



mazzone
catering
at the
CANFIELD CASINO

MENU
PACKAGES



EXPERIENCE THE MAZZONE HOSPITALITY DIFFERENCE

We take pride in our commitment to making our customers happy and promise to make your experience with us an unforgettable one. We listen to our clients and provide personalized service, delivering the difference every step of the way. Our experienced team of professionals work tirelessly to take care of each and every detail, anticipate your needs and go above and beyond your expectations. Explore what Mazzone Hospitality has to offer and see how we can Deliver the Difference for you.



PHILA STREET

A Five-Hour Sit Down Dinner Reception
with a Five-Hour Classic Open Bar
and Choice of Prosecco Greeting Station or Prosecco Toast

COCKTAIL HOUR

offered for one hour

Selection of Five Tier I Butler Passed Hors d'Oeuvres
Selection of Four Stationary Hors d'Oeuvres Selections

FIRST COURSE

Selection of One Tier I Salad or Appetizer
Rolls & Butter

MAIN COURSE

Selection of Two Tier I Entrées or One Tier I Entrée Pairing
plus One Vegetarian / Vegan Selection

DESSERT

Wedding Cake
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

PUTNAM STREET

A Five-Hour Sit Down Dinner Reception
with a Five-Hour Classic Open Bar
and Choice of Prosecco Greeting Station or Prosecco Toast

COCKTAIL HOUR

offered for one hour

Selection of Five Tier I Butler Passed Hors d'Oeuvres
Selection of Four Stationary Hors d'Oeuvres Selections
Selection of Two Hot Stationary Items

FIRST COURSE

Selection of One Tier I Salad or Appetizer
Rolls & Butter

MAIN COURSE

Selection of Two Tier I Entrées or One Tier I Entrée Pairing
plus One Vegetarian / Vegan Selection

DESSERT

Wedding Cake
Selection of One Confection Collection
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas



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UNION AVENUE

A Five-Hour Sit Down Dinner Reception
with a Five-Hour Classic Open Bar
and Choice of Prosecco Greeting Station or Prosecco Toast

COCKTAIL HOUR

offered for one hour

Selection of Seven Tier I or Tier II Butler Passed Hors d'Oeuvres

Selection of Five Stationary Hors d'Oeuvres Selections

Selection of Three Hot Stationary Items

FIRST COURSE

Selection of One Tier I or Tier II Salad or Appetizer

Rolls & Butter

MAIN COURSE

Selection of Two Tier I or Tier II Entrées,

OR One Tier I OR Tier II Entrée Pairing,

plus One Vegetarian / Vegan Selection

DESSERT

Wedding Cake

Selection of One Confection Collection OR One Late Night Nosh Station

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

CAROLINE STREET

A Five-Hour Upbeat and Highly Social Cocktail Reception
with a Five-Hour Classic Open Bar
and Choice of Prosecco Greeting Station or Prosecco Toast

COCKTAIL HOUR

offered for one hour

Selection of Five Tier I Butler Passed Hors d'Oeuvres; Offered for One Hour

Selection of Four Stationary Hors d'Oeuvres Selections

Selection of Two Hot Stationary Items

FIRST COURSE

Selection of One Tier I Salad or Appetizer

Rolls & Butter

STATIONED DINNER

Selection of Two Tier I or Tier II Gourmet Stations

chef fees may apply

DESSERT

Wedding Cake

Selection of One Confection Collection

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas



MENUS

TIER I BUTLER PASSED HORS D'OEUVRES

Phila, Putnam and Caroline Street Packages: Select Five
Union Avenue Package: Select Seven Items from Either Tier I or Tier II

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

TIER II BUTLER PASSED HORS D'OEUVRES

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

STATIONARY HORS D'OEUVRE DISPLAY

Phila, Putnam and Caroline Street Packages: Select Four
Union Avenue Package: Select Five

