

mazzone hospitality

DELIVERING THE DIFFERENCE



CATERING MENU

 **HEARST
Media Center**

HEARSTMEDIACENTER.COM

WHAT'S INSIDE

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4 / BREAKFAST

One day you need a grab-and-go, and the next you'd like to sip your coffee slow. Choose from a variety of options in our Breakfast menu; from parfaits to pancakes, for the department or just your team.

8 / BREAKS

Always stay full by including some light bites with breaks. Whether it is coffee served with a sweet treat or your favorite snack, we've got just what you need to liven up your down time.

11 / LUNCH

Healthy options, the classics, plated or buffet, we've thought of everything. Special occasions can be accommodated by any of our choices from boxed lunches to pizza parties.

13 / PLATED & BUFFET

Treat the whole team to a sit-down style plated meal or buffet, any time of year.

18 / RECEPTIONS

Mix, mingle and eat! Light fare, small bites and more. Make your reception a hit with stationary displays and butler passed hors d'oeuvres.

25 / PLATED DINNERS

Banquet dishes don't have to be boring. We take pride in creating meals above and beyond the run of the mill "chicken or fish" options. Delight your guests with a delicious sit down dinner.

29 / BEVERAGES

Looking to quench your thirst? Our refreshing options to pair with your meal are designed to delight.

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DELIVERING THE DIFFERENCE

Policy & Procedures

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 service and culinary personnel. Events that are logistically challenging or food and beverage stations that require an attendant may necessitate additional labor charges. 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.

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.

GUARANTEE / Attendance and pre-selected meal counts for your event must be received five (5) 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.

PROPOSALS / Please note that a written or verbal proposal is not a guarantee that we will be able to book your event. Our catering services are confirmed when you sign a contract and pay a deposit. Our event calendar can change very quickly, especially during the busy event season. We encourage you to secure our services with a contract and deposit. The details of your menu and event can be worked out at a later planning meeting. It is not uncommon for us to close dates and we do not want to disappoint you.

EARLY ARRIVALS / We strive to provide all of 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 to coordinate early arrivals, photography, etc.

MEALS FOR VENDORS (BAND, PHOTOGRAPHER, ETC.) / Mazzone Catering will provide food and non-alcoholic beverages for your on-site vendors, \$45+* per professional will be added to your invoice.

OVERTIME FEE / Our prices, as listed, 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. Please discuss with your event planner. Please note that overtime is at the discretion of management.

DÉCOR LIMITATIONS / The safety of our guests and staff is of utmost importance. Therefore we are unable to permit or facilitate the use of open flames or sparklers. DIY décor may incur additional fees; inquire with your event planner for details and pricing.

SECURITY / In the spirit of hospitality, the Mazzone Hospitality team understands that from time to time we may be asked to assist with the storage of personal items. We are happy to accommodate requests to store items of limited value such as coats, conference materials, inclement weather gear, etc. At most locations we do not have a secure storage area and therefore we cannot assume any liability for holding these items on the customer’s behalf. Our team is unable to hold or store items of obvious value such as purses, jewelry, gifts, money, etc.

• Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified bank check, certified personal check or cash. As a convenience we will accept credit cards, but pricing will revert back to our non-cash rate. 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.

*+Plus applicable sales tax.



BREAKFAST
THE MOST IMPORTANT

CONTINENTAL BREAKFAST

Priced Per Person

Final Guest Count Required 5 Business Days Prior To Event

Includes Floor Length Linen For Food & Beverage Tables And Lap Length Linen for Guest Tables

Glassware, Silver, China, Service Utensils

Available For A Minimum Adult Guest Count Of 20 People

(Available For 2 Hours Of Continual Service)

MAKE IT FAST \$10

Assorted Bagels With Butter And Cream Cheese
Chef Selected Freshly Baked Assorted Pastries, Butter, Jams
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas

YOGURT PARFAIT PARTY \$11

Assorted Individual Yogurts
Assorted Toppings, House-Made Granola And Strudel Sticks
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple

NEW YORKER \$13

Seasonal Fresh Fruit
New York Style Bagels And Flavored Cream Cheeses, Butter, Jam
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple

THE CLASSIC \$13

Seasonal Fresh Fruit
Assorted Croissants, Muffins And Chef Selected Pastries, Butter, Jams
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple

EXECUTIVE CONTINENTAL \$18

Seasonal Fresh Fruit
Assorted Croissants, Muffins And Chef Selected Pastries, Butter, Jams
Assorted Individual Yogurts With House-Made Granola
Hot Oatmeal, Maple Syrup And Brown Sugar, Dried Fruit And Nuts
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple

