

EVENT VENUES



CORNERSTONE

AT THE PLAZA

By Mazzone Hospitality

BENEFITS OF A MAZZONE HOSPITALITY WEDDING

- Personalized Bridal Attendant
- Complimentary Grand Tasting experience
- We treat your Vendors like Guests
- Comprehensive "Final Meeting"
- China, glassware, and flatware is included with our full-service catering packages.
- Standard linen for food, beverage & guest seating tables are included.
- Our in-house design department can help you create your vision and exceed expectations.
- Complimentary access to online software for you to design your room layout and seating arrangements.
- As the largest hospitality company in the region we attract the best culinary, service & event planning talent.
- Every event we do is run by an experienced Event Manager to make your day stress-free.
- We cook everything fresh, on-site, for a restaurant quality food experience.

OUR POINTS OF DIFFERENCE

- We can customize any of our menus to create a personalized experience for you and your guests.
- Our team works with the top vendors in the region to make every event remarkable.

DELUXE

Five Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Available for a minimum of 50 guests

ONE HOUR HORS D'OEUVRE RECEPTION

5 Butler Passed Hors d'Oeuvres from Standard Selection
Stationary Hors d'Oeuvre Display

PROSECCO TOAST

APPETIZER

Choice of One Appetizer

ENTRÉE SELECTIONS

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Option

DESSERT

Wedding Cake, Coffee and Tea Service

SUPREME

Five Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Available for a minimum of 50 guests

ONE HOUR HORS D'OEUVRE RECEPTION

5 Butler Passed Hors d'Oeuvres from Standard Selection
Stationary Hors d'Oeuvre Display
Choice of Two Hot Hors d'Oeuvre Stationary Selections

PROSECCO TOAST

WINE OFFERED TABLESIDE DURING DINNER

APPETIZER

Choice of One Appetizer

ENTRÉE SELECTIONS

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Option

DESSERT

Wedding Cake, Coffee and Tea Service
International Coffee and Cordial Station
Choice of One Confection Collection

STATIONED

Five 1/2 Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Available for a minimum of 75 guests

ONE HOUR HORS D'OEUVRE RECEPTION

5 Butler Passed Hors d'Oeuvres from Standard Selection
Stationary Hors d'Oeuvre Display
Choice of Two Hot Hors d'Oeuvre Stationary Selections

PROSECCO TOAST

APPETIZER

Choice of One Appetizer

ENTRÉE SELECTIONS

Choice of Two Standard Global Cuisine Dinner Stations

DESSERT

Wedding Cake, Coffee and Tea Service
Choice of One Confection Collection

MENU CHOICES & ENHANCEMENTS

Style Your Menu to Make Your Wedding Dreams Come True

Standard and Upgraded Butler Passed Hors d'Oeuvres / page 8

Standard Stationary Display / page 9

Hot Hors d'Oeuvre Stationary Selections / page 9

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Family Style
ITALIAN FLAVORS

Five Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Based on a Minimum of 50 Guests

ONE HOUR HORS D'OEUVRE RECEPTION

STATIONARY DISPLAY

Assorted Italian Meats and Cheeses
Marinated Mushrooms & Artichoke Hearts
Lemon Rosemary Cracked Olives
Roasted Peppers
Breaded Eggplant & Tomato Salad
Eggplant Piccata, White Wine Caper Butter Sauce
Crispy Calamari, Vinegar Peppers, Spicy Red Sauce
Slow Cooked Pulled Chicken, Cipollini Onion, Olives, Fontina Cheese
Mélange of Fresh Grilled Marinated Vegetables, Garlic Aioli
Sliced Italian Bread, Focaccia Wedges

PASSED HORS D'OEUVRES

Fontina Cheese Arancini
Parmesan Crusted Lamb Chops
Mozzarella Spiedini
Shrimp Fra Diabolo
Breaded Eggplant Panini

PROSECCO TOAST

PLATED SALAD COURSE

Traditional Italian Tossed Salad: Romaine, Red Onion, Cured Olives, Provolone,
Cucumbers, Roasted Red Peppers, Garbanzos, Red Wine Vinaigrette
Italian Bread & Butter

FAMILY STYLE ENTREES / Select Three

Breaded Pork Cutlet, Vinegar Peppers
Chicken Cutlet, Melted Fresh Mozzarella, Beef Steak Tomato Stack, Wilted Garlic Arugula
Sautéed Chicken, Artichokes, Mushrooms
Sliced Sirloin of Beef, Roasted Shallot Demi-Glace
Sole Florentine, Spinach & Bread Stuffed, Shallots, Lemon, White Wine Veloute
Orecchiette, Sausage, White Beans, Garlicky Broccoli Rabe
Gnocchi Bolognese, Fresh Basil, Shaved Ricotta Salata
Gremelli Pomodoro, Slow Cooked Tomato Basil Sauce, Parmesan

