CORPORATE EVENTS 2021

Kitchen 743

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OUR POLICIES

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

PLACING AN ORDER / We encourage you to call and reserve the date and time of your event as soon as possible and suggest that all orders be made at least 2 weeks in advance of the event. We will do our best to accommodate late orders however available food options will be at the chef’s discretion. All orders require a written confirmation and signed contract to be considered valid. Please have the following information ready when placing an order: name of person and organization booking event, contact person on-site for event, name of event, event start time, event end time, location, what time can we access the room, what table arrangements have been made, estimated guest count and special needs such as dietary requests, themes etc.

PAYMENT AND PRICING / Form of payment is due with your signed contract prior to your event. Payment in full is required by the start of your event. Deposits may be required for larger events. All deposits are non-refundable. Pricing valid for 2021-2022 calendar years and is subject to change based on market conditions. Current local sales tax of 8% is applied.

EVENT PRODUCTION/ADDITIONAL FEES / Levied on all full-service events. Our Event Production Fee is based on the specifics of your event and is subject to change with your final details. This fee includes: setup & breakdown of food and beverage stations including linen for stations, corresponding disposable utensils and service ware, service equipment, waitstaff and culinary professionals. Events that are labor-intensive, logistically challenging, or food and beverage stations that require an attendant may necessitate additional labor charges. An Additional Fee applies to “off-premise” events in locations including but not limited to Corning Tower, Observation Deck, The Egg and NYS Museum.

GRATUITIES / A gratuity or tip is not required; however, if you feel our staff has exceeded your expectations you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to the staff members to which you specifically designate.

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

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

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

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

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

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

TASTINGS / A Private Tasting may be scheduled at a mutually agreed upon day (Monday - Friday) and time. The fee is $75 per person plus a $50 server fee. Please consult your event planner for details.

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

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

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

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

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

CONCESSIONS / There will be a $500.00 concession set up and management fee applied to single day concessions. Consecutive concession day will be $250.00. Fee will be waived if sales reach $5,000 over full term of concession. Mazzone Hospitality LLC reserves the right to make an operational decision when deciding on specific items to offer for sale at any given concession stand. Great care will be demonstrated to offer guests a variety of items that strive to meet the needs of each group entering the facility.

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

ROOM RENTAL/MINIMUM / A room rental fee applies to events in the Albany Room and Cornerstone at the Plaza. Thirty (30) person minimum. A Food and Beverage minimum may also apply for specific dates. Please consult your event planner for details.
All Catering Can Be Prepared as Full-Service or Drop-Off Service. Guest Count Is Required 3 Business Days Prior To Your Event.

FULL-SERVICE CATERING
An Event Production Fee is Levied on All Full-Service Food and Beverage Orders to Include:
- Setup and Breakdown of Food & Beverage Service Displays Including Linen,
- Corresponding Disposable Paper Products and Service Utensils, Service Equipment,
- and Waitstaff to Service your Food and Beverage Needs.
Upgrade to China, Silverware and Glassware for an Additional $4.00 Per Person, Per Meal Period.
Guest Table Linens are Available to Rent at an Additional Cost.
Please Consult Your Event Planner for more Details.

DROP-OFF SERVICE
Includes Corresponding Disposable Paper Products and Service Utensils
Delivery Fee is Applied to All Drop-Off Catering Orders.

ALBANY ROOM AND CORNERSTONE EVENTS
Events in The Albany Room and Cornerstone at the Plaza are Not Eligible for Drop-Off Service;
Full-Service Only (see above) - Event Production Will Apply. Thirty (30) person minimum.
A Facility Fee/Room Rental Will Also Apply to Include:
- Room Setup and Breakdown, Standard Linens Guest Tables, and a Podium.
- Audio/Visual Rentals May Be Available to Rent at an Additional Cost.
CONTINENTAL BREAKFAST
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

MAKE IT FAST (GRAB AND GO) $14
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
assorted spreads
MINI MUFFINS
CINNAMON ROLLS
MINI PASTRIES
BREAKFAST QUICK BREADS

THE NEW YORKER $17
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 +$9
capers, tomato, egg whites and yolks, red onion (GF)

YOGURT AND GRANOLA $13
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 $20
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 (GF, V, VG)
maple syrup, brown sugar, dried fruits, toasted nuts
(GF, V, VG)
SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS
CHILLED JUICES
orange, cranberry, apple

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Event Production Fee Applies • Tax Not Included
## HOT BREAKFAST BUFFETS

*Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People*

### RISE AND SHINE  $23

- 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)  
  whipped butter, jams

- SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

### RISE AND SHINE DELUXE  $28

- 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)  
  whipped butter, jams

  *(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  $25

- 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  $25

- 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)

- OATMEAL AND GRANOLA  
  dried fruits, toasted nuts, maple syrup (GF, V)

- SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

- CHILLED JUICES  
  orange, cranberry, apple

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**Event Production Fee Applies • Tax Not Included**
CHEF-ATTENDED BREAKFAST STATIONS
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People,
Must be Added To Any Breakfast Buffet - Chef Fee’s May Apply

HASH AND EGGS $9
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)
CORNED BEEF
cabbage, carrots, onion, mustard seed, cheddar (GF)
QUINOA
asparagus, preserved tomato, red onion, butternut, spinach (GF, V, VG)

PLANCHA GRIDDLE $9
(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 $12
GRIDDLED RUSTIC BREAD, AVOCADO SMASH,
OLIVE OIL FRIED HEN EGG
(choose one)
SMOKED SALMON
crème fraîche, 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 $9
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)

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Event Production Fee Applies • Tax Not Included
MORNING AND AFTERNOON BREAKS
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People
Served Up to 45 Minutes

FRUIT AND GRANOLA $9
ASSORTED FRESH HAND FRUIT (GF, V, VG)
HOUSEMADE GRANOLA BARS (V)
CITRUS INFUSED WATER (GF, V, VG)

AFTERNOON NOSH $14
TORTILLA CHIPS
pico de gallo, guacamole (V, VG)
HUMMUS TRIO
coriander sweet carrot (GF, V, VG), rosemary garlic white bean (GF, V, VG), ginger roasted beet (GF, V, VG), toasted pita
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) $25
OR
ALL DAY COFFEE, JUICE & SOFT DRINKS
SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS, CITRUS INFUSED WATER (GF, V, VG) $30
CHILLED JUICES (served in the morning)
orange, cranberry, apple
ASSORTED SODA (served in the afternoon)
OR
LEMONADE AND ICED TEA (GF, V, VG) $8
CITRUS INFUSED WATER (GF, V, VG)
OR
BOTTLED WATER BREAK (GF, V, VG) $9
16.9 ounces

WALK AWAY CONES $15
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
romaine iceberg, red onion, tomato, blue cheese, avocado, white balsamic vinaigrette, crispy fried onion (VG)
ASSORTED SODA AND CITRUS INFUSED WATER

FARM STAND VEGETABLE CRATE $12
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, VG), carrot soy ginger (GF, V, VG)
ASSORTED SODA AND CITRUS INFUSED WATER

CHEESE AND CHARCUTERIE TAPAS BOARD $18
black wax cheddar, soft ripened goat cheese, mountain gorgonzola, sweet sopressata, 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 $10
HOME STYLE COOKIES AND BROWNIES (V)
ASSORTED SODA AND CITRUS INFUSED WATER