PLATED BREAKFAST

Pre-Set On Each Guest Table

Freshly Baked Assorted Muffins, Danish, Breakfast Breads, Whipped Butter
Seasonal Sliced Fruit

THE EYE OPENER \$20

Scrambled Eggs
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. Final Guest Count Required 5 Business Days Prior To Event.
Includes Floor Length Linen For Food & Beverage Tables And Lap Length Linen for Guest Tables
Glassware, Silver, China, Service Utensils
Available For A Minimum Adult Guest Count Of 20 People (Available For 2 Hours Of Continual Service)*

RISE AND SHINE \$22

Scrambled Eggs
Skillet Fried Breakfast Potatoes
Bacon Or Pork Sausage Links
Buttermilk Biscuits
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 Buttermilk Biscuits
Fresh Fruit Salad
Your Choice Of French Toast Or Belgian Waffles
Signature Blend Of Coffee Decaffeinated Coffee, Assorted Teas
Orange Juice
Citrus Infused Water

HEALTHY START BREAKFAST \$25

Vegetable And Egg White Scramble
Root Vegetable Hash
Fresh Fruit Salad
Assorted Individual Fruited Yogurts
Granola Bowl And Steel Cut Oatmeal - Dried Cranberries, Raisins, Walnuts, Almonds,
Shredded Coconut, Warm Maple Syrup
Assorted Chilled Milks
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple

SUNNY DAY BREAKFAST BUFFET \$25

Broccoli And Vermont Cheddar Cheese Frittata
Oven Roasted Pork Sausage Breakfast Links
Skillet Fried Breakfast Potatoes
Mini Croissants, Muffins
Fresh Fruit Salad
Assorted Individual Fruited Yogurts
Granola Bowl - Dried Cranberries, Raisins, Walnuts, Almonds, Shredded Coconut, Chilled Milk
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Chilled Juices: Orange, Cranberry, Apple



A LA CARTE BREAKFAST ENHANCEMENTS

Must Be Purchased As Accompaniment To Breakfast Menu Package

Sliced Fresh Fruit \$4.00 pp
Bacon Or Sausage \$4.00 pp
Individual Yogurts \$1.50 Each
Fruit And Yogurt Parfaits \$3.50 Each
Oatmeal With Assorted Toppings \$4.00 pp
Two Dozen Assorted Petite Pastries \$26.00
Breakfast Sandwiches (Egg And Cheese) \$5.00 Each
Breakfast Sandwich (Bacon, Egg And Cheese) \$5.00 Each
Bottled Juice \$2.00 Each
Bottled Water \$2.00 Each
Canned Soft Drinks \$1.75 Each
Bulk Juice \$1.50 pp
Citrus Infused Water \$1.00 pp
Canned Iced Tea, Fruit Punch, Lemonade \$1.75 Each

BAKERY BY THE DOZEN \$26

House-Baked Granola Bars
Assorted Bagels With Cream Cheese & Butter
Assorted Muffins
Cinnamon Rolls
Chef Selected Variety Tray

BEVERAGE BREAKS

All Day Coffee \$8.00 pp
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas

Coffee & Soft Drinks \$12.00 pp
Signature Blend Of Coffee, Decaffeinated Coffee, Assorted Teas Served All Day
Assorted Chilled Juices: Orange, Cranberry, Apple Served In the Morning
Assorted Canned Soda and Bottled Water Served In The Afternoon

CHEF STATIONS

Must Be Purchased As Addition To A Breakfast Menu Package

Station Chef Fee \$150, Up To Two Hours
One Chef Needed For Every 75 Guests

OMELET STATION \$6

Minimum 30 people

Assorted Fillings To Include: Onions, Peppers,
Mushrooms, Spinach, Tomatoes,
Breakfast Meats, Cheeses

FRENCH TOAST STATION \$5

Minimum 30 People

Thick Sliced Egg-Dipped Bread Prepared In The Classic
Way With Assorted Toppings To Include:
Warm Maple Syrup, Cinnamon Sugar,
Seasonal Fresh Berries And Vanilla Whipped Cream

BELGIAN WAFFLE STATION \$5

Minimum 30 people

Light And Fluffy Waffles Made To Order
Toppings: Warm 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, Citrus Infused Water,
Champagne, Fresh Fruit Garnish
*Liquor License Required With This Station

A close-up photograph of a bowl of creamy, light-colored soup. A sprig of fresh rosemary is placed on top of the soup. In the foreground, a piece of green celery is visible, with a dollop of the soup resting on it. The background is blurred, showing more of the soup and some green vegetables.

