

EMPIRE STATE PLAZA

catering



mazzone hospitality
DELIVERING THE DIFFERENCE

2019-2020



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PLACING AN ORDER

☎ (518) 375-2318

✉ PlazaCatering@PrimeBusinessDining.com

All Catering Can Be Prepared as Full-Service or Drop-Off Service.
Guest Count Is Required 3 Business Days Prior To Your Event.

FULL-SERVICE CATERING:

An Event Production Fee is Levied on All Full-Service Food and Beverage Orders to Include:
Setup and Breakdown of Food & Beverage Service Displays Including Linen,
Corresponding Disposable Paper Products and Service Utensils, Service Equipment,
and Waitstaff to Service your Food and Beverage Needs.

Upgrade to China, Silverware and Glassware for an Additional \$4.00 Per Person, Per Meal Period.

Guest Table Linens are Available to Rent at an Additional Cost.

Please Consult Your Event Planner for more Details.

DROP-OFF SERVICE:

Includes Corresponding Disposable Paper Products and Service Utensils

Delivery Fee is Applied to All Drop-Off Catering Orders.

ALBANY ROOM AND CORNERSTONE EVENTS:

Events in The Albany Room and Cornerstone at the Plaza are Not Eligible for Drop-Off Service;

Full-Service Only (see above) - Event Production Will Apply. Thirty (30) person minimum.

A Facility Fee/Room Rental Will Also Apply to Include:

Room Setup and Breakdown, Standard Linens Guest Tables, and a Podium.

Audio/Visual Rentals May Be Available to Rent at an Additional Cost.

Please Consult Your Event Planner for more Details.

Additional Details are Outlined in our **Policies and Procedures** on Page 4.



POLICIES & PROCEDURES

PLACING AN ORDER / We encourage you to call and reserve the date and time of your event as soon as possible and suggest that all orders be made at least 2 weeks in advance of the event. We will do our best to accommodate late orders however available food options will be at the chef's discretion. All orders require a written confirmation and signed contract to be considered valid.

Please have the following information ready when placing an order: name of person and organization booking event, contact person on-site for event, name of event, event start time, event end time, location, what time can we access the room, what table arrangements have been made, estimated guest count and special needs such as dietary requests, themes etc.

PAYMENT AND PRICING / Form of payment is due with your signed contract prior to your event. Payment in full is required by the start of your event. Deposits may be required for larger events. All deposits are non-refundable. Pricing valid for 2019-2020 calendar years and is subject to change based on market conditions. Current local sales tax of 8% is applied.

EVENT PRODUCTION/ADDITIONAL FEES / Levied on all full-service events. Our Event Production Fee is based on the specifics of your event and is subject to change with your final details. This fee includes: setup & breakdown of food and beverage stations including linen for stations, corresponding disposable utensils and serviceware, service equipment, waitstaff and culinary professionals. Events that are labor-intensive, logistically challenging, or food and beverage stations that require an attendant may necessitate additional labor charges.

An Additional Fee applies to "off-premise" events in locations including but not limited to Corning Tower, Observation Deck, The Egg and NYS Museum.

GRATUITIES / 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.

DELIVERY FEE / Delivery fee may apply based on catered location and service type. Applies to all drop-off orders.

GUARANTEE / Guaranteed attendance for your event must be received by the catering office no less than 3 business days in advance of the event. You will be billed for that number, or the number of guests served, whichever is greater.

TAX EXEMPT / Tax exempt groups must provide a copy of their valid NY State sales tax exempt certificate prior to event. Payment for events claiming tax exemption must originate from the exempt organization; no third-party payment will be accepted. A copy of the front and back of exempt organizations' credit card is due with signed contract.

CANCELLATIONS / All cancellations must be done by phone or email and will be followed up with a confirmation email to be considered valid. Cancellations via voicemail are not accepted. Cancellations within 3 business days of an event will be charged 100% of the total event contract.

FORCE MAJEURE / If the event is canceled or cannot otherwise be held as planned due to circumstances beyond the reasonable control of Mazzone Hospitality LLC ("Events of Force Majeure"), the service agreement shall be terminated, and Mazzone Hospitality LLC shall be excused from any obligation under this agreement without any liability to client. Events of Force Majeure shall include, but not limited to, acts of God, war, acts of terrorism, government regulations, disaster, civil disorder or the curtailment of Mazzone Hospitality LLC facilities.

LIQUOR LICENSE / Some venues within the campus of the Empire State Plaza may require a \$75.00 off-premise licensing fee.

TASTINGS / A Private Tasting may be scheduled at a mutually agreed upon day (Monday - Friday) and time. The fee is \$75 per person plus a \$50 server fee. "Signature Events" (the value of the event is \$30,000 in food and beverage or more) are granted two (2) complimentary guests for the private tasting. Please consult your event planner for details.

EARLY ARRIVALS / We strive to provide our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your event planner in advance if you request alternative arrangements.

OVERTIME FEE / Our listed prices are for the length of time determined at preparation of your proposal. For events that extend beyond this time, an overtime fee will be levied in the amount of \$4.00 per person based on the original count regardless of how many guests are in the room during the overage. This fee does not include an extension of bar. Please discuss with your event planner if you have any concerns. Please note that overtime is at the discretion of management.

LEFTOVERS / Due to health regulations, no food or beverage is permitted to leave any event. This is for the safety of all our guests.

ALLERGENS / Mazzone Hospitality LLC facilities handle all the major allergens, including but not limited to gluten, peanuts, lactose and other ingredients. Mazzone Hospitality LLC will accommodate special menu requests to the best of its ability but cannot guarantee that any items will be completely "free" of any ingredient because of the potential for cross-contact.

DÉCOR RENTALS / We have a large inventory of specialty rental equipment from china and linen to centerpieces and chairs. If you are interested in upgrading your event, please ask your event planner for details and pricing.

CELEBRATE WITH CARE / Mazzone Hospitality LLC 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.

ROOM RENTAL/MINIMUM / A room rental fee applies to events in the Albany Room and Cornerstone at the Plaza. Thirty (30) person minimum. A Food and Beverage minimum may also apply for specific dates. Please consult your event planner for details.



BREAKFAST
STILL THE MOST IMPORTANT

B R E A K F A S T B U F F E T S

per person pricing unless otherwise noted
event production fee applies for full-service orders
20 person minimum

**Gluten free and kosher options available at market price with advanced notice.*

EXECUTIVE CONTINENTAL \$16 (v)

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

RISE AND SHINE \$18

Scrambled Eggs
Skillet Fried Breakfast Potatoes
Bacon
Assorted Bagels with Cream Cheese and Butter
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Citrus Infused Water

RISE AND SHINE DELUXE \$23

Scrambled Eggs
Skillet Fried Breakfast Potatoes
Bacon and Sausage
Choice of French Toast or Belgian Waffles
Mini Muffins and Buttermilk Biscuits
Fresh Cut Fruit Salad
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Chilled Orange and Cranberry Juices
Infused Water





HEALTHY START BREAKFAST \$24

Vegetable and Egg White Scramble
Root Vegetable Hash
Turkey Bacon
Quinoa Breakfast Salad with Coconut, Mint, and Citrus Honey Vinaigrette
Fresh Cut Fruit Salad
Assorted Individual Yogurts
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Chilled Orange Juice
Infused Water