GF=Gluten Free, V=Vegetarian, VG=Vegan
Event Production Fee Applies • Tax Not Included
# A LA CARTE BREAKFAST, LUNCH, AND BREAKS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH FRUIT AND BERRY SALAD (GF, V, VG)</td>
<td>$4</td>
<td></td>
</tr>
<tr>
<td>BACON OR SAUSAGE LINKS (GF)</td>
<td>$3</td>
<td></td>
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<tr>
<td>TURKEY BACON (GF)</td>
<td>$4</td>
<td></td>
</tr>
<tr>
<td>ASSORTED INDIVIDUAL YOGURTS (GF, V)</td>
<td>$3</td>
<td></td>
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<tr>
<td>OATMEAL</td>
<td>$4</td>
<td>dried cranberries, raisins, almonds (GF, V, VG)</td>
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<tr>
<td>PETITE PASTRIES (two dozen assorted)</td>
<td>$39</td>
<td>cinnamon bun, apple pecan strudel, danish, raspberry pinwheel</td>
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<tr>
<td>BREAKFAST SANDWICHES ON A HARD ROLL (by the dozen)</td>
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<td></td>
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<tr>
<td>EGG AND CHEESE (V)</td>
<td>$51</td>
<td></td>
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<tr>
<td>EGG, CHEESE, AND BACON</td>
<td>$69</td>
<td></td>
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<tr>
<td>EGG, CHEESE, AND SAUSAGE</td>
<td>$69</td>
<td></td>
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<tr>
<td>FRITTATA MUFFINS (minimum two dozen per muffin)</td>
<td>$65</td>
<td></td>
</tr>
<tr>
<td>TOMATO, BACON, GREEN ONION, GOATS CHEESE (GF)</td>
<td></td>
<td></td>
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<tr>
<td>SPINACH, MUSHROOM, BLACK WAX CHEDDAR (GF, V)</td>
<td></td>
<td></td>
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<tr>
<td>SAUSAGE, BROCCOLI, GRUYERE (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BOTTLED JUICE (GF, V, VG)</td>
<td>$4</td>
<td>orange, cranberry, apple</td>
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<tr>
<td>BOTTLED WATER, STILL (GF, V, VG)</td>
<td>$3</td>
<td>16.9 ounces</td>
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<tr>
<td>BOTTLED WATER, SPARKLING (GF, V, VG)</td>
<td>$4</td>
<td>11.5 ounces</td>
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<tr>
<td>SOFT DRINKS (GF, V, VG)</td>
<td>$2</td>
<td>2 each</td>
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<tr>
<td>BULK JUICE (GF, V, VG)</td>
<td>$3</td>
<td>per person</td>
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<tr>
<td>MILK (GF, V)</td>
<td>$4</td>
<td>choose one: white, low fat, chocolate</td>
</tr>
<tr>
<td>NAKED JUICE (GF, V, VG)</td>
<td>$7</td>
<td>choose one: orange mango, strawberry banana, berry blast</td>
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<tr>
<td>NITRO COLD BREW COFFEE (GF, V, VG)</td>
<td>$6</td>
<td>8 ounces</td>
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<tr>
<td>VANILLA ALMOND MILK (GF, V)</td>
<td>$5</td>
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<tr>
<td>HOT COCOA (GF, V)</td>
<td>$3</td>
<td>per person</td>
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<tr>
<td>CITRUS INFUSED WATER (GF, V, VG)</td>
<td>$2</td>
<td>per person</td>
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<tr>
<td>QUICHE</td>
<td>$39</td>
<td>9 inches, 12 wedges (choice of)</td>
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<tr>
<td>BROCCOLI AND CHEDDAR (V)</td>
<td></td>
<td></td>
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<tr>
<td>BACON AND SWISS</td>
<td></td>
<td></td>
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<tr>
<td>SPINACH AND THREE CHEESE (V)</td>
<td></td>
<td></td>
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<tr>
<td>NY BAGEL AND SCHMEAR</td>
<td>$200</td>
<td>12 people</td>
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<tr>
<td>BREAKERY BY THE DOZEN</td>
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<tr>
<td>FULL Sized HOUSEBAKED GRANOLA BARS (V)</td>
<td>$36</td>
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<tr>
<td>ASSORTED BAGELS (V)</td>
<td>$41</td>
<td></td>
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<tr>
<td>ASSORTED MUFFINS</td>
<td>$24</td>
<td>whipped butter</td>
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<tr>
<td>ASSORTED SCONES</td>
<td>$24</td>
<td></td>
</tr>
<tr>
<td>PARFAITS AND GRANOLA</td>
<td>$8</td>
<td>individually composed, walk away</td>
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<td>(minimum six per flavor)</td>
<td></td>
<td></td>
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<tr>
<td>(choose three)</td>
<td></td>
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<tr>
<td>BERRY: blueberries, raspberries, strawberries, blackberries, vanilla yogurt, granola (V)</td>
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<tr>
<td>TROPICAL: pineapple, kiwi, passion fruit, coconut, chia seed, yogurt, pomegranate, quick oats (V)</td>
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<tr>
<td>CRANBERRY BANANA: dried cranberries, toasted quinoa, banana, greek yogurt, almond butter, almonds, mint (GF, V)</td>
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<tr>
<td>BANANA: greek yogurt, banana bread, nutella, quinoa-oat crunch (V)</td>
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<tr>
<td>FRUITS: mixed berries, honeydew, pineapple, cantaloupe, grapes (GF, V, VG)</td>
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</tbody>
</table>

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Event Production Fee Applies • Tax Not Included
BREAK BOXES
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

BREAKFAST BOX $7
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 $9
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 $9
HOUSEMADE GRANOLA BAR (V)
ROASTED ROSEMARY MIXED NUTS (GF, V, VG)
CHEDDAR POPCORN (GF, V)
BOTTLED WATER

BOXED SALAD $16
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

APPLE AND WALNUT
grilled chicken breast, field greens, dried cranberries, goat cheese, toasted walnuts, dijon mustard seed honey vinaigrette

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

BOXED LUNCH $18
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)

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Event Production Fee Applies • Tax Not Included
**PLATED LUNCHEONS**  $39

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

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### STARTERS
*(choose one)*

- **PETITE LETTUCES**
  roasted delicata squash, shaved baby Bermuda onion, frizzled leeks, toasted pignoli, apple cider vinaigrette (V)

- **SPINACH SALAD**
  poached egg, smoked bacon lardons, pickled Bermuda onion, roasted heirloom carrot, garlic croutons, dijon honey mustard seed dressing

- **GREEK SALAD**
  mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon 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)

- **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

### PLATED DESSERTS
*(choose one)*

- **LEMON MOUSSE**
  vanilla basil soaked sponge cake, lemon curd, toasted meringue, candied lemon (V)

- **APPLE PIE**
  crumb topping, cinnamon whipped cream (V)

- **NYC STYLE CHEESECAKE**
  graham cracker crust, cherry syrup (V)

