

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.











BENEFITS OF A MAZZONE HOSPITALITY WEDDING

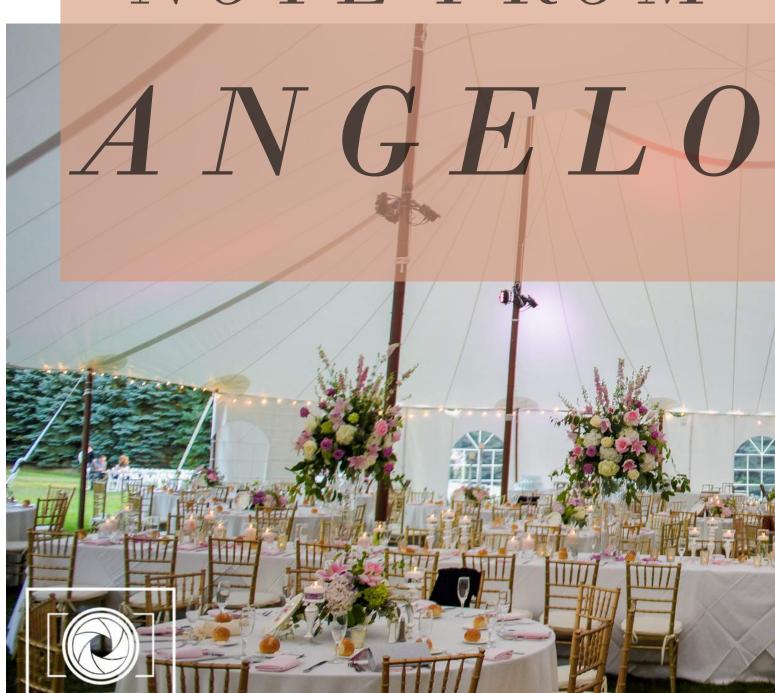
- Personalized Bridal Attendant
- Complimentary Grand Tasting experience
- We treat your Vendors like Guests
- Comprehensive "Final Meeting"
- China, glassware, and flatware is included with our full-service catering packages.
- Standard linen for food, beverage & guest seating tables are included.
- Our in-house design department can help you create your vision and exceed expectations.
- Complimentary access to online software for you to design your room layout and seating arrangements.
- As the largest hospitality company in the region we attract the best culinary, service & event planning talent.
- Every event we do is run by an experienced Event Manager to make your day stress-free.
- We cook everything fresh, on-site, for a restaurant quality food experience.

OUR POINTS OF DIFFERENCE

- We can customize any of our menus to create a personalized experience for you and your guests.
- Our team works with the top vendors in the region to make every event remarkable.



NOTE FROM



Thank you for considering Mazzone Catering for your special event.

I invite you to explore the experiences we can create. We take pride in our commitment to making our customers happy and promise to make your experience with us an unforgettable one. Hospitality is not only in our name; it is the foundation on which the company was built.

As you may already know, planning an event can prove to be a daunting task. There are so many decisions to make...food, drinks, music, decorating...and that's just the beginning! Well relax, because we are here to help remove the stress of the planning process from the very start.

Take some time, become familiar with our services. Everything you need is right here in this one publication. When you are ready to begin your journey, one of our experienced off-premise event planners is here to guide you.



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	Enjoy!











PICK YOUR PACKAGE
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CHOOSE YOUR MENU
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SELECT YOUR BEVERAGES
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DESIGN YOUR WEDDING MENU

CLASSIC ELEGANCE SIT DOWN DINNER

A Five-Hour Sit Down Dinner Reception

Selection of Four Tier I Butler Passed Hors d'Oeuvres and Chef's Antipasto Display

First Course Select One Tier I Salad Rolls & Butter

Main Course

Your Choice of Two Tier I Entrées plus One Vegetarian Selection

Dessert

Your Choice of Wedding Cake or Plated Dessert Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

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THE ULTIMATE LUXURY SIT DOWN DINNER

A Five-Hour Sit Down Dinner Reception

Selection of Six Tier I, II or III Butler Passed Hors d'Oeuvres

Selection of Five Tier I or Tier II Stationary Selections

One Chef Attended Station from Tier I or Tier II

First Course

Select One Tier I, Tier II or Tier III Soup or Appetizer Rolls & Butter

Main Course • Your Choice of:

Three Tier I or Tier II or Tier III Entrées plus One Vegetarian Selection or One Tier I, Tier II or Tier III Entrée Pairings

Dessert

Your Choice of Wedding Cake or Plated Dessert Your Choice of One Confection Collection Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

See Pages 12-19 for Hors d'Oeuvres and Stations See Pages 20-23 for Dinner Selections See Pages 29-33 for Desserts

FESTIVE CELEBRATION SIT DOWN DINNER

A Five-Hour Sit Down Dinner Reception

Selection of Five Tier I Butler Passed Hors d'Oeuvres and Four Tier I Stationary Selections or One Tier I Chef Attended Station

