



ALBANY CAPITAL CENTER

MENU

ALBANY CAPITAL CENTER
55 EAGLE ST, ALBANY, NY 12207
518-487-2167

mazzone hospitality

DELIVERING THE DIFFERENCE

WHAT'S INSIDE

BREAKFAST

- CONTINENTAL BREAKFAST . . . 6
- PLATED BREAKFAST . . . 6
- HOT BUFFET BREAKFAST . . . 7
- A LA CARTE ENHANCEMENTS . . . 8

BREAK

- ALL DAY PACKAGES . . . 10
- MORNING & AFTERNOON . . . 12

LUNCH

- LUNCH BUFFETS . . . 15
- LUNCH & BREAK BOXES. . . 17
- PLATED ENTRÉE LUNCHEON . . . 19
- PLATED SALAD OR SANDWICH. . . 20
- HOT BUFFET LUNCHEON. . . 21
- BUILD YOUR OWN BUFFET LUNCHEON. . . 23

COCKTAIL RECEPTION

- TASTE OF MAZZONE . . . 24
- TASTE OF NY. . . 24
- GOURMET STATIONS . . . 25

PLATED DINNERS

- CAPITAL DINNER . . . 31
- SIT DOWN DINNER . . . 33
- DINNER BUFFET . . . 35

BAR & BEVERAGE

- CLASSIC / PREMIUM / TOP SHELF . . . 38
- BEER, WINE, SOFT DRINK . . . 39
- CASH BAR . . . 39



Mazzone Hospitality has exclusive rights to all food and beverage service for consumption on the premises. Food and/or beverage may not be brought in by clients, guests, sponsors of or exhibitors for Public Shows. See Event Planner for Exhibitor Booth Catering Menu.

CONTRACTS AND BEOS In conjunction with your Mazzone Hospitality contract, you will receive a food and beverage banquet event order outlining your food and beverage arrangements. Your BEO must be signed and returned to your event planner no less than ten (10) business days prior to your event.

GUARANTEES Attendance and pre-selected meal counts for your event must be received seven (7) business days in advance of the event. At 72 hours prior to your event, the count is considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater. Mazzone Hospitality will be prepared to serve and set your banquet space for 5% over the guaranteed guest count for events up to 500 people. For events greater than 501 people, the overset is 3%. If within 72 hours of the event, the guest count increases by more than 5% the per person package price will be subject to a 20% increase plus event production fees and tax.

DEPOSITS & EVENT PAYMENTS The deposit listed is required with the return of your Mazzone Hospitality contract to confirm your event. All deposits are non-transferable and non-refundable. Your event planner will estimate your function's total cost based on your final count seven (7) business days prior to your event. The estimated total is due three (3) business days prior to your event. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified check, certified personal check or cash. As a convenience we will accept credit. Should full payment not be received in the terms outlined in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

EVENT PRODUCTION / GRATUITIES 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, black poly-cotton linen for food & beverage tables, your choice of napkin color (when applicable), serving equipment and service and culinary personnel. Events that are labor-intensive, logistically challenging, or food and beverage stations that require an attendant may necessitate additional labor charges. Event Production applies to hosted/consumption bar tabs. A gratuity or tip is not required; however, if you feel our 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 the staff members to which you specifically designate.

TAX EXEMPT Tax exempt groups must provide a copy of their valid state sales tax exempt certificate with return of the contract. All payments and deposits received for a tax exempt organization must be generated directly from the organization that holds the exempt status; no third party payments can be accepted. Check or credit card must match exactly the name on the exempt certificate.

CONCESSION SERVICE For events requiring concessions, a \$300 set-up fee per day applies. Should sales exceed \$2,500 on a given day, the \$300 fee is waived for that day. Mazzone Hospitality reserves the right to make an operational decision when deciding on specific items to offer for sale at any given concession stand. Great care will be demonstrated to offer guests a variety of items that strive to meet the needs of each group entering the facility. Should a client require a specific offering, Mazzone Hospitality will issue a contract with a \$2,500 required daily minimum and set-up fee. If sales do not reach this amount, the client will be responsible for the balance and the contracted set-up fee.

SITE RELATED FEES Albany Capital Center rental arrangements and fees are coordinated directly with SMG. Mazzone Hospitality site fees, including but not limited to, pre-set, ceremony and rehearsal, etc, will be outlined in your catering contract and banquet event order (BEO).

CANCELLATION If you cancel less than 10 days prior to your event, a Mazzone Hospitality cancellation fee of 35% will be assessed on your original total estimate. Your cancellation fee, less any deposit Mazzone Hospitality received, is due upon the receipt of the invoice. You and Mazzone Hospitality agree that these amounts are full settlement amounts and fairly reflect the Mazzone Hospitality economic losses.

CELEBRATE WITH CARE Mazzone Hospitality observes a “serve alcohol with care” policy. We reserve the right to make decisions on continued service of alcoholic beverages. No “shots” under any circumstances, for any event, will be served. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID. No vendors you have hired are permitted to consume alcohol on our premises; soft drinks will be served.





BREAKFAST

**THE
MOST
IMPORTANT**

CONTINENTAL BREAKFAST

Priced Per Person • Event Production Applies
Final Guest Count Required 7 Business Days Prior to Event
Includes Linen for Buffet Tables Only
Glassware, Silver, China, Service Utensils
Available for a Minimum Adult Guest Count of 20 People

MAKE IT FAST \$8.50

Assorted Bagels: Plain, Cinnamon, Raisin, Onion, Poppy Seed and Sesame Seed with Whipped Butter and Cream Cheese
Assorted Danishes to Include: Maple Pecan, Raspberry, Vanilla Creme, Cinnamon Swirl, Whipped Butter, Jam
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Citrus Infused Water

NEW YORKER \$11

Seasonal Fresh Fruit Salad
Assorted Bagels to Include: Cinnamon Raisin, Onion, Plain, Poppy Seed, Sesame
with Vegetable and Regular Cream Cheeses, Whipped Butter, Jam
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple
Add Smoked Salmon For \$6 Per Person
Citrus Infused Water

THE CLASSIC \$11

Seasonal Fresh Fruit Salad
Croissants, Assorted Muffins and Chef Selected Pastries, Whipped Butter, Jam
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple
Citrus Infused Water

EXECUTIVE CONTINENTAL \$18

Seasonal Fresh Fruit Salad
Croissants, Assorted Muffins and Chef Selected Pastries, Whipped Butter, Jam
Assorted Greek Yogurts: Passion Fruit, Vanilla, Blueberry, Strawberry
House-Made Granola Bar
Hot Oatmeal, Maple Syrup And Brown Sugar, Dried Cranberries And Almonds
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple
Citrus Infused Water

PLATED BREAKFAST

Pre-Set On Each Guest Table
Freshly Baked Assorted Muffins, Danish, Blueberry and Cinnamon Breakfast Breads, Whipped Butter
Seasonal Fruit Salad

THE EYE OPENER \$26

Vegetable and New York Cheddar Frittata
Crisp Bacon, Skillet Fried Potatoes, Buttermilk Biscuit
Orange Juice and Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas Offered Table Side

HOT BUFFET BREAKFAST

Priced Per Person • Event Production Applies
Final Guest Count Required 7 Business Days Prior to Event
Includes Linen for Buffet Tables Only
Glassware, Silver, China, Service Utensils
Available for a Minimum Adult Guest Count of 20 People

RISE AND SHINE \$18

Scrambled Eggs
Skillet Fried Breakfast Potatoes
Bacon or Pork Sausage Links
Warm Buttermilk Biscuits with Whipped Butter, Jams
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Citrus Infused Water

RISE AND SHINE DELUXE \$24

Scrambled Eggs
Bacon And Pork Sausage Links
Skillet Fried Breakfast Potatoes
Mini Muffins and Warm Buttermilk Biscuits with Whipped Butter, Jams
Fresh Fruit Salad
Your Choice of French Toast Or Belgian Waffles with Whipped Butter, Warm NYS Maple Syrup, Fresh Whipped Cream
Signature Blend Of Coffee Decaffeinated Coffee, Assorted Teas
Orange Juice
Citrus Infused Water