Seasonal Fruit Kabobs with Brown Sugar Cinnamon Yogurt
Vegetable Crudit  with Green Goddess Dressing
Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads and Crackers
Thinly Sliced Prosciutto Platters with Fresh Mozzarella, Basil
Chevre Cheese, Pesto, Sundried Tomato and Pine Nut Torte, Focaccia Croutons, Red Wine Glaze
Oven Roasted Garlic Chickpea Hummus with Cumin Toasted Pita
Breaded Eggplant and Tomato Salad



HOT HORS D'OEUVRE STATIONARY SELECTIONS

Putnam Street Package: Select Two
Union Avenue Package: Select Three
Caroline Street Package: Select Two

7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips
Spicy Chicken, Scallion and Cilantro Fiesta Dip with Flash-Fried Tortilla Chips
Spinach, Crab & Artichoke Dip with Garlic Toasts
Gnocchi, Braised Pork Ragout and Shaved Ricotta Salata
Shrimp and Orzo Mac 'n Cheese
Chicken and Spinach Meatballs, Madeira Gravy
Chorizo and Mussels with Garlic-Tomato Broth
Wild Mushroom Ravioli, Mascarpone Cream, Roasted Tomatoes, Pecorino Crumbs
Filet Mignon Bites, Green Onion, Peppercorn Cognac Cream, Gorgonzola, Pappardelle
Slow Cooked Herbed Lamb Ragout, Potato Dumpling



TIER I - GOURMET STATIONS

FRESH PASTA BAR **Chef Fee Applies**

Fresh Made Cavetelli and Rigatoni Prepared Buffet Side
Please Select One Sauce to Accompany Each Pasta:

- Slow Cooked Pork Ragout
- Vegetable Bolognese, Shaved Pecorino
- Roasted Tomato, Eggplant, Black Olives and Slivered Garlicky Broth
- Shrimp, Light Tomato Basil Cream, Chopped Plum Tomatoes
- Chicken Sherry Cream Sauce

CARVING STATION **Chef Fee Applies**

Our traditional carving station includes your choice of two meats, rolls and butter

- Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi
- Thyme & Mustard Rubbed Roast Pork, Cider Gravy
- Oven Roasted Turkey Breast, Pan Gravy
- Ham Pork "Steamship" Dijon Mustard, Cranberry-Port Sauce



TUSCAN ANTIPASTO

Cured & Aged Salumi, Imported Italian Cheeses, Lemon Rosemary Cracked Olives, Tomato and Mozzarella Salad with Basil Pesto and Extra Virgin Olive Oil, Oven Roasted Cauliflower with Fried Capers, Balsamic Marinated Mushrooms, Calamari with Lemon Vinaigrette

and Your Choice of One Hot Selection:

- Eggplant Piccata, Tomato Butter Sauce
- Assorted Stromboli with Tomato Basil Sauce
- Pancetta and Pecorino Fried Spaghetti Cake with Sunday Gravy
- Toasted Four Cheese Ravioli, Sweet Garlic Anchovy Brown Butter

TIER II - GOURMET STATIONS

SPICE MARKET STREET FOOD STATION

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

SLIDER STATION

Chef Fee Applies

- Angus Beef Burgers, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce
- Ground Sweet Italian Sausage with Basil, Provolone Cheese & Pesto Mayonnaise
- Atlantic Battered Cod, Spicy Remoulade, Coleslaw, Lettuce, Tomatoes, Onion

ASIAN NOODLE STATION

Chef Fee Applies

Noodles: Thai Rice & Lo Mein

Add-Ins: Slivered Egg, Scallions, Grilled Chicken, Roasted Pork, Toasted Peanuts, Grilled Shrimp, Shiitake Mushrooms, Cilantro, Spinach, Soy Sauce, Wok Fried Bok Choy, Sesame Seeds, Dashi, Chicken Broth