First Course

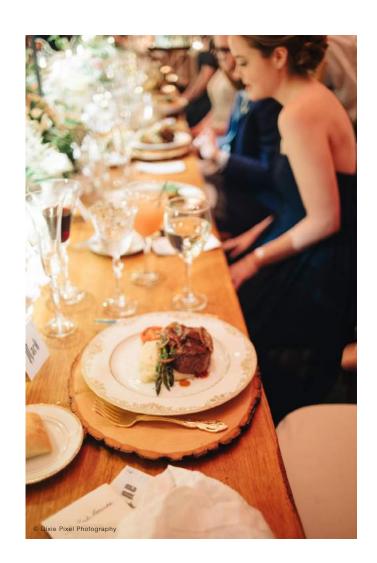
Select One Tier I or Tier II Salad, Soup or Appetizer Rolls & Butter

Main Course

Your Choice of Two Tier I or Tier II Entrées plus One Vegetarian Selection or One Tier I or Tier II Entrée Pairings

Dessert

Your Choice of Wedding Cake or Plated Dessert Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas



FESTIVE CELEBRATION FAMILY-STYLE DINNER

A Five-Hour Family-Style Dinner

Selection of Five Tier I Butler Passed Hors d'Oeuvres and Four Tier I Stationary Selections or One Tier I Chef Attended Station

Individually Plated First Course Select One Tier I or Tier II Salad, Soup or Appetizer Basket of Assorted Rolls, Breads & Butter

Family Style Main Course Your Choice of Two Tier I or Tier II Family-Style Entrées Your Choice of Three Family-Style Sides

Dessert

Your Choice of Wedding Cake or One Confection Collection Signature Blend of Coffee, Decaffeinated Coffee, Assorted Tea Station

ULTIMATE LUXURY FAMILY-STYLE DINNER

A Five-Hour Family-Style Dinner

Selection of Six Tier I, II or III Butler Passed Hors d'Oeuvres and Five Tier I or Tier II Stationary Selections
One Tier I or Tier II Chef Attended Station

Individually Plated First Course Select One Tier I, Tier II or Tier III Salad, Soup or Appetizer Basket of Assorted Rolls, Breads & Butter

Family Style Main Course Your Choice of Three Tier I, II or III Family-Style Entrées Your Choice of Three Family-Style Sides

Dessert

Your Choice of Wedding Cake and One Whimsical Finale Signature Blend of Coffee, Decaffeinated Coffee, Assorted Tea Station

See Pages 12-19 for Hors d'Oeuvres and Stations
 See Page 24 for Family-Style Selections
 See Pages 29-33 for Desserts





CLASSIC ELEGANCE BUFFET DINNER

A Five-Hour Buffet Style Dinner Reception

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

Individually Plated First Course Select One Tier I Salad or Soup Rolls & Butter

Dinner Buffet Your Choice of Three Entrées Your Choice of Three Accompaniments

Dessert

Your Choice of Wedding Cake or Plated Dessert Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

FESTIVE CELEBRATION BUFFET DINNER

A Five-Hour Buffet Style Dinner Reception

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

Individually Plated First Course
Select One Tier I or Tier II Salad or Soup
Rolls & Butter

Dinner Buffet
Your Choice of Two Entrées
Your Choice of Three Accompaniments
One Chef Attended Tier I Carved Protein

Dessert

Your Choice of Wedding Cake or Plated Dessert Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

• • • See Pages 12-19 for Hors d'Oeuvres and Stations • • • • See Page 25 for Buffet Selections

See Pages 29-33 for Desserts



CLASSIC ELEGANCE COCKTAIL RECEPTION

A Five-Hour Upbeat and Highly Social Alternative to a Sit Down Dinner

Selection of Five Tier I Butler Passed Hors d'Oeuvres served for the first two hours

Selection of Four Tier I Stationary Selections replenished for one hour

Selection of Two Tier I Chef Attended Stations serviced for one and one-half hours

Dessert

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

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FESTIVE CELEBRATION COCKTAIL RECEPTION

A Five-Hour Upbeat and Highly Social Alternative to a Sit Down Dinner

Selection of Six Tier I or Tier II Butler Passed Hors d'Oeuvres served for the first two hours

Selection of Four Tier I or Tier II Stationary Selections replenished for one hour

Selection of Two Tier I or Tier II Chef Attended Stations serviced for one and one-half hours

Dessert

Your Choice of Wedding Cake or One Confection Collection Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

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ULTIMATE LUXURY COCKTAIL RECEPTION

A Five-Hour Upbeat and Highly Social Alternative to a Sit Down Dinner

Selection of Six Tier I or Tier II Butler Passed Hors d'Oeuvres served for the first two hours

Selection of Five Tier I or Tier II Stationary Selections replenished for one hour

Selection of Two Tier I or Tier II Chef Attended Stations
One Tier III Chef Attended Station
serviced for two hours

