# EMPIRE STATE PLAZA

MAZZONE HOSPITALITY

**JESSICA VAN ORT | SALES MANAGER**

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All Catering Can Be Prepared as Full-Service or Drop-Off Service | Priced Per Person.
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 are Not Eligible for Drop-Off Service;
Full-Service Only (see above) - Event Production Will Apply. No minimum required.
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.

# BREAKFAST STATIONS AND BUFFETS

## CONTINENTAL 16.

SEASONAL FRESH CUT FRUIT AND BERRIES (GF, V, VG)

BAGELS (V)
cream cheese, vegetable cream cheese, butter (GF, V)

FRESHLY BAKED PASTRIES AND MUFFINS (V)
butter and jams (GF, V)

GREEK NON-FAT YOGURT, GREEK YOGURT (GF, V)
individual

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

## BREAKFAST COLD BAR 14.

GREEK NON-FAT YOGURT, GREEK YOGURT (GF, V)

TOPPINGS (V)
granola, dried fruits, toasted nuts, honey, berries

SEASONAL FRESH CUT FRUIT AND BERRIES (GF, V, VG)

FRESHLY BAKED PASTRIES AND MUFFINS (V)
butter and jams (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

## AM BREAKFAST BREAK 8.

ORANGE JUICE (GF, V)

HOUSEBAKED GRANOLA BARS (V)

CHEF SELECTED HOUSEMADE MUFFIN (V)
*could contain nuts, dairy, gluten

## BREAKFAST ADD ON'S

EGG AND CHEESE SANDWICH 4.50.
ADD HAM, BACON, OR SAUSAGE 5.50.

BREAKFAST BURRITO 6.
HAM, BACON, SAUSAGE OR
SEASONAL VEGETABLES (V)

CHICKEN AND WAFFLES 8.

SEASONAL VEGETARIAN EGG FRITTATA (GF, V) 6.

## RISE AND SHINE DELUXE 33.

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)

FRESHLY BAKED ASSORTED PASTRIES, MUFFINS, BUTTERMILK BISCUITS (V)
jam, whipped butter

(choose one)
FRENCH TOAST (V) OR BELGIAN WAFFLES (V)
maple syrup

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

## BAKERY BY THE DOZEN

FULL SIZED HOUSEBAKED GRANOLA BARS 38. (V)

PLAIN AND CHOCOLATE CROISSANTS 40. (V)

ASSORTED BAGELS 36. (V)
cinnamon raisin, onion, plain, poppy seed, sesame seed
whipped cream cheese, vegetable cream cheese, whipped butter

ASSORTED MUFFINS 26. (V)
whipped butter

CINNAMON ROLLS 26. (V)

ASSORTED SCONES 26.(V)

MAZZONE HOSPITALITY

# REFRESHMENTS AND BREAKS

## ALL DAY BEVERAGE REFRESHMENTS 10.

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

## ALL DAY DELUXE BEVERAGE REFRESHMENTS 13.

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

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

(served in the afternoon, choose one)
ASSORTED SODA (GF, V, VG)

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

BOTTLED WATER (GF, V, VG)
16.9 ounces

## NEW YORK BREAK BOX 12.
includes: bottled water

NY WHOLE FRUIT
NY CHIPS
NY SWEETS

## TAPAS BOX 12.
includes: bottled water

(choose two)

ASSORTED CHEESE, CRACKERS, AND GRAPES

WHITE BEAN GARLIC HUMMUS, TOASTED PITA, CRACKERS,
ASSORTED VEGETABLES

CURED MEAT, ASSORTED CHEESE, CRACKERS

TURKEY PINWHEELS, CRACKERS, AND GRAPES

## THE CLASSIC 13.

HOME STYLE COOKIES AND BROWNIES (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

## OR

ASSORTED SODA, CITRUS INFUSED WATER (GF, V, VG)

## FARM STAND VEGETABLE CRATE BREAK 10.
selections inspired by the growing seasons

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

DIPS
cucumber tzatziki ranch (GF, V),
caramelized onion and sour cream (GF, V)

## AFTERNOON NOSH 15.

TORTILLA CHIPS
pico de gallo, guacamole (V, VG)

HUMMUS TRIO
sweet potato hummus (GF, V, VG),
garlic white bean hummus (GF, V, VG),
cilantro lime hummus (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

## BY THE DOZEN

ASSORTED COOKIES (V) 18.

ASSORTED BROWNIES (V) 20.

