



MAZZONE

HOSPITALITY



CORPORATE EVENTS



MAZZONE
HOSPITALITY

KITCHEN 743

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CONTINENTAL BREAKFAST

MAKE IT FAST CLASSIC (GRAB AND GO)

SEASONAL FRESH FRUIT AND BERRY SALAD CUPS
(GF, V, VG)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

(choose two)

BAGELS

whipped butter, cream cheese, vegetable cream cheese (V)

MINI MUFFINS

CINNAMON ROLLS

MINI PASTRIES

BREAKFAST QUICK BREADS

THE NEW YORKER

ASSORTED BAGELS

whipped butter, cream cheese, vegetable cream cheese
(V)

SEASONAL FRESH FRUIT AND BERRY SALAD (GF, V, VG)

CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES,
MUFFINS

whipped butter, jams

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

ADD-ON: SMOKED SALMON PLATTER

capers, tomato, egg whites and yolks, red onion (GF)

YOGURT AND GRANOLA PARFAIT PARTY

ASSORTED INDIVIDUAL YOGURTS (GF, V)

YOGURT TOPPINGS

berries, toasted nuts, honey, dried fruits, (GF, V)
housemade granola (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

EXECUTIVE CONTINENTAL

SEASONAL FRESH FRUIT AND BERRY SALAD (GF, V, VG)

CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES,
MUFFINS AND BAGELS

jam, whipped butter, cream cheese,
vegetable cream cheese (V)

ASSORTED INDIVIDUAL YOGURTS (GF, V)
housemade granola (V)

STEEL CUT OATMEAL

maple syrup, brown sugar, dried fruits, toasted nuts
(GF, V, VG)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple



HOT BREAKFAST BUFFETS

RISE AND SHINE

SCRAMBLED EGGS (GF, V)
ketchup, hot sauce

(choose one)

BACON (GF)

PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

BUTTERMILK BISCUITS (V)
jam, whipped butter

**SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS**

RISE AND SHINE DELUXE

FRESH FRUIT AND BERRY SALAD (GF, V, VG)

SCRAMBLED EGGS (GF, V)
ketchup, hot sauce

BACON (GF)

PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

**CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES,
MUFFINS, BUTTERMILK BISCUITS** (V)
jam, whipped butter

(choose one)

FRENCH TOAST (V)

maple syrup

BELGIAN WAFFLES (V)

maple syrup

**SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS**

CHILLED JUICES
orange, cranberry, apple

TAKING CARE OF BUSINESS

INDIVIDUALLY WRAPPED SANDWICHES

(choose two)

EGG AND CHEESE ON HARD ROLL (V)

EGG, BACON, AND CHEESE ON HARD ROLL

EGG, SAUSAGE, AND CHEESE ON HARD ROLL

SEASONAL FRESH FRUIT AND BERRY SALAD CUPS (GF, V, VG)

HASH BROWN CUPS
ketchup, hot sauce (V, VG)

ASSORTED INDIVIDUAL YOGURTS (GF, V)

**SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS**

CHILLED JUICES
orange, cranberry, apple

HEALTHY START BREAKFAST

VEGETABLE AND EGG WHITE SCRAMBLE (GF, V)

ROOT VEGETABLE HASH (GF, V)

TURKEY BACON (GF)

SEASONAL FRESH FRUIT AND BERRY SALAD (GF, V, VG)

ASSORTED INDIVIDUAL YOGURTS (GF, V)

STEEL CUT OATMEAL
maple syrup, brown sugar, dried fruits, toasted nuts
(GF, V, VG)

**SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS**

CHILLED JUICES
orange, cranberry, apple



CHEF-ATTENDED BREAKFAST STATIONS

HASH AND EGGS

CAST IRON SKILLET POTATO HASH
olive oil fried hen egg, cracked pepper

(choose two)

ITALIAN SAUSAGE

roasted peppers, portabella, basil, parmesan (GF)

SLOW COOKED SHORT RIB

caramelized onion, brussels, gorgonzola (GF)

CORNER BEEF

cabbage, carrots, onion, mustard seed, cheddar (GF)

QUINOA

asparagus, preserved tomato, red onion, butternut, spinach (GF, V, VG)

PLANCHA GRIDDLE

(choose one)

STUFFED FRENCH TOAST

cinnamon mascarpone, banana, maple syrup, pecan praline butter (V)

LEMON RICOTTA BUTTERMILK PANCAKES

blueberry syrup, lemon zest (V)

FARMERS CHEESE BLINTZ

berry compote, candied walnuts, whipped cream (V)

SCRATCH BISCUITS

country sausage gravy

AVOCADO TOAST

GRIDDLED RUSTIC BREAD, AVOCADO SMASH, OLIVE OIL FRIED HEN EGG

(choose one)

SMOKED SALMON

crème fraiche, capers, red onion, pickled radishes

PROSCIUTTO

conserva tomato, ricotta, olive oil

MARYLAND LUMP CRAB

roasted corn, green onion, sesame seed

BLT

smoked bacon, feta, tomato, lettuce, chipotle mayonnaise

PORTABELLA

arugula, pickled onion, olive crumbs (V)

TOPPINGS

red onion, cucumber, goat cheese, pickled radishes, roasted cremini mushrooms, bacon, capers