BRUNCH MENU \$26

Scrambled Eggs
Skillet Fried Breakfast Potatoes
Bacon
French Toast
Mini Muffins and Pastries
Fresh Cut Fruit Salad
Vanilla Yogurt with Granola Bowl
Caesar Salad
Roast Turkey with Pan Gravy
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas
Chilled Orange Juice
Infused Water

PLATED BREAKFAST

per person pricing unless otherwise noted
event production fee applies for full-service orders
20 person minimum

**Gluten free and kosher options available at market price with advanced notice.*

THE EYE OPENER \$19

Farm Fresh Scrambled Eggs
Skillet Fried Breakfast Potatoes
Bacon
Buttery Croissant
Orange Juice and Ice Water
Coffee, Decaffeinated Coffee and Hot Tea Offered Tableside



DELUXE BRUNCH \$34

per person pricing
based on three (3) hours of service
event production fee applies for full-service orders
40 person minimum

**Gluten free and kosher options available at market price with advanced notice.*

STATIONARY DISPLAY

Seasonal Sliced Fruit
Vanilla Yogurt and Fresh Berry Granola Shooters
Mini Muffins, Assorted Pastries and Breakfast Breads, Whipped Butter

BUFFET

MAIN DISH / Select One

Chicken Française, Egg Battered Sautéed Chicken Breast, Lemon Thyme Velouté
Chicken Marsala, Cremini Mushrooms, Shallots, Sweet Marsala Wine Sauce
Baked Honey Bourbon Glazed Ham, Dijon Mustard
Maple Glazed Salmon, Sautéed Greens
Baked Scrod, Seasoned Bread Crumbs, White Wine Butter Sauce

SALADS / Select One

Baby Green Salad, Pink Grapefruit, Toasted Almonds, Shaved Red Onions, Ricotta Salata, Prosecco Vinaigrette
Strawberry Arugula Salad, Feta Cheese, Red Onions, Toasted Almonds, Balsamic Vinaigrette
Baby Spinach Salad, Smoked Bacon, Grated Egg, Shaved Red Onion, Garlic Croutons, White Balsamic Vinaigrette

ACCOMPANIMENTS / Select Four

Hand-Dipped Challah French Toast, Warm Maple Syrup
Farm Fresh Scrambled Eggs, Chives and Cheddar
Penne with Vodka Cream Sauce
Applewood Smoked Bacon
Breakfast Sausage
Home Fried Potatoes, Sweet Onions
Charred Asparagus, Lemon Oil
Includes Rolls & Butter

DESSERT & BEVERAGES

Celebration Cake
Our Signature Blend of Coffee, Decaffeinated, Assorted Teas,
Orange and Cranberry Juices, Infused Water

CHEF STATIONS

per person pricing
event production fee applies, purchased to accompany a breakfast menu package
30 person minimum

Can be Station Chef Fee \$75/hour.
One chef needed for every 40-50 guests.

OMELET STATION \$7 (gf)

Cracked & Whipped Eggs, Whole Eggs, Egg Whites
Fillings: Bacon, Ham, Sausage, Onions, Peppers, Mushrooms, Spinach, Tomatoes, Cheeses

FRENCH TOAST STATION \$5 (v)

Thick Sliced Egg-Dipped Bread Prepared in the Classic Way
Topping: Warm Maple Syrup, Cinnamon Sugar, Strawberries, Blueberries, Vanilla Whipped Cream

BELGIAN WAFFLE STATION (v)

Light & Fluffy Waffles Made to Order
Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries, Chocolate Hazelnut Spread,
Whipped Cream, Toasted Walnuts, Butter

PANCAKE STATION (v)

Choice of Classic, Blueberry or Chocolate Chip Pancakes
Toppings: Whipped Cream, Candied Walnuts, Strawberries

BEVERAGE STATIONS

per person pricing
based on two hours of service; \$3 per person each additional hour
event production fee applies, purchased to accompany a breakfast menu package.
30 person minimum

Bartender Fee \$75.
One bartender needed for every 40-50 guests.
Liquor license fee may apply, consult your event planner for details

MIMOSA STATION \$8 (vg, gf)

Prosecco, Freshly Squeezed Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice
Infused Water, Fresh Fruit Garnishes

DELUXE BLOODY MARY BAR \$8 (gf)

Titos Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish,
Garlic Pickle, Clam Juice, Celery Salt, Sweet Peppers, Bacon, Tabasco Sauce,
Stuffed Olives, Lemons & Limes

BELLINI BRUNCH BAR \$8 (vg, gf)

A Delicious Combination of Chilled Prosecco & Fruit Puree (Apricot, Pear & Strawberry)
Accompanied by Fresh Fruit Garnish

BREAKFAST ENHANCEMENTS

per person pricing unless otherwise noted
event production fee applies for full-service orders

**Gluten free and kosher options available at market price with advanced notice.*

Sliced Fresh Fruit	\$4.00 pp (vg, gf)
Assorted Whole Fruit	\$1.00 each (vg, gf)
Scrambled Eggs	\$3.00 pp (v, gf)
Hard Boiled Eggs	\$9.00 per dozen (v, gf)
Bacon	\$3.00 pp
Sausage	\$3.00 pp
Pancakes	\$2.50 pp (v)
French Toast	\$2.50 pp (v)
Belgian Waffles	\$2.50 pp (v)
Lox with Traditional Garnishments	\$6.00 pp (gf)
Individual Yogurts (4 oz.)	\$1.50 each (v, gf)
Individual Greek Yogurts (5.2 oz)	\$2.00 each (v, gf)
Fruit and Yogurt Parfaits	\$3.50 each (v)
Oatmeal with Toppings	\$4.00 pp (v)
Breakfast Sandwiches (Egg and Cheese)	\$4.00 each (v)
Breakfast Sandwiches (Bacon, Egg and Cheese)	\$5.00 each
Bulk Juice (Orange and Cranberry)	\$1.50 pp
Bottled Tropicana Juice (12 oz.)	\$2.00 each
Bottled Water (16.9 oz.)	\$2.00 each
Bottled Pepsi & Diet Pepsi (12 oz.)	\$2.00 each
Bottled Nantucket or Snapple (16 oz.)	\$2.50 each

FROM THE BAKERY \$26 (v) per dozen; full size items

Assorted Bagels with Cream Cheese & Butter
Assorted Muffins
Cinnamon Rolls
Chef Selected Variety Tray
Assorted Mini Pastries (2-Dozen)

QUICHE \$14 per individual quiche; 12 slices

Broccoli and Cheddar (v)
Bacon and Swiss
Spinach and Three Cheese (v)

BAGEL & SCHMEAR \$150 per platter serves 20 to 25 people each

Smoked Nova Scotia Salmon
Assorted Bagels with Cream Cheese
Traditional Garnishes: Capers, Red Onion, Chopped Egg



LUNCH
LUNCHBOX: REINVENTED

LUNCH BUFFETS

per person pricing
event production fee applies for full-service orders
15 person minimum

* *Gluten free and kosher options available at market price with advanced notice.*

CAPITAL LUNCH ROOM \$20

Assorted Gourmet Sandwiches:
Curry Chicken Salad Croissant, Turkey BLT on a Kaiser Roll,
Ham and Cheddar with Mustard on a Pretzel Roll, Quinoa Vegetable Wrap
Includes Lettuce and Tomato Garnishment
Selection of Appropriate Condiments, Pickles
Tossed Garden Salad
Choice of Deli Salad (page 13)
Whole Fruit
Potato Chips
Assorted Dessert Bars
Infused Water