# LUNCH AND BUFFETS

## BOXED SALAD
includes: bag of chips, cookie, bottled water

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

FARM STAND SALAD (GF, V, VG) 19.
baby lettuces, shaved radish, grape tomato,
English cucumber, red onion, prosecco vinaigrette

CAESAR 19.
torn romaine, creamy dressing, parmesan, garlic crouton

CHEF SALAD (GF) 21.
spring mix, grilled chicken, hard boiled egg, ham, Swiss, carrots,
tomatoes, ranch

SOUTHWEST CHICKEN SALAD 21.
spring mix, pepper jack cheese, corn, black beans, pico de gallo,
onion, avocado, lime cilantro dressing

GREEK FETA (GF, V) 19.
romaine, tomato, cucumber, black olive, red onion,
pepperoncini, red wine oregano dressing

## BOXED LUNCH 19.
includes: bag of chips, apple, cookie, condiments,
bottled water

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

ROAST TURKEY AND CHEDDAR
cheddar cheese, lettuce, white bread

HAM AND SWISS CROISSANT
swiss cheese, lettuce, croissant

MEDITERRANEAN CHICKEN SEMOLINA
grilled chicken, sundried tomatoes, hummus, mozzarella, pesto,
semolina baguette

CHICKEN CAESAR WRAP
chicken breast, Caesar, plain wrap

TUNA SALAD WRAP
tuna salad, spinach wrap

ROAST BEEF AND CHEDDAR
green leaf lettuce, horseradish sauce,
seeded split top pretzel roll

TOMATO AND MOZZARELLA (V)
basil pesto, ciabatta

BUFFALO CAULIFLOWER WRAP (V, VG)
roasted buffalo cauliflower, hummus, kale,
whole wheat wrap

## ITALIAN SPECIALTIES 34.

MIXED MINI SUB SANDWICHES
salami, capicola, provolone, shaved lettuce, tomato,
red onion, red wine vinaigrette

CHICKEN TAVOLO
breaded cutlet, lemon garlic pan butter sauce,
wilted arugula, tomato red onion salad, white balsamic

PENNE (V)
tomato basil sauce, Locatelli pecorino

TORTELLINI
alfredo, peas, prosciutto

CAESAR
torn romaine, creamy dressing, parmesan, garlic crouton

EGGPLANT PARMIGIANA (V)
red sauce, mozzarella

FOCACCIA
whipped butter (V)

CHEF SELECTED ITALIAN PASTRIES (V)

## DELI SANDWICH BUFFET 32.
sandwich board, composed sandwiches
one full sandwich per person

ROAST TURKEY, ROAST BEEF, BAKED HAM,
GRILLED VEGETABLE AND WHITE BEAN HUMMUS WRAP,
ARTISANAL BREADS

SWISS, AMERICAN, CHEDDAR CHEESE

LETTUCE, TOMATO, ONION, PICKLES

MAYONNAISE, MUSTARD, RUSSIAN DRESSING

FARM STAND SALAD (GF, V, VG)
baby lettuces, shaved radish, grape tomato,
English cucumber, red onion, prosecco vinaigrette

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

SARATOGA PARMESAN ROSEMARY KETTLE CHIPS

ASSORTED COOKIES AND BROWNIES (V)

## FARM TO TABLE STATION 32.

GREENS (GF, V, VG)
baby 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

(choose two)
PROTIEN ADD ON'S
Faroe Island Salmon (GF) | Marinated Shrimp (GF)
Lemon Chicken (GF) | Garlic Portobello (GF, V)

DRESSINGS
white balsamic vinaigrette (GF, V, VG), caesar (GF),
green goddess (GF, V), creamy blue cheese (V),
olive oil, wine vinegar, balsamic vinegar (GF, V, VG)

ROLLS
butter (V)

ASSORTED COOKIES AND BROWNIES (V)

# COCKTAIL RECEPTION AND DINNER

## PLAZA GRAZING STATION 28.

CHEESE AND SALUMI
variety of domestic and international cheeses made from cow, sheep and goats milk,fire roasted red pepper and pimento cheese, old world artisanal charcuterie, dried fruits, local honey, nuts, berries, mediterranean olives, garlic toasts, crackers, flatbreads

HUMMUS TRIO
sweet potato hummus (GF, V, VG),
garlic white bean hummus (GF, V, VG),
cilantro lime hummus (GF, V, VG),
toasted pita (V, VG), flatbread crackers (V, VG)

FARM STAND VEGETABLE CRATE (GF, V, VG)
selections inspired by the growing seasons
heirloom carrots, radishes, beets, pole beans, pea pods,
tomatoes, radicchio, romaine leaf, asparagus, cucumber, peppers

DIPS
cucumber tzatziki ranch (GF, V),
caramelized onion and sour cream (GF, V)

SEASONAL SLICED FRUIT AND BERRIES (GF, V, VG)
yogurt dip

## TACO "TRUCK" 24.

PROTEINS

(choose two)

POLLO ASADA (GF)
citrus-marinated grilled chicken

CARNE ASADA (GF)
grilled flank steak

PESCADO (GF)
grilled mahi-mahi

COLIFLOR (V)
three chili battered and fried cauliflower

HARD AND SOFT HAND-PRESSED TORTILLAS (V)
flour (V)
corn (GF, V)

ACCOMPANIMENTS
guacamole, lettuce, limes, cotija cheese, cilantro, radish,
salsa verde, salsa roja, Mexican crema (GF, V)