BREAKS
INTERMISSIONS

MORNING & AFTERNOON BREAKS

Priced Per Person

Final Guest Count Required 5 Business Days Prior To Event

Includes Floor Length Linen For Food & Beverage Tables

Glassware, Silver, China, Service Utensils

Available For A Minimum Adult Guest Count Of 30 People

(Available For 1 Hour Of Continual Service)

THE QUENCHER \$5.50

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 \$6.75

Home-Style Cookies And Brownies

Signature Blend Of Coffee Decaffeinated Coffee, Assorted Teas

Or Assorted Soda

Citrus Infused Water

VEGGIES AND DIP \$7.50

Market Fresh Crudités With Green Goddess Dip

Citrus Infused Water

FRUIT AND GRANOLA \$7.50

An Assortment Of Whole Fresh Fruit,

House-Made Granola Bars

Citrus Infused Water

AFTERNOON NOSH \$9

Tortilla Chips With Salsa & Guacamole,

Hummus With Toasted Pita

Kettle Chips With Bleu Cheese Dip

Assorted Soda

Citrus Infused Water

DIPS, STICKS & VEGGIE CHIPS \$8

Black Pepper Bread Sticks And Assorted Veggie Chips

With Red Beet Hummus, Eggplant Spread, Spinach And Artichoke Dip

Plain Bread Sticks

With Almond Butter, Honey Mascarpone And Nutella

Citrus Infused Water

ANGELO'S CUPCAKE SHOPPE \$10

An Assortment Of Gourmet Cupcakes With Buttercream And Cream Cheese Frosting

Chef Inspired Toppings

Chilled Milk, Assorted Soda

Citrus Infused Water

HAPPY TRAILS \$9

Vanilla And Mixed Berry Yogurts With Build Your Own Toppings Bar Including:

Almonds, Walnuts, Dried Cranberries, Raisins, House-Made Granola,

Dried Apricots, Yogurt Drops, Toasted Coconut

Citrus Infused Water

BISCUIT BAR \$5.50

Warm Mini Biscuits
Honey, Whipped Cinnamon Butter, Local Jams, Preserves And Fresh Berries
Citrus Infused Water

POPCORN BAR \$7.50

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

REFRESH AND REVIVE \$10

An Assortment of Grab and Go Snacks Including:
Popcorn, Dried Fruits, Artisan Chips and Snacks,
Natural Granola Bars, House-Made Dessert Bars
Fresh Brewed Unsweetened Teas: Hibiscus, Peach, Green

MILK AND DONUTS \$9

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 \$7.50

Lemon Sorbet And Raspberry Sorbet
Sliced Strawberries, Raspberries, Blackberries, Diced Mango
Toasted Coconut, Sugar Cone Crumbles
Citrus Infused Water

*Station Attendant Required For This Station

LEMONADE STAND \$8

(\$150 for Optional Specialty "Lemonade Stand" Prop)
Fresh Baked Assorted Citrus Fruit Dessert Bars
Assorted Cookies
Fresh Orange and Grapefruit Citrus Fruit Salad
Fresh Squeezed Traditional and Strawberry Lemonade
Refreshing Iced Tea





LUNCH
REINVENTED

LUNCH BUFFET

Priced Per Person

Final Guest Count Required 5 Business Days Prior To Event

*Includes Floor Length Linen For Food & Beverage Tables And Lap Length Linen for Guest Tables
Glassware, Silver, China, Service Utensils*

*Available For A Minimum Adult Guest Count Of 20 People
(Available For 2 Hours Of Continual Service)*

EXECUTIVE LUNCH ROOM BUFFET \$17

Pre-Made Sandwiches (One Full Sandwich Per Person):

Medium Rare Roast Beef, Turkey Breast, Baked Ham, Vegan Grilled Vegetable And Hummus Wrap
Garnished With Lettuce, Tomato, Appropriate Condiments And Pickles

Two A La Carte Salads

Potato Chips

Assorted Cookies And Brownies

Bottled Water

SALADS AND MORE \$16

Classic Caesar Salad, Greek Spinach Salad, And Tossed Garden Salad

Served With:

Grilled Chicken

Rolls And Butter

Assorted Cookies

Bottled Water

A LITTLE BIT OF EVERYTHING \$20

Classic Caesar Salad With Garlic Croutons And Grilled Chicken

Petite Pre-Made Sandwiches

Choice Of A La Carte Salad

Assorted Cookies And Brownies

Bottled Water

A LA CARTE SALADS \$2

Priced Per Person

Tossed Salad

Italian Pasta Salad

Traditional Potato Salad

Coleslaw

Fresh Fruit Salad



PLATED BUFFET MEALS

PLATED MEALS

Available For A Minimum Of 30 People

Includes Glassware, Silver, China

Includes Floor Length Linen For Food & Beverage Tables
And Lap Length Linen for Guest Tables

A Flat Fee Is Levied On All Full Service Food And Beverage
Entrée Count Is Required 5 Business Days Prior To Your Event

HOT BUFFETS

Available For A Minimum Of 30 People

Includes Glassware, Silver, China

Includes Floor Length Linen For Food & Beverage Tables And Lap Length Linen for
Guest Tables

A Flat Fee Is Levied On All Full Service Food And Beverage
Guest Count Is Required 5 Business Days Prior To Your Event

We Are Happy To Accommodate Dietary Restrictions,
Please Discuss With Your Event Planner When Providing Final Counts.