HEALTHY START BREAKFAST \$25

Vegetable and Egg White Scramble
Sweet Potato Hash
Fresh Fruit Salad
Assorted Greek Yogurts: Passion Fruit, Vanilla, Blueberry, Strawberry
House Made Granola Bar
Steel Cut Oatmeal: Dried Cranberries, Raisins, Almonds. Warm NYS Maple Syrup
Chilled Milk
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple
Citrus Infused Water

ALL BUSINESS BREAKFAST \$14

Grab-n-Go
Egg and Cheese Sandwiches
Egg, Bacon and Cheese Sandwiches
Individual Hash Brown Cups
Condiment Station with Ketchup and Hot Sauce
Assorted Greek Yogurt: Passion Fruit, Vanilla, Blueberry, Strawberry
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Citrus Infused Water

A LA CARTE BREAKFAST ENHANCEMENTS

Must Be Purchased as Accompaniment to Breakfast Menu Package • Event Production Applies

Fresh Fruit Salad \$4.00 pp
Bacon Or Sausage \$3.00 pp
Assorted Greek Yogurt: Passion Fruit, Vanilla, Blueberry, Strawberry \$2.50 Each
Oatmeal With Dried Cranberries, Raisins, Almonds, Maple Syrup \$4.00 pp
Two Dozen Assorted Petite Pastries: Cinnamon Buns, Apple Pecan Strudel, Danish, Raspberry Pinwheel \$28.00
Breakfast Sandwiches (Egg And Cheese) \$5.50 Each
Breakfast Sandwich (Bacon, Egg And Cheese) \$6.50 Each
Bottled Juice \$2.50 Each
Bottled Water \$2.00 Each
Bottled Soft Drinks \$2.00 Each
Bulk Juice \$1.50 pp
Citrus Infused Water \$1.00 pp
Bottled Iced Tea, Fruit Punch, Lemonade \$3.00 Each

QUICHE \$18

Priced Per Quiche 12 Slices - Flavor Choices Below
Broccoli and Cheddar
Bacon and Swiss
Spinach and Three Cheese

BAGEL & SCHMEAR \$165

Platter Serves 20 To 25 People
Smoked Salmon, Assorted Bagels,
Cream Cheese with Traditional Garnishes

BAKERY BY THE DOZEN \$26

House-Baked Granola Bars
Assorted Bagels to Include: Cinnamon Raisin, Onion, Plain, Poppy Seed, Sesame Seed, with Whipped Cream Cheese and Whipped Butter
Assorted Muffins
Cinnamon Rolls
Chef Selected Variety Tray

STATION UPGRADES

Must Be Purchased As Addition To A Breakfast Menu Package
Event Production Applies

OMELET STATION \$8

Minimum 30 People
Chef Attendent Required \$150
One Chef Needed For Every 75 Guests
Assorted Fillings To Include: Onions, Peppers,
Mushrooms, Spinach, Tomatoes,
Chopped Bacon and Ham, Cheddar Cheese

EGGS BENEDICT STATION \$14

Minimum 30 People
Chef Attendant Required \$150
Poached Eggs and Toasted English Muffins
Choice Of: Classic Hollandaise, Canadian Bacon, Smoked
Salmon, Grilled Red Onion, Fresh Tomato,
Roasted Mushrooms, Crisp Bacon, Tarragon Aioli,
Asparagus, Roasted Peppers, Greek Olives, Artichoke Hearts

BELGIAN WAFFLE STATION \$7

Minimum 30 People
Chef Attendent Required \$150
Light And Fluffy Waffles Made To Order
Toppings: Warm NYS Maple Syrup, Cinnamon Sugar,
Fresh Berries, Chocolate Hazelnut Spread,
Whipped Cream, Vanilla Yogurt,
Toasted Walnuts, Butter
Add On: Vanilla Ice Cream \$1

MIMOSA STATION \$12

Minimum 30 people
Freshly Squeezed Orange Juice, Pineapple Juice
Grapefruit Juice
Champagne
Fresh Fruit Garnish



T A K E

INTERMISSIONS

A

B R E A K

ALL DAY PACKAGES

Priced Per Person • Event Production Applies
Final Guest Count Required 7 Business Days Prior to Event
Includes Linen for Station Only (Where Applicable)
All Disposable * (5) Hours Continuously Refreshed
Available for a Minimum Adult Guest Count of 20 People

HYDRATION STATION \$2

Citrus Infused Water

COFFEE & WATER STATION \$9

Citrus Infused Water

Signature Blend Of Coffee Decaffeinated Coffee, Assorted Teas

THE WORKS STATION \$15

Saratoga Bottled Water

Signature Blend of Coffee Decaffeinated Coffee, Assorted Teas

Unsweetened Iced Tea and Lemonade

Assorted Bottled Soft Drinks

MEETING ROOM SETUP \$3

Glass at Each Setting

Refreshed Ice Water Pitchers

Assorted Candy Dishes

SPECIALTY INFUSED BEVERAGE STATION

Priced Per Location • Event Production Applies • All Disposable

Lemon Watermelon Infused Water

Lemon Mint Infused Iced Tea

Peach Ginger Infused Iced Tea

Black Raspberry Acai Infused Lemonade

Red Raspberry Pomegranate Mint Infused Lemonade

(48) 8oz portions of Each Flavor / \$525++

Refresh Available for \$325++

FUEL UP



ALL DAY CONFERENCE PACKAGE

Minimum of 200P

\$62pp++

Based On 8 Total Hours of Service

MEETING ROOM SETUP

Water Stations (up to 5)

Candy Dishes with Individually Wrapped Hard and Chocolate Candies

ALL DAY COFFEE STATION

Signature Blend of Coffee, Decaffeinated, Assorted Teas

EXECUTIVE CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Salad

Croissants, Assorted Muffins and Chef Selected Pastries, Whipped Butter, Jam

Assorted Greek Yogurts: Passion Fruit, Vanilla, Blueberry, Strawberry

House-Made Granola Bar

Hot Oatmeal, Maple Syrup And Brown Sugar, Dried Cranberries and Almonds

Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Chilled Juices: Orange, Cranberry, Apple

Citrus Infused Water

FRUIT AND GRANOLA BREAK

An Assortment Of Whole Fresh Fruit

Braeburn, Red Delicious and Granny Smith Apples

Anjou Pears, Clementines, and Bananas

House-Made Granola Bars

Bottled Water

A LITTLE BIT OF EVERYTHING LUNCH BUFFET

Classic Caesar Salad with Garlic Croutons and Grilled Chicken

Petite Pre-Made Sandwiches to include:

Turkey with Cheddar and Cranberry Mayo on Wheat Berry Bread

Ham with Gruyere Stone Ground Mustard Aioli on Kaiser Roll

Roast Beef with Swiss Horseradish Aioli on Potato Roll

Choice of (1) Deli Salad (see page 17)

Assorted Cookies And Brownies

Bottled Water

Assorted Bottled Soft Drinks

WARM BISCUIT BAR BREAK

Warm Mini Biscuits

Honey, Whipped Cinnamon Butter, Local Jams, Fresh Whipped Cream, Preserves and Fresh Berries

Citrus Infused Water

MORNING & AFTERNOON BREAKS

Priced Per Person • Event Production Applies
Final Guest Count Required 7 Business Days Prior to Event
Includes Linen for Buffet Tables Only
Glassware, Silver, China, Service Utensils
Available for a Minimum Adult Guest Count of 30 People

THE QUENCHER \$6.50

Signature Blend of Coffee Decaffeinated Coffee, Assorted Teas, Assorted Soda and Bottled Water
Add a Coffee Refresh For \$2.50 Per Person For 2 Hours

THE CLASSIC \$8

Home-Style Cookies and Brownies
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
or Assorted Soda
Citrus Infused Water

VEGGIES AND DIP \$6

Market Fresh Crudités With Green Goddess Dip
Bottled Water

FRUIT AND GRANOLA \$8.50

An Assortment of Whole Fresh Fruit
Braeburn, Red Delicious and Granny Smith Apples
Anjou Pears, Clementines, and Bananas
House-Made Granola Bars
Bottled Water

AFTERNOON NOSH \$9

Tortilla Chips with Salsa and Guacamole
Hummus with Toasted Pita
Warm Kettle Chips with Blue Cheese Dip
Assorted Soda
Citrus Infused Water

DIPS, STICKS & VEGGIE CHIPS \$9

Black Pepper Bread Sticks and Assorted Veggie Chips
With Roasted Garlic Hummus, Eggplant Spread, Spinach and Artichoke Dip
Plain Bread Sticks
With Almond Butter, Honey Mascarpone and Nutella
Citrus Infused Water