FAMILY STYLE SIDES

POTATO / Choose One

Roasted Italian Fingerling Potatoes
Roasted Garlic Whipped Potatoes
Olive Oil and Rosemary Smashed Red Potatoes

VEGETABLE / Choose One

Butter Snipped Green Beans
Grilled Asparagus, Pancetta, Parmesan Crumbs
Garlicky Broccoli Rabe

DESSERT

Wedding Cake
Italian Dolce Confection Collection: Cannoli, Rainbow Cake, Pasticcotti, Sfogliatelle, Tiramisu,
Cassata Shooters, Butter Cookies, Biscotti, Rum Babas and Assorted Italian Cookies
Coffee, Decaffeinated Coffee, and Assorted Teas

UPGRADES

APPETIZER COURSE / Choose One

Italian Wedding Soup, Vegetables, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino
Shrimp Bruschetta, Tuscan Beans, Rabe, Lemon-Chili Flake Oil, Rustic Ciabatta
Ricotta Gnudi, Lobster, Toasted Walnuts, Fried Sage, Lobster Bisque Emulsion
Ricotta and Mozzarella Cheese Ravioli, Basil, Parmesan Cream, Roasted Grape Tomatoes, Pecorino Crumbs

CORDIAL STATION

Anisette, B&B, Bailey's Irish Cream, Chambord, Cognac, Cointreau, Disaronno,
Frangelico, Grand Marnier, Godiva Chocolate and Sambuca





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Events Beginning at Noon on Saturday & Sunday, Includes Four Hour Classic Open Bar
Based on a Minimum of 30 Guests

PROSECCO GREETING STATION

STATIONARY DISPLAY

Sliced Fruit and Berries, Raspberry Coulis
Apricot Baked Brie, Sliced Baguettes
Warm Spinach and Artichoke Dip, Crisp Toasts, Cumin Pita
Mini Muffins, Assorted Pastries and Breakfast Breads, Whipped Butter
Vanilla Yogurt and Fresh Berry Granola Shooters

BRUNCH BUFFET

SALAD / Choose 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, Cherry Tomato,
Garlic Croutons, White Balsamic Vinaigrette

HOT SELECTION / Choose One

Chicken Française, Egg Battered Sautéed Chicken Breast, Lemon Thyme Velouté
Chicken Milanese, Breaded, Melted Mozzarella, Arugula, Tomatoes, Red Onions, Balsamic Dressing
Sage Roasted Turkey Breast, Cider Maple Pan Jus
Baked Honey Bourbon Glazed Ham, with Dijon Mustard
Maple Glazed Salmon, Sautéed Greens
Pan Seared Salmon, Rainbow Chard, Chardonnay Butter Sauce

ACCOMPANIMENTS / Choose Three

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

BEVERAGES

Beverages: Orange, Cranberry, and Apple Juices, Infused Water, Coffee, Decaffeinated Coffee, Assorted Teas

DESSERT

Choice of Wedding Cake or Served Dessert

BRUNCH ENHANCEMENTS

OMELETTE STATION

Cracked & Whipped Eggs, Whole Eggs, Egg Whites with Assorted Fillings to Include:
Ham, Bacon, Onion, Tomatoes, Peppers, Mushrooms, Broccoli, Spinach, Cheddar Cheese & Goat Cheese
One Chef Fee per 40-50 guests applies

BELGIAN WAFFLE STATION

Light & Fluffy Waffles Made to Order. Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries,
Chocolate Hazelnut Spread, Whipped Cream, Toasted Walnuts, Butter
One Chef Fee per 40-50 guests applies

PANCAKE STATION

Choice of Classic, Blueberry or Chocolate Chip Pancakes
Toppings: Whipped Cream, Candied Walnuts, Strawberries
One Chef Fee per 40-50 guests applies

CARVING STATION

One Chef Fee per Station Applies. Choose One:
Porchetta Bacon Wrapped-Mozzarella Stuffed Pork Loin, Tomato Marsala
Herb Crusted New York Sirloin, Shallot Demi Glaze
Thyme and Mustard Rubbed Pork Roast, Pan Gravy
Grilled Brick-Pressed Lemon and Rosemary Chicken, Herbed Jus
Oven Roasted Turkey Breast, Pan Gravy

DELUXE BLOODY MARY BAR

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

BELLINI BAR

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

SMOKED SALMON DISPLAY

Plain and Vegetable Cream Cheese,
Capers, Red Onion, Tomatoes,
Assorted Bagels, Pumpernickel Toasts