- **CHOCOLATE FLOURLESS CAKE**
  powered sugar, raspberries (V)

- **CLASSIC COOKIE PLATTER**

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GF=Gluten Free, V=Vegetarian, VG=Vegan
Event Production Fee Applies • Tax Not Included
PLATED SALAD LUNCHEON $28
INCLUDES CHOICE OF ONE SALAD, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

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)

TOP YOUR SALAD - CHOOSE ONE MEAT
marinated and grilled chicken (GF), shrimp (GF), salmon (GF), beef (GF)

TOP YOUR SALAD - CHOOSE ONE VEGETABLE
portabella (GF, V, VG), tofu (V, VG), asparagus (GF, V, VG)

PLATED DESSERTS
(choose one)

LEMON MOUSSE
vanilla basil soaked sponge cake, lemon curd, toasted meringue, candied lemon (V)

APPLE PIE
crumb topping, cinnamon whipped cream (V)

ROASTED APPLE CHEESECAKE
graham cracker crust, white chocolate shavings, fresh mint

CHOCOLATE FLOURLESS CAKE
powered sugar, raspberries (V)

CLASSIC COOKIE PLATTER

GF=Gluten Free, V=Vegetarian, VG=Vegan
Event Production Fee Applies • Tax Not Included
LUNCH BUFFETS AND STATIONS
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

FRESH TOSSED AND TOPPED SALAD STATION
“PICK YOUR OWN” $28

GREENS
baby field lettuces, romaine, spinach

VEGETABLES AND ADD-IN’S
cucumbers, 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), 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)

ITALIAN SPECIALTIES $30

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, asago (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)

EXECUTIVE LUNCH ROOM BUFFET $28
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)

BAG OF CHIPS (V, VG)

ASSORTED COOKIES AND BROWNIES (V)

GRAIN, NOODLE, AND RICE BOWL BAR $22

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

TOPPINGS
(choose two)
grilled chicken (GF), shrimp (GF), beef (GF), portabella (GF, V, VG)

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

ASSORTED COOKIES AND BROWNIES (V)

HOMESTYLE CLASSIC $32

MIXED GREENS SALAD
mixed greens, red onion, english cucumber, cherry tomatoes, bell pepper, balsamic vinaigrette (GF, V, VG)

WHIPPED GARLIC POTATOES (GF, V)
ROASTED DILLED BROWN BUTTER CARROTS (GF, V)

ENTRÉE
(choose two)
HOME STYLE MEATLOAF mushroom gravy
BRAISED SHORT RIBS garlic thyme pan sauce
BUTTERMILK FRIED CHICKEN
GRILLED ATLANTIC SALMON sherry vinegar glazed cipollini jus (GF)

ASSORTED COOKIES AND BROWNIES (V)

GF=Gluten Free, V=Vegetarian, VG=Vegan
Event Production Fee Applies • Tax Not Included
SOUPS $8/pp
choose two to 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 $8/pp
choose two to add to any buffet or station

PETITE LETTUCES
roasted delicata squash, shaved baby Bermuda onion, frizzled leeks, toasted pignoli, apple cider vinaigrette (V)

SPINACH SALAD
poached egg, smoked bacon lardons, pickled Bermuda onion, roasted heirloom carrots, garlic croutons, dijon honey mustard seed dressing

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, castelvetrano olives, pressed citrus, white balsamic vinaigrette (GF, V)

GF=Gluten Free, V=Vegetarian, VG=Vegan
Event Production Fee Applies • Tax Not Included
**PLATED DINNER** $65

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

**Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People**

**STARTERS**
*(choose one)*

**CAESAR SALAD**
torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

**TOMATO AND MOZZARELLA**
little gem lettuce, olive oil poached tomatoes, castelvetrano 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 two)*

**SEARED SALMON**
seared salmon, grilled asparagus, roasted tri-colored potatoes

**ICELAND COD**
preserved tomato, sautéed kale, herb cracker crumb, carrot spaetzle, meyer lemon chardonnay sauce

**PAN ROASTED STATLER CHICKEN**
asiago Tuscan garlic fingerling potatoes, brussels sprout sautée, saltimbocca herb velouté (GF)

**GRILLED SAGE PORK LOIN**
whipped sweet potatoes, seasonal vegetables, pancetta, vinegar pepper jus (GF)

**BEEF SHORT RIB**
sweet and white leek au gratin, tuscan kale, cipollini onions, chianti braising sauce

**FILET MIGNON**
herb pink peppercorn crusted, brown butter roots, rosemary mustard seed pressed yukon potatoes, cabernet demi

**NY STRIP STEAK**
horseradish bacon crème fraîche twice baked potato, charred asparagus, shallot steak butter, shiitake chips, (GF)