PLATED ENTRÉE LUNCHEON \$26

*Priced Per Person, Includes Your Choice Of Starter Salad, One Entrée, Rolls And Butter,
Iced Water And Choice Of Dessert And Coffee*

SALADS

GARDEN

With Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Dark Balsamic Vinaigrette

CLASSIC CAESAR

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

GREEK

With Mixed Greens, Cucumbers, Kalamata Olives Tomatoes, Red Onions, Feta Cheese, Greek Dressing

ENTRÉES

CRACKED PEPPER SALMON

Seared Salmon, Wilted Kale, Roasted Garlic White Beans, Lemon Beurre Blanc Sauce

CHAR GRILLED SIRLOIN (ADDITIONAL \$3 PER PERSON)

Char Grilled Sirloin, Merlot Demi, Smashed Yukon Gold Potatoes, Seasonal Vegetables

RED WINE BRAISED BONELESS SHORT RIBS

Garlic Whipped Potatoes, Seasonal Vegetables

PAN SEARED STATLER CHICKEN

Topped With Tarragon Pesto, Orzo Pasta, Asparagus Tips

MARINATED AND GRILLED SAGE PORK LOIN

Pancetta Vinegar Pepper Jus, Whipped Sweet Potatoes, Seasonal Vegetables

STUFFED CHICKEN

Seasonal Vegetable And Starch To Compliment Seasonal Stuffing

EGGPLANT ROLLATINI

Crispy Breaded Eggplant Cutlet, Filled With Ricotta And Asiago Cheese, With Garlic Tomato Sauce,
Parmesan And Mozzarella Cheese

CHICKEN CUTLET

Sautéed Scaloppinie, Shallots, Blistered Grape Tomato, Wilted Arugula, Marsala Wine Sauce, Roasted Potatoes

HERB CRUSTED COD

Charred Pepper And Tomato Relish, Toasted Couscous, Seasonal Vegetables

VEGETABLE LASAGNA

Layers Of Pasta And Roasted Vegetables, Roman, Mozzarella & Ricotta Cheese, Marinara Sauce

GRILLED VEGETABLE NAPOLEAN STACK

Grilled Portobello Mushroom Wilted Spinach, Roasted Peppers, Grilled Onion And Zucchini Stack,
Cauliflower Couscous, Basil Oil Drizzle

WILD MUSHROOM RAVIOLI

Fresh Peas, Lemon Basil Cream

PLATED SALAD LUNCHEON \$22

Priced Per Person, Includes Your Choice Of One Salad, Rolls And Butter, Iced Water, Choice Of Dessert And Coffee

SALADS

ASIAN SALAD

Ginger Soy Lo Mein Noodles, Sesame Chicken, Edamame, Mandarin Oranges, Toasted Almonds, Shredded Carrots

HARVEST SALAD

Mixed Greens, Maple Smoked Chicken, Dried Cranberries, Granny Smith Apples, Goat Cheese, Almonds, Cider Dijon Dressing

GREEK SALAD

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

CHICKEN CAESAR SALAD

Romaine Lettuce, Grilled Sliced Chicken, Shaved Parmesan, Garlic Croutons, Traditional Caesar Dressing

STEAK HOUSE SALAD

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

GRILLED SALMON SALAD

Spinach, Grilled Salmon, Roasted Fennel, Strawberries, Red Onion, White Balsamic Vinaigrette

LEMONGRASS CHICKEN SALAD

Napa Cabbage, Carrot, Radish, Cilantro, Scallions, Peanuts, Sesame-Ginger Dressing

NAPA SALAD

Napa Cabbage, Sliced Chicken, Mixed Greens, Grapes, Cucumbers, Chickpeas, Avocado, Feta Cheese, Pistachios, Dried Cherries, Balsamic Vinaigrette

DESSERTS

Apricot Almond Tart • Blueberry Clafoutis • Fresh Fruit Tart • Red Velvet Bread Pudding
Chocolate Flourless Cake Chocolate Raspberry Tart • Salted Chocolate Dulce de Leche Tart
Seasonal Selection of Cheesecake, Fruit Crisp Or Individual Pie