AVOCADO TOAST

Grilled Rustic Bread. Toppings: Avocado, Red Onion,
Shaved Cucumber, Smoked Salmon, Hen Eggs,
Prosciutto, Ricotta, Lump Crab, Pickled Radishes, Feta

WALK AWAY JARS

Select Two
Berries, Sweet Cinnamon Mascarpone, Local Honey
Chicken Liver Mousse, Baby Gherkins
Orange & Grapefruit, Fennel, Red Onion
Marinated Feta, Olive And Tomato
Gin & Dill Cured Gravlox Sliced Red Onion, Capers,
Bagel Chips, Lemon Aioli

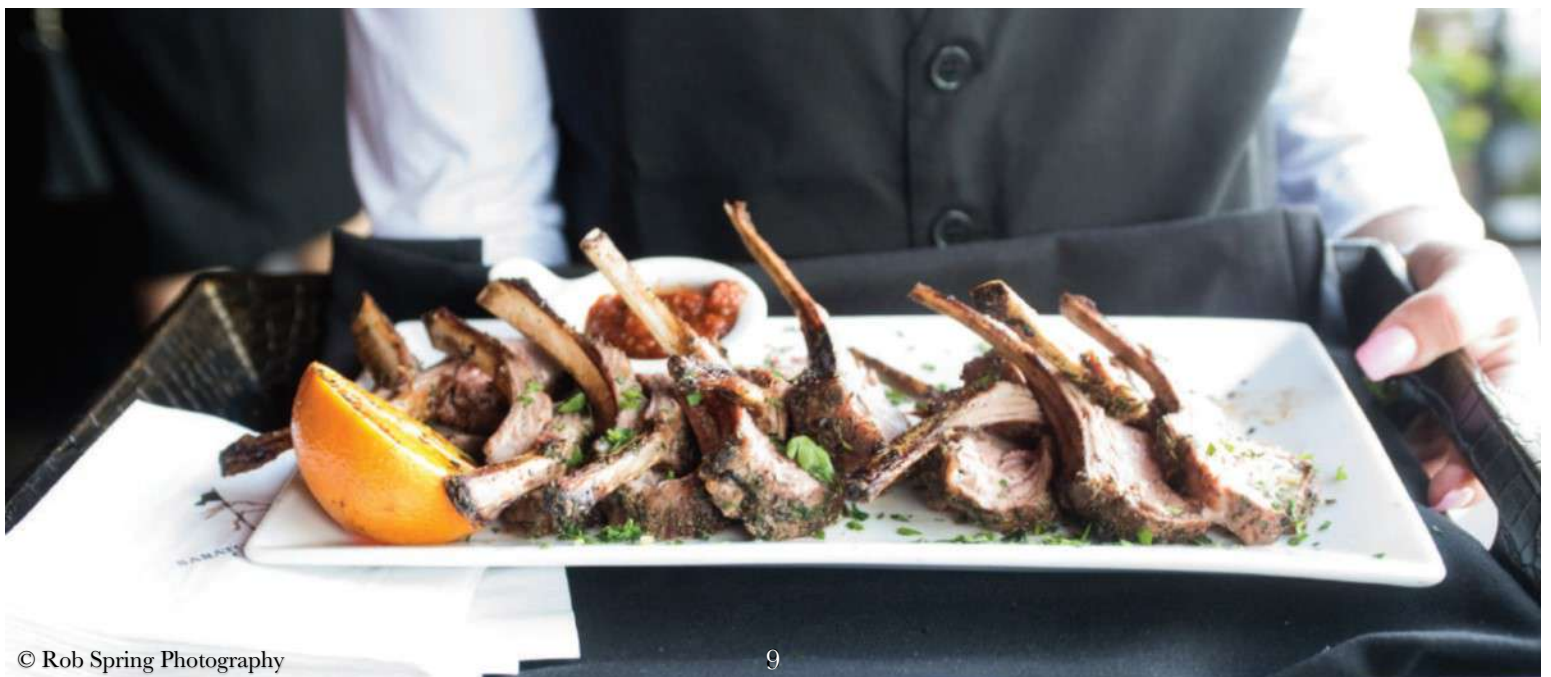
PASSED HORS D'OEUVRES

Deluxe, Supreme and Station Packages: Select Five

Grilled Lamb Chop, Black Pepper Spiced Mustard Sauce
Short Rib Grilled Cheese, Sharp Cheddar, Caramelized Onions
Shrimp Shooters, Horseradish Cocktail Sauce, Lemon
Edamame Wonton, Sweet Soy Chili Glaze
Onion Applewood Smoked Bacon Turnover
Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers and Onions
Wild Mushroom, Shallot Mascarpone Soufflé, Truffle Oil Crème Fraîche
Sesame Chicken Satay, Soy Ginger Glaze