REFRESH AND REVIVE \$10

Assorted Grab-n-Go Snacks
Including: Popcorn, Dried Fruits, Artisanal Chips and Snacks
House-Made Granola Bars
House-Made Dessert Bars
Fresh Brewed Unsweetened Tea and Lemonade

HAPPY TRAILS \$9

Assorted Greek Yogurts with Build Your Own Toppings Bar Including:
Almonds, Dried Cranberries, Raisins, House-Made Granola
Dried Apricots, Toasted Coconut
Citrus Infused Water

ADIRONDACK TRAIL MIX \$6

Individually Bagged

Includes: House-Made Granola, Chocolate Chips, Peanuts, Pretzels,
Dried Cranberries and Raisins, Almonds, Walnuts and Toasted Coconut
Citrus Infused Water

WARM BISCUIT BAR \$6.50

Warm Mini Biscuits

Honey, Whipped Cinnamon Butter, Local Jams, Fresh Whipped Cream, Preserves and Fresh Berries
Citrus Infused Water

POPCORN BAR \$6

Traditional Popcorn with Shakers of:

Chili Lime, Ranch, Movie Theater Butter and White Cheddar Seasonings

Sweet Kettle Corn with Shakers of:

Maple Butter and Cinnamon Sugar

Citrus Infused Water

MILK AND DONUTS \$8

An Assortment of Iced, Sprinkled and Frosted Donuts

Grab-N-Go Milk: Whole, Skim, Chocolate

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

SORBET STATION \$9

Station Attendant Required \$125

Lemon Sorbet and Raspberry Sorbet

Sliced Strawberries, Raspberries, Blackberries, Diced Mango

Toasted Coconut, Sugar Cone Crumbles

Citrus Infused Water

LEMONADE STAND \$9

Fresh Baked Assorted Citrus Fruit Dessert Bars

Assorted Cookies

Fresh Orange, Grapefruit and Citrus Salad

Fresh Squeezed Traditional and Strawberry Lemonade

Fresh Brewed Unsweetened Iced Tea

REFRESH





LUNCH BOX: REINVENTED

**LUNCH
TIME**

LUNCH BUFFETS

Priced Per Person • Event Production Applies
Final Guest Count Required 7 Business Days Prior to Event
Includes Linen for Buffet Tables Only
Glassware, Silver, China, Service Utensils
Available for a Minimum Adult Guest Count of 20 People

EXECUTIVE LUNCH ROOM BUFFET \$19

Pre-Made Sandwiches:
Medium Roast Beef on Potato Roll
Turkey Breast on Wheat Berry Bread
Baked Ham on Kaiser Roll
Golden Lentil and Quinoa Salad Wrap with Harissa Marinated Chickpeas,
Eggplant, Carrot, Tomato, and Raisins (Vegan/Vegetarian/GF)
Spiced Yogurt Spread Available on the Side
All with Lettuce, Tomato, Mayonnaise, Stone Ground Mustard, Sun-Dried Tomato Pesto, Black Olives, Pickles
Two a la Carte Salads (See Page 17)
Potato Chips
Assorted Cookies And Brownies
Bottled Water

BASIC LUNCH ROOM \$17

Assorted Full Deli Sandwiches and Wraps
Potato Chips
Assorted Cookies
Bottled Water

SOUP & SALAD \$18.50

Classic Caesar Salad, Greek Salad, Tossed Garden Salad
Served with:
Grilled Chicken
Soup of the Day
Rolls and Butter
Assorted Cookies
Bottled Water

A LITTLE BIT OF EVERYTHING \$21

Classic Caesar Salad with Garlic Croutons and Grilled Chicken
Petite Pre-Made Sandwiches to include:
Turkey with Cheddar and Cranberry Mayo on Wheat Berry Bread
Ham with Gruyere Stone Ground Mustard Aioli on Kaiser Roll
Roast Beef with Swiss Horseradish Aioli on Potato Roll
All with Lettuce and Tomato
Choice of Deli Salad (see next page)
Assorted Cookies and Brownies
Bottled Water

THAT'S ITALIAN \$23

Italian "Antipasto" Salad
Chicken Parmesan
House-Made Meatballs
Penne With Marinara
Pasta Primavera with Garlic, Oil and Fresh Vegetables
Italian and Focaccia Bread with Whipped Butter
Italian Sweets: Mini Cannoli, Sfogliatelle and Assorted Butter Cookies
Bottled Water

SOUP, SALAD PANINI BAR \$27

Minimum of 100P
\$150 Chef Attendant Fee

SOUP / CHOOSE 2

TOMATO BISQUE (VG)
CHICKEN NOODLE
SMOKED LENTIL (V)

SALAD / CHOOSE 2

QUINOA SALAD
Pomegranate Seeds,
Lemon-Shallot Vinaigrette

PESTO TORTOLINI SALAD
Cheese-Filled Pasta

TOMATO CUCUMBER SALAD
Dill, Shaved Red Onion

PANINI / CHOOSE 2

EGGPLANT PANINI
Roasted Red Pepper, Provolone,
Garlic Aioli

CUBAN PANINI
Roasted Pork, Ham, Swiss,
Sliced Dill Pickles, Dijon Mustard

GRILLED CHEESE
Gruyere, Cheddar Cheese

TURKEY PANINI
Cheddar, Cranberry Mayo

Bottled Soft Drinks, Bottled Water
Assorted Cookies and Brownies



A LA CARTE SALADS \$3

Priced Per Person • Event Production Applies

Classic Potato Salad • BLT Macaroni Salad
• Classic Macaroni Salad • Tossed Salad • Kale Slaw
• Pesto Tortellini • Asian Noodle

LUNCH & BREAK BOXES

Priced Per Person • Event Production Applies

Includes Disposable Cutlery

Available for a Minimum Adult Guest Count of 20 People

PRIME BOXED SALAD \$15

Your Choice of Chicken Caesar, Greek With Chicken, or Chef's Salad

Includes Roll and Butter

Cookie

Bottled Water

PRIME BOXED LUNCH \$15 / GLUTEN FREE \$17

Assorted Sandwiches to include:

Oven Roasted Turkey Breast, Medium Rare Roast Beef, Baked Ham, Grilled Vegetable and Hummus Wrap

Lettuce, Tomato, Individual Condiment Selection

Potato Chips

Cookie

Bottled Water

DELUXE BOXED LUNCH \$17 / GLUTEN FREE \$19

Assorted Sandwiches to include:

Turkey, Cheddar, Cranberry Mayo on Wheat Berry Bread

Ham, Gruyère, Stone Ground Mustard on Kaiser Roll

Roast Beef, Swiss, Horseradish Aioli on Potato Roll

Whole Fruit

Potato Chips

Chocolate Fudge Brownie

Bottled Water

BREAK BOXES

Priced Per Person • Event Production Applies

BREAKFAST \$8

Muffin

Whole Fruit

Choice of (1) Orange Juice, Cranberry or Apple Juice

MID DAY \$7

House-Made Cranberry Almond Granola Bar

Cheddar Popcorn

Bottled Water

HEALTHY \$8

Carrots and Celery

Roasted Chickpea Hummus

Whole Fruit

Bottled Water



PLATED

LUNCH

&

BUFFETS

PLATED MEALS

Available for a minimum of 30 people
Includes Glassware, Silver, China

All Hot Plated Luncheons are served with your choice of:
Salad, one Plated Entrée, Fresh Rolls and Butter, Ice Water,
and your choice of one Dessert
Entrée count is required 7 business days prior to your event

HOT BUFFETS

Available for a minimum of 30 people
Includes Glassware, Silver, China and Linen for Buffet Tables only
Hot Buffets include your choice of
Salad, two Entrées, two Accompaniments, Fresh Rolls and Butter,
Dessert and Iced Water

Guest count is required 7 business days prior to your event

We are happy to accommodate dietary restrictions
Please discuss with your Event Planner when providing final counts
Full length Linens for Guest Tables can be added - See Event Planner

PLATED ENTRÉE LUNCHEON

Priced Per Person • Event Production Applies
Includes Your Choice of One Salad,
One Entrée, Rolls and Butter, Iced Water and Choice of Dessert