SOUP, SALAD, SANDWICH LUNCH \$19

Assorted Petite Sandwiches
Soup of the Day
Choice of Classic Caesar or Garden Salad
Choice of Deli Salad (page 13)
Selection of Appropriate Condiments
Potato Chips
Assorted Cookies
Infused Water

SALAD BAR \$19

Classic Caesar Salad
Tossed Garden Salad
Chef Created Seasonal Salad
Served with Grilled Chicken and Steak, Croutons, Sesame Seeds, Dried Cranberries, Sliced Almonds
Coordinating Salad Dressings, Oil and Vinegar
Rolls and Butter
Assorted Cookies
Infused Water

Add Grilled Shrimp +\$6 Per Person
Add Soup of the Day +\$3 Per Person

THAT'S ITALIAN \$23.50

Roasted Italian Vegetable and Cheese Tossed Salad
Italian Meat Board with Traditional Garnishes
Chicken Parmesan
Italian Meatballs
Penne with Marinara
Garlic Bread
Italian Sweets
Bottled Water

FARM TO PLAZA \$24.50

20 person minimum

Chef Crafted Using the Freshest In-Season Ingredients:

Vegetable and Cheese Flatbread

Farmers Market Salad

Chef Created Entrée

Complementary Starch and Vegetable Side Dishes

Seasonal Dessert

Bottled Water

DELI SALADS

All Items Also Available to Add to Any Lunch for \$2.50 per person per selection

German Potato Salad (gf)

Classic Macaroni Salad (v)

Tossed Garden Salad (vg, gf)

Pesto Tortellini (v)

Italian Pasta Salad (v)

Classic Potato Salad (v, gf)

BLT Macaroni Salad

Cole Slaw (v, gf)

Asian Noodle Salad (v)



HOT PLATED LUNCH

per person pricing
full-service only; event production fee applies
30 Person Minimum

Includes Fresh Rolls & Butter, Choice of One Starter Salad, One Plated Entrée and One Vegetarian Option,
One Dessert (see page 15), Ice Water, Coffee Service.
Entrée Count is Required 3 Business Days Prior to Your Event.

SALAD COURSE

Select One

GARDEN SALAD

Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Croutons, Dark Balsamic Vinaigrette (v)

CLASSIC CAESAR

Chopped Romaine, Parmesan Cheese, Croutons, Caesar Dressing

GREEK WEDGE

Iceberg, Cucumbers, Tomatoes, Red Onions, Feta Cheese, Kalamata Olives, Greek Dressing (v, gf)

ENTRÉE

Select One Entree, Plus One Vegetarian Option

CRACKED PEPPER SALMON \$27

Seared Salmon, Wilted Kale, Roasted Garlic White Beans, White Wine Sauce (gf)

CHAR GRILLED SIRLOIN \$29

NY Strip Steak, Merlot Demi-Glaze, Smashed Yukon Gold Potatoes, Seasonal Vegetables (gf)

BRAISED BONELESS SHORT RIBS \$28

Braised in Red Wine, Garlic Whipped Potatoes, Seasonal Vegetables (gf)

HARVEST CHICKEN \$26

Egg-Dipped, Topped with Roasted Root Vegetables, Goat Cheese, Maple Dijon Gravy, Smashed Yukon Gold Potato

CHICKEN CUTLET \$26

Chicken Cutlet, Fresh Mozzarella, Beefsteak Tomato, Sage Gnocchi, Wilted Garlic Arugula Salad

GRILLED SAGE PORK LOIN \$26

Pancetta Vinegar Pepper Jus, Whipped Sweet Potatoes, Seasonal Vegetables (gf)

PAN FRIED CRAB CAKES \$29

Green Tomato Chow Chow, Citrus Salad, Chili Sauce, Roasted Carrots, Chimichuri Rice Pilaf

SWEET POTATO GNOCCHI \$24

Gnocchi, Cranberry, Sweet Potatoes, Green Onions, Carrot Bolognese (v, gf)

LENTIL Tournedos \$23

Roasted Vegetables and Golden Lentils, Smokey Sweet BBQ Sauce, Roasted Apple Mash (vg, gf)

DESSERT & COFFEE SERVICE

Select One

- Cheesecake with Seasonal Topping
- Old-Fashioned Carrot Cake
- Chocolate Flourless Cake (gf)
- Fruit Mousse (gf)
- Tres Leches Cake
- Tiramisu
- Apple Tart
- Cookie & Brownie Platter
- Reese's Peanut Butter Pie (+\$2)
- Italian Sweets Platter (+\$2)
- Cannoli and Cream Puff Platter (+\$2)





HOT BUFFET LUNCHEON \$27

per person pricing
event production fee applies for full-service orders
30 person minimum

* *Gluten free and kosher options available at market price with advanced notice.*

Includes Fresh Rolls and Butter, Choice One Salad, Three Accompaniments,
Two Entrées, One Dessert, Bottled Water and Coffee Service.
Guest count is required 3 business days prior to your event.

SALADS

(Select One)

CLASSIC CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing

GARDEN SALAD

Mixed Greens, Seasonal Fresh Vegetables, Croutons, White Balsamic Dressing (v)

GREEK SPINACH SALAD

Spinach, Cucumbers, Red Onions, Tomatoes, Feta Cheese,
Kalamata Olives, Red Wine Herb and Feta Vinaigrette Dressing (v, gf)

SEASONAL SALAD

Chef Crafted with In-Season Market Vegetables and Complementary Dressing

ACCOMPANIMENTS

(Select Three)

Roasted Garlic Smashed Potatoes (v, gf)
Roasted Maple Sweet Potatoes (v, gf)
Herb Roasted Red Potatoes (v, gf)
Rice Pilaf (vg)
Pasta with Red or Cream Sauce (v)
Herb Sausage Stuffing

Cranberry Walnuts Carrots (v, gf)
Julienne Vegetables (v, gf)
Brown Butter Green Beans (v, gf)
Roasted Root Vegetables (vg, gf)
Parmesan Asparagus (v, gf)

ENTRÉES

(Select Two)

HARVEST CHICKEN

Egg-Dipped, Topped with Roasted Root Vegetables, Goat Cheese, Maple Dijon Gravy

APPLE CRANBERRY STUFFED CHICKEN

Rosemary Gravy

CHICKEN MILANESE

Breaded Cutlet, Lemon Velouté, Arugula and Tomato Salad

CREAMY MUSHROOM CHICKEN

Breaded Chicken, Wild Mushrooms, Spinach, Ricotta Cream Sauce

EDAMAME SHRIMP

Chickpeas, Garlic, Scallion, Soy Broth

BRAISED PORK

Fork-Tender Pork Shoulder, Roasted Onions, Tomatoes, Peppers, and Mozzarella Cheese (gf)

ITALIAN MEATBALLS

Marinara, Fresh Basil, Parmesan

STEAK TIPS

Roasted Mushrooms and Peppers, Bleu Cheese Sauce (gf)

ROASTED VEGETABLE LASAGNA

Spinach and Prima Vera Vegetables, White Sauce, Ricotta and Mozzarella Cheeses (v)

DESSERT & COFFEE SERVICE

(Select One)(v)