UPGRADED PASSED HORS D'OEUVRES

New England Style Lobster Roll, Toasted Potato Bun
Slow Cooked Short Rib, Bing Cherry Pot Pie
Tuna Tartare, Wonton Chip with Chili Wasabi Crème Fraîche, Tobiko
Jumbo Shrimp Cocktail Mini Martini, Spicy Cocktail Sauce, Lemon
Mini Loaded Potato, Bacon, Scallion, Sour Cream, Cheddar
Surf and Turf Rolls, Chili Wasabi Aioli, Sweet Soy
Colossal Lump Crab Cocktail, Spicy Remoulade, Lemon
Crisp Pork Belly on a Mini Brioche Roll, Spicy Hoisin
Mini BLT's with Cherry Tomato, Bacon, Arugula, Garlic Aioli
Cuban Sandwich, Roast Pork, Ham, Swiss, Chipotle Aioli
Breaded Eggplant Panini, Provolone, Oven Dried Tomato, Basil Pesto
Thai Shrimp Spring Roll, Sweet Chili Glaze
Day Boat Scallops, Wrapped in Hickory Smoked Bacon



STATIONARY HORS D'OEUVRE DISPLAY

All Items Included in Deluxe, Supreme, and Station Packages

Breaded Eggplant and Tomato Salad
7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips
Lemon Rosemary Cracked Olives
Blue Cheese and Spicy Caramelized Onion Flatbreads
Seasonal Fruit Kabobs with Brown Sugar Cinnamon Yogurt
Vegetable Crudit  with Green Goddess Dressing
Thinly Sliced Prosciutto Platters with Fresh Mozzarella, Basil
Chevre Cheese, Pesto, Sundried Tomato and Pine Nut Torte, Focaccia Croutons, Red Wine Glaze
Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads and Crackers

HOT HORS D'OEUVRE STATIONARY SELECTIONS

Supreme and Station Packages: Select Two

Eggplant Piccata, Tomato, Butter Sage, Pecorino Romano
Crispy Calamari, Vinegar Peppers, Spicy Red Sauce
Sweet and Sour Crispy Duck Aromatic, Jasmine Rice, Grilled Scallion
Gnocchi, Braised Pork Ragout and Shaved Ricotta Salata
Shrimp and Orzo Mac 'n Cheese
Chicken and Spinach Meatballs, Madeira Gravy
Chorizo and Mussels with Garlic-Tomato Broth
Wild Mushroom Ravioli, Mascarpone Cream, Oven Roasted Tomatoes, Pecorino Crumbs
Filet Mignon Bites, Green Onion, Peppercorn Cognac Cream, Gorgonzola, Pappardelle