SALADS

WEDGE GARDEN

Diced Cucumber and Tomato, Shredded Rainbow Carrots, Dark Balsamic Vinaigrette

GREEK

Chopped Romaine, Cucumber, Kalamata Olive, Tomato, Red Onion, Feta Cheese, Lemon Vinaigrette

KALE SALAD

Roasted Butternut Squash, Pickled Onions, Toasted Pepitas, Ricotta Salata, Cider Dijon Dressing

ENTRÉES

CRACKED PEPPER SALMON \$29

Seared Salmon, Wilted Kale, Roasted Garlic White Bean Puree, Lemon, White Wine Sauce (DF, GF)

NEVER EVER CHICKEN \$31

Oven Roasted Airline Chicken Breast, Chia Quinoa Pilaf, Sautéed Petite Kale, Goji Berry Demi Glace (DF, GF)

RED WINE BRAISED BONELESS SHORT RIBS \$30

Garlic Whipped Potatoes, Seasonal Vegetables, Citrus Gremolata

PAN SEARED STATLER CHICKEN \$30

Topped With Rosemary Pan Sauce, Polenta Cake, Roasted Asparagus (DF, GF)

CHICKEN BREAST MEDALLIONS \$28

Egg Dipped, Pan Seared Chicken Breast, Layered with Prosciutto, Asparagus, Fresh Mozzarella,
Italian Roasted Potatoes, Lemon Thyme Jus

GRILLED EGGPLANT STACK \$29

Fresh Mozzarella and Spinach, Served With Cappelini Nest, Basil Pesto

HERB CRUSTED SOLE \$29

Cauliflower "Couscous" Stuffing, Citrus Glazed Carrots, Charred Pepper Tomato Relish, Wilted Spinach (DF, GF)

GRILLED VEGETABLE NAPOLEON STACK \$24

Grilled Portobello Mushroom, Wilted Spinach, Roasted Peppers, Grilled Onion and Zucchini Stack,
Cauliflower Couscous, Basil Oil Drizzle (Vegan, DF, GF)

LENTIL TOURNADOS \$24

Made With Roasted Vegetables and Golden Lentils, Smokey Sweet BBQ Sauce, Roasted Apple Mash (V, DF, GF)

BEETS TIKKI \$25

Pan Fried Beet Patties over Harissa Vegetable Tagine (Zucchini, Yellow Squash and Golden Raisins, Roasted Carrots) (V, DF, GF)

HEARTS OF PALM CAKE \$25

Chia Quinoa Pilaf, Grilled Green Onion, Tri-Colored Roasted Carrots (V, DF, GF)

DESSERTS + COFFEE SERVICE

Cheesecake with Fresh Berries • Seasonal Fruit Trifle • Old-Fashioned Carrot Cake
Chocolate Flourless Cake (GF) • Classic Apple Tart • Fruit Mousse (GF) •
Signature Blend of Coffee • Decaffeinated and Assorted Teas

PLATED ENTRÉE SALAD OR SANDWICH LUNCHEON

Priced Per Person • Event Production Applies
Includes Your Choice of One Salad or Sandwich,
Iced Water and Choice of Dessert

SALADS

*Served with Warm Artisan Bread Basket, Herb Butter,
Whipped Ricotta, Olive Oil and Balsamic Vinegar*

ASIAN SALAD \$19

Ginger Soy Lo Mein Noodles, Sesame Chicken, Edamame,
Mandarin Oranges, Toasted Almonds, Shredded Carrots
Served with Warm Veggie Potstickers with Ponzu Sauce

HARVEST SALAD \$19

Mixed Greens, Maple Smoked Chicken, Dried Cranberries, Granny Smith Apples,
Goat Cheese, Almonds, Cider Dijon Dressing
Served with Warm Cherry Short Rib Mini Pot Pie

GREEK SALAD \$19

Mixed Greens, Grilled Sliced Chicken, Cucumbers, Kalamata Olives,
Tomatoes, Red Onions, Feta Cheese, Lemon Vinaigrette Dressing
Served with Warm Spanakopita

STEAK HOUSE SALAD \$22

Field Greens, Bleu Cheese Crumbles, Crispy Onions, Grilled Marinated Steak,
Grape Tomatoes, Cucumbers, Truffle Vinaigrette
Served with Parmesan Steak Fries

GRILLED SALMON SALAD \$22

Spinach, Grilled Salmon, Roasted Fennel, Strawberries, Red Onion, White Balsamic Vinaigrette,
Served with Warm Naan Bread with Sundried Tomato Spread

NAPA SALAD \$22

Napa Cabbage, Sliced Chicken, Mixed Greens, Grapes, Cucumbers, Chickpeas,
Feta Cheese, Pistachios, Dried Cherries, Balsamic Vinaigrette,
Served with Edamame Dumpling

SANDWICHES

Served with Kettle Chips, Pickle and Chef Selected Deli Salad

TURKEY PASTRAMI \$18

House Smoked Turkey Pastrami on Rye with Gruyere Cheese, Baby Arugula and Dijon Aioli

PESTO CHICKEN \$18

Slow Roasted Chicken on Ciabatta with Pesto, Tomato, Fresh Mozzarella and Basil

TUNA NICOISE \$21

Seared Ahi Tuna on Baguette with Shaved Fennel, Olive Tapenade,
Red Onion and Sun-Dried Tomato Aioli

STEAK SANDWICH \$22

House Roasted Beef Sirloin with NY Cheddar, Crispy Onions,
Baby Spinach and Fresh Horseradish Aioli

MEDITERRANEAN CAULIFLOWER \$16

Roasted Cauliflower on Herbed Focaccia with Fresh Chickpea Hummus,
Preserved Lemon and Walnut Pesto (V)

DESSERTS + COFFEE SERVICE

Cheesecake With Fresh Berries • Seasonal Fruit Trifle • Old-Fashioned Carrot Cake
Chocolate Flourless Cake (GF) • Classic Apple Tart • Fruit Mousse (GF) •
Signature Blend of Coffee • Decaffeinated and Assorted Teas

HOT BUFFET LUNCHEON \$28

Priced Per Person • Event Production Applies

Includes Your Choice Of One Salad,

Two Entrées, Two Accompaniments, Rolls and Butter, Iced Water and Choice of Dessert

SALADS

HARVEST SALAD

Mixed Greens, Dried Cranberries, Apples, Goat Cheese, Almonds, Cider Dijon Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Traditional Caesar Dressing

GARDEN SALAD

Mixed Greens, Seasonal Fresh Vegetables, Croutons, White Balsamic Dressing

GREEK SALAD

Romaine Lettuce Mix, Cucumbers, Red Onions, Tomatoes, Feta Cheese,
Kalamata Olives, Lemon Vinaigrette Dressing

SPINACH SALAD

Quinoa, Crispy Chickpeas, Red Onion, Aged Sherry Vinaigrette

STRAWBERRY ARUGULA SALAD

Baby Arugula, Field Greens, Feta Cheese, Red Onions, Toasted Almonds, Balsamic Vinaigrette

ENTRÉES

PETITE ITALIAN MEATBALLS

Baby Kale, Great Northern Beans, Olive Oil and Roasted Tomatoes

DIJON ROSEMARY ROASTED PORK

Shallot Thyme Glace (GF, DF)

CHERRY PEPPER STEAK TIPS

Sizzled Garlic Demi, Basket of Grilled Toasts (DF)

SAGE ROASTED TURKEY BREAST

Cider Maple Pan Jus (GF, DF)

PAN SEARED ALL NATURAL CHICKEN

Cucumber Raita, Heirloom Carrot Raisin Slaw (GF)

CHICKEN MILANESE

Breaded Cutlet, White Wine Sauce, Roasted Tomatoes

HEARTS OF PALM CAKE (V, DF, GF)

Adobo Rubbed and Grilled Fruits, Rice Pilaf

GNOCCHI

Italian Sausage, Butternut Squash, Kale, Garlic Parmesan Broth

CITRUS SALMON

Preserved Lemon Gremolata (GF, DF)

LENTIL TOURNADOS \$24

Made with Roasted Vegetables and Golden Lentils, Smokey Sweet BBQ Sauce, Roasted Apple Mash (V, DF, GF)

ACCOMPANIMENTS

Mashed Potatoes
Whipped Sweet Potatoes
Herb Roasted Red Potatoes
Rice Pilaf
Glazed Carrots
Green Beans
Roasted Root Vegetables