Dessert

Your Choice of Wedding Cake Selection of One Whimsical Finale or Late Night Nosh Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

> See Pages 12-19 for Hors d'Oeuvres and Stations See Pages 29-33 for Desserts



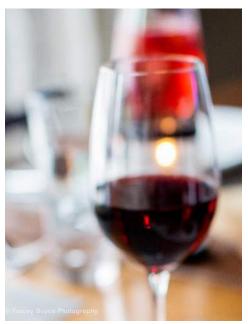
HORS D'OEUVRES & COCKTAIL STATIONS

TIER I BUTLER PASSED HORS D'OEUVRES

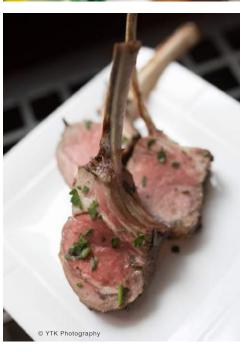
- Fresh Mozzarella & Tomato Brochette
- Exotic Mushroom "Bruschetta" with Truffle Oil Parmesan, Potato Crisp
- Franks en Phyllo with Spicy Mustard, Sauerkraut
- Tomato Bisque with Grilled Cheese Sticks
- Mango Chicken & Corn Relish, Tortilla Cup
- Spinach & Vegetable Stuffed Cremini Mushrooms
- · Feta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

TIER II BUTLER PASSED HORS D'OEUVRES

- · Hickory Bacon Wrapped Shrimp, Horseradish Cream
- Potato Pancake with Duck Confit, Red Onion Marmalade
- Tuna Tartar, Fried Wonton Chip, Dill and Red Onion Crème Fraîche
- Spiced Crab with Yellow Tomato Gazpacho, Cilantro Pesto
- Shrimp Cocktail with Lemon, Cocktail Sauce
- Beef Empanada, Pico de Gallo, Sour Cream
- · Braised Pork Taco with Chipotle Slaw
- Crisp Pork Belly on Toasted Brioche Roll, Spicy Hoisin
- · Mini BLT's with Cherry Tomato, Bacon, Garlic Aioli, Arugula
- · Ahi Tuna Satay, Sweet Chili Aioli
- · Lobster Salad, Lemon Crema, Micro Greens, Potato Crisp
- · Grilled Lamb Chops with Black Pepper Spiced Mustard Sauce
- · Surf & Turf Tempura Rolls, Chili Wasabi, Sweet Soy







TIER I STATIONARY SELECTIONS

- Sliced Fresh Fruit with Raspberry Dip
- Homemade Guacamole with Tortilla Chips and Salsa
- · Artisan Farmhouse Cheeses, Crackers, Flatbreads
- Apple Baked Brie with House Made Baguettes
- Fresh Crisp Crudités with Green Goddess Dip
- Oven Roasted Garlic Chickpea Hummus with Cumin Toasted Pita
- Spinach, Crab & Artichoke Dip with Garlic Toasts
- Chardonnay Cheese Fondue with House Made Baguettes
- Spicy Chicken, Scallion and Cilantro Fiesta Dip with Flash-Fried Tortilla Chips
- · Lemon-Rosemary Cracked Olives
- Flash Fried Saratoga Chips with Wilted Bleu Cheese and Truffle Oil
- Trio of Bruschetta: Tomato Basil, Roasted Pepper and Aged
 Provolone with Basil Pesto, Chickpea and Spinach with Crostini

TIER II STATIONARY SELECTIONS

- Salmon Display Scotch Cured Gravlax, Smoked Salmon Accompanied by Traditional Garnishes: Capers, Lemon, Grated Red Onion, Chopped Egg, Dilled Crème Fraîche, Rye Crostini
- Tapas Platter Garlic Sautéed Broccoli Rabe Chili Flake and Lemon Oil, Herb Marinated Calamari and Vegetable Salad with Lemon Vinaigrette, Oven Cured Plum Tomatoes and Roasted Purple Onions
- Antipasto Display Cured and Aged Artesian Salumi, Imported Cheeses, Blistered Peppers, Marinated Mushrooms, Lemon and Caper Roasted Cauliflower, Lemon-Rosemary Cracked Olives, Tomato, Red Onion and Roasted Eggplant Bruschetta
- Mélange of Fresh Grilled Marinated Vegetables, Garlic Aioli
- · Chicken and Spinach Meatballs, Madeira Gravy
- · Chorizo and Mussels with Garlic-Tomato Broth
- Pancetta Wrapped Chicken Thighs with Sage and Olive Oil
- Parmesan Truffle Chicken Bites, Bleu Cheese Dip
- Rigatoni with Grape Tomatoes and Mascarpone Crema, Pecorino Crumbs
- Mini Pierogies, Caramelized Onion, Brown Butter, Cracked Pepper, Chive Sour Cream