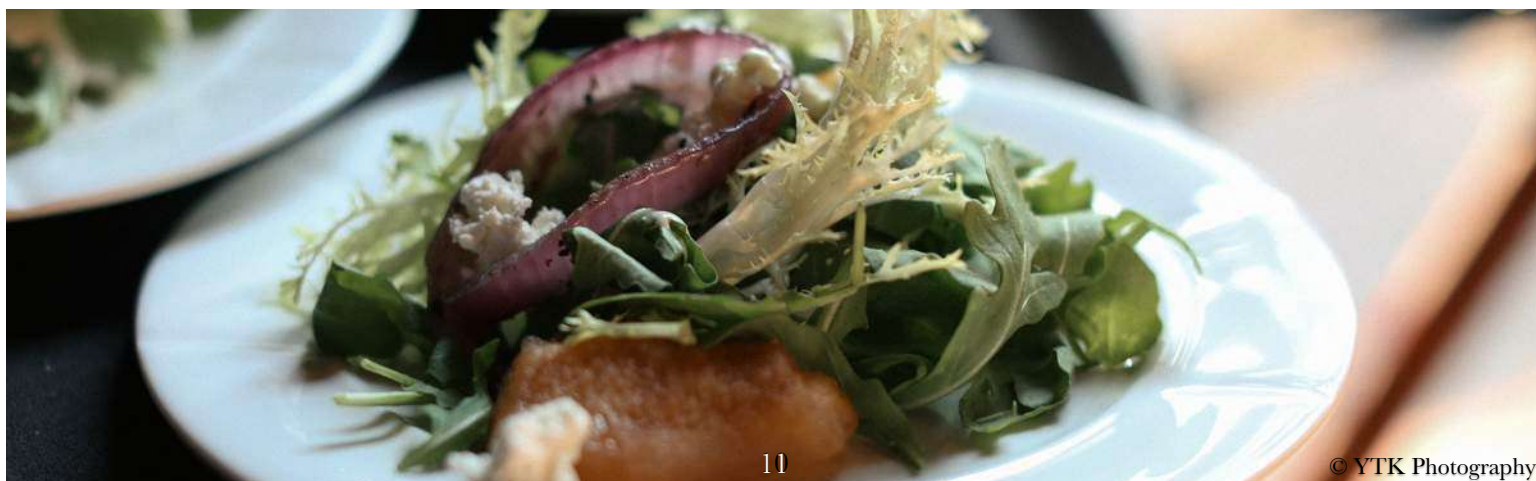
APPETIZERS

Deluxe, Supreme and Station Packages: Select One

Sweet Corn & Blue Crab Chowder, Crab Dumpling, Chive Crème Fraîche
Butternut Squash Bisque, Toasted Pumpkin Seeds, Cinnamon Crème Fraîche
Tomato Mozzarella Salad, Romaine Heart, Basil, Olive Oil, Aged Balsamic Syrup
Wedge Salad, Iceberg, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing
Rose Petal Salad, Baby Greens, Frizzled Leeks, Goat Cheese Crostini, Rose Petals, Prosecco Vinaigrette
Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing
Honey Poached Pear Salad, Arugula, Frisee, Goat Cheese, Grilled Red Onion, Prosecco Vinaigrette
Greek Salad, Heart of Romaine, Thick Sliced Tomato, Feta, Kalamata Olives, Roasted Red Onion,
Cucumber, Lemon Oregano Vinaigrette
Grilled Shrimp Bruschetta, Citrus Marinated, Tuscan Beans, Toasted Rustic Grilled Bread, Lemon-Chili Flake Oil
Rigatoni and Sweet Sausage, Tuscan Greens, White Beans, Garlic Broth
Orecchiette Pasta, Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flakes
Three-Cheese Eggplant Roulade, Fresh Tomatoes, Garlic and Basil Oil, Mozzarella, Ricotta, Pecorino
Ricotta and Mozzarella Cheese Ravioli, Basil, Parmesan Cream, Roasted Grape Tomatoes, Pecorino Crumbs
Charred Tomato and Fennel Bisque, Whipped Ricotta

UPGRADED APPETIZERS

Jumbo Lump Crab Cake, Black and White Bean Corn Salsa, Spicy Remoulade
Slow Braised Beef Short Ribs, Gorgonzola Gnocchi, Caramelized Shallots, Fried Breadcrumbs, Red Wine Glaze
Chilled Lump Crab Salad, Jalapeño, Lemon Cilantro Aioli, Green Apple, Frisée and Fennel Slaw
Garlic and Cilantro Steak Empanadas, Chilean Pebre Sauce
Seared Ahi Tuna, Soba Noodle Salad, Sweet Soy and Citrus Aioli
Ricotta Gnudi, Lobster, Toasted Walnuts, Fried Sage, Lobster Bisque Emulsion
Smoked Salmon & Bagel Stack, Bagel Crisps, Herbed Goat Cheese Cream, Shaved Pickled Radishes,
Flash Fried Capers, Lemon Aioli Chive Oil
Pan Fried Mozzarella, Yellow Tear Drop Tomato Salad, Charred Plum Tomato Sauce, Basil Oil
Seared Jumbo Diver Scallop, Shiitake Mushrooms, Caramelized Fennel Ragout, Sweet Corn Cream
Lobster Empanada, Cold Water Poached Lobster, Manchego, Scallions, Yellow Tomato,
Pico de Gallo, Adobo Crème Fraîche



ENTRÉES

Deluxe and Supreme Pack ages: Select Two Entrées
or One Entrée Pairing, Plus One Vegetarian / Vegan Entrée

SLOW COOKED BONELESS BEEF SHORT RIB

Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms, Chianti Braising Gravy (gf)

CHICKEN CUTLET

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

PORK RIB EYE

Roasted Italian Fingerling Potatoes, Pancetta Brussels Sprouts,
Vinegar Peppers, Red Onions, Garlic Pork Jus (gf)

SEAFOOD STUFFED SOLE

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

BRICK CHICKEN

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

OVEN ROASTED COD

Yellow and Hot House Tomato Green Olive Caper Relish, Mushrooms,
Sugar Snap Peas, Tri Color New Potato Hash (gf)

ROASTED AND SLICED TENDERLOIN OF BEEF

Whipped Golden Potatoes, Haricots Verts, Shallot Cabernet Demi Glace (gf)

CHICKEN SCALLOPINI

Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks,
Thyme Glazed Carrots, Lemon Velouté