DESSERTS

Mini Cheesecake with Fresh Berries (+\$2 pp)
Seasonal Fruit Trifle
Cookie & Brownie Platter
Classic Apple Crisp
Mini Chocolate Flourless Cake (GF) (+\$2 pp)
Cannolis & Cream Puffs (+\$2pp)
Assorted Fruit Tarts
Assorted Cupcakes
Fruit Mousse (GF)

YUM



“BUILD YOUR OWN” BUFFET LUNCHEONS

Per Person Pricing • Event Production Applies
Build Your Own Bowls with an Assortment of Fresh Ingredients
Include Citrus Infused Water

SOUTHWEST \$20

Salad:

Baja Blend Chopped Salad, Chipotle Ranch Dressing

Choose 2 Starches:

Cilantro Lime Rice, Brown Rice, Flour Tortillas, Black Beans

Choose 2 Proteins:

Pulled Chicken, Pork Carnitas,

Baja Style Crispy Fish Or Beef Barbacoa (Tender Chili Braised Beef Brisket)

Toppings Included:

Cheddar Cheese, Lettuce, Red Onion, Scallions, Jalapeños,

Black Olives, Salsa, Sour Cream (Add Guacamole \$1.00pp)

ASIAN \$20

Salad:

Shredded Napa Cabbage and Baby Bok Choy Salad, Honey Miso Vinaigrette

Choose 2 Starches:

Jasmine Rice, Brown Rice, Rice Noodles, Lo Mein Noodles

Choose 2 Proteins:

Sesame Ginger Glazed Chicken Breast, Miso Glazed Salmon,

Beef Bulgogi (Korean BBQ), Marinated Tofu

Toppings Included:

Asian Slaw, Cucumbers, Carrots, Edamame, Scallions, Broccoli, Water Chestnuts,

Crispy Wontons, Toasted Sesame Seeds, Soy Sauce, Teriyaki Sauce

FARMER'S MARKET \$20

Salad:

Kale and Shaved Parmesan Salad, Apple Dijon Vinaigrette

Choose 2 Starches:

Brown Rice, Quinoa Pilaf, Tabbouleh, Sweet Potato Hash, Naan Bread

Choose 2 Proteins:

Lemon Rosemary Grilled Sliced Chicken, Chicken And Spinach Meatballs, Five Bean Chili, Citrus Salmon

Toppings Included:

Roasted Beets, Shredded Carrots, Broccoli Slaw, Marinated Chickpeas,

Tomatoes, Scallions, Roasted Peppers, Sprouts, Red Pepper Coulis And Basil Pesto

MEDITERRANEAN \$20

Salad:

Chopped Romaine Salad With Lemon Vinaigrette Dressing

Choose 2 Starches:

Cous Cous, Tabbouleh, Lemon Orzo Pilaf, Greek Style Roasted Potatoes, Rice Pilaf, Pita Bread

Choose 2 Proteins:

Herb Marinated Grilled Sliced Chicken, Falafel, Lamb Meatballs, Herb Crusted Cod

Assorted Toppings Included:

Feta Cheese, Cucumbers, Tomatoes, Red Onions, Roasted Peppers,

Kalamata Olives, Dill Tzatziki And Harissa Sauce

CHOICE OF ONE DESSERT + COFFEE

Mini Cheesecake With Fresh Berries (+\$2 pp) • Seasonal Fruit Trifle

• Cookie & Brownie Platter • Classic Apple Crisp • Mini Chocolate Flourless Cake (GF) (+\$2 pp)
Cannolis and Cream Puffs (+\$2pp) • Assorted Fruit Tarts • Assorted Cupcakes • Fruit Mousse (GF)

• Signature Blend of Coffee • Decaffeinated and Assorted Teas



COCKTAIL RECEPTIONS

FOR ANY OCCASSION

Available for a minimum of 50 people
All Reception Packages include:
Glassware, Silver, China, Service Utensils
Linen for food tables
Full length linens for guest tables can be added - see Event Planner
Guest count is required 7 business days prior to event

TASTE OF MAZZONE \$30

Priced Per Person • Event Production Applies

Adaptations of Mazzone Classics

Rooted in family traditions and servicing the Capital District in New York for the past 23 years, Mazzone Hospitality's relentless desire to please our customers and their guests has rewarded us with their loyalty. We start and end each day with an appreciation of our clients and the responsibility we have to deliver delicious and artfully presented food and impeccable service.

STATIONARY DISPLAY

Crisp Vegetable Crudit  with Chipotle Ranch Dip
Chef Selected Meat and Cheese Board with Traditional Garnishes
Warm Herb Marinated Olives

MAZZONE STATIONARY FAVORITES

ANGELO'S 677 PRIME

677 "Chop"

Chopped Iceberg, Romaine, Avocado, Tomato, Cucumbers, Fried Onions,
Red Onion, Bleu Cheese Crumbles, White Balsamic Dressing

TAVOLO

Chicken Tavolo
Pan-Fried Chicken, Arugula,
Tomatoes, Red Onions, Mozzarella, Balsamic Dressing

TALA BISTRO

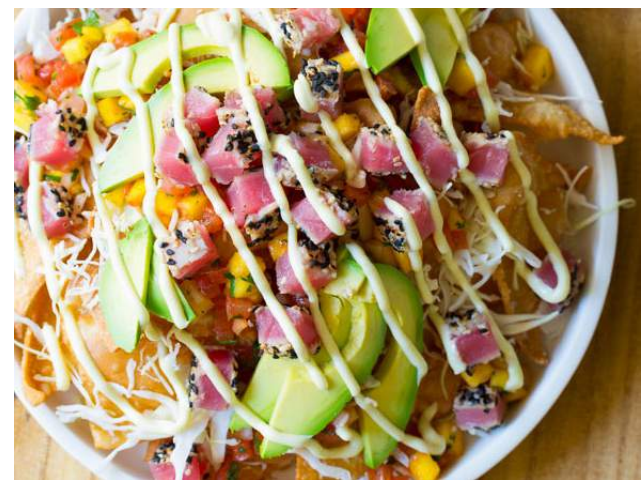
Edamame Dumplings
Edamame, White Truffle, Scallion, Porcini Broth

PRIME AT SARATOGA NATIONAL

7 Hour Cherry Pork
Fresh Fried Chips, Pepper Jack Cheese

FISH AT 30 LAKE

Ahi Tuna Nachos
Seared Tuna, Jalape o, Avocado, Sriracha Aioli,
Sweet Soy, Pico De Gallo, Crispy Wonton Chips



TASTE OF NY RECEPTION \$23

Priced Per Person • Event Production Applies

STATIONARY APPETIZERS

Farmhouse Cheese Board, Crackers, Flatbread

Fresh Fruit Display, Raspberry Yogurt Dip

Crisp Vegetable Crudit , Chipotle Ranch Dip

Will include but not limited to:

Hudson Valley Farms; Chaseholm Farm Creamery Alpage Gruy re,

Sprout Creek Farm Kinhead, Hawthorne Valley May Hill

Saratoga Chips, Blue Cheese Dip

Seasonal Vegetable Bruschetta, Rustic Toasts

Chicken Riggies: Rigatoni, Chicken, Sweet & Spicy Peppers, Creamy Tomato Sauce

CHOICE OF 1 PASSED NEW YORK SLIDER

Angus Burger, NY Cheddar Cheese

Beef On Weck

Corned Beef Rubeen

Buffalo Chicken, Blue Cheese

Deep Fried Haddock, Cole Slaw, Tartar

PRIME RECEPTION \$22

Priced Per Person • Event Production Applies

STATIONARY APPETIZERS

Warm Eggplant and Tomato Salad, Shaved Red Onion, White Balsamic, Fresh Basil

Roasted Garlic 4 Cheese Fondue, Crostini

Chef Selected Meat and Cheese Board, Traditional Garnishes

Wilted Spinach and Goat Cheese Salad

Wild Mushroom, Gruy re, Fresh Herb Flatbreads

Artisan Bread, Crackers

PASSED HORS D'OEUVRES

Fresh Tomato Mozzarella Crostini, Balsamic Glaze

Chimichurri Beef Empanada with Cilantro Lime Cr me Fraiche

Chicken Pot Stickers with Ponzu Dipping Sauce

Maryland Crab Cakes with Cajun Remoulade

CHOICE OF ONE PASTA & ONE SAUCE

Includes Basket of Fresh Bread, Whipped Butter

CHOOSE ONE PASTA

Penne, Cavatappi, Rigatoni

CHOOSE ONE SAUCE

Tomato Basil Marinara

Angelo's Sherry Cream

Garlic Parmesan Alfredo

Spicy Puttanesca

Spinach and Basil Pesto

GOURMET STATIONS

Priced Per Person • Event Production Applies
Priced As Accompaniment to Cocktail Reception Package or a la Carte