OMELET STATION

CRACKED AND WHIPPED EGGS, WHOLE EGGS, EGG WHITES (GF, V)

FILLINGS

onions, peppers, green onions, mushrooms, spinach, bacon, ham, cheddar cheese, goat cheese (GF, V)



Tracey Joyce Photography

MORNING AND AFTERNOON BREAKS

FRUIT AND GRANOLA

ASSORTED FRESH HAND FRUIT (GF, V, VG)

HOUSEMADE GRANOLA BARS (V)

CITRUS INFUSED WATER (GF, V, VG)

AFTERNOON NOSH

TORTILLA CHIPS

pico de gallo, guacamole (V, VG)

HUMMUS

truffle sweet pea (GF, V, VG), rosemary garlic white bean (GF, V, VG), toasted pita (V, VG), flatbread crackers (V, VG)

SARATOGA CHIPS

truffle parmesan, blue cheese dip (V)

ASSORTED SODA AND CITRUS INFUSED WATER

ALL DAY BEVERAGE REFRESHMENTS

ALL DAY SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS,
CITRUS INFUSED WATER (GF, V, VG)

OR

ALL DAY COFFEE, JUICE & SOFT DRINKS
SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS, CITRUS INFUSED WATER (GF, V, VG)

ASSORTED CHILLED JUICES: ORANGE, CRANBERRY, APPLE
(served in the morning)

ASSORTED SODA

OR

LEMONADE AND ICED TEA (GF, V, VG)
CITRUS INFUSED WATER (GF, V, VG)

OR

BOTTLED WATER (GF, V, VG)
16.9 ounces

WALK AWAY CONE BREAK

individually composed
(choose two)

ANTIPASTI

salumi, capicola, parmesan, olives, artichoke,
pepperoncini, garlic crostini

AHI TUNA

seared tuna, jalapeño, pico de gallo, crispy wontons,
avocado, green onion, toasted sesame, sweet soy,
sriracha aioli

CHOPPED SALAD (V)

romaine, iceberg, red onion, tomato, blue cheese,
avocado, white balsamic vinaigrette, crispy fried onions

FARM STAND VEGETABLE CRATE

selection inspired by the growing seasons

heirloom carrots, radishes, beets, pole beans, pea pods,
tomatoes, radicchio, romaine leaf, asparagus, cucumber,
peppers (GF, V, VG)

DIPS

cucumber ranch (GF, V),
five herb green goddess (GF, V)

ASSORTED SODA AND CITRUS INFUSED WATER

CHEESE AND CHARCUTERIE TAPAS BOARD

black wax cheddar, soft ripened goats cheese,
mountain gorgonzola, sweet soppressata, calabrese salami,
charred peppers, roasted rainbow carrots, spiced seeds
and nuts, brined cauliflower, garlic chickpea hummus,
rosemary olives, tomato onion chutney, flat bread crackers,
focaccia toasts (GF - with crackers omitted, V - with meats
omitted)

ASSORTED SODA AND CITRUS INFUSED WATER

THE CLASSIC

HOME STYLE COOKIES AND BROWNIES (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS OR ASSORTED SODA,
CITRUS INFUSED WATER (GF, V, VG)

A LA CARTE BREAKFAST, LUNCH, AND BREAKS

FRESH FRUIT AND BERRY SALAD (GF, V, VG)

BACON OR SAUSAGE LINKS (GF)

TURKEY BACON (GF)

ASSORTED INDIVIDUAL YOGURTS (GF, V)

OATMEAL
dried cranberries, raisins, almonds (GF, V, VG)

PETITE PASTRIES
(two dozen assorted)
cinnamon bun, apple pecan strudel, danish,
raspberry pinwheel

BREAKFAST SANDWICHES ON A HARD ROLL
by the dozen

EGG AND CHEESE (V)
EGG, CHEESE AND BACON
EGG, CHEESE AND SAUSAGE

FRITTATA MUFFINS
by the dozen
(minimum two dozen)
TOMATO, BACON, GREEN ONION, GOATS CHEESE (GF)
SPINACH, MUSHROOM, BLACK WAX CHEDDAR (GF, V)
SAUSAGE, BROCCOLI, GRUYERE (GF)

BOTTLED JUICE (GF, V, VG)
orange, cranberry, apple

BOTTLED WATER, STILL (GF, V, VG)
16.9 ounces

BOTTLED WATER, SPARKLING (GF, V, VG)
11.5 ounces

SOFT DRINKS (GF, V, VG)
canned soda

BULK JUICE (GF, V, VG)
orange, cranberry, apple

MILK (GF, V)
white, low fat, chocolate

NAKED JUICE (GF, V, VG)
orange mango, strawberry banana, berry blast

NITRO COLD BREW COFFEE (GF, V, VG)

VANILLA ALMOND MILK (GF, V)
8 ounces

HOT COCOA (GF, V)
whipped cream, chocolate shavings (GF, V)

CITRUS INFUSED WATER (GF, V, VG)

QUICHE
9 inches, 12 wedges
(choice of)
BROCCOLI AND CHEDDAR (V)
BACON AND SWISS
SPINACH AND THREE CHEESE (V)

NY BAGEL AND SCHMEAR
20-25 people
smoked salmon, capers, tomato, egg whites and yolks, red
onion, cream cheese, vegetable cream cheese, whipped butter