MEXICAN TAQUERIA

Street Tacos and Fajitas, Mole Chicken, Steak

Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Green Rice, Roasted Corn and Jack Cheese Quesadillas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips





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ITALIAN- AMERICAN STATION

Select Three

- Scarpariello - Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage, Banana Peppers, Garlic Jus
- Sunday Gravy - Rigatoni, Slow Cooked Pork Shoulder Gravy
- Beef and Pecorino Meatballs Cooked in the Sauce
- Braciolo - Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce
- Broccoli Rabe - Garlic, Lemon Crushed Chili, EVOO
- Parmigiano - Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce
- Zuppa di Clams - White Wine, Garlic, Tomato Herb Broth



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TIER III - UPGRADED GOURMET STATIONS

Available for an Additional Fee

PRIME STEAK HOUSE STATION

Chef Fee Applies

Hand carved Grilled New York Strip, Creamy Horseradish and Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Mushrooms, Chop Salad, Breads

AUTHENTIC SUSHI BAR

Chef Fee Applies

Variety of Standard Rolls to include:

- Spicy Tuna Roll • Vegetable Roll • Futomaki Roll • Philadelphia Roll • Alaskan Roll • Cucumber Roll • Boston Roll • Salmon Roll
- California Roll • Spicy Nigiri Tuna, Salmon, Eel and Red Tobiko

Served with: Pickled Ginger, Wasabi and Soy



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SEAFOOD / RAW BAR

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

TIER I SALADS AND APPETIZERS

Putnam, Phila and Caroline Street Packages: Select One
Union Avenue Package: Select One Tier I or Tier II Salad or Appetizer

Sweet Corn & Blue Crab Chowder, Crab Dumpling, Chive Crème Fraîche

Tomato Mozzarella Salad, Romaine Heart, Basil, Olive Oil, Aged Balsamic Syrup

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

Rose Petal Salad, Baby Greens, Frizzled Leeks, Goat Cheese Crostini, Rose Petals, Champagne Vinaigrette

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

Greek Salad, Heart of Romaine, Thick Sliced Tomato, Feta, Kalamata Olives, Roasted Red Onion,
Cucumber, Lemon Oregano Vinaigrette

Grilled Shrimp Bruschetta, Citrus Marinated, Tuscan Beans, Toasted Rustic Grilled Bread, Lemon-Chili Flake Oil

Rigatoni and Sweet Sausage, Tuscan Greens, White Beans, Garlic Broth

Orecchiette Pasta, Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flakes

Three-Cheese Eggplant Roulade, Fresh Tomatoes, Garlic and Basil Oil, Mozzarella, Ricotta, Pecorino

Ricotta and Mozzarella Cheese Ravioli, Basil, Parmesan Cream, Roasted Grape Tomatoes, Pecorino Crumbs

Charred Tomato and Fennel Bisque, Whipped Ricotta

TIER II APPETIZERS

Union Avenue Package: Select One Tier I or Tier II Salad or Appetizer

Jumbo Lump Crab Cake, Black and White Bean Corn Salsa, Spicy Remoulade

Slow Braised Beef Short Ribs, Gorgonzola Gnocchi, Caramelized Shallots, Fried Breadcrumbs, Red Wine Glaze

Chilled Lump Crab Salad, Jalapeño, Lemon Cilantro Aioli, Green Apple, Frisée and Fennel Slaw

Garlic and Cilantro Steak Empanadas, Chilean Pebre Sauce

Seared Ahi Tuna, Soba Noodle Salad, Sweet Soy and Citrus Aioli

Pan Fried Mozzarella, Yellow Tear Drop Tomato Salad, Charred Plum Tomato Sauce, Basil Oil

Seared Jumbo Diver Scallop, Shiitake Mushrooms, Caramelized Fennel Ragout, Sweet Corn Cream

Lobster Empanada, Cold Water Poached Lobster, Manchego, Scallions, Yellow Tomato,
Pico de Gallo, Adobo Crème Fraîche



