Jelly

BLUE CHEESE TOASTS – Confit Garlic, Peppered Honey



RECEPTIONS & STATIONS

HIGH TEA

An elegant high tea display showcasing tea sandwiches & delectable pastries. Includes a selection of hot tea.

PASTRIES

Please select two:

DANISH TWISTS
FRENCH MACARONS
HUCKLEBERRY MUFFINS
HAM & GRUYERE SCONES
CHEDDAR CHIVE BISCUITS
LEMON GINGER SCONES
PAIN AU CHOCOLATE
CROISSANTS

TEA SANDWICHES

Please select three:

CHICKEN SALAD – Slow Roasted Chicken, House Aioli
HUMMUS – Red Peppers, Roasted Vegetables
CLASSIC CUCUMBER – Cream Cheese, Dill
EGG SALAD – House Aioli, Chives
TUNA FISH – Celery, Scallion, House Aioli
SMOKED SALMON – Cream Cheese, Capers
SHAVED STEAK – Horseradish Sauce, Cheddar
ITALIAN – Slow Roasted Pork, Red Peppers, Provolone

RAW BAR RECEPTION

Includes Oysters, Shrimp Cocktail, Crab Cone.
Available preset or with live attendant.

+ Chilled lobster + \$ per guest
+ Caviar + \$ per guest
+ Crab Display + \$ MKT

CRUDITÉS

Individual or stationary crudités showcasing hummus & crackers served with fresh seasonal veggies.

SEAFOOD TOWER

Serves 2-4

Includes Raw Oysters, Shrimp Cocktail, Crab Cones, Lobster Salad & Smoked Fish Pâté

CHARCUTERIE

Stationary charcuterie platters featuring cured meats and imported & domestic cheeses. Perfect as a starting centerpiece for your event.



M A S O N S
STEAKHOUSE

DESSERTS

All of our desserts are crafted in-house by our award-winning Executive Pastry Chef, Robert Gonzalez. Desserts can be served stationary or plated. Custom cakes and bespoke molded desserts are available on request. Chef Rob can do just about anything with butter and sugar, so inquire today about how we can perfect your event with his spectacular creations!

CUSTOM CAKES

Pricing available on request

Custom inscriptions, color, and decor available

CAKE

Vanilla
Chocolate
Coconut
Red Velvet
Carrot Ube

ICING

American Buttercream
Swiss Buttercream
Vanilla
Chocolate
Cream Cheese

FILLING

Hazelnut Chocolate Mousse
Dark Chocolate Mousse
White Chocolate Mousse
Fruit - Strawberry, Mango, Cherry,
Blueberry, Lemon
Chantilly
Chocolate Ganache
Dulce de Leche
Cream Cheese

MIGNARDISES

Please select four:

BON BONS

Meyer Lemon & White Chocolate
Passion Fruit & Mango
Salted Caramel
Dubai Chocolate
Hazelnut Chocolate

PETITE FOURS

Fig Macarons
Lavender Milk Chocolate Macarons
Orange Creamsicle Macarons
Earl Grey Madelines
Cream Puffs

VERRINE MOUSSE

Tiramisu
Death by Chocolate
Meyer Lemon & Huckleberry
Strawberry Shortcake
Dulce de Leche



MASONS
STEAKHOUSE

Our cakes are perfect for celebrating any occasion!
Cake orders must be received 48 hours in advance of your reservation.

Tiramisu



CAKES

6" - \$65 - Serves up to 6
8" - \$85 - Serves up to 10
10" - \$125 - Serves up to 20

For custom cake orders please
write to
events@masonssteakhouse.com
or scan here!



Carrot



Coconut Cream



Strawberry
Shortcake



Espresso Martini





M A S O N S
S T E A K H O U S E

CUSTOM CAKES

Custom cake orders must be finalized a minimum of 72 hours in advance of your reservation.

Additional costs for customization range from +\$15 - +\$300

DECOR OPTIONS

Writing & Personalization

- Message on Cake
- Number or Monogram

Color & Finish

- Solid Color
- Ombré Effect
- Marble Effect
- Metallic Accents (gold, silver, rose gold)
- Edible Glitter/Shimmer

Floral & Elegant Touches

- Buttercream Flowers
- Fresh Flowers (seasonal availability)
- Silk Flowers
- Greenery Accents

Fun & Modern Styles

- Drip Design (chocolate, caramel, or colored)
- Sprinkles or Confetti
- Candy or Cookie Toppings
- Fresh Fruit Garnish
- Macarons/Doughnuts Toppings

Themes & Custom Requests

- Animal print
- Sports Teams / Logos
- Holiday or Seasonal Theme
- Hobbies/Interests (music, pets, travel, etc.)
- Other - inquire to find out what's possible!

- Shell Border – traditional, elegant scalloped edge.
- Bead Border – small round beads for a clean finish.
- Rope Border – twisted rope effect, classic for tiered cakes.
- Rosettes – piped roses, great for full coverage or accents.
- Drop Flowers – simple star-shaped blossoms.
- Chrysanthemums/Daisies – multi-petal, textured flowers.
- Leaf Work – piped leaves for natural accents.
- Basketweave – woven pattern for rustic charm.
- Ruffles – soft, flowing layers.

PIPING STYLES

- Petal Piping – layered petals for a floral look.
- Scallops – overlapping arcs for a lace-like design.
- Stars – piped stars covering a surface.
- Rosette Swirls – large, continuous swirls across the cake.
- Dots & Pearls – simple, elegant polka-dot or pearl effect.
- Lattice – crisscross piping for a delicate finish.

BEREAVEMENT

At Masons, we understand that a time of loss is sensitive and difficult to navigate. Our complete packages are intended to shorten your to-do list, and ensure an elegant, memorable, and worry-free experience for you and your loved ones.

*30 guest minimum

MENU 1

CHOPPED CAESAR SALAD - Romaine Hearts, Croutons, Caesar Dressing
TUNA SALAD ROLL-UPS - House Pickles
BELL & EVANS CHICKEN CLUB SLIDERS
HUMMAS WRAPS - Little Leaf Lettuces
PASTA SHELLS - Roast Chicken, Marsala Cream
GERMAN STYLE ROAST POTATOES

Includes Coffee Stations

MENU 2

CHOPPED CAESAR SALAD - Romaine Hearts, Croutons, Caesar Dressing
LITTLE LEAF FARM GREENS SALAD - Honey Vinaigrette
ROAST CHICKEN SALAD ROLL-UPS - Fresh Apple
FIVE CHEESE & BACON GRILLED CHEESE SANDWICHES
CREAM OF TOMATO SOUP - Smoked Onion Jam
PASTA SHELLS - Roast Chicken, Marsala Cream
GERMAN STYLE ROAST POTATOES
SEASONAL ROAST VEGETABLE DISPLAY
HOUSE MILK BREAD ROLLS & BUTTER
ASSORT COOKIES & SWEETS

Includes Coffee Station