BAKERY BY THE DOZEN

FULL SIZED HOUSEBAKED GRANOLA BARS (V)

ASSORTED BAGELS (V)
cinnamon raisin, onion, plain, poppy seed, sesame seed
whipped cream cheese, vegetable cream cheese, whipped butter

ASSORTED MUFFINS
whipped butter

CINNAMON ROLLS (V)

ASSORTED SCONES (V)

PARFAITS AND GRANOLA
individually composed, walk away
(minimum six per flavor)

(choose three)

BERRY
blueberries, raspberries, strawberries, blackberries,
vanilla yogurt, granola (V)

TROPICAL
pineapple, kiwi, passion fruit, coconut, chia seed, yogurt,
pomegranate, quick oats (V)

CRANBERRY BANANA
dried cranberries, toasted quinoa, banana, greek style yogurt,
almond butter, almonds, mint (GF, V)

BANANA
greek yogurt, banana bread, nutella, quinoa-oat crunch (V)
FRUITS
mixed berries, honeydew, pineapple, cantaloupe, grapes
(GF, V, VG)



ROASTED ROSEMARY MIXED NUTS

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BREAK BOXES

BREAKFAST BOX

MUFFIN (V)

choice of blueberry, apple cinnamon, orange cranberry

ASSORTED FRESH HAND FRUIT (GF, V, VG)

CHILLED JUICE (GF, V, VG)

choice of orange, cranberry, apple

HEALTHY BOX

ROSEMARY GARLIC WHITE BEAN HUMMUS (GF, V, VG)

toasted pita

CARROTS AND CELERY (GF, V, VG)

ASSORTED FRESH HAND FRUIT (GF, V, VG)

BOTTLED WATER

MID-DAY BOX

HOUSEMADE GRANOLA BAR (V)

ROASTED ROSEMARY MIXED NUTS (GF, V, VG)

CHEDDAR POPCORN (GF, V)

BOTTLED WATER

BOXED SALAD

all can be made vegetarian (V) by omitting the meats
includes: bag of chips, cookie, bottled water

(choose up to three varieties, minimum of six each)

ASIAN SALAD

sesame chicken, ginger soy lo mein noodles, edamame, red onion, chinese bok choy, toasted almonds, shredded carrots, sesame ginger dressing

APPLE AND WALNUT

grilled chicken breast, field greens, dried cranberries, granny smith apples, goat cheese, toasted walnuts, dijon mustard seed honey vinaigrette

GREEK SALAD

grilled chicken breast, mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon vinaigrette

CHICKEN CAESAR SALAD

grilled chicken breast, torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

SPINACH AND STRAWBERRY

smoked turkey, roasted fennel, strawberries, red onion, mushrooms, blue cheese, white balsamic vinaigrette

BOXED LUNCH

includes: bag of chips, cookie, condiments, bottled water

(choose up to three varieties, minimum of 12 each)

ROAST TURKEY

cheddar cheese, lettuce, 5 grain country wheat

BLACK FOREST HAM

swiss cheese, lettuce, deli rye

CHICKEN BLT

grilled chicken breast, smoked bacon, lettuce, tomato, whole wheat wrap

TUNA SALAD

lettuce, tomato, ciabatta

SHAVED BEEF

caramelized onions, horseradish aioli, baguette

TOMATO AND MOZZARELLA

arugula, fresh mozzarella, basil pesto, ciabatta (V)

GRILLED VEGETABLE AND HUMMUS

eggplant, squashes, roasted pepper, garlic white bean hummus, lettuce, tomato, spinach wrap (V, VG)



GREEK FETA

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PLATED LUNCHEONS

INCLUDES STARTER SALAD, ONE MAIN, ONE VEGETARIAN MAIN, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

STARTERS

(choose one)

SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

GREEK SALAD

mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon vinaigrette (GF, V)

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

TOMATO AND MOZZARELLA

little gem lettuce, olive oil poached tomatoes, castelvetro olives, pressed citrus, white balsamic vinaigrette (GF, V)

CHICKEN VEGETABLE SOUP

rice, spinach (GF)

ROASTED TOMATO AND FENNEL SOUP

basil pesto (GF, V)

MAINS

(choose one)

CRACKED PEPPER SALMON

seared salmon, wilted kale, roasted garlic white beans, lemon beurre blanc

BRAISED SHORT RIBS

garlic whipped potatoes, seasonal vegetables, garlic thyme pan sauce

PAN SEARED STATLER CHICKEN

tomato orzo, asparagus tips, basil pesto, herb jus (GF)

GRILLED SAGE PORK LOIN

whipped sweet potatoes, seasonal vegetables, pancetta, vinegar pepper jus (GF)

CHICKEN CUTLET

sautéed scallopini, shallots, blistered grape tomato, wilted arugula, roasted potatoes, marsala wine sauce

HERB CRUSTED COD

charred pepper and tomato relish, toasted couscous, seasonal vegetables (GF)

VEGETARIAN MAINS

(choose one)

VEGETABLE LASAGNA

layers of pasta and roasted vegetables, pecorino, mozzarella and ricotta cheese, marinara sauce

