

*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 & Mascarpone 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](http://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, 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*