TIER II SALADS

Union Avenue Package: Select One Tier I or Tier II Salad or Appetizer

SIGNATURE CHOPPED

Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion,
Fried Buttermilk Onion, Garlic and Mozzarella Pizzette, Blue Cheese, White Balsamic Vinaigrette

HEIRLOOM TOMATO AND BURRATA

Local Burrata, Kumato Tomato, Basil, Aged Balsamic Syrup

PAN FRIED GOAT CHEESE AND ROASTED BEETS

Baby Arugula, Radicchio, Shaved Red Onions,
Candied Pistachios, Sesame White Balsamic Vinaigrette

FORK AND KNIFE CAESAR

Romaine Heart, Hard Cooked Egg, Kalamata Olives, Garlic Croutons,
Parmesan Reggiano, Roasted Onion, Creamy Dressing

GRILLED SHRIMP AND ROASTED VEGETABLE PANZANELLA SALAD

Marinated Grilled Jumbo Shrimp, Roasted Grape Tomatoes, Red Onion, Celery,
Garlic Lemon Vinaigrette, Grilled Rustic Ciabatta

FIELD GREENS

Dried Cranberries, Candied Walnuts, Ewes Blue Cheese,
Orange Segments, Orange Poppy Seed Vinaigrette

SEASONAL HARVESTS / Available Based on Season

FALL, WINTER / Endive, Arugula and Roasted Squash Salad, Dried Cherries,
Black Pepper Goat Cheese, Speck Ham, Maple Candied Pecans, Cider Vinaigrette

SPRING / Fennel, Asparagus and Artichoke Salad, Arugula, Boursin, Toasted Almonds,
Avocado Green Goddess Dressing

SUMMER / Young Lettuces, Tomato, Cucumber, Radishes, Feta, French Green Beans,
Black Pepper Buttermilk Herb Ranch

TIER I ENTRÉES

Pre-Selected Meal Counts are Required Ten Business Days Prior to your Event
Phila and Putnam Street Packages: Select Two Tier I Entrées
or One Tier I Entrée Pairing, Plus One Vegetarian / Vegan Entrée

SLOW COOKED BONELESS BEEF SHORT RIB

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

CHICKEN CUTLET

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

PORK RIB EYE

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

SEAFOOD STUFFED SOLE

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

BRICK CHICKEN

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

OVEN ROASTED COD

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

ROASTED AND SLICED TENDERLOIN OF BEEF

Whipped Golden Potatoes, Haricots Verts, Shallot Cabernet Demi Glace

CHICKEN SCALLOPINI

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

SESAME PANKO CRUSTED SALMON

Leek Chardonnay Velouté, Jasmine Rice Pilaf, Charred Asparagus

APPLE-CRANBERRY CHICKEN

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

TIER I ENTRÉE PAIRINGS

TENDERLOIN OF BEEF AND LEMON-PARMESAN CRUMBED SHRIMP

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

GRILLED FILET MIGNON AND POTATO CRUSTED SALMON

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

CHICKEN FRANÇAISE AND BAKED LEMON SHRIMP

Sautéed Spinach, Pommes Lyonnaise, Pinot Grigio Butter

BONELESS BRAISED SHORT RIB AND SCALLOPS

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

CHICKEN & LOBSTER RAVIOLI

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

VEGETARIAN, VEGAN AND GLUTEN FREE ENTRÉES

FRIED CAULIFLOWER STEAK (VEGETARIAN)

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

RICOTTA GNUDI (VEGETARIAN)

Pan Crisped, Wilted Escarole, Parmesan Crumbs

CRISPY EGGPLANT (VEGETARIAN)

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

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

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

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

GRILLED EGGPLANT ROLLATINI (VEGAN & GLUTEN FREE)

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

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

Over Rice Noodles (Non-GMO Soy Protein)