GRILLED VEGETABLE NAPOLEON STACK

grilled portobello mushroom, wilted spinach, roasted peppers, grilled onion, zucchini stack, cauliflower couscous, basil oil drizzle (GF, VG)

EGGPLANT ROLLATINI

breaded eggplant cutlet, ricotta and asiago cheese, garlic tomato sauce, parmesan and mozzarella cheese, capellini nest, red sauce

GARGANELLI PASTA

fava beans, spinach, wild mushrooms, grana padano pangrattato, spring onion pesto

WILD MUSHROOM RAVIOLI

fresh peas, lemon basil cream, shiitake crisps



BERRY APPLE CRISP

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PLATED LUNCHEONS

INCLUDES CHOICE OF ONE SALADS, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

PLATED LUNCHEON SALADS

(choose one)

ASIAN SALAD

ginger soy lo mein noodles, edamame, red onion, chinese bok choy, toasted almonds, shredded carrots, sesame ginger dressing (V)

HARVEST SALAD

field greens, dried cranberries, granny smith apples, goat cheese, toasted walnuts, dijon mustard seed honey vinaigrette (GF, V)

GREEK SALAD

mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon vinaigrette (GF, V)

CAESAR

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

SPINACH

roasted fennel, strawberries, red onion, mushrooms, blue cheese, white balsamic vinaigrette (V)

ADD TO YOUR SALAD - MEATS

(choose one)

marinated and grilled chicken (GF), shrimp (GF), salmon (GF), beef (GF)

ADD TO YOUR SALAD - VEGETABLES

(choose one)

portabella (GF, V, VG), tofu (V, VG), asparagus (GF, V, VG)

PLATED DESSERTS

(choose one)

CHOCOLATE ALMOND

flourless chocolate cake, milk chocolate custard, ganache, whipped cream (GF)

POLENTA PLUM CAKE

toasted meringue, candied basil

BERRY APPLE CRISP

sugar cookie crumble, vanilla bean whipped cream

ALMOND DACQUOISE

chocolate almond caramel, white chocolate mousse, chocolate ganache (GF)

NYC STYLE CHEESECAKE

graham cracker crust, cherry syrup (V)

CLASSIC COOKIE PLATTER

SWEET BITES

(upgraded option)

for each table

chocolate éclair, lemon poppyseed cake, pistachio petit fours, strawberry and cream macaron



BUFFETS AND STATIONS

ITALIAN SPECIALTIES

MIXED MINI SUB SANDWICHES

salami, capicola, provolone, shaved lettuce, tomato, red onion, red wine vinaigrette

CHICKEN MILANESE

lemon velouté, arugula, red onion tomato salad

ITALIAN PASTA SALAD

olives, peppers, tomatoes, onion, garlic, wine vinegar, asiago (V)

PENNE PASTA

vodka tomato sauce (V)

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

FOCACCIA

whipped butter (V)

CHEF SELECTED ITALIAN PASTRIES (V)

FRESH TOSSED AND TOPPED SALAD STATION "PICK YOUR OWN"

GREENS

baby field lettuces, romaine, spinach

VEGETABLES AND ADD-IN'S

cucumber, red onion, greek olives, tomatoes, mushrooms, radishes, avocado, chickpeas, peppers, roasted carrots, dried fruits, egg, toasted nuts, blue cheese, feta cheese, garlic croutons

TOPPINGS

(choose two)

grilled chicken (GF), salmon (GF), shrimp (GF), beef (GF), portabella (GF, V, VG)

DRESSINGS

white balsamic vinaigrette (G, V, VG), caesar (GF), dijon mustard seed honey vinaigrette (GF, V), creamy blue cheese (V), olive oil, balsamic (GF, V, VG)

ROLLS

whipped butter (V)

ASSORTED COOKIES AND BROWNIES (V)

EXECUTIVE LUNCH ROOM BUFFET

premade sandwiches

(one full sandwich per person)

ROAST BEEF, TURKEY BREAST, BAKED HAM, GRILLED VEGETABLE AND HUMMUS WRAP

SWISS, AMERICAN CHEESE

LETTUCE, TOMATO, ONION, PICKLES

MAYONNAISE, MUSTARD, RUSSIAN DRESSING

CHOICE OF TWO SALADS

(see salads on page 12)

ASSORTED COOKIES AND BROWNIES

COMFORT CLASSIC

SUMMER GREENS SALAD

spring lettuces, shaved radish, english cucumber, strawberries, prosecco vinaigrette (GF, V, VG)

WHIPPED GARLIC POTATOES (GF, V)

ROASTED DILLED BROWN BUTTER CARROTS (GF, V)

MAC AND CHEESE

crumb topping (V)

ROLLS

butter (V)

ENTRÉE

(choose two)

HOME STYLE MEATLOAF

mushroom gravy

BUTTERMILK FRIED CHICKEN

GLAZED BEEF BRISKET

pan gravy (GF)

GRILLED PORK CHOP

rosemary jus (GF)

GRILLED ATLANTIC SALMON

sherry vinegar glazed cipollini jus (GF)

ASSORTED COOKIES AND BROWNIES (V)



HUMMUS TRIO

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BUFFETS AND STATIONS

GRAIN, NOODLE, AND RICE BOWL BAR

GRAIN, NOODLE, RICE

(choose three)

basmati rice (GF, V, VG), brown wild rice (GF, V, VG), ramen (V), soba (V, VG), quinoa (GF, V, VG), farro (V, VG)