POMMES FRITES STATION \$8/\$10

Crispy Shoestring, Sweet Potato & Eggplant Fries, Blue Cheese Dip,
Balsamic Onion Jam, Barbecue Sauce,
Truffle Oil, Grated Pecorino, Bacon Cracklin', Malt Vinegar, Cheese Fondue,
Pan Gravy, Sour Cream, Ketchup

FRESH PASTA BAR \$10/\$14

Chef Fee Applies
Fresh Made Cavatelli, Rigatoni Prepared Buffet Side
Please Select One Sauce to Accompany Each Pasta:
Slow Cooked Pork Ragout
Vegetable Bolognese, Shaved Pecorino
Roasted Tomato, Eggplant, Black Olives, Slivered Garlicky Broth
Shrimp, Light Tomato Basil Cream, Chopped Plum Tomatoes
Chicken Sherry Cream Sauce

CARVING STATION \$14/\$21

Chef Fee Applies
Our Traditional Carving Station Includes Your Choice of Two Meats, Rolls and Butter
Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi
Thyme & Mustard Rubbed Roast Pork, Cider Gravy
Oven Roasted Turkey Breast, Pan Gravy
Ham Pork "Steamship" Dijon Mustard, Cranberry-Port Sauce (Tier II, III)
Herb Crusted Tenderloin of Beef, Angelo's 677 Prime Steak Sauce, Gorgonzola Demi
Add \$5++ Per Person
Herb & Ground Mustard Rubbed Leg of Lamb, Minted Tomato Jam, Pan Jus
Add \$6++ Per Person

DIM SUM STATION \$10/\$14

Chicken Dumpling, Pork Potstickers, Duck Spring Rolls, Crispy Shrimp
Vegetable Egg Roll, Asian BBQ, Sweet Chili & Hoisin Sauces

TUSCAN ANTIPASTO \$11/\$15

Cured and Aged Salumi, Imported Italian Cheeses
Lemon Rosemary Cracked Olives
Tomato and Mozzarella Salad with Basil Pesto and Extra Virgin Olive Oil
Oven Roasted Cauliflower with Fried Capers
Balsamic Marinated Mushrooms
Calamari with Lemon Vinaigrette
Your Choice of One Hot Selection:
Arancini, Golden Filled Rice Balls
Eggplant Piccata, Tomato Butter Sauce
Assorted Stromboli, Tomato Basil Sauce
Pancetta and Pecorino Fried Spaghetti Cake, Sunday Gravy
Toasted Four Cheese Ravioli, Sweet Garlic Anchovy Brown Butter

GOURMET STATIONS

Priced Per Person • Event Production Applies
Priced As Accompaniment to Cocktail Reception Package or a la Carte

SLIDER STATION \$10/\$15

Chef Fee Applies

Angus Beef Burgers Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce
Ground Sweet Italian Sausage with Basil, Provolone Cheese & Pesto Mayonnaise
Atlantic Battered Cod with Spicy Remoulade, Coleslaw, Lettuce, Tomatoes, Onion

ASIAN NOODLE STATION \$11/\$16

Noodles: Thai Rice & Lo Mein

Add-Ins: Slivered Egg, Scallions, Grilled Chicken, Roasted Pork, Toasted Peanuts,
Grilled Shrimp, Shiitake Mushrooms, Cilantro, Spinach, Soy Sauce, Wok Fried Bok Choy,
Sesame Seeds, Dashi, Chicken Broth

PRIME STEAK HOUSE STATION \$22/\$31

Chef Fee Applies

Hand Carved Grilled New York Strip, Creamy Horseradish, 677 Prime Steak Sauce
Lobster Mashed Potatoes
Creamed Spinach
Roasted Exotic Mushrooms
Chop Salad
Sliced Rolls, Butter

ITALIAN- AMERICAN STATION \$18/\$26

Select Three

Scarpariello Chicken Breast and Thigh Meat, White Wine, Lemon, Basil,
Sweet Fennel Sausage, Banana Peppers, Garlic Jus
Sunday Gravy Rigatoni, Slow Cooked Pork Shoulder
Braciole Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce
Italian Wedding Soup Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino
Broccoli Rabe Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil
Parmigiano Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce
Zuppa di Clams White Wine, Garlic, Tomato Herb Broth

MEXICAN TAQUERIA \$10/\$14

Street Tacos and Fajitas

Proteins: Mole Chicken, Steak

Toppings: Guacamole, Sour Cream, Black Olives, Onions, Pico de Gallo,
Spicy Black Beans, Mexican Green Rice,
Roasted Corn and Jack Cheese Quesadillas
Queso Fundido, Fried Tri-Colored Tortilla Chips

FRESH MOZZARELLA & HEIRLOOM TOMATO STATION \$9/\$11

Heirloom Tomatoes, Assorted Fresh Basil, Assorted Oils, Vinegars, Sea Salt, Black Salt,
Fresh Mozzarella, Burrata Grilled Ciabatta

AUTHENTIC SUSHI BAR \$18/\$22

Chef Fee Applies / Minimum 100 guests

Variety of Standard Rolls to include: Spicy Tuna Roll • Vegetable Roll • Futomaki Roll • Philadelphia Roll
Alaskan Roll • Cucumber Roll • Boston Roll • Salmon Roll • California Roll • Spicy Nigiri
Tuna, Salmon, Eel and Red Tobiko Served with Pickled Ginger, Wasabi and Soy

GOURMET STATIONS

Priced Per Person • Event Production Applies
Priced As Accompaniment to Cocktail Reception Package or a la Carte

SEAFOOD STATION \$24/\$27

Poached Shrimp Cocktail
Steamed PEI Mussels in Garlic White Wine Broth
Calamari, Shrimp & Vegetable Salad
Stuffed Clams Oreganato
Spicy Tuna Tartare
Fried Wontons, Peppery Cocktail Sauce, Sweet Chili Aioli, Lemon, Tabasco

SPANISH PAN STATION / SELECT TWO \$18/\$25

Paella Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage and Scallions, Seafood Broth
Chimichurri and Beef Empanada Cilantro Sour Cream, Chilean Pebre
Fresh Squid White Wine, Lemon, Caper, Black Olives, Garlic and Chili Flake
Chorizo and Manchego Bites Romesco Sauce
Gazpacho Fresh Chilled Tomato Soup, Chipotle Crème Fraîche
Garlic Chicken Wings Garlic, Sherry, Lemon and Oregano Glaze

CULINARY SMALL PLATE STATION \$22/\$28

Chef Fee Applies
Select One Hot and One Chilled

HOT

Mushroom & Ricotta Ravioli, Shaved Black Truffles, Arugula Pitaschio Pesto
Braised Beef Short Rib Ragout, Truffled Celeriac Potato Puree,
Soy Brown Sugar BBQ Pork Belly, Daikon Radish Slaw, Toasted Sesame Seeds
Chicken & Spinach Meatball, Soft Mascarpone Polenta, Shaved Pecorino
Sweet Plantain And Chorizo Empanada, Cilantro Lime Crema
Smoked Mozzarella And Petite Pea Arancini, Roasted Garlic Aioli, Arugula

CHILLED

Smoked Salmon "Carpaccio" Fried Capers, Pickled Red Onion, Lemon Aioli, Petit Croutons
Ruby Beets, Smoked Blue Cheese, Friséé, Toasted Almonds, White Balsamic Vinaigrette
Poached Jumbo Shrimp, Spicy Tomato & Cucumber Gazpacho, Lemon Yogurt
Crab Deviled Egg, Radish, Crispy Panko
Vegetable Summer Roll, Tofu, Cilantro, Nuoc Cham
Local Goat Cheese Panna Cotta, Toasted Hazelnuts, Micro Lettuces

GOURMET





P L A T E D

SIT DOWN AND BUFFETS

D I N N E R S

CAPITAL DINNER \$58

Priced Per Person • Event Production Applies

Includes Your Choice of One Appetizer, One Entrée, Rolls and Butter,
Iced Water, House Red and White Wine Service and Choice Of Dessert
Based On 3 Hours of Service