MEXICAN GREEN RICE (GF, V, VG)

FRIED TORTILLA CHIPS AND PICO DE GALLO (V, VG)

## TRAY PASSED BITES

*ask your Sales Team about Stationary Display option
*pricing and quantity of offerings may vary

(choose four)

**TIER I 16.**

PORK AND LEEK DUMPLING
black vinegar ponzu

CHICKEN AND SPINACH MEATBALLS

VEGETABLE SAMOSA (V, VG)
potato, pea, carrot, tumeric, cilantro chutney

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

CHATEAUBRIAND CROSTINI
caramelized onion, horseradish mousse

CHICKEN KEBOB (GF)
harissa yogurt dip

DEEP FRIED BUFFALO CAULIFLOWER (GF, V, VG)
spiced almond flour, vegan ranch dressing

FRANKS EN PHYLLO
spicy mustard

NASHVILLE HOT CHICKEN BITE
Old Chatham blue cheese mousse, hot honey

**TIER II 20.**

TRUFFLE PARMESAN CHICKEN BITES
spicy blue cheese dip

MARYLAND CRAB CAKES
caper remoulade, lemon

LAMB LOLLIPOP (GF)
broccoli rabe mint pesto

BAKED BRIE AND CARAMELIZED ONION TART (V)
black truffle, sweet onion

LOBSTER MAC AND CHEESE BITES
whipped corn, chive

TEMPURA SURF AND TURF ROLLS
crispy roll, lobster, filet mignon, cream cheese, sweet soy,
ginger sweet chili aioli

SALMON SASHIMI BITE (GF)
crispy sweet rice cake, Osetra caviar,
charred scallion, crème fraîche

## NONNA'S CUCINA 20.

FOCACCIA (V)

(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

# DESSERT STATIONS

## TRADITIONAL VIENNESE TABLE 22.

ITALIAN BUTTER COOKIES, MINI ÉCLAIR, CREAM PUFFS,
CHOCOLATE DIPPED STRAWBERRIES, MADELEINE,
MINI FRUIT TART, FRENCH MACARON, BAKLAVA,
MINI CHEESECAKE, CHOCOLATE PETIT FOUR

## CHOCOLATE DIPPED SWEETS 22.

STRAWBERRIES, OREOS, CRISPY RICE TREATS,
MOUSSE JARS, PRETZEL RODS, CAKE POPS, HOUSEMADE
CANDY BARS, MARSHMALLOWS, MONOGRAMMED COOKIES

## EUROPEAN PATISSERIE 20.

CRAQUELIN CHOUX
bavarian filled, whipped cream, fresh garnish

ALMOND RASPBERRY ENTREMET CAKE

CHOCOLATE MOUSSE
pyramid chocolate shortbread, chocolate ganache

FRUIT TART
pastry cream, fresh fruit, apricot glaze, micro mint

PISTACHIO ORANGE CANNOLI
jumbo, chocolate dipped

TART CITRON
lemon curd, pâte sucrée

# BEVERAGES

## BEER, WINE, SOFT DRINKS 20.

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

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

## CLASSIC 26.

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

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

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

# BEVERAGES

## PREMIUM 32.

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

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

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

## TOP SHELF 45.

VODKA - Grey Goose, Ketel One, Tito's
GIN - Bombay, Tanqueray, Hendricks
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Blanco, Espolon Blanco,
Casamigos Blanco, Casa Herradura Anejo
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 | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

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

# EHANCEMENTS

READY TO DRINK | Upgraded Selection
Surfside, High Noon, Nutrl, Sun Chaser, Dog Fish Head | (Assorted Flavors)

Speciality Liquor not listed available upon request.

# CRAFTED COCKTAILS 6.

THE SPICY PINEAPPLE
tequila blanco, jalapeño, orange liqueur, house sour,
chili salt, grilled pineapple wedge, pineapple leaf

CHERRY MANHATTAN
rye, Carpano Antica, cherry bitters, angostura bitters,
cherry cube

ELDERFLOWER FRENCH 75
gin, elderflower, lemon juice, prosecco, lemon twist

JAPANESE OLD FASHIONED
Suntory whiskey, mandarin orange, honey syrup, Sakura bitters,
cherry blossom flower

SIDECAR
Buffalo Trace bourbon, Cointreau, lemon juice

VANILLA BEAN GREYHOUND
vanilla vodka, lime, simple syrup, grapefruit juice, grapefruit round

THE TWISTED WORD
mezcal, Liquore Strega, elderflower syrup, basil, lemon juice

ESPRESSO MARTINI
vodka, espresso, kahlua, espresso beans

APEROL SPRITZ
prosecco, Aperol, club soda, orange slice

# THE RIPPLE MACHINE

pricing available upon request

turn an ordinary drink into an innovative canvas by printing
images and messages on foam

Foam Topped Cocktails
- Fresh egg whites
- Aquafaba | powdered or from chickpea brine (VG)

Draft Beer