BUFFET LUNCHEON \$30

*Priced Per Person, Includes Your Choice Of Starter Salad,
Two Entrées, Two Accompaniments, Rolls And Butter, Iced Water
Choice Of Dessert And Coffee*

SALADS

GARDEN

With Mixed Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, Dark Balsamic Vinaigrette

CLASSIC CAESAR

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

GREEK

With Mixed Greens, Cucumbers, Kalamata Olives Tomatoes, Red Onions, Feta Cheese, Greek Dressing

WEDGE

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

ENTRÉES

SEASONAL STUFFED CHICKEN

Apple Cider Gravy

CHICKEN MILANESE

Breaded Cutlet, White Wine Sauce, Arugula Salad

GNOCCHI

Italian Sausage, Butternut Squash, Kale, Garlic Parmesan Broth

SOLE FLORENTINE

Spinach Garlic Stuffing, Lemon White Wine Sauce

CITRUS SALMON

Preserved Lemon Gremolata

SPINACH AND RICOTTA LASAGNA

Marinara and Mozzarella Cheese

PEPPER STEAK TIPS

Sautéed Peppers, Sweet Ginger Soy Sauce

ITALIAN MEATBALLS

Marinara, Fresh Basil

ROASTED PORK LOIN

Apple Cider Gravy, Pickled Cranberries

ACCOMPANIMENTS

Roasted Garlic Smashed Potatoes
Maple Chipotle Sweet Potatoes
Herb Roasted Red Potatoes
Rice Pilaf
Cranberry Carrots
Julienne Vegetables
Green Beans
Roasted Root Vegetables
Penne With Tomato Basil Marinara

DESSERTS

Assorted Cookies & Brownies
Seasonal Fruit Cobbler
Assorted Italian Cookies

CHEF'S CHOICE BUFFET \$26

Great for last minute events

Chef Selected Salad, Entrée, Vegetable, Starch And Dessert



COCKTAIL RECEPTIONS

Available For A Minimum Of 30 People

All Reception Packages Include:

Includes Glassware, Silver, China, Service Utensils

Includes Floor Length Linen For Food & Beverage Tables

And Lap Length Linen for Guest Tables

Guest Count Is Required 5 Business Days Prior To Event

TASTE OF MAZZONE \$36⁺⁺

Adaptations Of Mazzone Hospitality Classics

Priced Per Person

Available For A Minimum Adult Guest Count Of 30 People

Available For 2 Hours Of Service

Led by Angelo Mazzone, And Rooted In Family Traditions,
Mazzone Hospitality Has Serviced The Capital Region For More Than 25 Years.
Our 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 DISPLAYS

Crisp Vegetable Crudité With Chipotle Ranch Dip

Chef Selected Meat And Cheese Board With Traditional Garnishes

Warm Herb Marinated Olives

MAZZONE STATIONARY FAVORITES

677 "Chop" Salad

Chopped Iceberg, Romaine, Avocado, Tomato, Cucumbers, Fried Onions,

Red Onion, Bleu Cheese Crumbles, White Balsamic Dressing

Chicken Tavolo

Pan-Fried Chicken, Arugula,

Tomatoes, Red Onions, Mozzarella, Balsamic Dressing

Edamame Dumplings

Edamame, White Truffle, Scallion, Porcini Broth

7 Hour Cherry Pork

Slow Roasted Pork, Cherry Peppers,

Pepper Jack Cheese, Crispy Chips

Ahi Tuna Nachos

Jalapeño, Sriracha Aioli, Avocado,

Crispy Wonton, Pico De Gallo

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TASTE OF NY RECEPTION \$30⁺⁺

Priced Per Person

Available For A Minimum Adult Guest Count Of 30 People

Available For 2-3 Hours Of Service

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 NEW YORK SLIDER

Angus Burger, NY Cheddar Cheese

Beef On Weck

Corned Beef Rye

Buffalo Chicken, Blue Cheese

Deep Fried Haddock, Cole Slaw, Tartar

CORPORATE COCKTAIL RECEPTION OFFERINGS

Priced Per Person

Available for a Minimum of 30 Guests

Final Guest Count Requested 5 Business Days Prior to Your Event

Available for 3 Hours of Service

RECEPTION I \$25

Stationary Hors d'Oeuvres Display - All Items Included

Butler Passed - Select 4 Items from the Butler Passed Hors d'Oeuvres Listing

Add Chef Selection Dessert Display, Regular and Decaf Coffee, Tea \$8⁺⁺ Per Person