TIER I - GOURMET COCKTAIL AND DINNER STATIONS

POMMES FRITES STATION

Crispy Shoestring, Sweet Potato & Eggplant Fries with Blue Cheese Dip, Balsamic Onion Jam, Barbecue Sauce, Truffle Oil, Grated Pecorino, Bacon Cracklin', Malt Vinegar, Cheese Fondue, Pan Gravy, Sour Cream, Ketchup

FRESH PASTA BAR 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 (Tier II, III)
 - Herb Crusted Tenderloin of Beef, Steak Sauce, Gorgonzola Demi

(Tier I & II add \$5++ per person, Included in Tier III)

• Herb & Ground Mustard Rubbed Leg of Lamb, Minted Tomato Jam, Pan Jus

(Tier I & II add \$6++ per person, Included in Tier III)

DIM SUM STATION

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

TUSCAN ANTIPASTO

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

and Your Choice of One Hot Selection:

- · Arancini, Golden Filled Rice Balls
- 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 COCKTAIL AND DINNER 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 with 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

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

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, Beef and Pecorino Meatballs Cooked in the Sauce
 - Braciole Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce
 - Italian Wedding Soup Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino
 - Broccoli Rabe Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil
 - Parmigiano Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce
 - Zuppa di Clams White Wine, Garlic, Tomato Herb Broth

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

HALLOUMI / GREEK MEZE Chef Fee Applies

- Griddle Seared Goat and Sheep's Milk Cheese, Fresh Oregano, Lemon, Toasted Garlic, Grape Tomatoes on Grilled Country Ciabatta
 - · Spanakopita Pie in Phyllo with Spinach, Feta
 - · Beef & Lamb Meatballs, Saffron Tomato Sauce

COME TO YOU ROLLING CARTS

Select One (Staff Fee Applies)

- Shrimp Pad Thai, Rice Noodles, Eggs, Toasted Peanuts
- · Korean BBQ Short Ribs, Leek Kimchi
- · Cod Fritters, Caper Tartar Sauce, Malt Vinegar
- Maine Lobster Salad Roll, Buttered New England Potato Roll, Shaved Lettuce
- Fried Oysters, Bacon-Horseradish Remoulade
- Fish Tacos, Blackened Tilapia, Lettuce, Avocado, Tomato, Red Onion Baja Sauce

PRESSED SANDWICH AND SOUP

Select One Sandwich and One Soup (Staff Fee Applies)

Sandwiches

- Steak and Gorgonzola Shaved and Grilled Angus Rib-Eye, Mushrooms, Onions, Black Pepper and Horseradish, Mayonnaise, Ciabatta Roll
- Chicken and Brie Lemon and Herb Marinated,
 Grilled, Arugula, Garlic Herbed Focaccia
- Short Rib and Aged Vermont Cheddar Slow Chianti,
 Braised Beef Short Ribs, White & Green Onion Marmalade
- Sausage and Taleggio Sweet Fennel Sausage,
 Broccoli Rabe, Charred Red Pepper, Rustic Loaf

Soups

- · Black Bean and Corn, Fried Tortilla Strips
- Butternut Squash Bisque with Toasted Pumpkin Seeds
- Crab and Corn Chowder
- · Potato, Leek and Smoked Bacon
- · Chicken Tortilla
- French Onion, Gruyère Crostini

FRESH MOZZARELLA & HEIRLOOM TOMATO STATION

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

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















TIER III - GOURMET COCKTAIL AND DINNER STATIONS

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

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

SPANISH PAN STATION / Select Two

- Paella Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage and Scallions, Seafood Broth
 - Chimichurri and Beef Empanada Cilantro Sour Cream, Chilean Pebre
 - Fresh Squid White Wine, Lemon, Caper, Black Olives, Garlic and Chili Flake
 - Chorizo and Manchego Bites Romesco Sauce
 - Gazpacho Fresh Chilled Tomato Soup, Chipotle Crème Fraîche
 - · Garlic Chicken Wings Garlic, Sherry, Lemon and Oregano Glaze

CULINARY SMALL PLATE STATION / Select One Hot and One Chilled Chef Fee Applies

Hot

- Slow Roasted Chianti Braised Short Ribs Soft Mascarpone Polenta, Lemon-Parsley Gremolata
- · Chicken Milanese Fresh Mozzarella, Toasted Prosciutto, Marsala Butter, Tomato, Red Onion, Arugula Salad
 - Veal Cutlet Medallions Whole Grain Mustard Sauce, Garlicky Swiss Chard
 - Pan Seared Tenderloin Steak Tips Smoked Bacon, Cipollini Onion, Shiitake Mushrooms,
 Garlic Black Pepper Fettuccine, Red Wine Sauce
 - Cannelloni, Grilled Portobello Eggplant, Zucchini and Sweet Pepper, Ricotta and Spinach Filled,