VEGETABLES AND ADD-IN'S

scallions, red onion, mushrooms, egg, sesame seeds, tofu, jalapeño, broccoli, toasted nuts, dried fruits, tomatoes, spinach, avocado, greek olives, peppers, roasted carrots, feta cheese

TOPPINGS

(choose two)

grilled chicken (GF), salmon (GF), shrimp (GF), beef (GF), portabella (GF, V, VG)

DRESSINGS

dijon mustard seed honey vinaigrette, asian sesame ginger, olive oil, balsamic (GF, V)

ASSORTED COOKIE AND BROWNIES (V)

GRAZING STATION

CHEESE AND SALUMI

variety of cheeses made from cow, sheep and goats milk, dried fruits, local honey, nuts, berries, old world artisanal charcuterie, mediterranean olives, garlic toasts, crackers, flatbreads

HUMMUS TRIO

coriander sweet carrot (GF, V, VG), rosemary garlic white bean (GF, V, VG), ginger roasted beet (GF, V, VG), toasted pita (V, VG)

FARM STAND VEGETABLE CRATE

selections inspired by the growing seasons

heirloom carrots, radishes, beets, pole beans, pea pods, tomatoes, radicchio, romaine leaf, asparagus, cucumber, peppers (V, VG)

DIPS

cucumber ranch (GF, V), five herb green goddess (GF, V)

SARATOGA KETTLE CHIP "NACHOS"

flash fried potato chips, slow cooked pulled short rib, banana vinegar peppers, tomato, red onion, Vermont cheddar

SOUPS

add to any buffet or station

BLUE CRAB CHOWDER

applewood smoked bacon, corn, velouté, chive

TOMATO GAZPACHO

cilantro oil (GF, V, VG)

ROASTED TOMATO AND FENNEL

basil pesto (GF, V)

WHITE BEAN AND SAUSAGE

spinach (GF), asiago crouton

CHICKEN VEGETABLE

rice, spinach (GF)

SALADS

add to any buffet or station

SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

ITALIAN PASTA SALAD

olives, peppers, tomatoes, onions, garlic, wine vinegar, asiago (V)

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

TRADITIONAL POTATO SALAD (GF, V, VG)

FRESH FRUIT AND BERRY SALAD (GF, V, VG)

TOMATO AND MOZZARELLA

little gem lettuce, olive oil poached tomatoes, castelvetro olives, pressed citrus, white balsamic vinaigrette (GF, V)



CARVING BOARD

CHEF-ATTENDED STATIONS

CHILLING AND GRILLING

SALADS

(choose two from salads on page 12)

HAMBURGERS AND CHEESEBURGERS (GF)

grilled CAB

HOT DOGS (GF)

quarter pound all beef

VEGETABLE BURGERS (V)

TOPPINGS

lettuce, tomato, red onion, pickles, ketchup, mustard, relish, truck sauce, sauerkraut

KETTLE CHIPS (V)

parmesan and garlic

ASSORTED COOKIES AND BROWNIES (V)

CARVING BOARD

*chef fee applies

ciabatta rolls

(choose one)

RIBEYE STEAK (GF)

thick cut herb and sea salt crusted, exotic mushrooms, gorgonzola bacon butter, green peppercorn cream

OVEN ROASTED TURKEY BREAST (GF)

brined, herb butter basted, cranberry aioli, pan gravy

CEDAR PLANK ROASTED SALMON (GF)

quick pickled dill cucumber and red onion, horseradish beet crème fraîche

FENNEL AND GARLIC RUBBED LOIN OF PORK (GF)

dragoncello sauce, rosemary pan sauce

KING OF THE GRILL

SALADS

(choose two from salads on page 12)

HAMBURGERS AND CHEESEBURGERS (GF)

grilled CAB

HOT DOGS (V)

quarter pound all beef

VEGETABLE BURGERS (V)

TOPPINGS

lettuce, tomato, red onion, pickles, ketchup, mustard, relish, truck sauce, sauerkraut

MAC AND CHEESE

crumb topping (V)

CORN ON THE COB

scallion butter (GF, V)

KETTLE CHIPS (V)

parmesan and garlic

ADDITIONAL ENTREES

(choose two)

SWEET ITALIAN SAUSAGE, PEPPERS, AND ONIONS (GF)

crusty roll

CHICKEN BREAST (GF)

marinated and grilled, lemon garlic aioli (GF), ciabatta roll

SMOKED DRY RUBBED PORK RIBS

bbq sauce (GF)

NY STRIP STEAK

steak butter, flaked sea salt (GF)

ADD ON TOPPINGS

smoked bacon (GF)

blue cheese crumbles (V)

roasted exotic mushrooms (GF, V, VG)

avocado (GF, V, VG)

beef and bean texas chili (GF)

crispy fried onions (V)

ASSORTED COOKIES AND BROWNIES (V)

YOKOHAMA RAMEN

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CHEF-ATTENDED STATIONS

PIZZERIA NAPOLETANA

authentic wood-fired oven pizza

TOPPINGS

prosciutto, artichokes, arugula, mozzarella, basil, wild mushrooms, grated pecorino, chili flake, roasted pears, smoked bacon, pineapple, buffalo chicken, pepperoni, sausage, broccoli, heirloom tomatoes, pesto