STATIONARY HORS D'OEUVRE DISPLAY

Artisan Farmhouse Cheeses with Crackers, Flatbreads
Roasted Garlic Chickpea Hummus, Cumin Toasted Pita
Spinach and Artichoke Dip Garlic Toasts
Lemon Rosemary Cracked Olives
House-Made Guacamole, Tortilla Chips, Salsa

HOT ITEMS - SELECT TWO

Vegetable Potstickers With Ponzu Dipping Sauce
Cheese and Potato Pierogies With Caramelized Onions, Cracked Black Pepper And Sour Cream
Parmesan Truffle Chicken Bites With Blue Cheese Dip
Rigatoni With Grape Tomatoes, Mascarpone Cream, Pecorino Crumbs
Korean Sirloin Bites With Grilled Bok Choy, Rice Noodles And Sesame Soy BBQ Sauce
Slow Cooked Beef Short Rib Macaroni and Cheese, Cracker Crumb Topping
Pastry Wrapped Apple Baked Brie, Toasted Baguette
Chicken and Spinach Meatballs, Madeira Gravy

* Add a Selection of 4 Butler Passed Hors d'Oeuvres (See Event Planner for Details) + \$6 Per Person

APPETIZERS

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons, Balsamic Vinaigrette

GREEK WEDGE SALAD

Baby Romaine Wedge, Cucumbers, Kalamata Olives, Roasted Red Onion, Feta Cheese, Lemon-Oregano Vinaigrette

CITRUS SALAD BABY GREENS

Pink Grapefruit, Toasted Almonds, Shaved Red Onion, Ricotta Salata, Prosecco Vinaigrette

ROASTED BABY BEETS

Whipped Ricotta, Pea Tendrils, Pistachio (+\$3 Per Person)

CHARRED SHRIMP

Avocado Puree, Roasted Corn, Jalapeno Gastrique (+\$3 Per Person)

ENTRÉES

ORGANIC GOJI BERRY CHICKEN

Oven Roasted Airline Chicken Breast, Quinoa and Chia Pilaf, Sautéed Petite Kale, Goji Berry Demi Glace (DF, GF)

GRILLED EGGPLANT STACK

Fresh Mozzarella And Spinach, Served With Cappelini Nest, Basil Pesto

NEW YORK STRIP STEAK (+\$6 Per Person)

Sautéed Mushrooms, Roasted Fingerling Potatoes, Sautéed Vegetables (GF)

HERB CRUSTED SOLE

Cauliflower “Cous Cous” Stuffing, Citrus Glazed Carrots, Charred Pepper Relish, Wilted Spinach (DF, GF)

HERB BUTTER CHAR-GRILLED FILET (+\$6 Per Person)

Asparagus, Truffle Mashed Potato (GF)

BRAISED BEEF SHORT-RIB AND STUFFED SHRIMP (\$+6 Per Person)

Lemon Herb Stuffed Shrimp, Citrus Butter, Whipped Potato, Asparagus (GF)

BRAISED BEEF SHORT RIB

Au Jus, Whipped Potato, Roasted Rainbow Carrots (GF)

GRILLED VEGETABLE NAPOLEON STACK

Grilled Portobello Mushroom, Wilted Spinach, Roasted Peppers, Grilled Onion and Zucchini Stack, Cauliflower Couscous, Basil Oil Drizzle (V, DF, GF)

BEETS TIKKI

Pan Fried Beet Patties over Harissa Vegetable Tagine (Zucchini, Yellow Squash and Golden Raisins, Roasted Carrots) (V, DF, GF)

HEARTS OF PALM CAKE

Chia Quinoa Pilaf, Grilled Green Onion, Tri-Colored Roasted Carrots (V, DF, GF)

COFFEE SERVICE

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas, Rolls, Butter



SIT DOWN DINNER \$38

Priced Per Person • Event Production Applies
Includes Your Choice Of One Appetizer, One Entrée, Rolls and Butter,
Iced Water and Choice of Dessert
Based On 2 Hours of Service

APPETIZERS

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons, Balsamic Vinaigrette

GREEK WEDGE SALAD

Thick Sliced Tomato, Kalamata Olives, Roasted Red Onion, Feta Cheese, Lemon-Oregano Vinaigrette

CITRUS SALAD BABY GREENS

Pink Grapefruit, Toasted Almonds, Shaved Red Onion, Ricotta Salata, Prosecco Vinaigrette

ROASTED BABY BEETS

Whipped Ricotta, Pea Tendrils, Pistachio (+\$3 Per Person)

CHARRED SHRIMP

Avocado Puree, Roasted Corn, Jalapeno Gastrique (+\$3 Per Person)

mazzone hospitality
DELIVERING THE DIFFERENCE



ENTRÉES

PAN SEARED STATLER CHICKEN

Topped With Rosemary Pan Sauce, Polenta Cake, Roasted Asparagus (DF, GF)

GRILLED EGGPLANT STACK

Fresh Mozzarella And Spinach, Served With Cappelini Nest, Basil Pesto

NEW YORK STRIP STEAK (+\$6 Per Person)

Sautéed Mushrooms, Roasted Fingerling Potatoes, Sautéed Vegetables (GF)

HERB CRUSTED SOLE

Cauliflower “Cous Cous” Stuffing, Citrus Glazed Carrots, Charred Pepper Relish, Wilted Spinach (DF, GF)

HERB BUTTER CHAR-GRILLED FILET (+\$6 PER PERSON)

Asparagus, Herb Butter, Mashed Potato (GF)

BRAISED BEEF SHORT-RIB AND STUFFED SHRIMP (+\$6 Per Person)

Boneless Beef Rib, Lemon Herb Stuffed Shrimp, Citrus Butter, Whipped Potato, Asparagus (GF)

BRAISED BEEF SHORT RIB

Au Jus, Whipped Potato, Roasted Rainbow Carrots

GRILLED VEGETABLE NAPOLEON STACK

Grilled Portobello Mushroom, Wilted Spinach, Roasted Peppers, Grilled Onion and Zucchini Stack, Cauliflower Couscous, Basil Oil Drizzle (VG, DF, GF)

TABLESIDE COFFEE SERVICE

Signature Blend of Coffee, Decaffeinated Coffee, Tea and Iced Tea

PLATED DESSERT OPTIONS

Apple Berry Crisp, Vanilla Ice Cream

Raspberry Swirl NY Style Cheesecake, Whipped Cream

Chocolate Pot De Crème, Crispy Chocolate Dipped Wafer Basket

Coconut Cream Tart, Shaved Toasted Coconut

Chocolate Flourless Torte, Raspberry Coulis, Whipped Cream

Family Style - Pastries, Butter Cookies

Family Style - Mini Cupcakes (+\$2 Per Person)

DINNER BUFFET \$35

Priced Per Person • Event Production Applies

Includes Your Choice Of One Salad,

Two Entrees, Two Accompaniments, Rolls And Butter, Iced Water And Choice Of Dessert

SALADS

HARVEST SALAD

Mixed Greens, Dried Cranberries, Apples, Goat Cheese, Almonds, Cider Dijon Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Traditional Caesar Dressing

GARDEN SALAD

Mixed Greens, Seasonal Fresh Vegetables, Croutons, White Balsamic Dressing

GREEK SPINACH SALAD

Romaine and Spinach, Cucumbers, Red Onions, Tomatoes, Feta Cheese
Kalamata Olives, Lemon Vinaigrette Dressing

ENTRÉES

CRISP CHICKEN MEDALLIONS

Oven Roasted Tomatoes, Grilled Sweet Onion, Mascarpone Cream, Parmesan Basil Pesto

GRILLED IOWA PREMIUM SIRLOIN

Roasted Root Vegetables, Black Garlic Balsamic Glaze (GF, DF)

BRAISED BEEF SHORT RIBS

Red Wine Reduction, Lemon-Parsley Gremolata (GF, DF)

OVER NIGHT BBQ PORK

Tomatillo, Spiced Black Beans, Lime Crema (GF)

CRAB STUFFED SOLE

Crab Stuffing, Tarragon Beurre Blanc

ROASTED SALMON

Tri-Color Potato Hash, Citrus Tossed Arugula, Lemon Honey Beurre Blanc (GF)