Cheesecake with Seasonal Topping

Old-Fashioned Carrot Cake

Chocolate Flourless Cake (gf)

Classic Apple Crisp (Add Vanilla Ice Cream +\$1)

Fruit Mousse (gf)

Tres Leches Cake

Tiramisu

Reese's Peanut Butter Pie (+\$2)

Cookie & Brownie Platter

Italian Sweets Platter (+\$2)

Cannoli and Cream Puff Platter (+\$2)





RECEPTIONS
GREET & WELCOME

DINNER RECEPTION \$36

per person pricing
event production fee applies
30 person minimum
available for three hours of continued service
add one hour +\$4 per person

STATIONARY DISPLAY / Select Five

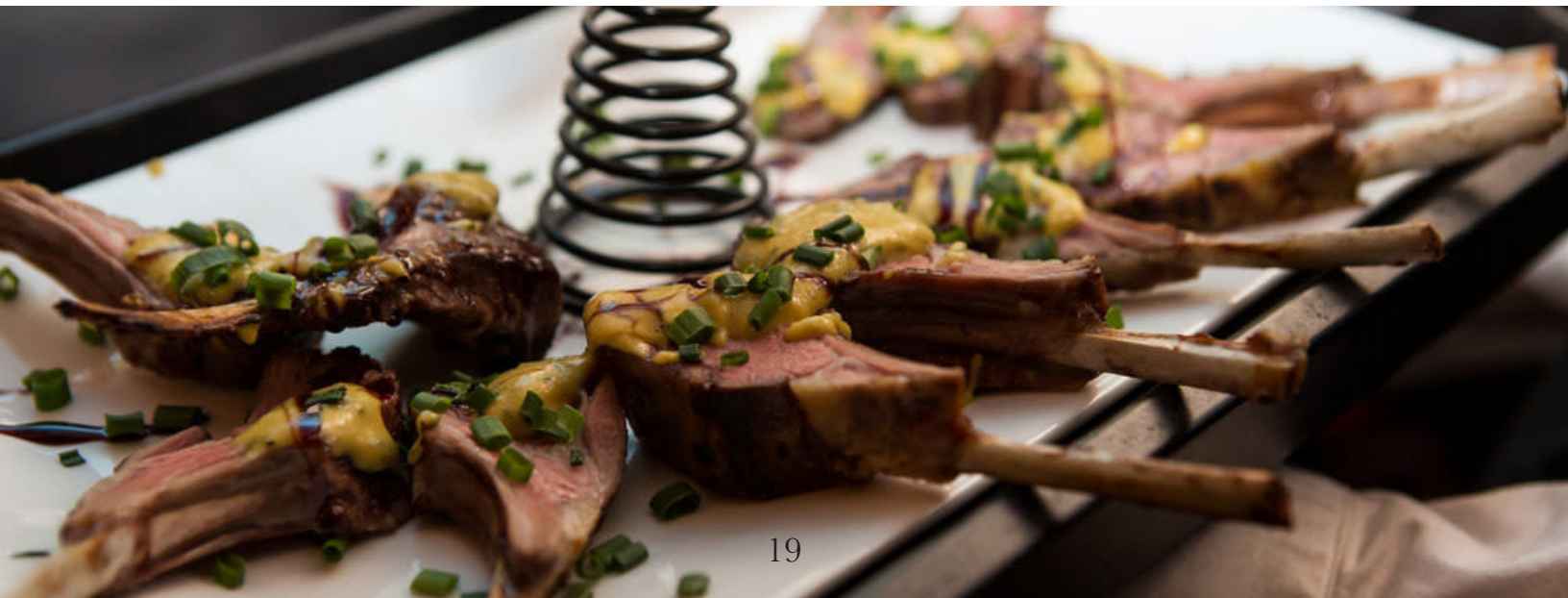
Breaded Eggplant and Tomato Salad
Farmhouse Cheese Board, Assorted Crackers
Sliced Fresh Fruit and Berry Platter, Raspberry Yogurt Dip
Crisp Vegetable Crudités, Green Goddess Dip
Antipasto Display with Assorted Italian Meats and Cheeses, Traditional Garnishes
Bruschetta Trio: Roasted Vegetable Tapenade, Tomato and Basil Bruschetta,
Olive Oil and Herb White Bean Salad, Garlic Crostini
Fresh Salsa and Guacamole Platter: House Made Tomato Salsa,
Black Bean Salsa, Guacamole, Tortilla Chips
Blue Cheese and Spicy Caramelized Onion Flatbread
Grilled Vegetable Antipasto Salad, Italian Pesto Dressing, Fresh Mozzarella
White Bean Hummus, Toasted Pita Chips

HOT CHAFFING DISH / Select Two

Baked Brie in Pastry, Seasonal Fruit Chutney, Mixed Nuts, Crostini
Spinach and Artichoke Dip, Garlic Toasts
Vegetable Spring Rolls, Chili Carrot Slaw
7-Hour Cherry Pepper Pork, Flash Fried Chips
Spicy Chicken, Scallion and Cilantro Fiesta Dip, Flash-Fried Tortilla Chips
Parmesan Truffle Chicken Bites, Blue Cheese Dip
Chicken and Spinach Meatballs, Madeira Wine Gravy
Slow Cooked Beef Short Rib Macaroni & Cheese, Cracker Crumb Topping
Choice of Pasta with Sauce, Fresh Bread and Butter
Pastas: Penne, Cavatappi, Rigatoni
Sauces: Tomato Basil, Olive Oil and Garlic, Garlic Parmesan, Creamy Sherry, Spinach Pesto, Vodka Sauce

DINNER STATION / Select One

See page 20



DINNER STATIONS

select one

MEXICAN TAQUERIA

Street Tacos and Fajitas

Proteins: Mole Chicken, Steak

Toppings: Guacamole, Sour Cream, Black Olives, Onions, Pico de Gallo,

Lettuce, Cheese, Spicy Black Beans, Mexican Green Rice

Roasted Corn and Jack Cheese Quesadillas

Queso Fundido, Fried Tri-Colored Tortilla Chips

DIM SUM

Chicken Dumpling

Pork Potstickers

Cream Cheese & Crab Wonton

Crispy Shrimp

Vegetable Egg Roll

Asian BBQ, Sweet Chili & Hoisin Sauces

FRESH PASTA BAR

Chef Fee Applies

Fresh Made Cavatelli, Rigatoni Prepared Buffet Side. Served with Fresh Rolls and Butter

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

POMMES FRITES STATION

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

SLIDER STATION

Chicken Parmesan, Melted Mozzarella, Tomato Basil Marinara

Cheddar Angus Cheeseburger, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

Pulled Pork, BBQ, Shredded Cheddar, Classic Cole Slaw

CARVING STATION (+\$4)

Chef Fee Applies

Includes Your Choice of Two Meats, Rolls and Butter

Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi-Glaze

Mozzarella Stuffed Pork Loin, Porchetta Bacon Wrapped, Tomato Marsala

Thyme & Mustard Rubbed Roast Pork, Cider Gravy

Oven Roasted Turkey Breast, Pan Gravy

Herb Crusted Tenderloin of Beef, Steak Sauce, Gorgonzola Demi-Glaze (+ \$5 Per Person)

Herb & Ground Mustard Rubbed Leg of Lamb, Minted Tomato Jam, Pan Jus (+ \$6 Per Person)

Add One Additional Dinner Station From This Page for \$10 per person.