**RACK OF LAMB**
herb crust, glazed heirloom carrots, whipped basil potato, red and white grape pan jus (GF)

**VEGETARIAN MAINS**
*(choose one)*

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

**WILD MUSHROOM RAVIOLI**
fresh peas, lemon basil cream, shiitake crisps

**CARROT SPAGHETTI**
late harvest succotash and portabella bolognese, walnut arugula pesto (GF, V, VG)

**PLATED DESSERTS**
*(choose one)*

**12-LAYER CHOCOLATE TORTE**
whipped ganache, buttermilk chocolate torte, whipped cream, chocolate shavings (V)

**ROASTED STRAWBERRY GALETTE**
flaky pie crust, toasted meringue, apricot glaze, mint (V)

**NYC STYLE CHEESECAKE**
graham cracker crust, cherry syrup (V)

**TIRAMISU ENTREMÉT**
fudgy chocolate genoise, mascarpone espresso mousse, caramel ganache

**SWEET BITES $3**
*(upgraded option)*

for each table
triple chocolate éclair, lemon poppyseed cake, pistachio petit fours, strawberry and cream macaron

GF=Gluten Free, V=Vegetarian, VG=Vegan

Event Production Fee Applies • Tax Not Included
### DINNER BUFFETS AND STATIONS

**ITALIAN FAVORITES  $52**

- **CAESAR SALAD**
  torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

- **BREADED EGGPLANT AND TOMATO SALAD**

- **BRACIOLE**
  beef filled with ricotta and parmesan, slow cooked in red sauce (GF)

- **CHICKEN MILANESE**
  lemon velouté, arugula, red onion tomato salad

- **GARGANELLI PASTA**
  fava beans, spinach, wild mushrooms, grana padano pangrattato, spring onion pesto

- **FOCACCIA**
  whipped butter (V)

- **CHEF SELECTED ITALIAN PASTRIES (V)**

**COMFORT CLASSIC  $56**

- **MIXED GREENS SALAD**
  mixed greens, red onion, english cucumber, cherry tomatoes, bell pepper, balsamic vinaigrette (GF, V, VG)

- **WHIPPED GARLIC POTATOES (GF, V)**

- **ROASTED DILLED BROWN BUTTER CARROTS (GF, V)**

- **MAC AND CHEESE**
  crumb topping (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)

- **ROLLS**
  whipped butter (V)

- **ASSORTED COOKIES AND BROWNIES (V)**

**EMPIRE DINNER  $56**

- **GEM AND KALE SALAD**
  fennel, green apple, roasted olives, Maytag blue cheese, walnut vinaigrette (V)

- **PIEROGI**
  farmer’s cheese, cabbage and mushroom, creamed leeks, black pepper sour cream (V)

**SEASONAL VEGETABLES**

**ENTRÉE (choose two)**
  - **FAROE ISLAND SALMON**
    pinot noir beurre blanc
  - **ROAST PORK PORCHETTA**
    roasted garlic rosemary sauce
  - **BEEF SHORT RIB**
    chianti braising sauce
  - **OVEN ROASTED TURKEY BREAST**
    brined, herb butter basted, cranberry aioli, pan gravy (GF)

- **ROLLS**
  whipped butter (V)

- **ASSORTED SWEET BITES (V)**

**CAPITAL DINNER  $58**

- **PETITE LETTUCE**
  roasted delicata squash, shaved baby Bermuda onion, frizzled leeks, toasted pignoli, apple cider vinaigrette (V)

- **RAVIOLI**
  butternut squash filling, arugula pesto, candied walnuts, toasted butter (V, GF)

**SEASONAL VEGETABLES**

**ENTRÉE (choose two)**
  - **RACK OF LAMB**
    red and white grape pan jus (GF)
  - **HERB CRUSTED SLICED SIRLOIN**
    green peppercorn cream (GF)
  - **PAN ROASTED STATLER CHICKEN**
    saltimbocca herb velouté (GF)
  - **ICELAND COD**
    meyer lemon chardonnay sauce

- **ROLLS**
  whipped butter (V)

- **ASSORTED SWEET BITES (V)**

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Event Production Fee Applies • Tax Not Included
COCKTAIL PARTY STATIONS
Priced Per Person, Available For a Minimum Adult Guest Count Of 20 People

PIZZERIA NAPOLETANA $12
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 $12
Chef Fees Apply
savory, waffle iron toasted

(choose one)
STUFFING
roasted turkey pan gravy, cranberry compote
MASCARPONE POLENTA
pork, veal and beef bolognese, parmesan
POTATO AND RED ONION
smoked salmon, dill lemon cream, fried capers
CHICKPEA AND LEEK
wild mushroom fricassee, carrot fondu (V)

