

A Fabulous Five Hour
WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

Saturday - \$102⁺ per person

Friday & Sunday - \$99⁺ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

*7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Breaded Eggplant & Tomato Salad • Blue Cheese & Spicy Caramelized Onion Flatbread
• Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads & Crackers • Vegetable Crudite With Green Goddess Dip*

Butler Passed Hors d'Oeuvres

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions • Wild Mushroom, Shallot & Marcarpone Souffle, Truffle Oil Creme Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions

**90STATE
EVENTS**

By Mazzone Hospitality

90 State Street
Albany, NY

(518) 512-3231

90stateevents.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

*Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Summer Vegetables,
Lemon Parsley Gremolata, Chardonnay Butter Sauce*

*Pork Rib Eye, Roasted Italian Fingerling Potatoes, Pancetta Brussel Sprouts, Vinegar Peppers,
Red Onions, Garlic Pork Jus*

*Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans,
Roasted Mushrooms and Chianti Braising Gravy*

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*

mazzone hospitality
DELIVERING THE DIFFERENCE

+ = All prices are subject to NYS sales tax and \$750 facility fee

Have your rehearsal dinner at Angelo's 677 Prime and receive 15% off the food and beverage in our rehearsal dinner package.
(50 people minimum)

A Fabulous Five Hour
WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

Saturday - \$90+ per person

Friday & Sunday - \$83+ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Breaded Eggplant & Tomato Salad • Blue Cheese & Spicy Caramelized Onion Flatbread
• Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads & Crackers • Vegetable Crudite With Green Goddess Dip

Butler Passed Hors d'Oeuvres

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions • Wild Mushroom, Shallot & Marcarpone Souffle, Truffle Oil Creme Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions



By Mazzone Hospitality

1 Glen Ave
Scotia, NY

(518) 374-7262

glensandersmansion.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Summer Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Rib Eye, Roasted Italian Fingerling Potatoes, Pancetta Brussel Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms and Chianti Braising Gravy

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*

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WINTER WHITE RECEPTION

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\$83⁺ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

*7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Breaded Eggplant & Tomato Salad • Blue Cheese & Spicy Caramelized Onion Flatbread
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Butler Passed Hors d'Oeuvres

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions • Wild Mushroom, Shallot & Marcarpone Souffle, Truffle Oil Creme Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions

Key Hall 
at PROCTORS

By Mazzone Hospitality

436 State Street
Schenectady, NY

(518) 370-1167

keyhallatproctors.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sauteed Summer Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Rib Eye, Roasted Italian Fingerling Potatoes, Pancetta Brussel Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms and Chianti Braising Gravy

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*

A Fabulous Five Hour
WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

\$95+ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

*7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Breaded Eggplant & Tomato Salad • Blue Cheese & Spicy Caramelized Onion Flatbread
• Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads & Crackers • Vegetable Crudite With Green Goddess Dip*

Butler Passed Hors d'Oeuvres

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions • Wild Mushroom, Shallot & Marcarpone Souffle, Truffle Oil Creme Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions



By Mazzone Hospitality

108 Avenue of the Pines
Saratoga Springs, NY
(518) 583-3003
hallofsprings.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Summer Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Rib Eye, Roasted Italian Fingerling Potatoes, Pancetta Brussel Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms and Chianti Braising Gravy

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*

A Fabulous Five Hour
WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

\$68⁺⁺ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

Artisan Farmhouse Cheeses with Crackers and Flatbreads • Lemon Rosemary Cracked Olives • Vegetable Crudite with Green Goddess Dressing

Butler Passed Hors d'Oeuvres / Select (4)

Onion Applewood Smoked Bacon Turnover • Franks en Phyllo with Spicy Mustard & Sauerkraut • Tomato Bisque with Grilled Cheese Sticks • Feta & Spinach Spanakopita • Cuban Sandwich, Roast Pork, Ham, Swiss & Chipotle Aioli • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze

Hot Chafing / Select (1)

Chicken and Spinach Meatballs, Madeira Gravy • Mini Pierogies, Caramelized Onion, Brown Butter, Cracked Pepper, Chive Sour Cream • Rigatoni, Grape Tomatoes, Mascarpone Crema, Pecorino Crumbs

**mazzone
catering**

743 Pierce Rd.
Clifton Park, NY

(518) 690-0293

mazzonecatering.com

+=All prices are subject to event production, necessary travel fees & applicable tax; \$75 liquor license fee applies

Our Event Production Fee is based on the specifics of your event and is subject to change with your final details. This fee includes all necessary glassware, china, stainless flatware, poly-cotton linen for guest tables in choice of white/ivory/black/brown, your choice of napkin color, serving equipment and service and culinary personnel. If tables, chairs, dance floor, food and beverage tables, etc are necessary for your event, they can be rented and the cost added to your final invoice. Events that are labor-intensive, logistically challenging or food and beverage stations that require an attendant may necessitate additional labor charges.