Upgraded Stations Available on Page 21.

ADDITIONAL STATIONS

per person pricing; priced as an accompaniment to Dinner Reception Package
event production fee applies

CHILDHOOD MEMORIES \$11

Regular and Sweet Potato Tater Tots
4-Cheese Macaroni & Cheese Bar, Bacon, Scallions, Tomatoes
Bagel Pizza Bites
Fried Chicken Tenders
Grilled Cheese Bites, Tomato Soup Cups
Ketchup, BBQ, Ranch, Honey Mustard

SUSHI \$18

Minimum 100 guests

Variety to Include:

California • Spicy Tuna • Spicy Shrimp • Spicy Salmon • Boston • Philadelphia •
BBQ Eel • Avocado • Yam • Vegetarian • Rainbow • Dragon • Dynamite • Assorted Sashimi and Nigiri
Served with Pickled Ginger, Wasabi and Soy

PRIME STEAKHOUSE \$22

Chef Fee Applies

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

SPANISH PAN STATION \$14

Select Two

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
Tostada, Fresh Tomato Pico de Gallo, Avocado, Cotija Cheese, Chipotle Crème Fraîche
Garlic Chicken Wings Garlic, Sherry, Lemon and Oregano Glaze

TUSCAN ANTIPASTO \$11

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

Your Choice of One Hot Selection:

Flash Fried Calamari, Sweet Chili Glaze, Arugula
Arancini, Golden Filled Rice Balls
Eggplant Piccata, Tomato Butter Sauce
Pancetta and Pecorino Fried Spaghetti Cake, Sunday Gravy
Toasted Four Cheese Ravioli, Sweet Garlic Anchovy Brown Butter

ENHANCEMENTS

per person pricing
event production fee applies
priced as accompaniment to a Dinner Package

PASSED HORS D'OEUVRES

Select Four (4) Tier 1 Passed Hors D'oeuvres \$6
Tier 2 +\$1 per person, per selection

Available in 50 piece quantities. Please Consult your Event Planner for Pricing.

TIER 1

Feta and Spinach Spanakopita (v)
Seared Steak Crostini, Caramelized Onion, Goat Cheese, Grilled Pear
Sesame Chicken Satay, Soy Ginger Glaze
Tomato Basil Bruschetta, Garlic Crostini (v)
Chimichurri Beef Empanada, Cilantro Lime Sour Cream
Potato Pancakes, Cider Glazed Red Onion Crema (v)
Chicken and Avocado Taco Bites, Chipotle Ranch (gf)
Wild Mushroom Phyllo (v)
Pork Bao Bun with Hoisin Sauce
Edamame Wonton, Sweet Chili Glaze (vg)
Brie and Pear Phyllo Purse, Red Wine Glaze (v)
Assorted Mini Quiche (Seafood, Mushroom (v), Bacon & Swiss)
Crab Wonton, Sweet and Sour Dip

TIER 2

Bacon Wrapped Scallops, Horseradish Aioli (gf)
Maryland Crab Cakes, Cajun Remoulade
Coconut Fried Shrimp, Spicy Colada Sauce
Mini Beef Wellington, Whole Grain Mustard
Mini Reuben on Rye, Corned Beef, Swiss, Sauerkraut, Thousand Island
Slow Cooked Short Rib and Bing Cherry Pot Pie
Grilled Lamb Lollipops, with Black Pepper Spiced Mustard Sauce (gf)
Pineapple Adobo Carnita Taco

DESSERT DISPLAY

30 person minimum
includes signature blend of coffee, decaffeinated coffee, assorted teas

COFFEE & PASTRIES \$8

Assorted Petite Cookies, Brownies, and Pastries

CONFECTION COLLECTION \$12

select one

Classic: Cream Puffs, Éclairs, Truffles, French Macaroons, Napoleons,
Baklava, Cannolis, Palmier, Petite Cookies and Miniature Tarts

Italian Dolce: Cannoli, Rainbow Cake, Pasticcotti, Sfogliatelle, Tiramisu, Cassata Shooters,
Butter Cookies, Biscotti, Rum Babas and Assorted Italian Cookies

All American: Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip and Snickerdoodle Cookies,
Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters,
Mini Cheesecakes with Fruit Toppings



DINNERS
PLEASE BE SEATED

EMPIRE STATE DINNER \$38

per person pricing
full-service only; event production fee applies
30 person minimum
based on 3 hours of service

We are happy to accommodate dietary restrictions, please discuss with your event planner.

Includes One-Hour Hors D'oeuvres Display, Choice of One Appetizer, Fresh Rolls and Butter,
Two Pre-Selected Entrées or One Entrée Duet, Plus One Vegetarian Option,
Choice of One Dessert, Coffee Service, and Iced Water.
Entrée count is required 3 business days prior to your event

STATIONARY DISPLAY

Domestic and Imported Cheeses, Assorted Crackers
Pepper and Lemon Oil Marinated Olives
Breaded Eggplant and Tomato Salad
White Bean Hummus, Cumin Toasted Pita Chips
Crisp Vegetable Crudités with Green Goddess Dip

ENHANCEMENTS

Add Two Hot Chaffing Dish Items + \$6 Per Person *see page 19*
Add Four Butler Passed Hors d'Oeuvres + \$6 Per Person *see page 22*

APPETIZER

Select One

PLAZA SALAD

Kale Mix, Roasted Root Vegetables, Sliced Almonds, Dried Cranberries, Cider Dijon Vinaigrette (v)

GARDEN SALAD

Mixed Greens, Grape Tomatoes, Red Onions, Carrots, Cucumbers, Croutons, House Dressing (v)

CLASSIC CAESAR

Chopped Romaine, Parmesan Cheese, Fresh Baked Croutons, Caesar Dressing

BUTTERNUT SQUASH BISQUE

with Toasted Pumpkin Seeds (v)

CRAB AND CORN CHOWDER (+\$3)

with Crab Dumpling

ROASTED BABY BEETS (+\$3)

with Whipped Ricotta, Pea Tendrils, Pistachio (v)

CHARRED SHRIMP (+\$3)

with Avocado Puree, Roasted Corn, Jalapeño Gastrique

ENTRÉES

*Select Two Entrées, or One Entrée Duet
Plus One Vegetarian Option*

CHICKEN CORNERSTONE

Egg Dipped, Lightly Sautéed Chicken Breast, Grilled Heirloom Apple Marmalade,
Smashed Yukon Gold Potatoes, Wilted Greens

CHICKEN CUTLET

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

BRICK CHICKEN BREAST

Pan Crisped, Garlicky Broccoli Rabe, Potato Purée, Rosemary Lemon Jus (gf)

FIVE SPICED SALMON

Pan Roasted, Sesame Bok Choy, Soy Glazed Butternut Squash

PARMESAN SOLE

Basil and Parmesan Crumb Topping, Oven Roasted Tomato Compote, Creamy Risotto

PAN ROASTED PORK CHOP

Lightly Breaded, Smashed Yukon Gold Potatoes, Haricots Verts, Apple Radish Slaw

NY STRIP STEAK

Onion Medley, Goat Cheese, Yukon Gold Smashed Potatoes, Roasted Root Vegetables (gf)

BRAISED SHORT RIBS

Fennel, Basil, Plum Tomatoes, Roasted Cauliflower, Maple Glazed Carrots (gf)