Smoked Tomato Sauce, Pecorino Béchamel

• Crisp Duck Confit - Wild Rice, Corn Griddle Cake, Apple Mint Jam

Chilled

- Vietnamese Shrimp Summer Roll, Soy-Peanut Sauce
- · Grilled Octopus Salad, Olive Oil Poached Potatoes, Kalamata Olives, Oregano, Arugula, White Balsamic Vinaigrette
 - · Tomato & Mozzarella, Aged Balsamic Syrup, Virgin Olive Oil, Toasted Pignoli Nuts, Basil Pesto
 - Citrus Marinated & Grilled Shrimp, Jasmine Rice Salad
 - Smoked Salmon & Bagel Stack, Bagel Crisps, Herbed Goat Cheese Cream, Shaved Pickled Radishes,
 Flash Fried Caper, Lemon Aioli, Chive Oil
 - Charred Asparagus, Peppered Olive Oil Fried Hen Egg, Truffle Oil, Shaved Pecorino
 - Crab Stuffed Deviled Egg, Lemon Crème Fraîche, Tarragon

HARD WOOD ROTISSERIE SPIT STATION Chef Fee Applies

Weather permitting / Minimum 75 people / Spit Rental and Set-up Fee Applies

Select One to be Slow Cooked in View of Your Guests

- Whole Suckling Porchetta Dragoncello Sauce, Apple Brandy Sauce
- Whole Prime Rib Yorkshire Pudding, Horseradish Cream, Steak Sauce, Herbed au Jus
- · Rosemary and Garlic Studded Leg of Lamb Mint Aioli, Rosemary Pan Gravy, Chimichurri
 - Brined Whole Turkey Sage Stuffing, Traditional Pan Dripping Gravy
 - Pork Steamship Round Dijon Cream, Cinnamon Apple Purée, Garlic Demi-Glace



TIER I PLATED SALADS

Greek - Thick Slice Tomato, Feta, Kalamata Olives, Red Onion, Cucumber, Lemon Vinaigrette
 Classic Caesar - Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing
 Farmers Market - Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion,
 Crumbled Maytag Blue Cheese, White Balsamic Vinaigrette

TIER II PLATED SALADS

Wedge - Iceberg, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing
 Pear - Arugula, Frisée, Goat Cheese, Grilled Red Onion, Honey Poached Pear, Champagne Vinaigrette
 Tomatoes & Mozzarella - Basil, Cracked Black Pepper, Virgin Olive Oil, Aged Balsamic Syrup

TIER III PLATED SALADS

Signature Chop - Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion, Blue Cheese, Fried Buttermilk Onion Rings, White Balsamic Vinaigrette

Goat Cheese and Beet - Pan Fried Hudson Valley Goat Cheese, Roasted Ruby and Yellow Beets,
Baby Arugula, Candied Pistachios, Sherry Vinaigrette

Butternut Squash and Spinach - Roasted Butternut Squash, Young Spinach, Oven Charred Cipollini Onions, Robiola Cheese, Dijon Vinaigrette

TIER I SOUP SELECTIONS

Butternut Squash Bisque - Toasted Pumpkin Seeds, Cinnamon Crème Fraîche
Black Bean & Corn - Flash Fried Tortilla Ribbons
Wedding Soup - Vegetables, Escarole, Mini Meatballs, Shaved Pecorino
Crab, Corn & Scallion - Crab Dumpling, Chive Crème Fraîche

TIER III SOUP AND SALAD DUETS

Butternut Squash Bisque and Rose Petal Salad - Toasted Pumpkin Seeds, Cinnamon Crème Fraîche, Bibb Lettuce, Frizzled Leeks, Goat Cheese Crostini, Rose Petal Champagne Vinaigrette

Black Bean Soup and Corn & Apple Salad - Flash Fried Tortilla Ribbons, Field Greens, Granny Smith Apple, Candied Walnuts, Creamy Maple Vinaigrette

TIER II PLATED APPETIZERS

Penne Pasta - Tomato Basil Sauce, Shaved Parmesan

Shrimp Bruschetta - Citrus Marinated, Grilled, Tuscan Beans, Rustic Ciabatta, Rabe, Lemon-Chili Flake Oil

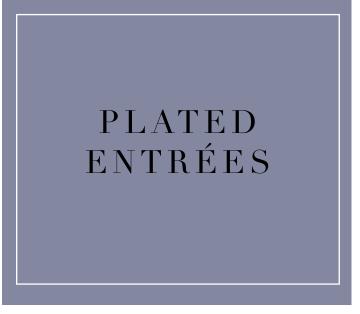
Rigatoni - Slow Cooked Sherry-Chicken Sauce, Grana Padano, Garlic Crumbs

Braised Short Ribs - Creamy Wild Mushroom and Ricotta Polenta, Root Vegetable Brunoise

Apple & Chicken Grilled Sausage - Butternut Squash Cheesy Grits, Smoked Pork Belly Cracklings