SESAME PANKO CRUSTED SALMON

Leek Chardonnay Velouté, Jasmine Rice Pilaf, Charred Asparagus

APPLE-CRANBERRY CHICKEN

Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans



ULTIMATE ENTRÉES

FILET MIGNON

Caramelized Shallot and Wild Mushroom Medley, Sweet Potato Hash, Haricots Verts, Red Wine Glaze

GRILLED NEW YORK STRIP STEAK

Potato Gratin, Charred Asparagus, Madeira Wine Sauce

DOMESTIC RACK OF LAMB

Dijon and Herb Crusted, Sweet Potato Gnocchi, Grilled Vegetable Mélange, Port Wine Gastrique

ORGANIC CHICKEN ROULADE

Stuffed with Shiitake Mushroom, Spinach, Fresh Breadcrumbs, Cipollini Onion, Served with Garlicky Hot Pepper Fingerling Potatoes, Broccolini, Chicken Herbed Pan Jus

JUMBO CRAB STUFFED PRAWNS

Maryland Lump Crab Stuffing, Sautéed Garlicky Greens, Citrus Caper Butter, Saffron Risotto

LOBSTER THERMIDOR "POT PIE"

Butter Poached Lobster, Assorted Baby Potatoes and Vegetables, Topped with Thin Flaky Pastry, Lobster Cream Sauce

PAN ROASTED DIVER SCALLOPS

Pan Seared Scallops, Yukon Potato, Charred Scallion and Pancetta, Creamed Corn, Parsley Gremolata

PAN-SEARED DUCK BREAST

Fig, Almond and Apricot Couscous, Wilted Swiss Chard, Stone Fruit Duck Jus Reduction

VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS

FRIED CAULIFLOWER STEAK (VEGETARIAN)

Egg Battered, Caper Berries, Lemon Parsley Butter Sauce, Roasted Beets, Goat Cheese Whipped Potatoes

RICOTTA GNUDI (VEGETARIAN)

Pan Crisped, Wilted Escarole, Parmesan Crumbs

CRISPY EGGPLANT (VEGETARIAN)

Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Capellini Nest

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

GRILLED EGGPLANT ROLLATINI (VEGAN & GLUTEN FREE)

Filled with Summer Vegetable Caponata, Smoky Tomato Purée, White Bean Garlic Sauce

VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY (VEGAN & GLUTEN FREE)

Over Rice Noodles (Non-GMO Soy Protein)

ENTRÉE PAIRINGS

TENDERLOIN OF BEEF AND LEMON-PARMESAN CRUMBED SHRIMP

Roasted and Sliced, Wilted Swiss Chard, Shiitake Mushroom, Pommes Lyonnaise, Bordelaise, Lemon Velouté

GRILLED FILET MIGNON AND POTATO CRUSTED SALMON

Roasted Garlic Whipped Potatoes, Charred Asparagus, Bordelaise, Leek Chardonnay Velouté

CHICKEN FRANÇAISE AND BAKED LEMON SHRIMP

Sautéed Spinach, Pommes Lyonnaise, Pinot Grigio Butter

BONELESS BRAISED SHORT RIB AND SCALLOPS

Boneless Beef Short Ribs Slow Cooked in its Juice, Pan Seared Sea Scallops, Citrus Beurre Blanc, Cauliflower-Potato Purée, Glazed Carrot Sticks

CHICKEN & LOBSTER RAVIOLI

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

ULTIMATE ENTRÉE PAIRINGS

GRILLED PETITE NEW YORK STRIP TOPPED WITH BUTTER POACHED JUMBO LUMP CRAB

Charred Asparagus, Garlic Mashed Potatoes, Lemon-Chive Hollandaise

GRILLED VEAL LOIN CHOP AND LEMON SHRIMP

Yukon Smashed Potatoes, Roasted Peppers and Onions, Cabernet Demi-Glace, Lemon Saffron Butter

PORCINI ENCRUSTED PORK TENDERLOIN AND SEARED SCALLOPS

Roasted Root Vegetable Hash, Dijon Cream, Sautéed Spinach, Triple Citrus Beurre Blanc

CLASSIC SURF AND TURF

Filet Mignon, Broiled Crumbed Lobster Tail, Olive Oil and Rosemary Smashed New Potatoes, Grilled Asparagus, Lemon Butter, Demi Glaze



GLOBAL CUISINE DINNER STATIONS

Station Package: Select Two Stations

NEW ENGLAND STATION

Maine Lobster Pie, Shrimp Po Boy on Toasted Potato Bun, Coleslaw,
Clams Steamed in a Traditional Potato Cream Broth, Boston Baked Beans,
Johnnycakes with Savory Maple Butter, Oyster Crackers