NOT FOR BREAKFAST WAFFLES

*chef fee applies

savory waffle iron toasted

(choose one)

STUFFING

roasted turkey pan gravy, cranberry compote

SPAGHETTI AND PECORINO

pork, veal and beef bolognese, whipped mascarpone

CORN AND SMOKED BACON

shrimp, tomato jam

ZUCCHINI AND GREEN ONION (V)

fromage blanc béchamel

ICED SEAFOOD BAR

shucker attended

market price

CHILLED POACHED JUMBO SHRIMP

CHILLED OYSTERS ON THE ½ SHELL (GF)

CHILLED CLAMS ON THE ½ SHELL (GF)

MARYLAND BLUE CRAB COCKTAIL SHOOTERS

peppery horseradish cocktail, caper remoulade, lemon, tabasco (GF)

AHI TUNA POKE TASTING SPOONS

green onion, sesame, panko

OCTOPUS SALAD

saffron potatoes, vegetables, lemon oregano vinaigrette (GF)

YUM YUM RICE AND NOODLE

NOODLES AND RICE

(choose three)

basmati rice (GF, V, VG), brown rice (GF, V, VG), ramen (V), soba (V), rice noodles (GF, V, VG)

BROTH

miso (GF, V), chicken (GF), coconut curry (GF, V, VG)

PROTEINS

(choose two)

chicken (GF), salmon (GF), shrimp (GF), braised pork (GF)

VEGETABLES AND ADD-INS

scallions, red onion, mushrooms, nori, six-minute egg, sesame seeds, tofu, jalapeño, chinese broccoli, peanuts, tamari, gochujang (GF, V)

WORLD FOOD TRUCK

(choose two)

COCCOLI FRITTI

little fried bread filled with ricotta and prosciutto

JAJU PIEROGI (V)

potato and cheese, caramelized onions, green onion sour cream

YOKOHAMA RAMEN

pork belly, sesame soy paste, scallion, soft boiled egg, sriracha

AMIGO GORDITAS

fried masa pastry, grilled chicken, cheddar cheese, smashed beans, pico di gallo, guacamole, salsa taqueria

PHILLY CHEESESTEAK EGG ROLL

shaved sirloin, fried onion, mushrooms, cheese dip



STREET TACOS

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CHEF-ATTENDED STATIONS

NONNA'S CUCINA (GRANDMA'S KITCHEN)

(choose three)

BRACIOLE (GF)

beef filled with ricotta and parmesan,
slow cooked in red sauce

EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

RIGATONI AMATRICIANA

pomodoro, onions, pancetta, pecorino

MEATBALLS

beef, veal, pork, red sauce, ricotta toast

BROCCOLI RABE (GF, V, VG)

garlic, crushed chili, olive oil, lemon

FOCACCIA (V)

WALK AWAY CONES

individually composed
(choose two)

ANTIPASTI

salumi, capicola, parmesan, olives, artichoke,
pepperoncini, garlic crostini

AHI TUNA

seared tuna, jalapeño, pico de gallo, crispy wontons,
avocado, green onion, toasted sesame, sweet soy,
sriracha aioli

CHOPPED SALAD (V)

romaine, iceberg, red onion, tomato, blue cheese,
avocado, white balsamic vinaigrette, crispy fried onions)

FARMER'S GARDEN

(choose two)

CHILLED SUMMER PEA SOUP (GF, V, VG)

pickled carrots and shiitake, mint pesto

TOMATO AND BURRATA (V)

roasted portabella, garlic chips,
green olive tapenade vinaigrette, grilled crostini

GRILLED ARTICHOKE (GF, VG)

white bean purée, lemon oil, charred pepper harissa

CREAMED CORN PUDDING (V)

wok fried mushroom ragout,
rosemary brown butter vinaigrette

STREET TACOS

PROTEINS

(choose two)

grilled chicken (GF), steak (GF), white fish (GF)

HARD AND SOFT HAND-PRESSED TORTILLAS

ACCOMPANIMENTS

guacamole, sour cream, black olives, pickled onion, let-
tuce, lime, cotija cheese, cilantro, roasted corn, pico de
gallo,
salsa negra, queso fundido, chipotle aioli (GF, V),
fried tortilla chips (V)

MEXICAN GREEN RICE (GF, V, VG)

SPICY BLACK BEANS (GF, V, VG)



HAM AND CHEESE EN CROUTE

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TRAY-PASSED BITES

CHICKPEA PANELLE (V)

chickpea fritter, whipped ricotta, kalamata crumble, parmesan

HEIRLOOM TOMATO TARTAR (V)

black pepper focaccia, mozzarella, parmesan crisp

VIETNAMESE SHRIMP TOAST

truffle unagi

PORK AND LEEK DUMPLING

black vinegar ponzu

TOMATO BISQUE (V)

oven charred tomato shooter, grilled cheese skewer, basil oil

CHICKEN CORDON BLEU TURNOVER

buffalo style, ham, blue cheese dip

CHICKEN AND GREEN ONION CHOPSTICK (GF)

thai garlic sauce

CHATEAUBRIAND CROSTINI

rosemary chèvre, caramelized onion,
green peppercorn cognac mousse

CRAB TRIFLE (GF)