TIER III PLATED APPETIZERS

Soft Ricotta Gnudi - Lobster, Toasted Walnuts, Fried Sage, Lobster Bisque Emulsion
Pan Fried Mozzarella - Yellow Tear Drop Tomato Salad, Basil Oil, Charred Plum Tomato Sauce
Three Meat Polpetini - Chicken, Beef and Pork Simmered in Light Basil Tomato Sauce, Crusty Mascarpone Crostini
Jumbo Lump Crab Cake - Black and White Bean Salsa, Spiced Remoulade
Wild Mushroom Ravioli - Fresh Peas, Lemon Basil Cream







TIER I PLATED ENTRÉES - CHICKEN

- Chicken Francaise Egg Battered Breast,
 Mini Potato Ravioli, Chive Butter, Caramelized Leeks,
 Thyme Glazed Carrots, Lemon Veloute
- Apple-Cranberry Chicken Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Beans
- Chicken Cutlet Melted Fresh Mozzarella, Beef Steak Tomato Stack, Sage Gnocchi, Wilted Garlic Arugula
- Free Range Chicken Pan Seared Statler Breast, Heritage Oven Dried Tomatoes and Onions, Wilted Rainbow Chard, Rosemary Jus, 25 Year Balsamic Syrup, Shiitake Mushroom
- Brick Chicken Breast Pan Crisped, Garlicky Broccoli Rabe,
 Potato Purée, Rosemary-Lemon Jus
- Chicken Marsala Sautéed Scallopini, Cremini Mushrooms, Shallots, Sweet Marsala Wine Sauce, Charred Asparagus, Creamy Parmesan Polenta

TIER I PLATED ENTRÉES / SEAFOOD

- Salmon with Fennel Pan Seared Fillet, Melted Fennel-Herb Crema, Corn Bread Pudding, Sweet Potato-Red Onion-Scallion Hash
- Sole Florentine Filled with Spinach and Shallot,
 Pomodoro Gastrique, Lemon Israeli Vegetable "Cousotto"
- Seafood Stuffed Sole Crab and Shrimp Stuffed Sole,
 Sauce Bavaroise, Five-Grain Pilaf, Lemon-Parsley Gremolata
- Kettle Chip Trout Herb Kettle Chip Crusted Brook Trout Fillet,
 Chardonnay Butter Sauce, Napa Cabbage Smoked Bacon Slaw
- Potato Crusted Salmon Pan Crisped, Shallot-Pinot Wine Reduction, Spiced Carrot Purée, Grilled Green Onions

TIER I PLATED ENTRÉES / BEEF. PORK

- Prime Rib of Beef Slow Roasted, Pan Jus, Thyme Brown Butter Smashed Potatoes, Olive Oil Crisped Root Vegetables
- Pork Loin with Apples Green Apple and Cherry Ciabatta Stuffed, Apple Cipollini Onion Glaze, Butter Poached Parsnips
- New York Sirloin Rosemary and Garlic Lacquered, Sliced, Mushroom Demi, Grilled Zucchini, Oven Blistered Tomatoes, Roasted Fingerlings
- Braised Boneless Short Rib Slow Cooked in its Juice, Cauliflower-Potato Purée, Glazed Carrot Sticks
- Berkshire Pork Rib Chop Whipped Sweet Potatoes,
 Pancetta Pan Crisped Brussel Sprouts, Sweet Balsamic Peppers,
 Garlic Pan Jus

TIER II PLATED ENTRÉES

- · Grilled Filet Mignon Whipped Garlic Potatoes, Charred Asparagus, Wild Mushroom Demi-Glace
- Lemon-Pecorino Shrimp Crumb Stuffed, Olive Oil Poached, Grape Tomato Butter, Pan Toasted Garlic and Spinach, Chili Lemon Oil
- Veal Medallions Pan Crisped Cutlet, Roasted Garlic Cream, Asparagus Risotto, Wilted Swiss Chard
- Pork Tenderloin Bacon Wrapped, Spiced Squash and Potato Purée, Waxed Beans, Sweet Pork Jus Reduction
- 12 oz New York Strip Steak Maytag Blue Cheese Crusted, Madeira Wine Sauce, Charred Asparagus, Sweet & White Potato Stack

TIER III PLATED ENTRÉES

- · Filet Mignon Lump Crab Butter, Caramelized Shallot, Sweet Potato Hash, French Green Beans, Cabernet Glaze
- Domestic Rack of Lamb Dijon & Herb Crusted, Gorgonzola Sweet Potato Gnocchi, Grilled Vegetable Mélange, Port Wine Gastrique
- Pan-Seared Scallops Smoked Bacon Wrapped, Yukon Potato and Charred Scallion, Creamed Corn, Lemon Brown Butter
- · Lobster Pot Pie Butter Poached, Heirloom Potatoes, Vegetables, Green Onion, Lobster-Sherry Cream, Flaky Pastry Crust
- Veal Rib Chop Hardwood Grilled, Green Cognac Peppercorn Sauce, Grana Padano Scalloped Potatoes, Broccolini, Lemon Butter
- Alaskan Halibut Pan Seared, Saffron Aioli, Olive Oil and Basil Poached Beefsteak Tomato, Buttery Broad Bean Ragout,
 Flash Fried Parsnip Ribbons
- · Bone in Cowboy Sea Salt and Rosemary Rubbed, Gorgonzola Bacon Butter, Grilled Potatoes, Roasted Onions, Asparagus
- Chilean Sea Bass Miso and Brown Sugar Rubbed, Farro-Shiitake Pilaf, Truffle English Pea Purée