RECEPTION II \$35

Stationary Hors d'Oeuvres Display - All Items Included

Butler Passed - Select 5 Items from the Butler Passed Hors d'Oeuvres Listing

Hot Chaffing Dish Selections - Select 2 Items from the Hot Chaffing Dish Listing

Add Chef Selection Dessert Display, Regular and Decaf Coffee, Tea \$8⁺⁺ Per Person

STATIONARY HORS D'OEUVRES DISPLAY

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

HOT CHAFFING DISH SELECTIONS

Spinach, Crab & Artichoke Dip with Garlic Toasts
Chardonnay Cheese Fondue with House Made Baguettes
Spicy Chicken, Scallion and Cilantro Fiesta Dip with Flash-Fried Tortilla Chips
Chicken and Spinach Meatballs, Madeira Gravy
Chorizo and Mussels with Garlic-Tomato Broth
Pancetta Wrapped Chicken Thighs with Sage and Olive Oil
Parmesan Truffle Chicken Bites, Bleu Cheese Dip
Rigatoni with Grape Tomatoes and Mascarpone Crema, Pecorino Crumbs
Mini Pierogies, Caramelized Onion, Brown Butter, Cracked Pepper, Chive Sour Cream

BUTLER PASSED HORS D'OEUVRES

Fresh Mozzarella & Tomato Brochette
Exotic Mushroom "Bruschetta" with Truffle Oil Parmesan, Potato Crisp
Franks en Phyllo with Spicy Mustard, Sauerkraut
Tomato Bisque with Grilled Cheese Sticks
Mango Chicken & Corn Relish, Tortilla Cup
Spinach & Vegetable Stuffed Cremini Mushrooms
Feta & Spinach Spanakopita
Maryland Crab Cakes with Cajun Remoulade
Honey Lime Shrimp Mango Gazpacho Shooter
Beef Wellington with Stone Ground Mustard Aioli
Sesame Chicken Satay with Soy-Ginger Glaze
Thai Shrimp Spring Roll, Sweet Chili Glaze
Pastry Jacket Apple Smoked Sausage, Pear Chutney
Seared Steak Crostini, Caramelized Onion, Goat Cheese
Cuban Sandwich, Roast Pork, Ham, Swiss, Chipotle Aioli
Onion Applewood Smoked Bacon Turnover
Edamame Wonton, Sweet Chili Glaze
Slow Cooked Short Rib and Cherry Pot Pie

À LA CARTE GOURMET STATIONS

Must Be Added To A Reception Package

Minimum Of 30 People

POMMES FRITES STATION \$8

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 \$8

Chef Fee Applies

Fresh Made Cavetelli and 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 and Slivered Garlicky Broth
Shrimp, Light Tomato Basil Cream, Chopped Plum Tomatoes
Chicken Sherry Cream Sauce

CARVING STATION \$12

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 (Additional \$3 pp)
Herb Crusted Tenderloin of Beef, Angelo's 677 Prime Steak Sauce, Gorgonzola Demi (Additional \$5 pp)
Herb & Ground Mustard Rubbed Leg of Lamb, Minted Tomato Jam, Pan Jus (Additional \$5 pp)

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
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

À LA CARTE GOURMET STATIONS

Must Be Added To A Reception Package

Minimum Of 30 People

SPICE MARKET STREET FOOD STATION \$10

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

SLIDER STATION \$10

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 \$10

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 \$20

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

DIM SUM STATION \$8

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

ITALIAN- AMERICAN STATION \$16

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, Beef and Pecorino Meatballs Cooked in the Sauce
Braciolo 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

À LA CARTE GOURMET STATIONS

Must Be Added To A Reception Package

Minimum Of 30 People

MEXICAN TAQUERIA \$10

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, Beef Empanadas,

Queso Fundido, Fried Tri-Colored Tortilla Chips

FRESH MOZZARELLA & HEIRLOOM TOMATO STATION \$8

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

Ask about having Fresh Mozzarella made buffet side for an additional charge

AUTHENTIC SUSHI BAR \$20

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

SEAFOOD / RAW BAR \$22

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 \$12 - 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

Gazpacho Fresh Chilled Tomato Soup, Chipotle Crème Fraîche

Garlic Chicken Wings Garlic, Sherry, Lemon and Oregano Glaze





PLATED
DINNERS
PLEASE BE SEATED

Minimum Of 30 People

All Plated Dinners Include:

Includes Glassware, Silver, China, Service Utensils
Includes Floor Length Linen For Food & Beverage Tables
And Lap Length Linen for Guest Tables
Guest Count Is Required 5 Business Days Prior To Event