TIER II ENTRÉES

Union Avenue Package: Select Two Tier II Entrées or
One Tier II Entrée Pairing, plus One Vegetarian / Vegan Entrée

FILET MIGNON

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

GRILLED NEW YORK STRIP STEAK

Potato Gratin, Charred Asparagus, Madeira Wine Sauce

DOMESTIC RACK OF LAMB

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

ORGANIC CHICKEN ROULADE

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

JUMBO CRAB STUFFED PRAWNS

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

LOBSTER THERMIDOR "POT PIE"

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

PAN ROASTED DIVER SCALLOPS

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

PAN-SEARED DUCK BREAST

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

TIER II ENTRÉE PAIRINGS

GRILLED PETITE NEW YORK STRIP TOPPED WITH BUTTER POACHED JUMBO LUMP CRAB
Charred Asparagus, Garlic Mashed Potatoes, Lemon-Chive Hollandaise

GRILLED VEAL LOIN CHOP AND LEMON SHRIMP
Yukon Smashed Potatoes, Roasted Peppers and Onions, Cabernet Demi-Glace, Lemon Saffron Butter

PORCINI ENCRUSTED PORK TENDERLOIN AND SEARED SCALLOPS
Roasted Root Vegetable Hash, Dijon Cream, Sautéed Spinach, Triple Citrus Beurre Blanc

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





CONFECTION COLLECTIONS

Putnam, Union, and Caroline Street Packages: Select One

CLASSIC

Cream Puffs, Éclairs, Chocolate Truffles, French Macaroons, Napoleon, Baklava, Cannoli, Palmier, Petite Cookies, and Miniature Tarts

ITALIAN DOLCE

Cannoli, Rainbow Cake, Pasticciotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babbas, Assorted Italian Cookies,

ALL AMERICAN

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

UPGRADED WHIMSICAL FINALES

Additional Fees and Staff Charges Apply

CRÈME BRÛLÉE STATION

Assorted Custards Brûléd for Guests.

Select Three Varieties from the Following:

Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

DESSERT PANINI

Served with Vanilla Ice Cream A la Mode

Select One of the Following Flavors:

Hazelnut and Raspberry: Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate Chips, Confectioners Sugar

S'mores: Challah bread, Hershey's Chocolate bars, Mini Marshmallows, Graham Cracker Paste

Apple Pie: Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

DESSERT FLAMBÉ

Select One: Banana's Foster, Cherry Jubilee, Wild Berry Cassis

All Selections are Served in a Crisp Wafer Basket with Vanilla Ice Cream

GELATO & ICE CREAM CANDY SHOP

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks, Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.

Select Two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio Gelato, Mixed Berry Gelato

Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

CUPCAKE BAKE SHOP

Select Three Flavors

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Brûléed Bananas, Caramel Sauce

Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple

S'mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted Homemade Marshmallows

Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry

Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

SWEET STREET MACAROONS AND WHOOPIE PIES

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies.

Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

EUROPEAN WAFFLES AND GELATO

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato

Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts



LATE NIGHT NOSH STATIONS

Chef Fees May Apply

GRILLED CHEESERIE

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

WOOD FIRED PIZZA OVEN

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

HOT DIGGITY DOGZ

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

THE LATE NIGHT BREAKFAST DINER

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

CAROLINE STREET STATION

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

SWEET MEMORY STATION

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

DESSERT PIZZA

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

AUTUMN HARVEST

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

BURGERS & FRIES

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

THE AFTER GLOW

When there's no reason to end the celebration... continue your party for an additional hour
including open bar, service staff and your choice of one of our Late Night Nosh stations.

YOUR *Vision.*
MAZZONE *Quality.*
NO COMPROMISES.

Mazzone Hospitality offers truly creative, full service catering with over 30 years of experience delivering flawless and memorable events. We tend to every detail with care, from event planning to packing up the last plate. You can count on the best service, and finest food to go above and beyond your expectations.

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