BUTTERNUT SQUASH RAVIOLI

Baked with Ricotta Goat Cheese, Sage and Maple Brown Butter (v)

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

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

FILET MIGNON AND POTATO CRUSTED SALMON (+\$6)

Mushroom Demi-Glaze, Lemon Aioli, Asparagus, Potato Au Gratin

CHICKEN AND LOBSTER RAVIOLI (+\$3)

Pan Crisped Chicken Breast, Rosemary-Lemon Jus, Lobster Ravioli, Vanilla Crema,
Garlicky Broccoli Rabe, Potato Purée

PLATED DESSERT & COFFEE SERVICE

Upgraded Dessert Stations and Whimsical Finales Available on Page 28

Cheesecake with Seasonal Topping

Old-Fashioned Carrot Cake

Chocolate Flourless Cake (gf)

Fruit Mousse (gf)

Tres Leches Cake

Tiramisu

Apple Tart

Reese's Peanut Butter Pie (+\$2)

Italian Sweets Platter (+\$2)

Cannoli and Cream Puff Platter (+\$2)

Chocolate Pot De Crème (+\$2)

Coconut Cream Tart (+\$2)

BUFFET DINNER \$41

per person pricing
event production fee applies for full service events
30 person minimum
based on 3 hours of service

Includes One-Hour Hors D'oeuvres Display, Fresh Rolls and Butter, Choice One Salad, Three Accompaniments, Two Tier One Entrées Plus One Tier Two Entrée, One Dessert, Bottled Water and Coffee Service.
Guest count is required 3 business days prior to your event.

STATIONARY DISPLAY

Domestic and Imported Cheeses, Assorted Crackers
Pepper and Lemon Oil Marinated Olives
Breaded Eggplant and Tomato Salad
White Bean Hummus, Cumin Toasted Pita Chips
Crisp Vegetable Crudités with Green Goddess Dip

ENHANCEMENTS

Add Two Hot Chaffing Dish Items + \$6 Per Person *see page 19*
Add Four Butler Passed Hors d'Oeuvres + \$6 Per Person *see page 22*

SALADS

Select One

CLASSIC CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing

GARDEN SALAD

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

GREEK SPINACH SALAD

Spinach, Cucumbers, Red Onions, Tomatoes, Feta Cheese,
Kalamata Olives, Red Wine Herb and Feta Vinaigrette Dressing (gf)

SEASONAL SALAD

Chef Crafted with In-Season Market Vegetables and Complementary Dressing

ACCOMPANIMENTS

Select Three

Roasted Garlic Smashed Potatoes (v, gf)

Roasted Maple Sweet Potatoes (v, gf)

Herb Roasted Red Potatoes (v, gf)

Rice Pilaf (vg)

Pasta with Red or Cream Sauce (v)

Herb Sausage Stuffing

Cranberry Walnuts Carrots (v, gf)

Julienne Vegetables (v, gf)

Brown Butter Green Beans (v, gf)

Roasted Root Vegetables (vg, gf)

Parmesan Asparagus (v, gf)

TIER 1 ENTRÉES

Select Two

HARVEST CHICKEN

Egg-Dipped, Topped with Roasted Root Vegetables,
Goat Cheese, Maple Dijon Gravy

APPLE CRANBERRY STUFFED CHICKEN

Rosemary Gravy

CHICKEN MILANESE

Breaded Cutlet, Lemon Velouté, Arugula and Tomato
Salad

CREAMY MUSHROOM CHICKEN

Breaded Chicken, Wild Mushrooms, Spinach, Ricotta
Cream Sauce

EDAMAME SHRIMP

Chickpeas, Garlic, Scallion, Soy Broth

BRAISED PORK

Fork-Tender Pork Shoulder, Roasted Onions, Tomatoes,
Peppers, and Mozzarella Cheese

ITALIAN MEATBALLS

Marinara, Fresh Basil, Parmesan

STEAK TIPS

Roasted Mushrooms and Peppers, Bleu Cheese Sauce

ROASTED VEGETABLE LASAGNA

Spinach and Prima Vera Vegetables, White Sauce, Ricotta
and Mozzarella Cheeses (v)

TIER 2 ENTRÉES

Select One

CRACKED PEPPER SALMON

Kale, Roasted Garlic, White Beans, Lemon White Wine
Sauce

ROASTED NY SIRLOIN

Red Onion Gravy, Crushed Potatoes, Parmesan Spinach

BRAISED BONELESS SHORT RIBS

Roasted Carrot Relish, 7-Spice Mustard Demi-Glaze

AIRLINE CHICKEN BREAST

Crab and Leek Brown Butter

PAN ROASTED SCALLOPS

Prosciutto, Spinach, Tomato Wine Broth

DESSERT & COFFEE SERVICE

Select One (v)

Cheesecake with Seasonal Topping

Old-Fashioned Carrot Cake

Chocolate Flourless Cake (gf)

Classic Apple Crisp (Add Vanilla Ice Cream +\$1)

Fruit Mousse (gf)

Tres Leches Cake

Tiramisu

Reese's Peanut Butter Pie (+\$2)

Cookie & Brownie Platter

Italian Sweets Platter (+\$2)

Cannoli and Cream Puff Platter (+\$2)

Upgraded Dessert Stations and Whimsical Finales

Available on Page 28

DESSERT STATIONS

per person pricing
event production fee applies for full-service orders
30 person minimum
priced as accompaniment to lunch, dinner or cocktail reception package
add signature blend of coffee, decaffeinated coffee, assorted teas +\$3 per person

CONFECTION COLLECTIONS

CLASSIC \$9

Cream Puffs, Éclairs, Truffles, French Macaroons, Napoleons,
Baklava, Cannolis, Palmier, Petite Cookies and Miniature Tarts

ITALIAN DOLCE \$9

Cannoli, Rainbow Cake, Pasticcotti, Sfogliatelle, Tiramisu, Cassata Shooters,
Butter Cookies, Biscotti, Rum Babas and Assorted Italian Cookies

ALL AMERICAN \$9

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodle Cookies,
Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet
and Boston Cream Pie Shooters, and Mini Cheesecakes with Fruit Toppings

WHIMSICAL FINALES

CUPCAKE BAKE SHOP \$8

Select Three

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream
Brûléed Bananas, Caramel Drizzle
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, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean,
Espresso and Marsala Syrup

SWEET STREET MACAROONS AND WHOOPIE PIES \$9

Whoopie Pies: Black Forest, Gingerbread, Red Velvet, Banana Cream
French Macaroons: Coconut, Pistachio, Cappuccino, Lemon, Caramel



A hand is shown scooping a portion of white ice cream into a clear, faceted glass bowl. Below the bowl, several white bowls and a square plate contain various toppings: chocolate chips, sliced almonds, dark chocolate shavings, and a plate of white and brown striped spiral pasta. The background is dark and out of focus, suggesting an indoor setting with warm lighting.