SPICE MARKET STREET FOOD

Spicy Thai Fried Chicken Wings with Mango, Vietnamese Duck Spring Rolls,
Chilled Crab Summer Rolls with Nuoc Cham, Vegetable Samosas with Cilantro Yogurt,
Asian Beef Skewer, Spicy Peanut Sauce

ASIAN NOODLE STATION

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

FARM TO TABLE, EAT LOCAL PLATTERS / Choose Four

(seasonal availability may alter selections)

Sweet Corn, Green Onion, Lump Crab Spoon Pudding, Crumb Topping
Chicken and Swiss Chard Meatballs, Madeira Pan Gravy, Fine Herb Pesto
Gremelli Pasta, Oyster Mushrooms, Fava Beans, Pecorino, Spring Onion Pesto,
Fried Bread Crumbs, Lemon Zest
Deviled Eggs, Horseradish, Dijon
Heirloom Tomato, Local Burrata, Micro Basil, Sea Salt, Balsamic and Virgin Olive Oil
Slow Cooked Pork Shoulder and Roasted Root Vegetable Rillettes
Chorizo and Cheddar Hash Stuffed Potato

MAKE YOUR OWN BAJA TACOS AND WRAPS

Flour Tortillas and Corn Shells

Choose Two Proteins:

Grilled Fajita Marinated Chicken • Slow Cooked Carnitas •
Cumin and Lime Marinated Pan Seared Atlantic Cod • Grilled Tempeh with Blistered Peppers
Toppings include: Cilantro, Southwest Slaw, Sliced Jalapeño, Shaved Queso Fresca,
Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa,
Mexican Crema, Limes, Charred Onions
Accompanied by Spanish Rice, Flour and Corn Tortillas

TOP YOUR OWN RAVIOLI

Hot Herbed and Buttered Three-Cheese Jumbo Ravioli. Select Two Sauces:

Slow Cooked Pork with Pan Jus • Tomato and Basil •

Lobster-Sherry Cream • Roasted Garlic Cream

Toppings: Grated Pecorino, Ricotta, Butternut Squash, Sage Brown Butter, Basil Pesto,
Leeks and Sweet Peas, Roasted Mushrooms, Cipollini Onion and Thyme, Parsley, Grana Padano Crumbs,
Toasted Walnuts, Truffle Oil and Virgin Olive Oil

Accompanied by: Caesar Salad, Chopped Romaine, Garlic Croutons, Shaved Parmesan,
Creamy Caesar Dressing, Italian Rolls, Butter

GLOBAL CUISINE DINNER STATIONS – CONTINUED

ITALIAN-AMERICAN

Select Three:

SCARPARELLO / Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage,
Banana Peppers Garlic Jus

SUNDAY GRAVY / Rigatoni, Slow Cooked Pork Shoulder, Beef and Pecorino Meatballs Cooked in the Sauce
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

SPANISH PAN

Select Three:

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 RISOTTO BITES / Romesco Sauce

TOSTADA / Fresh Tomato Pico de Gallo, Avocado, Cotija Cheese, Chipotle Crème Fraîche

GARLIC CHICKEN WINGS / Garlic, Sherry, Lemon and Oregano Glaze

STEAK HOUSE CARVING / Chef Attended

Grilled New York Strip Steak, Creamy Horseradish Sauce, 677 Prime Steak Sauce, Lobster Mashed Potatoes,
Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette,
Breads and Rolls

COMFORT FOOD CLASSICS

Mushroom & Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac 'n Cheese, Boneless Fried Chicken
Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy,
Cobb Salad, White Balsamic Vinaigrette, Creamy Ranch

UPGRADED GLOBAL CUISINE DINNER STATIONS

AUTHENTIC SUSHI BAR / Chef Attended

Variety to Include:

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

SEAFOOD BAR

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



CONFECTION COLLECTIONS

Supreme and Station Packages: Select One

CLASSIC

Cream Puffs, Eclairs, 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 Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

BEVERAGE ENHANCEMENTS

See Our Beverage Brochure for More Upgrades

DELUXE COFFEE BAR

Flavored Torani Syrups, Caramel and Chocolate Drizzles, Chocolate Shavings, Shakers of Cinnamon and Nutmeg, Brown and White Sugar Cubes, Rock Candy, Whipped Cream

WHIMSICAL FINALE UPGRADES

Chef Attendant Fees May Apply

CRÈME BRÛLÉE STATION

Assorted Custards Brûléed for Guests. Select three varieties from the following:
Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

DESSERT PANINI

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

DESSERT FLAMBÉ

Select one: Banana's Foster, Cherry Jubilee, Wild Berry Cassis
All Selections are Served in a Crisp Wafer Basket with a Complimenting Ice Cream

GELATO & ICE CREAM CANDY SHOP

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks, Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.
Select Two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio Gelato, Mixed Berry Gelato
Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

CUPCAKE BAKE SHOP

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

SWEET STREET MACAROONS AND WHOOPIE PIES

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies.
Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

EUROPEAN WAFFLES AND GELATO

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato
Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

KABOBS!