PROVENCAL COD

Sesame Persillade, Sherry Shallot Haricot Vert, Simple Lemon

ASIAGO PENNE PASTA

Sun-dried Tomatoes and Spinach

CAULIFLOWER STEAKS

Crispy Chickpeas, Tomato Agrodolce (V)

DINNER BUFFET ACCOMPANIMENTS

Roasted Garlic Mashed
Maple Brown Sugar Whipped Sweet Potato
Italian Roasted Red Bliss
Steamed Aromatic Dried Fruit Rice Pilaf
Honey Ginger Glazed Carrots
Green Beans with Lemon, Olive Oil and Sea Salt
Seasonal Roasted Herbed Vegetables

DINNER BUFFET DESSERTS

Mini Cheesecake With Fresh Berries (+\$2 pp)
Seasonal Fruit Trifle
Cookie & Brownie Platter
Classic Apple Crisp
Mini Chocolate Flourless Cake (GF) (+\$2 pp)
Cannolis and Cream Puffs (+\$2 pp)
Assorted Fruit Tarts
Assorted Cupcakes
Fruit Mousse (GF)

YUM





CHEERS

BEVERAGE PACKAGES

Event Production Applies

CLASSIC

VODKA / Tito's

GIN / Bombay

RUM / Bacardi Rum, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam

SCOTCH / Dewar's

WHISKEY / Seagram's 7

CORDIALS / Kahlua, Peach Schnapps, Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium

Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$33 per person for 5 hours of service \$14 per person for first hour of service

\$8 per person for second hour of service \$5 per person for each additional hour of service

PREMIUM

VODKA / Tito's, Ketel One

GIN / Beefeater, Bombay

RUM / Bacardi, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jack Daniels, Jim Beam

SCOTCH / Johnnie Walker Red, Dewar's

WHISKEY / Jameson Irish, Seagram's 7

CORDIALS / Kahlua, Peach Schnapps, Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Upgraded Chardonnay, Upgraded Cabernet Sauvignon and Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium

Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$43 per person for 5 hours of service \$19 per person for first hour of service

\$9 per person for second hour of service \$6.50 per person for each additional hour of service

TOP SHELF

VODKA / Grey Goose, Ketel One, Tito's

GIN / Beefeater, Bombay, Bombay Sapphire

RUM / Bacardi, Captain Morgan Spiced Rum, Malibu

TEQUILA / Lunazul Silver, Corazon Resposado

BOURBON / Maker's Mark, Jack Daniels, Jim Beam

SCOTCH / Johnnie Walker Red, Dewar's, Glenmorangie 10 Year

WHISKEY / Seagram's 7, Jameson Irish, Crown Royal

CORDIALS / Kahlua, Peach Schnapps and Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Upgraded Chardonnay, Upgraded Cabernet Sauvignon and Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium

Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$57 per person for 5 hours of service \$25.50 per person for first hour of service

\$11.50 per person for second hour of service \$9 per person for each additional hour of service

BEER, WINE & SOFT DRINKS

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$25.50 per person for 5 hours of service \$13 per person for first hour of service

\$5 Per person for second hour of service \$4 per person for each additional hour of service

HOSTED BAR

VODKA / Tito's

GIN / Bombay

RUM / Bacardi, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam

SCOTCH / Dewar's

WHISKEY / Seagram's 7

CORDIALS / Kahlua, Peach Schnapps and Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

Open Bar billed on per drink basis at prevailing cash bar prices (see below)

\$125 flat setup fee applies per bar location

\$150 bartender fee for every 100 guests

CASH BAR

VODKA / Tito's, Ketel One, Grey Goose

GIN / Beefeater, Bombay, Bombay Sapphire

RUM / Bacardi, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jack Daniels, Jim Beam

SCOTCH / Johnnie Walker Red, Dewar's

WHISKEY / Jameson Irish, Seagram's 7

CORDIALS / Kahlua, Peach Schnapps and Dekuyper Liqueurs - Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

Call I: \$10/per drink

Call II: \$12/per drink

Call III: \$14/per drink

Wine: \$10/per glass

Upgraded Wine: \$12/per glass

Domestic Beer: \$5/per bottle

Imported Beer: \$6/per bottle

Soda: \$3/per glass

\$125 flat set up fee applies per bar location

\$150 bartender fee for every 100 guests

NEW YORK CUSTOM BAR

VODKA / Albany Distilling ALB

GIN / Bootlegger 21

RUM / Quackenbush Still House White Rum

TEQUILA / One with Life

WHISKEY / Taconic Founder's Rye

BOURBON / Cooperstown Beanball Small Batch

HOUSE WINE / Fox Run Chardonnay, Brotherhood Pinot Noir, Glenora Cabernet

[3] BOTTLED BEERS / Druther's All-In IPA, Saranac Pale Ale, Ithaca Apricot Wheat, Brooklyn Lager

Pricing:

\$49 per person for 5 hours of service \$19 per person for first hour of service

\$9 per person for second hour of service \$7 per person for each additional hour of service

CONFECTION COLLECTIONS

CLASSIC

A Lavish Display of Pastries to Include:

Mini Éclairs, Cream Puffs, Fruit Tartlets,

Chocolate Ganache Tarts,

Assorted European-Style Cookies and Mignardise, Chocolate Truffles

\$12 per guest

ITALIAN DOLCE

Assorted Italian Pastries:

Cannoli, Napoleon, Pasticcotti, Sfogliatelle,

Assorted Italian Cookies,

Chocolate Dipped Butter Cookies, Biscotti,

Whole Fresh Fruits, Tiramisu

\$12 per guest

ALL AMERICAN

All Your Favorites Including:

Petite Apple Crisps, Mini Lemon Meringue Pies,

Chocolate Layer Cake, Snickerdoodles,

Chocolate Chip Cookies, Pumpkin Tarts,

Pecan Diamonds and Strawberry Shortcake

\$12 per guest

WHIMSICAL FINALES

CRÈME BRÛLÉE STATION

Select Three / Chef Fee Applies

Classic Vanilla / Chocolate / Hazelnut Praline / Grand Marnier

Coffee / Vanilla / Chocolate / Raspberry

\$14 per guest

DESSERT PANINI

Select One / Chef Fee Applies

Hazelnut and Raspberry: Cinnamon Swirl Bread, Nutella, Raspberry Purée,
Raspberries, White Chocolate Chips, Confectioners Sugar

S'mores: Challah Bread, Hershey's Chocolate Bars, Mini Marshmallows,
Graham Cracker Paste

Apple Pie: Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar,
Caramelized Apples, Cinnamon Sugar

\$12 per guest

DESSERT FLAMBÉ

Select One / Chef Fee Applies

Banana's Foster, Cherry Jubilee, Wild Berry Cassis

All are Served in a Crisp Wafer Basket with a Complimenting Ice Cream

\$10 per guest

GELATO & ICE CREAM CANDY SHOP

Select Two Ice Creams / Staff Attendant Fee Applies

Classic Candy Collection: Red and Black Licorice / Swedish Fish / Striped Candy
Sticks / Gummy Worms / M&Ms / Peanut Butter Cups

\$12 per guest

ICE CREAM WAFFLE CONES SCOOPED TO ORDER

Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio
Gelato, Mixed Berry Gelato

Whipped Cream, Sprinkles, Chopped Nuts, Cherries

\$10 per guest

CUPCAKE BAKE SHOP

Please Select Three

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate
Buttercream, Brûléed Bananas, Caramel Sauce

Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream,
Roasted Pineapple

S'mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp,
Toasted Homemade Marshmallows

Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese
Icing, Fresh Strawberry

Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee
Buttercream, Chocolate Coffee Bean

\$10 per guest

SWEET STREET MACAROONS AND WHOOPIE PIES

Whoopie Pies: Black Forest / Gingerbread / Red Velvet / Banana Cream

French Macaroons: Coconut / Pistachio / Cappuccino / Lemon / Caramel

\$12 per guest

EUROPEAN WAFFLES AND GELATO

Chef Fee Applies

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato

Fresh Blueberries / Strawberries / Raspberries / Warm Cinnamon Apples / Whipped
Cream / Chocolate Sauce / Raspberry Sauce / Toasted Walnuts

\$14 per guest

NOTES

NOTES



mazzone hospitality
DELIVERING THE DIFFERENCE



ALBANY CAPITAL CENTER
55 EAGLE ST, ALBANY, NY 12207
518-487-2167