corn mousse, tomato bisque, pepperoncini oil,
blue crab shooter

HAM AND CHEESE EN CROUTE

asparagus, goat cheese, prosciutto, pastry jacket

ONION APPLE AND BACON TURNOVER

smoked blue cheese fondue

CRAB AND CORN FRITTERS

lemon basil aioli

SPANISH OCTOPUS SPOON (GF)

saffron potato salad, sicilian olive vinaigrette

SANGRIA SMASH (GF, V, VG)

white wine, cane syrup, chilled white grapes,
berry citrus soffrito, lime



GOBLETS AND JARS

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DESSERT STATIONS

ITALIAN DOLCE

CANNOLI, RAINBOW CAKE, PASTICIOTTI, SFOGLIATELLE, TIRAMISU, CASSATA SHOOTERS, CHOCOLATE DIPPED BUTTER COOKIES, BISCOTTI RUM BABA, ASSORTED ITALIAN COOKIES

GOBLETS AND JARS

individual composed in glass goblets and jars
(choose three)

TIRAMISU

espresso soaked sponge cake, mascarpone cream, cocoa powder

CHOCOLATE MOUSSE (GF)

chocolate mousse, zabaglione center, chocolate curls

CANNOLI AND CREAM

cannoli shell cookie crumb, chocolate sauce, ricotta cream, crushed pistachios

BUTTERSCOTCH BUDINO

dulce de leche, cocoa whipped cream, salted pretzel crumble

BLOOD ORANGE BUTTERMILK PANNA COTTA (GF)

candied blood orange peel, blackberry compote, marshmallow crème

SOUTHERN HOSPITALITY SWEETS

PEACH COBBLER MINI SKILLET

BANANA PUDDING BOURBON BOOTLEGGERS' CARAMEL

RED VELVET MINI BUNDT CAKE

CARROT CUPCAKES WITH CREAM CHEESE FILLING

PECAN PIE TARTS

KEY LIME TARTS

CHEESECAKE BAR

CHEESECAKES

brie and pear, goat and port, mascarpone raspberry, ricotta lemon

TOPPINGS

berry compote, cinnamon caramel, graham cracker streusel, chocolate sauce, whipped cream, candied nuts

MILK AND COOKIES BAR

COOKIES

cereal marshmallow, triple chocolate chip, toasted oatmeal, snickerdoodle, kitchen sink

MILK (GF)

vanilla bean, chocolate, strawberry

TRAY-PASSED SWEET BITES

CHOCOLATE ÈCLAIR

vanilla choux, milk chocolate mousse, dark chocolate coating, sea salt

LEMON POPPYSEED CAKE

blueberry buttercream, whipped cream, candied lemon

ESPRESSO BITES

dark chocolate brownie, whipped fudge icing, cocoa

PISTACHIO PETIT-FOUR

pistachio genoise, raspberry mousse, white chocolate ganache, fresh raspberries

LAVENDER CRÈME BRÛLÉE BAR

sourdough crust, vanilla lavender custard, candied lemon zest

CITRUS CHEESECAKE

graham cracker crust, orange lime custard, lemon whipped cream, chocolate shavings

MINI TRES LECHE CAKE

toasted coconut, toasted almonds, caramel

STRAWBERRIES AND CREAM MACARON

strawberry almond cookie, vanilla buttercream filling (GF)



Tracey Buyce Photography

BAR PACKAGES

CLASSIC

VODKA - Tito's
GIN - Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
BOURBON - Jim Beam
SCOTCH - Dewar's
WHISKEY - Seagram's 7

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Switchback Ale, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

TOP SHELF

VODKA - Grey Goose, Ketel One, Tito's
GIN - Beefeater, Bombay, Bombay Sapphire
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Corazon Reposado, Lunazul Silver
BOURBON - Jack Daniels, Jim Beam, Maker's Mark
SCOTCH - Dewar's, Glenmorangie 10yr, Johnnie Walker Red
WHISKEY - Crown Royal, Jameson Irish, Seagram's 7

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Switchback Ale, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

PREMIUM

VODKA - Ketel One, Tito's
GIN - Beefeater, Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
BOURBON - Jack Daniels, Jim Beam
SCOTCH - Dewar's, Johnnie Walker Red
WHISKEY - Jameson Irish, Seagram's 7

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Switchback Ale, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

HOSTED

VODKA - Tito's
GIN - Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
BOURBON - Jim Beam
SCOTCH - Dewar's
WHISKEY - Seagram's 7

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Switchback Ale, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

BEER, WINE, SOFT DRINKS

HOUSE WINE

pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)

Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Switchback Ale, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry

NON-ALCOHOLIC

sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer



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CRAFT COCKTAILS

SOUTHERN HOSPITALITY TEA

bourbon, lemon tea, ginger beer, lemon

PEPERONATA MARGARITA

reposado tequila, pink peppercorn syrup, pickled poblano, lime, sea salt

BLACK EYED RYE

rye whiskey, blackberry syrup, crushed blackberries, mint

POMEGRANATE JULEP

bourbon, elderflower liqueur, Meyer lemon syrup, muddled mint, lemon

CUCUMBER MULE

cucumber vodka, ginger beer, muddled cucumber, lime juice, lime, mint

COCKTAIL AND LIBATION STATIONS

PROSECCO

chilled prosecco, fresh fruit garnish, seasonal infused water

SMASH COCKTAILS

design your own cocktails

LIQUORS

(choose two)

vodka, gin, rum, bourbon, tequila

MUDDLERS

(choose four)

blueberries, strawberries, blackberries, raspberries, cucumber, pineapple, kiwi, oranges, lemons, limes, jalapenos, ginger, mint, basil, rosemary, olives, watermelon, white and red grapes

