

A photograph of the Masons Steakhouse building at sunset. The building is a grand, classical-style structure with a portico supported by six tall, fluted columns. Above the columns is a decorative frieze and a large, ornate sunburst emblem on the pediment. The entrance is centered under the columns, with the number '170' above the door. The sky is filled with soft, orange and yellow clouds. The building is illuminated by warm, golden light, and a street lamp is visible on the right side.

M A S O N S
— STEAKHOUSE —

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

EXCEPTIONAL EVENTS.
EXTRAORDINARY MEMORIES.

RAINATESSIER@MASONSTEAKHOUSE.COM



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!



TABLE OF CONTENTS

The Hale Room	5
The Gallery	6
The Zhan Room	7
Floor Plan	8
The Classic	9
The Craftsman	10
The Master Mason	11
The Exhibition	12
The Legacy Lunch	13
Masons Morning Table	14
Masons Signature Brunch	15
Passed Appetizers	16
Receptions & Stations	17
Dessert	18
Custom Cakes	19-20
Bereavement	21



M A S O N S
STEAKHOUSE



Features:

Built-in Bar

65" Frame TV w. Air Play

Complimentary Personalized Menus

Complimentary Black or White Linen

Complimentary Placecards

Complimentary Bar Sign With Frame

Complimentary Easel

Complimentary Buffet Labels

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

Complimentary Personalized Menus

Complimentary Black or White Linen

Complimentary Placecards

Complimentary Bar Sign With Frame

Complimentary Easel

Complimentary Buffet Labels





Seated - 54 guests
Standing - 70 guests