TIER I, II AND III ENTRÉE - VEGETARIAN

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

TIER I AND II ENTRÉE PAIRINGS

- · Chicken Scallopini & Seafood Stuffed Sole Egg Battered Breast, Crab and Shrimp Stuffed Sole, Charred Asparagus
- Braised Short Ribs & Crusted Salmon Short Ribs Slow Cooked in their Juice, Pan Crisped Potato Crusted Salmon, Cauliflower-Potato Puree, Glazed Carrot Sticks

TIER III ENTRÉE PAIRINGS

- Petite Filet and Sautéed Blue Crab Shallot Demi, Roasted Garlic Mashed Potatoes, Haricots Vert, Sauvignon Blanc Cream
- 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

FAMILY-STYLE DINNER SELECTIONS

TIER I AND II ENTRÉES

- Pan Crisped Brick Chicken Breast, Rosemary-Lemon Jus
- Airline Breast of Chicken, Orange Blossom Honey, and Whole Mustard Glaze
- Pit Roasted Yellow Bell Farms Chicken, Summer Succotash
- Pan Seared Salmon, Melted Fennel-Herb Crema
- · Honey Dijon Glazed Salmon
- Pork Loin, Apple Cipollini Onion Glaze
- Berkshire Pork Rib Chop, Balsamic Peppers, Garlic Pan Jus
- Rosemary and Garlic Lacquered Sirloin, Mushroom Demi
- Braised Boneless Short Rib, Pan Jus
- Rigatoni, Butternut Squash, Soft Cinnamon Mascarpone Sage-Butter Broth, Shaved Manchego
- Sweet Pea and Fresh Mozzarella Ravioli, Roasted Tomato Broth Chanterelle, Pea Tendrils and Shaved Pepato Cheese
- Char-Grilled Portabellas with Creamy Rosemary Pecorino Polenta and Green Tomato Chutney
- Eggplant Rollatini, Ricotta, Mozzarella, Tomato Basil Sauce
- · Cavatelli, Roasted Eggplant, Black Olives, Garlic Basil Broth

TIER III ENTRÉES

Priced a la carte, ask your planner for pricing

- Wellington Farm Organic Chicken, Wilted Spinach, Heirloom Cherry Tomatoes, Slivered Bermuda Onions, Bacon Rillons
- Chilean Sea Bass, Lobster-Creamed Leeks, Pinot Noir Reduction
- Pan Roasted Halibut Steak, Apple Fennel, Cucumber Slaw Tarragon, Salmon Caviar Butter Sauce
- Cedar Plank Roasted Salmon, Sweet Pickled Cucumbers Horseradish Aioli
- Grilled Cold Water Lobsters Tails, Chardonnay Butter Sauce
- Tomahawk Ribeye Steak, Chimichurri, Steak Sauce and Whole Roasted Garlic
- Sliced Herb Encrusted Tenderloin of Beef with Cabernet Demi
- · Grilled Spring Lamb Chop, Mint Pesto



TIER I AND II SIDES

- · Char-Grilled Farm Fresh Vegetables
- Roasted Asparagus
- · Roasted Squash Medley with Brown Sugar, Cinnamon, Nutmeg
- · Garlicky Broccoli Rabe
- Honey Thyme Glazed Carrots
- Pancetta Pan Crisped Brussel Sprouts
- Roasted Autumn Vegetable Hash with Sage Brown Butter
- · Potato Rosti
- · Mashed Sweet Potatoes with Pecans and Maple Butter
- Roasted Butternut Squash with Caramelized Shallots
- Roasted Fingerling Potatoes
- White Cheddar and Roasted Garlic Mashed Potatoes
- House Baked Mac & Cheese
- · Farro-Shiitake Pilaf
- · White and Wild Rice Pilaf

TIER III SIDES

Priced a la carte, ask your planner for pricing

- Farm Fresh Red Plums and Roasted Fennel with Local Honey and Ginger Lime Dressing
- Salt Crusted Beet Carpaccio with Cave Aged Chevre, Frisée
- Lobster Mac & Cheese with Cracker Crumb Topping
- Grilled Peaches, Prosciutto, Arugula, Toasted Marcona Almonds, Rosemary Vincotto
- Roasted Corn Salad with New Potatoes, Tarragon and Charred Red Pepper
- Skillet Fried Rustic Potatoes with Caramelized Leeks, Thyme and Sweet Garlic
- Farro Succotash, Sweet Corn, Lima Beans, Bell Peppers Tomatoes and Local Honey
- Local Heirloom Tomatoes, Mozzarella, Ricotta, Roasted Red Peppers, Olive Tapenade, Basil, Olive Oil, and Aged Balsamic
- Grilled Zucchini "Ribbons", Fried Capers, Parsley, and Parmesan