TOPPERS AND MIXERS

(choose four)

soda water, olive juice, citrus soda, bitters, cane sugar syrup, ginger beer, blackberry simple syrup, burnt pineapple syrup, agave, coconut water, citrus juices, infused bitters, San Pellegrino blood orange

LEMONADE STAND

fresh berries, mint

(choose three)

pink lemonade cocktail, lemon drop martini, champagne with limoncello splash, old fashioned lemonade (non-alcoholic), Mike's Hard Lemonade

BLOODY MARY BAR

premium vodka, local tomato mix, poached shrimp, horseradish, garlic pickles, stuffed queen olives, celery, clam juice, crispy bacon, sweet peppers, jalapenos, hot sauces, lemons, limes, house blend spiced rimmer

SANGRIA PITCHERS

(choose one)

PINK ROSÉ

rosé wine, cranberry raspberry juice, pear liqueur, pears, raspberries, strawberries, basil

WHITE CITRUS

sauvignon blanc, Cointreau, kiwi, orange, white grapes, lemons, lime, mint

RUBY RED

pinot noir, brandy, pomegranate juice, apples, red grapes, oranges, lemons, lemon lime soda, thyme

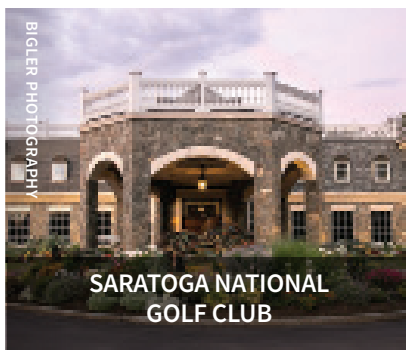
INTERNATIONAL CORDIAL STATION

Anisette, B & B, Bailey's Irish Cream, Chambord, Cognac, DiSaronno, Frangelico, Grand Marnier, Sambuca, Cointreau, chocolate cups, coffee, decaffeinated coffee

VENUES



THE WIRE EVENT CENTER



SARATOGA NATIONAL GOLF CLUB



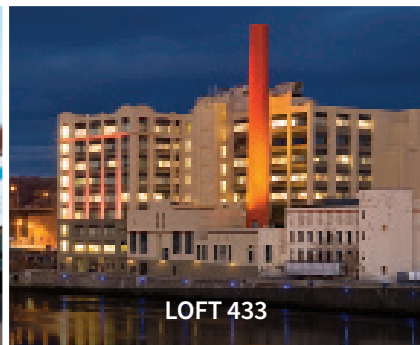
GLEN SANDERS MANSION



HALL OF SPRINGS



ALBANY CAPITAL CENTER



LOFT 433



1863 CLUB



HEARST MEDIA CENTER



EMPIRE STATE PLAZA

90 STATE EVENTS | ADIRONDACK EXPERIENCE | A PRIVATE ESTATE | ALBANY INSTITUTE OF HISTORY & ART | ANNE'S WASHINGTON INN | BARN AT LIBERTY FARMS | BASILICA HUDSON | BASSINOVA ON-HUDSON | BATCHELLER MANSION | CANFIELD CASINO | FARMERS' MUSEUM | FENIMORE ART MUSEUM | FORT TICONDEROGA | FOWLER CAMP & RETREAT CENTER | GATHER GREENE | GREYWACKE MEADOWS HAYFIELD | HISTORIC BARN OF NIPMOOSE | HUBBELL HOMESTEAD | JUNE FARMS | KEY HALL AT PROCTORS | LAKOTA'S FARM | LIVINGSTON WEDDINGS AT OAK HILL | LOCUST HILL BARN | M & D FARM | MAPLE SHADE FARM | MOHAWK GOLF CLUB | MT. VAN HOEVENBERG LAKE PLACID | MUSEUM OF INNOVATION AND SCIENCE | NATIONAL MUSEUM OF DANCE | NATIONAL MUSEUM OF RACING | NEW YORK STATE MUSEUM | PALACE THEATRE | PROCTORS | PRUYN HOUSE | SABLEWOOD | SARATOGA AUTOMOBILE MUSEUM | SARATOGA PERFORMING ARTS CENTER | SARATOGA SPRINGS CITY CENTER | SARATOGA STATE PARK | SCHENECTADY ARMORY | SOUTHWOOD | STONEWALL ESTATE | TEN BROECK MANSION | THE BARN AT LORD HOWE VALLEY | THE CATSKILL POINT | THE EGG | THE HYDE COLLECTION | THE KENMORE BALLROOM | THE MOUNT | THE PROMISE GARDENS | THE WIRE EVENT CENTER | TOP OF THE WORLD GOLF RESORT | WINDHAM MANOR

ANYWHERE YOU DREAM!