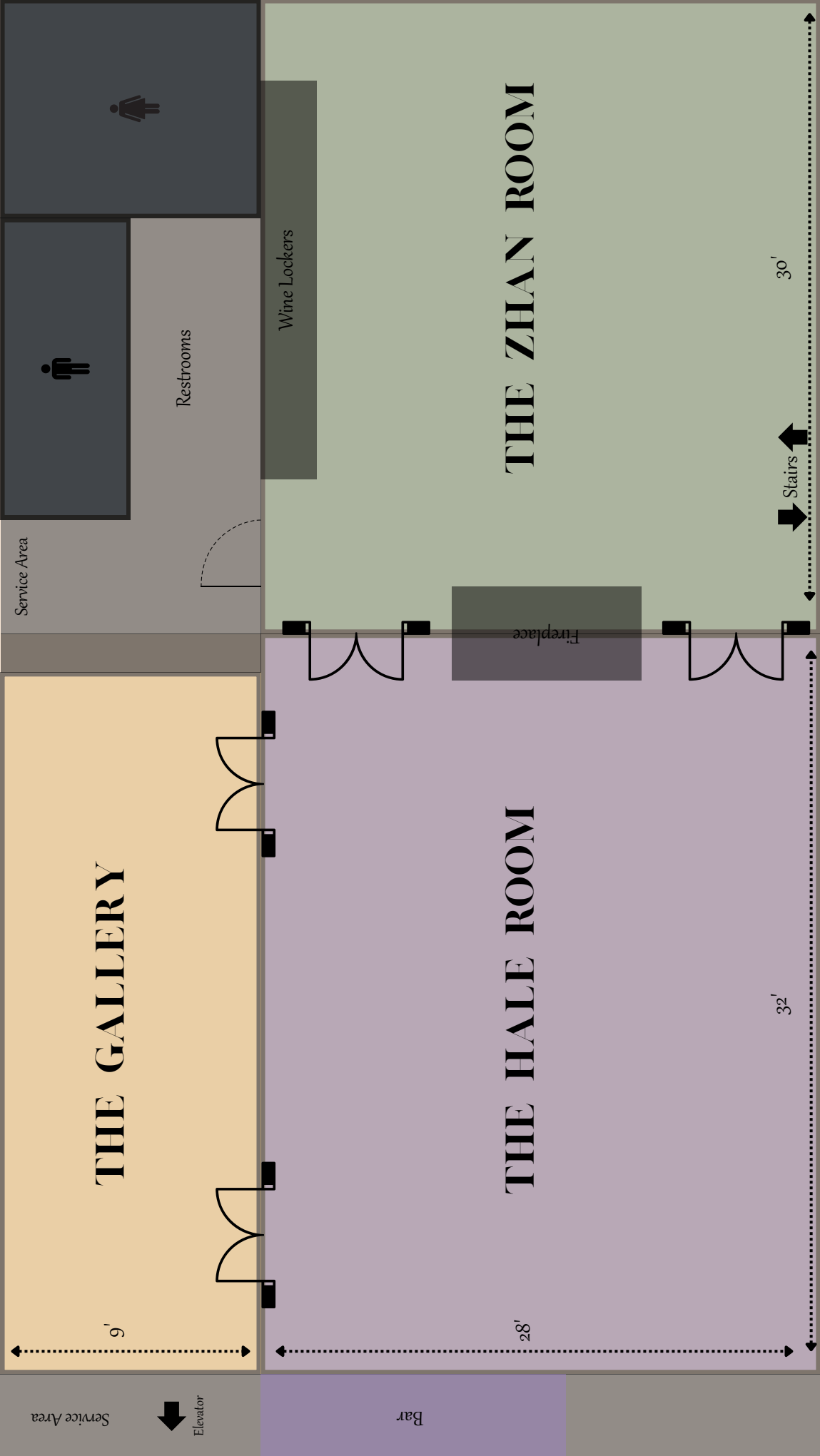
Adjoining: The Hale Room

THE ZHAN ROOM

Features:

- 65" Frame TV w. Air Play
- Complimentary Personalized Menus
- Complimentary Black or White Linen
- Complimentary Placecards
- Complimentary Bar Sign With Frame
- Complimentary Easel
- Complimentary Buffet Labels





THE CLASSIC

A solid foundation of Masons favorites.

\$95 per guest

SALAD

Please select one:

Includes Homemade House Rolls with Miso Butter

MASONS CAESAR (G) – Romaine Hearts, Classic Dressing

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

APPETIZER

Please select one:

RICOTTA TORTELLINI – Chive Cream, Candied Fruits

SHRIMP COCKTAIL (G) – Wasabi Cocktail Sauce

MUSHROOM RILETTE (G) – Challah Toasts, Goat Cheese

STEAK CARPACCIO (G) – 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.

ROASTED SALMON (G) – Crushed Potatoes, Béarnaise

PETITE FILET (G) – Crushed Potatoes, Masons Steak Sauce

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

ROAST GARLIC SHRIMP (G) – Country Toast, Garlic Butter

BRINED NATURAL CHICKEN BREAST (G) – Potato Puree, Pan Sauce

STUFFED PEPPER – Farro Ragù, Romesco

DESSERT

Please select one:

NIVEAUX DE CHOCOLAT (G) – Cherry Caviar, Hazelnut Feuilletine

TIRAMISU (G) – Mascarpone Mousse, Coffee Sponge, Kahlua Ganache

SEASONAL MILLE-FEUILLE – Layers of Caramelized Puff Pastry, and Filling



M A S O N S
STEAKHOUSE

THE CRAFTSMAN



A balanced selection with premium options.

\$135 per guest

Includes Homemade House Rolls
with Miso Butter

SALAD

Please select two;

Guests will be offered their choice of salad at the table.