GRAZING STATION $22
CHEESE AND SALUMI
variety of cheeses made from cow, sheep and goat 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, cucumbers, peppers (V, VG)
DIPS
cucumber ranch (GF, V), carrot soy ginger vinaigrette (GF, V, VG)
SARATOGA KETTLE CHIP “NACHOS”
flash fried potato chips, slow cooked pulled short rib, banana vinegar peppers, tomatoes, red onion, Vermont cheddar

YUM YUM RICE AND NOODLE $16
Chef Fees May Apply
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, jalapeno, chinese broccoli, peanuts, tamari, gochujang (GF, V)

BAO BUN BAR $14
steamed bun bar, bamboo boats
(choose two)
CRUNCHY SHRIMP
thai basil, cabbage slaw, chili garlic sauce
KOREAN DUCK LEG
asian pear salad, pineapple hoisin sauce
CRISPY CHICKEN THIGH
Bell and Evans Farms, pickled onion and cabbage slaw, coconut sriracha aioli
GRILLED TOFU
tamarind marinated, crispy shallot, daikon salad, ssamjang sauce (V)

CARVING BOARD $12
Chef Fees Apply
ciabatta rolls
(choose one)
RIBEYE STEAK
thick cut herb and sea salt crusted, exotic mushrooms, gorgonzola bacon butter, green peppercorn cream (GF)
OVEN ROASTED TURKEY BREAST
brined, herb butter basted, cranberry aioli, pan gravy (GF)
CEDAR PLANK ROASTED SALMON
quick pickled dill cucumber and red onion, horseradish beet crème fraîche (GF)
FENNEL AND GARLIC RUBBED LOIN OF PORK
dragoncello sauce, rosemary pan sauce (GF)

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Event Production Fee Applies • Tax Not Included
COCKTAIL PARTY STATIONS
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

NONNA’S CUCINA (Grandma’s Kitchen) $13
Chef Fees May Apply

(choose three)
BRACIOLE
beef filled with ricotta and parmesan, slow cooked in red sauce (GF)

EGGPLANT PARMIGIANA
red sauce, mozzarella (V)

PENNE RIGATE AMATRICIANA
yellow tomato pomodoro, onions, guanciale, pecorino

MEATBALLS
beef, veal, pork, red sauce, ricotta toast

BROCCOLI RABE
garlic, crushed chili, olive oil, lemon (GF, V, VG)

WALK AWAY CONES $12
Chef Fees May Apply
individually composed at the station

(choose two)
ANTIPASTI
salumi, capicola, parmesan, olives, artichoke, pepperoncini, garlic crostini

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

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

FAKTOR’S GARDEN $12
composed small plates
Chef Fees May Apply

(choose two)
TOASTED FARRO AND ROASTED BEETS
kalamata crumble, salty sea feta, confit tomato vinaigrette (V)

CHARRED CARROTS
local chèvre, pickled shallots, chili jelly vinaigrette, whipped pistachio, pumpernickel croutons (V)

BLACK OLIVE POLENTA FRIES
ricotta salata, salsa verde, garlic aioli (V)

TUSCAN KALE AND BUTTERNUT SQUASH CROSTATA
late season greens, tart apple vinaigrette (V)

ICED SEAFOOD BAR $35
Not Included with Taste of Mazzone Station Package
Chef Fees May Apply

shucker attended

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 sauce, caper remoulade, lemon, tabasco (GF)

AHÍ TUNA POKE TASTING SPOONS
green onion, sesame, panko

OCTOPUS SALAD
saffron potatoes, vegetables, lemon oregano vinaigrette (GF

STREET TACOS $18
Not Included with Taste of Mazzone Station Package
Chef Fees May Apply

PROTEINS
(choose two)
grilled chicken (GF), steak (GF), white fish (GF)

HARD AND SOFT HANDPRESSED TORTILLAS

ACCOMPANIMENTS
guacamole, sour cream, black olives, pickled onion, lettuce, 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)
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Event Production Fee Applies • Tax Not Included
TRAY-PASSED BITES $12

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People For One Hour
(choose five)

CAULIFLOWER FRITTER
capers, parmigiano-reggiano, lemon olive aioli, olive crumble, local honey (V)

BRUSSELS SPROUT GRATIN TART
smoked bacon, goat cheese, thyme

SPAGHETTI SQUASH PANCAKE
tomato relish, za’atar tzatziki (V)

BEET FALAFEL
green herb tahini, fried parsley (V)

CHICKEN POLPETTE
Bell and Evans Farm chicken, swiss chard, madeira gravy, pecorino (GF)

CHICKEN YAKITORI
tamarind-plum wine glaze, wasabi crumbs (GF)

VIETNAMESE SHRIMP TOAST
sesame, scallion, ginger, truffle unagi

SHORT RIB SHEPHERD’S PIE
thyme potato crust

PORK BELLY SKEWER
anise brined, apple butter, candied pistachio (GF)