TEEN PACKAGES

C E L E B R A T E

TEEN BUFFET DINNER \$45

per person pricing
event production fee applies
40 person minimum
based on 3 hours of service; add one hour +\$4 per person

STATIONARY DISPLAY

One Hour of Service. Select Three

Fresh Vegetable Crudit , Green Goddess Dip
Sliced Fresh Fruit, Raspberry Yogurt Dip
Pigs in a Blanket, Mustard Dip
Pork Potstickers, Ponzu Dipping Sauce
Chicken Eggrolls, Asian Dip

Vegetable Spring Rolls, Asian Dip
Parmesan Chicken Bites, Blue Cheese Dip & Hot Sauce
Fresh Pretzel Nuggets, Queso Fundido
Cheese Quesadillas, Sour Cream and Salsa
Buffalo Chicken Wings, Blue Cheese Dip Sauce

BUFFET

SALAD

Select One

Classic Caesar Salad, Creamy Caesar Dressing
Tossed Garden Salad, Italian Vinaigrette and Ranch

ACCOMPANIMENTS

Select Three

Onion Rings
French Fries
Sweet Potato Fries
Fresh Fruit Salad
Buttered Green Beans
Creamy Whipped Potatoes
Cheese & Potato Pierogies
Olive Oil Roasted Potato Wedges

MAIN DISHES

Select Four

Chicken Parmesan, Mariana Sauce
Coconut Chicken Bites, Pineapple Coulis
Hot Dogs, Rolls, Ketchup, Sweet Relish, Mustard
Crispy Chicken Fingers, Assorted Dipping Sauces
Sliced Turkey Breast, Stuffing and Pan Gray
Angus Burgers: Cheese, Rolls, Ketchup, Mustard,
Sliced Tomato and Onion
Make Your Own Tacos, Hard and Soft Shell,
Seasoned Ground Beef, Assorted Toppings
Rigatoni Bolognese or A La Vodka
Classic Macaroni and Cheese
Classic Cheese Pizza
Four Cheese Lasagna

BEVERAGE DISPLAY

Pepsi, Diet Pepsi, 7up, Ginger Ale,
Iced Tea, Lemonade, Fruit Punch

DESSERT

Celebration Cake
with Assorted Cookies and Brownies

DESSERT UPGRADE

ICE CREAM SUNDAE BAR (+\$5 per person)

Attendant Fee Applies

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies, Dried Fruits, Toasted Coconut, Chocolate Chips,
Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Marshmallows

TEEN STATIONED DINNER \$60

per person pricing
event production fee applies
60 person minimum
based on 5 hours of service

STATIONARY DISPLAY

One Hour of Service. Select Three

Fresh Vegetable Crudité, Green Goddess Dip
Sliced Fresh Fruit, Raspberry Yogurt Dip
Pigs in a Blanket, Mustard Dip
Pork Potstickers, Ponzu Dipping Sauce
Chicken Eggrolls, Asian Dip
Crispy Mac & Cheese Bites

Vegetable Spring Rolls, Asian Dip
California, Pickled Ginger, Wasabi, Soy Sauce
Parmesan Chicken Bites, Blue Cheese Dip & Hot Sauce
Fresh Pretzel Nuggets, Queso Fundido
Cheese Quesadillas, Sour Cream and Salsa
Buffalo Chicken Wings, Blue Cheese Dip Sauce

STATIONS

Select Two

ONE POTATO-TWO POTATO

Sweet Potato Fries & Steak Fries

Toppings: Sour Cream, Pan Gravy, Crumbled Bacon,
Parmesan Cheese, Chili con Queso, Ketchup

SLIDER STATION

Angus Beef Burgers & Teriyaki Marinated Pulled Chicken
Shoestring Fries

Toppings: Lettuce, Tomatoes, Sautéed Onion, Pickles,
Cheese, Mayonnaise, Mustard, Ketchup

MAKE YOUR OWN BAJA TACOS AND WRAPS

Select Two Proteins:

Grilled Marinated Fajita Chicken, Grilled Marinated Fajita
Beef, Fried White Fish, Marinated & Grilled Tempeh
Flour and Corn Tortillas, Spanish Rice

Toppings: Blistered Peppers & Onions, Cilantro, Southwest
Slaw, Sliced Jalapeno, Shaved Queso Fresco, Chipotle Pico
de Gallo, Black Bean & Roasted Corn Salsa

FARM TO TABLE

Salad Selections to Fix as You Like:

Baby Greens, Romaine, Carrots, Grape Tomatoes,
Cucumber, Fried Tortilla Ribbons, Cheddar Cheese,
Croutons, Ham, Turkey and Swiss Cheese
Dressings: Ranch, Italian

MAC & CHEESE BAR

Creamy Mac & Cheese

Toppings: Bacon, Scallions, Diced Tomatoes, Crumbled
Bleu Cheese, Grated Parmesan Cheese, Hot Sauce

SUSHI & SASHIMI

+\$8 per person

Select Two Standard Rolls: California, Spicy Tuna, Spicy
Shrimp, Spicy Salmon, Boston, Philly, BBQ Eel, Avocado,
Yam, Vegetarian

Select One Specialty Roll: Rainbow, Dragon, Dynamite
Select Two Sashimi: Tuna, Shrimp, Salmon

BEVERAGE DISPLAY

Pepsi, Diet Pepsi, 7up, Ginger Ale,
Iced Tea, Lemonade, Fruit Punch

DESSERT

Select One

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies,
Dried Fruits, Toasted Coconut, Chocolate Chips,
Hot Fudge, Caramel Sauce, Whipped Cream,
Cherries, Marshmallows

COOKIE STATION

Assorted Jumbo Cookies:
Oatmeal Raisin, Peanut Butter,
M&M, Chocolate Chunk

TEEN SERVED DINNER \$55

per person pricing
event production fee applies
40 person minimum
based on 5 hours of service

STATIONARY DISPLAY

One Hour of Service. Select Three

Fresh Vegetable Crudit , Green Goddess Dip
Sliced Fresh Fruit, Raspberry Yogurt Dip
Pigs in a Blanket, Mustard Dip
Pork Potstickers, Ponzu Dipping Sauce
Chicken Eggrolls, Asian Dip
Vegetable Spring Rolls, Asian Dip
Parmesan Chicken Bites, Blue Cheese Dip and Hot Sauce
Fresh Pretzel Nuggets, Queso Fundido
Cheese Quesadillas, Sour Cream and Salsa
Buffalo Chicken Wings, Blue Cheese Dip Sauce

SALAD COURSE

House Salad with Mixed Greens, Tomatoes, Carrots, Cucumber, Black Olives, Garlic Croutons
Select One Dressing: Balsamic Vinaigrette, Ranch or Classic Italian
Served with Rolls & Butter

ENTR ES

Select Two, Plus One Vegetarian Option

Chicken Cutlet, Fresh Mozzarella, Beefsteak Tomato, Angel Hair Pasta Nest, Snipped Green Beans
Chicken Francaise, Lemon Butter Sauce, Bed of Spinach, Capellini Nest
Bistro Sirloin with Rosemary & Garlic, Classic Demi, Grilled Vegetables, Whipped Garlic Potatoes
Rigatoni Bolognese with Pork and Beef, Shaved Pecorino and Basil, Classic Red Sauce
Crispy Eggplant, Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, Pecorino, Marinara, Capellini Nest (v)
Three Cheese Ravioli with Basil Tomato, Pesto or Marinara (v)

BEVERAGE DISPLAY

Pepsi, Diet Pepsi, 7up, Ginger Ale,
Iced Tea, Lemonade, Fruit Punch

STATIONED DESSERT

Select One

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies, Dried Fruits, Toasted Coconut,
Chocolate Chips, Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Marshmallows

COOKIE STATION

Assorted Jumbo Cookies: Oatmeal Raisin, Peanut Butter, M&M, Chocolate Chunk



CHEERS
S A L U T E

OPEN BAR

per person pricing
full-service only; event production fee applies
as an accompaniment to a meal

\$75 licenses fee per bar station may apply to select locations. Please consult your event planner.