~ DINNER ~

Champagne Toast

First Course / Select (1)

*Farmers Market Salad, Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion,
Crumbled Maytag Blue Cheese and White Balsamic Vinaigrette*

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino and Creamy Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

*Salmon with Fennel, Pan Seared Fillet with Melted Fennel-Herb Crema,
Corn Bread Pudding, Sweet Potato-Red Onion-Scallion Hash*

Pork Loin, Stuffed with Green Apple and Cherry Ciabatta, Apple Cipollini Onion Glaze, Butter Poached Parsnips

Braised Boneless Short Rib, Slow Cooked in its Juice with Cauliflower-Potato Puree, Glazed Carrot Sticks

Rigatoni with Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*

A Fabulous Five Hour
WINTER WHITE RECEPTION

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Saturday - \$82⁺ per person

Friday & Sunday - \$77⁺ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

*7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Breaded Eggplant & Tomato Salad • Blue Cheese & Spicy Caramelized Onion Flatbread
• Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads & Crackers • Vegetable Crudite With Green Goddess Dip*

Butler Passed Hors d'Oeuvres

Smoked Bacon & Sweet Corn Mini Frittata • Feta & Spinach Spanakopita • Cheese & Potato Pillow, Cracked Pepper, Chive, Sour Cream • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions



By Mazzone Hospitality

30 Clifton Country Road
Clifton Park, NY

(518) 631-6502

hiltongardeninncliftonpark.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Potato and Leek Soup, Applewood Smoked Bacon, Frizzled Leeks

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Scallopini, Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks, Thyme Glazed Carrots, Lemon Veloute

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Summer Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Loin, Green Apple & Cherry Stuffing, Butter Poached Parsnips, Whipped Sweet Potatoes, Cider-Cipollini Onion Glaze

Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms and Chianti Braising Gravy

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

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Assorted Wines and Soft Drinks*

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• Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads & Crackers • Vegetable Crudite With Green Goddess Dip

Butler Passed Hors d'Oeuvres

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions • Wild Mushroom, Shallot & Marcarpone Souffle, Truffle Oil Creme Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions



Empire State Plaza
Albany, NY

(518) 463-0568

cornerstoneattheplaza.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Summer Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Rib Eye, Roasted Italian Fingerling Potatoes, Pancetta Brussel Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms and Chianti Braising Gravy

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*

A Fabulous Five Hour
WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

\$85⁺ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

Artisan Farmhouse Cheeses with Crackers and Flatbreads • Lemon Rosemary Cracked Olives • Vegetable Crudite with Green Goddess Dressing

Butler Passed Hors d'Oeuvres / Select (4)

Onion Applewood Smoked Bacon Turnover • Franks en Phyllo with Spicy Mustard & Sauerkraut • Tomato Bisque with Grilled Cheese Sticks • Feta & Spinach Spanakopita • Cuban Sandwich, Roast Pork, Ham, Swiss & Chipotle Aioli • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze

Hot Chafing / Select (1)

Chicken and Spinach Meatballs, Madeira Gravy • Mini Pierogies, Caramelized Onion, Brown Butter, Cracked Pepper, Chive Sour Cream • Rigatoni, Grape Tomatoes, Mascarpone Crema, Pecorino Crumbs

COURTYARD[®]
Marriott[®]
Lake George
By Mazzone Hospitality

365 Canada Street
Lake George, NY

(518) 685-3402

courtyardmarriottlakegeorge.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

*Farmers Market Salad, Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion,
Crumbled Maytag Blue Cheese and White Balsamic Vinaigrette*

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino and Creamy Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

*Salmon with Fennel, Pan Seared Fillet with Melted Fennel-Herb Crema,
Corn Bread Pudding, Sweet Potato-Red Onion-Scallion Hash*

Pork Loin, Stuffed with Green Apple and Cherry Ciabatta, Apple Cipollini Onion Glaze, Butter Poached Parsnips

Braised Boneless Short Rib, Slow Cooked in its Juice with Cauliflower-Potato Puree, Glazed Carrot Sticks

Rigatoni with Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*