WEEKNIGHT PLATED DINNER RECEPTION \$38⁺⁺

*Priced Per Person, Minimum Of 30 People
Includes Your Choice One Appetizer One Or Two Entrées, Rolls And Butter,
Iced Water And Choice Of Dessert And Coffee
Based On 2-3 Hours Of Service*

STATIONARY HORS D'OEUVRE DISPLAY

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

HOT ITEMS - SELECT TWO

Pork Potstickers, Ponzu Dipping Sauce
Cheese and Potato Pierogies, Caramelized Onions, Cracked Black Pepper, Sour Cream
Parmesan Truffle Chicken Bites, Blue Cheese Dip
Rigatoni, Grape Tomatoes, Mascarpone Cream, Pecorino Crumbs
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 Options on Page 21) \$6⁺⁺ Per Person

APPETIZER

House Salad Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons, Balsamic Vinaigrette
Caesar Salad Chopped Romaine, Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing
Greek Salad Romaine Wedge, Thick Sliced Tomato, Kalamata Olives, Roasted Red Onion,
Feta Cheese, Lemon-Oregano Vinaigrette
Wedge Salad Iceberg, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

ENTRÉES

Count of Each Entrée Required 5 Business Days Prior to Your Event

Chicken Francaise Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks,
Thyme Glazed Carrots, Lemon Veloute
Apple-Cranberry Chicken Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Beans
Chicken Cutlet Melted Fresh Mozzarella, Beef Steak Tomato Stack, Sage Gnocchi, Wilted Garlic Arugula
Sole Florentine Filled with Spinach and Shallot, Pomodoro Gastrique, Lemon Israeli Vegetable "Cousotto"
Potato Crusted Salmon Pan Crisped, Shallot-Pinot Wine Reduction, Spiced Carrot Purée, Grilled Green Onions
Pork Loin with Apples Green Apple and Cherry Ciabatta Stuffed, Apple Cipollini Onion Glaze, Butter Poached Parsnips
New York Sirloin Rosemary and Garlic Lacquered, Sliced, Mushroom Demi, Grilled Zucchini,
Oven Blistered Tomatoes, Roasted Fingerlings
Braised Boneless Short Rib Slow Cooked in its Juice, Cauliflower-Potato Purée, Glazed Carrot Sticks

VEGETARIAN ENTRÉES

Cauliflower Française - Egg Battered, Caper Berries, Lemon-Parsley Vinaigrette, Roasted Beets, Truffle Goat Cheese Mousse
Ricotta Gnudi - Pan Crisped, Wilted Escarole, Parmesan Crumbs
Crispy Eggplant - Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, and Pecorino, Capellini Nest
Rigatoni - Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, Shaved Manchego
Wild Mushroom Ravioli - Fresh Peas, Lemon Basil Cream

WEEKNIGHT PLATED DINNER DESSERTS

Apricot Almond Tart • Blueberry Clafoutis • Fresh Fruit Tart • Red Velvet Bread Pudding
Chocolate Flourless Cake Chocolate Raspberry Tart • Salted Chocolate Dulce de Leche Tart
Seasonal Selection of Cheesecake, Fruit Crisp Or Individual Pie

SIT DOWN DINNER \$32

*Priced Per Person, Minimum Of 30 People
Includes Your Choice One Appetizer One Or Two Entrées, Rolls And Butter,
Iced Water And Choice Of Dessert and Coffee
Based On 2-3 Hours Of Service*

APPETIZER

House Salad Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons, Balsamic Vinaigrette
Caesar Salad Chopped Romaine, Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing
Greek Salad Romaine Wedge, Thick Sliced Tomato, Kalamata Olives, Roasted Red Onion,
Feta Cheese, Lemon-Oregano Vinaigrette
Wedge Salad Iceberg, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

ENTRÉES

Chicken Francaise Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks,
Thyme Glazed Carrots, Lemon Veloute
Apple-Cranberry Chicken Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Beans
Chicken Cutlet Melted Fresh Mozzarella, Beef Steak Tomato Stack, Sage Gnocchi, Wilted Garlic Arugula
Sole Florentine Filled with Spinach and Shallot, Pomodoro Gastrique, Lemon Israeli Vegetable "Cousotto"
Potato Crusted Salmon Pan Crisped, Shallot-Pinot Wine Reduction, Spiced Carrot Purée, Grilled Green Onions
Pork Loin with Apples Green Apple and Cherry Ciabatta Stuffed, Apple Cipollini Onion Glaze, Butter Poached Parsnips
New York Sirloin Rosemary and Garlic Lacquered, Sliced, Mushroom Demi, Grilled Zucchini,
Oven Blistered Tomatoes, Roasted Fingerlings
Braised Boneless Short Rib Slow Cooked in its Juice, Cauliflower-Potato Purée, Glazed Carrot Sticks