Select Three:
Strawberry Shortcake: Strawberries and Pound Cake Drizzled with White Chocolate
Donuts: Cinnamon Sugar and Powdered Sugar Donut Holes on a Skewer
Cream Puffs: Filled with Vanilla Pastry Cream and Dusted with Powdered Sugar
Peanut Butter Brownie: Chunks of Chocolate Brownie Layered with Petite Peanut Butter Cookies and Reese's Peanut Butter Cups
Smore's: Jumbo Marshmallows Dipped in Milk Chocolate and Covered with Graham Cracker Pieces
Banana Split: Bananas and Maraschino Cherries Dipped in Chocolate and Rolled in Chopped Nuts
French Macaroons: Colorful French Macaroons Served on a Skewer
Rice Krispies Treats: Chunks of Rice Krispie Treats Drizzled and Sprinkled with Assorted Toppings
Candy Kabobs: Assorted Soft Sweets Served on a Stick
Churros: Chunks Of Churros Rolled in Cinnamon Sugar
Pretzel Bites: Salt Sprinkled Pretzel Pieces

LATE NIGHT NOSH STATIONS

Enjoy these end of party enhancements
Chef Attendant Fees May Apply

GRILLED CHEESERIE

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,
Pan Onion Gravy Dipping Sauce
American Cheese with Smoked Bacon
Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

LATE NIGHT PIZZA STATION

Classic Thin Crust Pizza with Chef Inspired Toppings: Hardwood Smoked Bacon, Ricotta,
Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage,
Grilled Chicken Breast, Tomato Sauce

HOT DIGGITY DOGZ

Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean
Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and
Steamed New England Buns. Accompanied by Shoestring Fries

THE LATE NIGHT BREAKFAST DINER

Hash Brown Scallion & Cheddar Casserole
Fried Egg, Manchego and Italian Sausage Patty Sandwich
Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole
French Toast Sticks with Warm Maple Syrup and Chocolate Dipping Sauce

SWEET 'N SUGAR DUSTED

Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing,
Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar

CAROLINE STREET

Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings,
Celery and Blue Cheese

SWEET MEMORY STATION

Choice of Two Home Style Cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar
Coffee, Tea, Decaf, Hot Chocolate, Chilled Apple Cider

DESSERT PIZZA

Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar

AUTUMN HARVEST

Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider
Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares

BURGERS & FRIES

Angus Beef Slider, Classic Shoestring French Fries, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce



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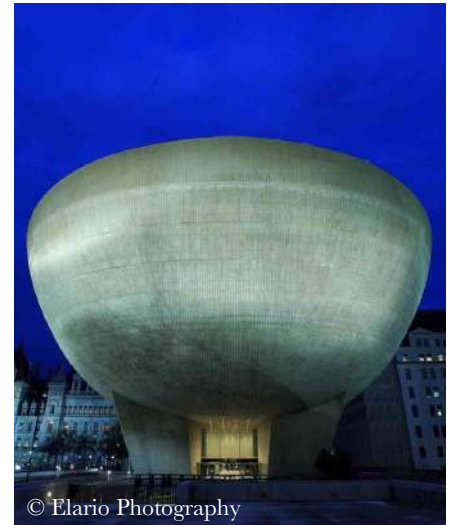


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CORNERSTONE
AT THE PLAZA
By Mazzone Hospitality



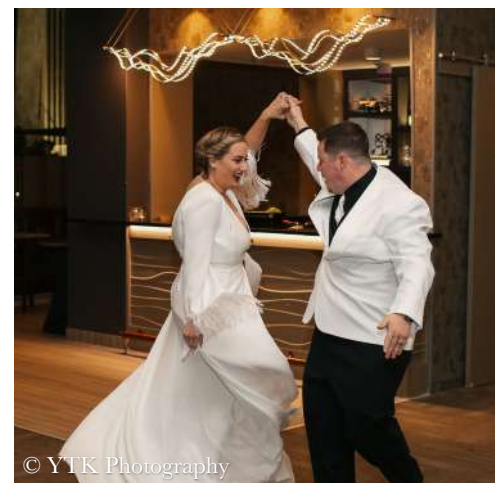
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