MASONS CAESAR (G) – Romaine Hearts, Classic Dressing

LITTLE LEAF FARM GREENS (G) – 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 (G) - Wasabi Cocktail Sauce

MUSHROOM RILETTE (G) - Challah Toasts, Goat Cheese

STEAK CARPACCIO (G) - Three Sauces,

Parmigiano Reggiano

ROAST CHICKEN CROQUETTE – Calabrian Aioli

STEAKHOUSE ARANCINI – Sour Cream, Chives, Bacon

SOUTH BAY BLONDE OYSTERS (G) - 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 (G) - Crushed Potatoes, Masons Steak Sauce

BRINED NATURAL CHICKEN BREAST (G) – Potato Puree, Pan Sauce

ROASTED SALMON (G) – Crushed Potatoes, Béarnaise

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

STUFFED SOLE- Seafood Stuffing, Lobster Bisque

ROAST GARLIC SHRIMP (G) – Country Toast, Garlic Butter

STUFFED PEPPER – Farro Ragù, Romesco

NEW YORK SIRLOIN (G) – 12 oz USDA Prime

SURF & TURF (G) – Sliced Ribeye, Garlic Shrimp

LION'S MANE "STEAK" (G) – Vegetarian, Locally Cultivated

DESSERT

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

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

NIVEAUX DE CHOCOLAT (G) – Cherry Caviar, Hazelnut Feuilletine

TIRAMISU (G) – Mascarpone Mousse, Coffee Sponge, Kahlua Ganache

SEASONAL MILLE-FEUILLE - Layers of Caramelized Puff Pastry, and
Filling

SIDES

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

POTATO PURÉE (G)

PAN FRIED POTATOES (G)

ROASTED SEASONAL VEGETABLE (G)

ROASTED MUSHROOMS (G)

CREAMED SPINACH (G)

SAUTÉED ASPARAGUS (G)

MAC & CHEESE

JASMINE RICE (G)

THE MASTER MASON

Includes Homemade House Rolls with Miso Butter

SALAD

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

MASONS CAESAR (G) – Romaine Hearts, Classic Dressing

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

CHILLED ICEBERG (G) – Classic Wedge, Blue Cheese Dressing, Bacon Jam

APPETIZER

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

RICOTTA TORTELLINI – Chive Cream, Candied Fruits

ROAST CHICKEN CROQUETTE – Calabrian Aioli

MUSHROOM RILETTE (G) - Challah Toasts, Goat Cheese

STEAK CARPACCIO (G) - Three Sauces, Parmigiano Reggiano

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

SOUTH BAY BLONDE OYSTERS (G) - Banyuls Mignonette

STEAKHOUSE ARANCINI – Sour Cream, Chives, Bacon

ROCKEFELLER STYLE OYSTERS - Tarragon, Celeriac, Bacon

MARYLAND BLUE CRAB CAKE – Tobiko Mayonnaise

SHRIMP COCKTAIL (G) - Wasabi Cocktail Sauce

ENTRÉE

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

PETITE FILET (G) - Crushed Potatoes, Masons Steak Sauce

STUFFED SOLE- Seafood Stuffing, Lobster Bisque

BRINED NATURAL CHICKEN BREAST (G) – Potato Puree, Pan Sauce

ROASTED SALMON (G) – Crushed Potatoes, Béarnaise

LASAGNA BOLOGNESE – Fresh Pasta, Cured Egg

ROAST GARLIC SHRIMP (G) – Country Toast, Garlic Butter

SURF & TURF (G) – Sliced Ribeye, Garlic Shrimp

NEW YORK SIRLOIN (G) – 12 oz USDA Prime

BONE-IN NEW YORK (G) – 16 oz Kansas City Cut

LION'S MANE "STEAK" (G) – Vegetarian, Locally Cultivated

DESSERT

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

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

NIVEAUX DE CHOCOLAT (G) – Cherry Caviar,

Hazelnut Feuilletine

TIRAMISU (G) – Mascarpone Mousse, Coffee Sponge, Kahlua Ganache

SEASONAL MILLE-FEUILLE - Layers of Caramelized Puff Pastry, and Filling

The pinnacle
of Masons
Steakhouse
excellence.

\$155 per
guest

SIDES

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

POTATO PURÉE (G)

PAN FRIED POTATOES (G)

ROASTED SEASONAL VEGETABLE (G)

ROASTED MUSHROOMS (G)

CREAMED SPINACH (G)

SAUTÉED ASPARAGUS (G)

MAC & CHEESE

JASMINE RICE (G)

THE EXHIBITION

An elevated stationary menu.