PORK AND LEEK MINI DUMPLING
ponzu glaze

DUCK QUESADILLA
leg confit, black wax cheddar, caramelized apple, pickled red cabbage, caraway crème fraîche

TOMATO BISQUE
oven charred tomato shooter, grilled cheese skewer, basil oil (V)

JACKET WRAPPED REUBEN
pastry, pastrami, quick pickled sauerkraut, gruyere, russian aioli

BRULÉE OYSTER
smoked bacon apple butter, aged gouda, pink pepper (GF)

SEARED SCALLOP
braised chard corn pudding, corn puree, crisp prosciutto threads

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Event Production Fee Applies • Tax Not Included
DESSERT STATIONS
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

GOBLET AND JARS $18
individually composed in glass goblets and jars

(choose three)
TIRAMISU
espresso soaked sponge cake, mascarpone cream, cocoa powder
CHOCOLATE MOUSSE
chocolate mousse, zabagione center, chocolate curls
APPLE CRUMB PIE
cinnamon apple compote, brown sugar crumb topping, whipped cream
CANNOLI AND CREAM
cannoli shell cookie crumb, chocolate sauce, ricotta cream, crushed pistachios
PUMPKIN CRÈME BRÛLÉE AND CANDIED PEPITAS
brown sugar cake, ginger caramel, pumpkin spice custard

APPLES – CINNAMON – CARAMEL STATION $16
APPLE SPICE CAKE, BROWN BUTTER CAKE, APPLE FRITTER
VANILLA BEAN ICE CREAM
WARM GRANNY SMITH SPICED RUM APPLE BUTTER
CINNAMON CRÈME ANGLAISE, APPLE CIDER CARAMEL, SPIKED MULLED BOOTLEGGERS SYRUP

ITALIAN DOLCE $20
CANNOLI, RAINBOW CAKE, PASTICIOTTI, SFOGLIATELLE
TIRAMISU, CASSATA SHOOTERS
CHOCOLATE DIPPED BUTTER COOKIES, BISCOTTI RUM BABA, ASSORTED ITALIAN COOKIES

YTK WORKS
TRAY-PASSED SWEET BITES $11
Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People
For One Hour
(choose three)

TRIPLE CHOCOLATE ÉCLAIR
chocolate choux, milk chocolate mousse, dark chocolate coating, sea salt

LEMON POPPYSEED CAKE
blueberry buttercream, whipped cream, candied lemon zest

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

COCONUT ALMOND SLICE
almond butter crust, coconut milk custard, fruit compote, fresh mint

STRAWBERRIES AND CREAM MACARON
strawberry almond cookie, vanilla buttercream filling (GF)

GF=Gluten Free, V=Vegetarian, VG=Vegan
Event Production Fee Applies • Tax Not Included
## BAR PACKAGES

Priced Per Person, Based On A Five Hour Package, Bar Closes 30 Minutes Prior To Event Conclusion

### CLASSIC $33

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Gin</th>
<th>Rum</th>
<th>Tequila</th>
<th>Bourbon</th>
<th>Scotch</th>
<th>Whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito's</td>
<td>Bombay</td>
<td>Bacardi, Captain Morgan Spiced, Malibu</td>
<td>Lunazul Silver</td>
<td>Jim Beam</td>
<td>Dewar's</td>
<td>Seagram's 7</td>
</tr>
</tbody>
</table>

**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
- Blue Moon, Druther's All-In IPA, Fiddlehead
- Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

**Non-Alcoholic** - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

- $33 per person for 5 hours of service
- $14 per person for first hour of service
- $8 per person for second hour of service
- $5 per person for each additional hour of service

### PREMIUM $43

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Gin</th>
<th>Rum</th>
<th>Tequila</th>
<th>Bourbon</th>
<th>Scotch</th>
<th>Whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketel One, Tito's</td>
<td>Beeefeater, Bombay</td>
<td>Bacardi, Captain Morgan Spiced, Malibu</td>
<td>Lunazul Silver</td>
<td>Jack Daniels, Jim Beam</td>
<td>Dewar's</td>
<td>Seagram's 7</td>
</tr>
</tbody>
</table>

**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
- Blue Moon, Druther's All-In IPA, Fiddlehead
- Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

**Non-Alcoholic** - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

- $43 per person for 5 hours of service
- $19 per person for first hour of service
- $9 per person for second hour of service
- $6.50 per person for each additional hour of service

### TOP SHELF $57

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Gin</th>
<th>Rum</th>
<th>Tequila</th>
<th>Bourbon</th>
<th>Scotch</th>
<th>Whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose, Ketel One, Tito's</td>
<td>Beeefeater, Bombay, Bombay Sapphire</td>
<td>Bacardi, Captain Morgan Spiced, Malibu</td>
<td>Corazon Reposado, Lunazul Silver</td>
<td>Jack Daniels, Jim Beam</td>
<td>Dewar's</td>
<td>Jameson Irish, Seagram's 7</td>
</tr>
</tbody>
</table>