CLASSIC

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, Dekuyper
Cordials: 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, Estrella Damm Daura (Gluten Free)
NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga
Water, Bucklers Non-Alcoholic Beer

\$26 Per Person for 5 hours of Service
\$11 Per Person for First Hour of Service

\$6 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
Cordials: Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Pinot
Noir, Upgraded Chardonnay, Upgraded Cabernet
Sauvignon
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, Estrella Damm Daura (Gluten Free)
NON-ALCOHOLIC / Sodas, Mixers, Juices, Saratoga
Water, Bucklers Non-Alcoholic Beer

\$32 Per Person for 5 hours of Service
\$15 Per Person for First Hour of Service

\$7 Per Person for Second Hour of Service
\$6 Per Person for Each Additional Hour of Service

TOP SHELF

VODKA / Grey Goose, Ketel One, Tito's
GIN / Beefeater, Bombay, Bombay Sapphire
RUM / 10 Cane, Bacardi, Captain Morgan Spiced, Malibu
TEQUILA / Corazon Reposado, Lunazul Silver
BOURBON / Maker's Mark, Jack Daniels, Jim Beam
SCOTCH / Chivas Regal, Johnnie Walker Red, Dewar's
WHISKEY / Crown Royal, Jameson Irish Whiskey,
Seagram's 7
CORDIALS / Kahlua, Peach Schnapps and Dekuyper
Cordials: Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Pinot
Noir, Upgraded Chardonnay, Upgraded Cabernet
Sauvignon
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, Estrella Damm Daura (Gluten Free)
NON-ALCOHOLIC / Sodas, Mixers, Juices, Saratoga
Water, Bucklers Non-Alcoholic Beer

\$45 Per Person for 5 hours of Service
\$20 Per Person for First Hour of Service

\$9 Per Person for Second Hour of Service
\$8 Per Person for Each Additional Hour of Service

BEER, WINE AND 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, Estrella Damm Daura (Gluten Free)

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

\$20 Per Person for 5 hours of Service

\$5 Per Person for Second Hour of Service

\$10 Per Person for First Hour of Service

\$4 Per Person for Each Additional Hour of Service

HOSTED & CASH BAR

full-service only; event production fee applies
as an accompaniment to a meal

\$75 licenses fee per bar station may apply to select locations. Please consult your event planner.

HOSTED BAR

Open bar, billed on consumption at prevailing cash bar prices (see below).

\$125 flat setup fee applies per bar location

\$200 bartender fee, one for every 75-100 guests

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 Cordials; 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, Estrella Damm Daura (Gluten Free)

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

CASH BAR

\$125 flat setup fee applies per bar location

\$200 bartender fee, one for every 75-100 guests

VODKA / Tito's, Ketel One, Grey Goose

GIN / Beefeater, Bombay, Tanqueray

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 Cordials - 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, Estrella Damm Daura (Gluten Free)

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

Cash Bar Prices:

Liquor: \$10-14 per drink

Beer: \$4-5 per bottle

Wine: \$8-10 per glass

Soda/Juice/Water: \$2 per glass

SPECIAL BEVERAGE OFFERINGS

per person pricing unless otherwise noted
full-service only; event production fee applies

\$75 licenses fee per bar station may apply to select locations. Please consult your event planner.

NEW YORK STATE 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

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

NON-ALCOHOLIC / Sodas, Mixers, Juices, Saratoga
Water

\$39 Per Person for 5 hours of Service

\$7 Per Person for Second Hour of Service

\$15 Per Person for First Hour of Service

\$6 Per Person for Each Additional Hour of Service

*NY Selections may be added to any Classic, Premium or Top Shelf package for an additional \$5 per person, per hour.

GREETING STATIONS

Service up to 1 hour as your guests arrive.

PROSECCO GREETING STATION / Chilled and Exquisitely Displayed with Fresh Fruit Garnish
Choice of House Prosecco \$4 or Tullia Rose Prosecco \$6

SPA REFRESHER \$3 / Citrus Infused Water, Iced Tea, Lemonade

SARATOGA WATER \$5 per bottle / Sparkling and Still Saratoga Water (28oz bottle), Lemon, Lime

HOT COCOA \$3 / House-Made Hot Cocoa, Chocolate Stir Sticks, Marshmallows, Whipped Cream

FALL APPLE STAND \$7 / Featuring Angry Orchard Hard Cider. Angry Cuban: White Rum, Angry Orchard Crisp
Apple, Pineapple Juice. Orange Adam's Apple: Samuel Adam's Boston Lager, Orange Liqueur, Angry Orchard Crisp
Apple. Local Apple Cider: Chilled Cider (Non-Alcoholic), Warm Cinnamon Sugar Dusted Donut Holes

LEMONADE STAND \$6 / Pink Lemonade Cocktail, Lemon Drop Martini, Champagne with Limoncello Splash,
Old Fashioned Lemonade (Non-Alcoholic) with a Fresh Berry Garnish

BEVERAGE ENHANCEMENTS

TOAST/ Choice of House Prosecco \$4 or Tullia Rose Prosecco \$6

HOUSE WINE WITH DINNER \$5 / Includes One Red and One White

COFFEE ENHANCEMENTS

Added to Any Coffee Station

INTERNATIONAL CORDIAL STATION \$6 / Anisette, B & B, Bailey's Irish Cream, Chambord,
Cognac, DiSaronno, Frangelico, Grand Marnier, Sambuca, Cointreau

DELUXE COFFEE BAR \$3 / Flavored Torani Syrups, Caramel and Chocolate Drizzles, Chocolate Shavings,
Shakers of Cinnamon and Nutmeg, Brown and White Sugar Cubes, Rock Candy, Whipped Cream



EVENT DÉCOR

Get Inspired

Unique Tabletop Design
Trendy Furniture

Themed Station Décor
Ambient Station Lighting
Exciting Linen Options
& more...

ENHANCE YOUR EVENT
Our talented design team can plan your
décor and help with your rental needs.

mazzone hospitality

DELIVERING THE DIFFERENCE

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YOUR *Vision.* MAZZONE *Quality.* NO COMPROMISES.

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mazzone
catering

Mazzone Hospitality offers truly creative, full service catering in Upstate NY, with over 30 years of experience delivering flawless and memorable events. Whether planning a social or corporate event, you can have it all: gourmet food prepared to your taste, impeccable service and the flexibility to host your event anywhere in the region.

Mazzone Hospitality has a variety of exclusive and preferred venue locations to suit any occasion, including:

Courtyard Marriott Lake George
Albany Capital Center
Cornerstone at the Plaza
90 State Events
Hall of Springs
Key Hall at Proctors
Glen Sanders Mansion

Mazzone Catering also offers off-site catering ranging from the Hudson Valley to the Adirondacks. We tend to every detail with care, from event planning to packing up the last plate. We ensure that your event exceeds your expectations. It is nothing less than what you would expect from renowned restaurateur, Angelo Mazzone, and his team of professionals at Mazzone Hospitality.

mazzonehospitality
DELIVERING THE DIFFERENCE