\$110 per guest

*40 guest minimum

PROTEIN

Includes Carving Attendant: Please select two:

RIBEYE (G) | NEW YORK STRIP (G) | FILET MIGNON (G)

ROASTED PORK LOIN (G) | ROASTED CHICKEN (G) | PAN ROASTED SALMON (G)

| BAKED COD |

A5 JAPANESE WAGYU (G) +\$45 per guest

SALAD

Please select one:

MASONS CAESAR (G) – Romaine Hearts, Classic Dressing

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

CHILLED ICEBERG (G) – Classic Wedge, Blue Cheese Dressing, Bacon Jam

GRAINS, STARCHES, & VEGETABLES

Please Choose Between:

BAKED RIGATONI WITH MARINARA OR BOLOGNESE

PANFRIED POTATOES OR POTATO PUREE

CHEF-SELECTED SEASONAL VEGETABLES (G) or ROASTED ROOT VEGETABLES

BUFFET INCLUDES

HOUSE BREAD ROLLS AND MISO BUTTER |

(G) | JASMINE RICE (G) | BAKED MAC & CHEESE

SAUCES

Includes:

AU JUS

MASONS STEAK SAUCE

CREAMY HORSERADISH

BEARNAISE

DESSERT*

TIRAMISU (G) – Mascarpone

Mousse, Coffee Sponge, Kahlua

Ganache

*upgrade to a Dessert Display for

+\$10 per guest

THE LEGACY LUNCH

Includes Salad, Entree, and Dessert

SALAD

Please select one:

MASONS CAESAR (G) – Romaine Hearts, Classic Dressing

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

CHILLED ICEBERG (G) – Classic Wedge, Blue Cheese Dressing, Bacon Jam

ENTRÉE

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

STUFFED PEPPER – Farro Ragù, Romesco

BRINED CHICKEN BREAST (G) – Herb Roasted, Pan Sauce

BOLOGNESE LASAGNA – Fresh Pasta, Five Cheeses

CHICKEN PARMIGIANO – Mozzarella, House Marinara

PEPPERED SCOTTISH SALMON (G) – Pan Seared, Béarnaise

BLACKENED SHRIMP (G) – U8, Cajun Seasoning, Three Sauces + \$ 8 per guest

USDA PRIME FLATIRON (G) – Pan Fried Potatoes +\$8 per guest

PETITE FILET (G) – Crushed Potatoes, Masons Steak Sauce +\$12 per guest

DESSERT

Please select one:

CAFÉ GOURMAND – Coffee, Daily Petit Fours

TIRAMISU (G) – Mascarpone Mousse,
Coffee Sponge, Kahlua Ganache

\$55 per guest

*Available until 4pm

+\$12 per guest for each
supplemental Appetizer
selection

+\$16 per guest for each
supplemental Entree
selection

SUPPLEMENTS:

Goodie Bags - 2 Treats
+\$7 per guest

1 Hour Mimosa Service -
House Sparkling with
Orange Juice
+\$15 per guest



MASONS MORNING TABLE



MASONS
STEAKHOUSE

BUFFET

MASONS CAESAR SALAD (G)

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

+ CLASSIC EGGS BENEDICT +\$8 per guest

+ SALMON LOX BENEDICT +\$15 per guest

+ ASSORTED QUICHE DISPLAY - 3 Chef-Selected Quiches +\$10 per guest

+ BOURBON GLAZED HAM CARVING STATION - Includes 1 attendant +\$18 per guest

+ PRIME RIB CARVING - Includes 1 Attendant +\$25 Per Guest

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

\$35 per person

*Available until 4pm

**40 guests minimum

SUPPLEMENTS:

Goodie Bags - 2 Treats

+\$7 per guest

1 Hour Mimosa Service - House
Sparkling with Orange Juice

+\$15 per guest



PASSED APPETIZERS

5 selections - \$40 per guest | 7 selections - \$50 per guest

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 MEATBALLS – Sour Cream, Mace, Espresso Gravy

STEAKHOUSE ARANCINI - Bacon Jam, Sour Cream, Toasted Onion

OPEN-FACED BEEF WELLINGTONS - Puff Pastry, Brandy Sauce

SKEWERED MEATBALLS - Marinara, Parmigiano Ricotta

ROAST CHICKEN CROQUETTE - Calabrian Aioli

CAJUN FRIED POPCORN CHICKEN - Buttermilk Blue Cheese, Celery

JAPANESE TATER-TOT - Breaded Potato Croquette, Tonkatsu Sauce

JAPANESE A5 WAGYU – House Steak Salt, Ponzu +\$22 per guest

FROM THE SEA - SEAFOOD

BATTER FRIED LOBSTER – Celery Root Tartar Sauce, Candied Lemon

CORNMEAL FRIED OYSTERS – Tartar Sauce, Hot Sauce

NEW ENGLAND 'CLAM BAKE' - Stuffed Clams, Old Bay

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

CLASSIC STUFFED MUSHROOMS - Spinach, Brie

LOCAL MOZZARELLA SKEWERS - Baby Tomato, Pumpkinseed, Pesto

PUMPKIN ARANCINI - Sweet & Savory Spices, Cotija, Date Syrup

FETA CHEESE TARTLETS - Creamed Spinach, Tomato Jam



CAVIAR BELT ADD ON
SMOKED TROUT ROE - Blini,
Creme Fraiche, Chives +\$8 per
guest

KALUGA CAVIAR - Blini, Creme
Fraiche, Chives +\$18 per guest

PLATINUM OSETRA CAVIAR
+\$30 per guest

RECEPTIONS & STATIONS

SUSHI BAR

An elegant display showcasing sushi from our sister location,
Fuji at WoC.

Includes an assortment of chef-selected nigiri, sashimi, and
makimonos displayed on a wooden sushi boat.

\$MKT

RAW BAR RECEPTION

Includes Oysters, Shrimp
Cocktail, Crab Cone.

Available preset or with live
attendant.

\$32 per guest

+ Chilled lobster + \$18 per guest

+ Caviar + \$20 per guest

+ Crab Display + \$MKT

SLIDERS STATION

BEEF: Housemade Prime Beef Patties, Brioche, Roasted
Mushrooms, Steakhouse Bacon, Cheese Assortment, Pickles,
Condiments

Pulled Pork: Brioche, Coleslaw

\$20 per guest

LOADED BAKED POTATO STATION

Coal Roasted Russet Potatoes, Four Cheese Medley, Sour
Cream, Chives, Maple Bacon Bits, Fried Shallots

\$18 per guest

CHARCUTERIE

Domestic Cheese Board \$90

Chef's Selection of Cheeses, House Made Toasts and Crackers, Fruit
Preserves, Honey, Fresh Fruit

Classic Charcuterie Board \$120

Chef's Selection of Cured Meats and Cheese, House Made Toasts and
Crackers, Mustard, Pickles, Fruit Preserves

Artisan Charcuterie Board \$200

Chef's Selection of Imported Cheeses, Cured Meats, House Made
Toasts and Crackers, Pickles, Mustard, Fruit Preserves, Honey, Fresh
Fruit, Candied Nuts

CRUDITÉS

\$9 per guest

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



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

\$16 per guest

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



Our cakes are perfect for celebrating any occasion!
Cake orders must be recieved 72 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
STEAKHOUSE

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

\$40 per guest

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
SEASONAL ROAST VEGETABLE DISPLAY
HOUSE MILK BREAD ROLLS & BUTTER

Includes Coffee Station with Cookies and Brownies

MENU 2

\$60 per guest

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
MASON'S SIGNATURE STEAK TIPS - Masons Steak Sauce
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

Includes Coffee Station with Cookies and Brownies