**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
- Blue Moon, Druther's All-In IPA, Fiddlehead
- Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

**Non-Alcoholic** - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

- $57 per person for 5 hours of service
- $25.50 per person for first hour of service
- $11.50 per person for second hour of service
- $9 per person for each additional hour of service

### HOSTED

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Gin</th>
<th>Rum</th>
<th>Tequila</th>
<th>Bourbon</th>
<th>Scotch</th>
<th>Whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito's</td>
<td>Bombay</td>
<td>Bacardi, Captain Morgan Spiced, Malibu</td>
<td>Lunazul Silver</td>
<td>Jim Beam</td>
<td>Dewar's</td>
<td>Seagram's 7</td>
</tr>
</tbody>
</table>

**House Wine** - Pinot grigio, rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

**Beers and Alternative Beverages (choose 3)**
- Coors Light, Heineken, Corona, Peroni, Samuel Adams
- Blue Moon, Druther's All-In IPA, Fiddlehead
- Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

**Non-Alcoholic** - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

**Call I**: $10/ per drink **Call II**: $12/ per drink **Call III**: $14/ per drink
**Upgraded Wine**: $12/ per glass **Soda**: $3/ per glass
**Domestic Beer**: $5/ per bottle **Imported Beer**: $6/ per bottle

- $150 flat setup fee applies per bar location
- $200 bartender fee for every 100 guests

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BAR PACKAGES
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BEER, WINE, SOFT DRINKS $25

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, Druther’s All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC
sodas, mixers, juices, Saratoga Water, Buckler non-alcoholic beer, ginger beer

$25 per person for 5 hours of service
$12.50 per person for first hour of service

CASH BAR

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, Druther’s All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water, Buckler non-alcoholic beer, ginger beer

Call I: $10/ per drink
Call II: $12/ per drink
Call III: $14/ per drink
Wine: $10/ per glass
Upgraded Wine: $12/per glass
Domestic Beer: $5/ per bottle
Imported Beer: $6/ per bottle
Soda: $3/ per glass

$150 flat setup fee applies per bar location
$200 bartender fee for every 100 guests
CRAFT COCKTAILS  $6  
Priced Per Person, Add To Any Bar or Station

BLACK TEA SPRITZER
black tea, Grand Marnier, lemon, vodka, honey, topped with prosecco

SMOKED MAPLE OLD FASHIONED
bourbon, smoked bitters, maple syrup, Angostura bitters, orange peel

WHITE NEGRONI
gin, Lillet Blanc, suze liqueur, lemon twist

MIDNIGHT SPARKLER
Crème de Violette, orange juice, gin, topped with prosecco, sugar rim

NUTCRACKER
vanilla vodka, Frangelico, Amaretto, white chocolate, sprinkle of nutmeg

THE WOODSMAN
apple brandy, Angostura bitters, maple syrup, ginger liqueur, orange twist

PUMPKIN PIE
bourbon, spiced pumpkin liqueur, lemon juice, simple syrup, pumpkin puree

CASA BELLS
tequila, cranberry juice, simple syrup, maraschino liqueur, lime juice, cranberries

COCKTAIL AND LIBATION STATIONS  
Priced Per Person, Add To Any Bar or Station

PROSECCO  $8
chilled prosecco, fresh fruit garnish, seasonal infused water

FALL/WINTER SMASH COCKTAILS  $12
design your own cocktails

LIQUORS
vodka, gin, rum, bourbon, tequila

MUDDLERS
blueberries, strawberries, blackberries, raspberries, oranges, lemons, limes, jalapenos, ginger, mint, basil, rosemary, olives, white and red grapes

TOPPERS AND MIXERS
soda water, olive juice, citrus soda, bitters, cane sugar syrup, ginger beer, blackberry simple syrup, agave, coconut water, citrus juices, infused bitters, San Pellegrino

LEMONADE STAND  $12
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  $14
premium vodka, tomato juice 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

CIDER COCKTAILS  $12
can be prepared hot or cold

THE MAPLE BOURBON
bourbon, apple cider, lemon juice, ginger beer, apple slices, thyme, maple syrup

CIDERTINI
caramel vodka, apple cider, apple liqueur, cinnamon sticks

THE HONEYCRISP
rum, apple cider, orange juice, clove, allspice

MAZZONE’S MULLED CIDER
vodka, apple cider, oranges, allspice, cardamom, brown sugar

INTERNATIONAL CORDIAL STATION  $6
Anisette, B & B, Bailey’s Irish Cream, Chambord, Cognac, DiSaronno, Frangelico, Grand Marnier, Sambuca, Cointreau, chocolate cups, coffee, decaffeinated coffee

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