VEGETARIAN ENTRÉES

Cauliflower Française - Egg Battered, Caper Berries, Lemon-Parsley Vinaigrette, Roasted Beets,
Truffle Goat Cheese Mousse
Ricotta Gnudi - Pan Crisped, Wilted Escarole, Parmesan Crumbs
Crispy Eggplant - Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, and Pecorino, Capellini Nest
Rigatoni - Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, Shaved Manchego
Wild Mushroom Ravioli - Fresh Peas, Lemon Basil Cream

SIT DOWN DINNER DESSERTS

Apricot Almond Tart • Blueberry Clafoutis • Fresh Fruit Tart • Red Velvet Bread Pudding
Chocolate Flourless Cake Chocolate Raspberry Tart • Salted Chocolate Dulce de Leche Tart
Seasonal Selection of Cheesecake, Fruit Crisp Or Individual Pie



DINNER BUFFET \$36

*Priced Per Person, Includes Your Choice Of Two Entrées, Three Accompaniments, Rolls And Butter, Iced Water
And Choice Of Dessert And Coffee
Based On 2-3 Hours Of Service*

ENTRÉES

Beef Tips Burgundy, Egg Noodles
Soy and Ginger Marinated Beef Tips with Jasmine Rice Stir Fry
Chicken Piccata
Chicken Française
Apple Cranberry Chicken
Chicken Milanese
Chicken Marsala
Sole Florentine
Seafood Stuffed Sole
Potato Crusted Salmon
Traditional Meat & Cheese Lasagna
Seafood Lasagna
Eggplant Rollatini
Rigatoni with Chicken Sherry Sauce
Penne with Grape Tomatoes and Mascarpone Cream
Roasted Pork Loin, Apple and Sage Stuffing

DINNER BUFFET ACCOMPANIMENTS

SALADS

Greek, Lemon Oregano Vinaigrette
Classic Caesar
Tomato & Mozzarella
Tossed Garden, White Balsamic Vinaigrette
Signature Chopped, White Balsamic Vinaigrette

POTATO & RICE

Spinach Orzo Pilaf
Five-Grain Pilaf
Roasted Fingerling Potatoes
Sweet Maple Mashed Potatoes

VEGETABLES

Grilled Vegetable Platter
Broccoli & Cauliflower au Gratin
Sautéed Vegetable Medley
Roasted Asparagus

DINNER BUFFET DESSERTS

Assorted Cookies & Brownies
Seasonal Fruit Cobbler
Assorted Italian Cookies



CHEERS
BEVERAGE PACKAGE

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 • Estrella Damm Daura (Gluten Free)

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

PRICING:

\$26.00 ++ Per Person for 5 hours of Service \$11.00 ++ Per Person for First Hour of Service

\$6.00 ++ Per Person for Second Hour of Service \$5.00 ++ Per Person for Each Additional Hour of Service

Additional \$75 Liquor License Fee

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 • 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

PRICING:

\$32.00 ++ Per Person for 5 hours of Service \$15.00 ++ Per Person for First Hour of Service

\$7.00 ++ Per Person for Second Hour of Service \$6.00 ++ Per Person for Each Additional Hour of Service

Additional \$75 Liquor License Fee

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 • 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

PRICING:

\$45.00 ++ Per Person for 5 hours of Service \$20.00 ++ Per Person for First Hour of Service

\$9.00 ++ Per Person for Second Hour of Service \$8.00 ++ Per Person for Each Additional Hour of Service

Additional \$75 Liquor License Fee

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

PRICING:

\$20.00 ++ Per Person for 5 hours of Service \$10.00 ++ Per Person for First Hour of Service
\$5.00 ++ Per Person for Second Hour of Service \$4.00 ++ Per Person for Each Additional Hour of Service
Additional \$75 Liquor License Fee

HOSTED BAR

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 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 • Estrella Damm Daura (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.
\$125 flat setup fee applies per bar location
\$150 bartender fee for every 100 guests
Additional \$75 Liquor License Fee

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 • Estrella Damm Daura (Gluten Free)
NON-ALCOHOLIC / Sodas • Mixers • Juices • Saratoga Water • Bucklers Non-Alcoholic Beer

PRICING:

\$125 flat set up fee applies per bar location
\$150 bartender fee for every 100 guests
Additional \$75 Liquor License Fee

WINE SERVICE

Choice Of One Red And One White Wine To Be Served With Dinner
HOUSE WINE / Pinot Grigio • Sauvignon Blanc • Chardonnay • Cabernet Sauvignon • Pinot Noir

PRICING:

\$5.00 ++ Per Person
Additional \$75 Liquor License Fee