FAMILY-STYLE

BUFFET

DINNER BUFFET SELECTIONS

ENTRÉES

- Beef Tips Burgundy, Egg Noodles
- · Marinated Slow Cooked Short Ribs
- Herb and Garlic Crusted Sliced Bistro Sirloin, Classic Demi
- Chicken Française, Caper Berries, Lemon Parsley Butter Sauce
- Apple Cranberry Chicken
- · Chicken Milanese with Lemon Velouté
- Buttermilk Fried Chicken (Leg, Breast and Thigh)
- Slow Cooked Cherry Pepper Pork
- · Roasted Pork Loin, Apple and Sage Stuffing
- Hickory BBQ Pork Ribs
- Sweet Italian Sausage, Fire Roasted Peppers and Onions
- · Sole Florentine, Spinach and Bread Stuffed, Lemon Velouté
- · Seafood Stuffed Sole
- Potato Crusted Salmon
- · Honey Dijon Glazed Salmon
- Traditional Meat & Cheese Lasagna
- Eggplant Rollatini, Ricotta, Mozzarella, Tomato Basil Sauce
- Rigatoni with Chicken Sherry Sauce
- Penne with Grape Tomatoes and Mascarpone Cream
- · Cavatelli, Roasted Eggplant, Black Olives, Garlic Basil Broth

TIER III ENTRÉES

Priced a la carte, ask your planner for pricing

- Grilled Pork Belly, Roasted Tomato Coulis, Balsamic Onion Marmalade
- · Citrus and Red Onion Marinated Grilled Shrimp, Lemon Aioli
- Grilled Cold Water Lobsters Tails, Chardonnay Butter Sauce, Lemon
- Certified Angus Beef New York Strip Steak, Steak Sauce, Sautéed Wild Mushrooms
- Garlic, Basil & Parmesan Little Link Rope Sausage, Crusty Torpedo Roll, Skillet Peppers & Onions
- · Steamed Mussels or Clams with Drawn Butter



ACCOMPANIMENTS

SALAD

- Greek, Lemon Oregano Vinaigrette
- Classic Caesar
- Tomato & Mozzarella
- Tossed Garden, White Balsamic Vinaigrette
- Signature Chopped, White Balsamic Vinaigrette
- · Loaded Potato Salad, Bacon Chive Sour Cream
- Cucumber, Tomato, Red Onion & Feta Salad, Lemon Oregano Vinaigrette
- BLT Caesar Salad, Garlic Croutons, Parmesan
- Traditional Macaroni Salad
- Baby Spinach Salad, Smoked Bacon, Grated Eggs, Red Wine Vinaigrette
- · Seasonal Sliced Melons and Berries
- · Creamy Coleslaw

POTATO & RICE

- Spinach Orzo Pilaf
- · Five-Grain Pilaf
- Roasted Fingerling Potatoes
- Sweet Maple Mashed Potatoes
- White Cheddar and Roasted Garlic Mashed Potatoes
- House Baked Mac & Cheese

VEGETABLES

- Grilled Vegetable Platter
- Broccoli & Cauliflower au Gratin
- · Sautéed Vegetable Medley
- Roasted Asparagus
- Grilled Sweet Corn, Cotija Cheese, Scallion
- · Cowboy Baked Beans









TIER III BUTLER PASSED HORS D'OEUVRES

- Ricotta and Spring Pea Fritters, Lemon Aioli
- Camembert and Apricot Mostarda Bruschetta
- · Crab Salad on Endive

- · Summer Roll with Nuoc Cham Basil
- Ricotta and Oven Dried Tomato Crostini with White Balsamic Glaze
- Crab Deviled Farm Fresh Eggs
- Pressed Sandwich, Gruyere, Fig Jam, and Pears
- Beet and Horseradish Cured Salmon,
 Pumpernickel Crostini, Dill Crème Fraiche

TIER III SALADS, SOUPS AND APPETIZERS

- Chilled Asparagus Soup Prosciutto, Olive Oil, Crumbled Farmers' Cheese, Sherry Vinegar
- Garganelli Pasta Oyster Mushrooms, Fava Beans, Pecorino, Spring Onion Pesto, Fried Breadcrumbs, Lemon Zest
- Baby Field Greens Snap Peas, Shaved
 Fennel, Radishes, Cherry Tomatoes, Crumbled
 Bleu Cheese, White Balsamic Vinaigrette
- Chilled Roasted Tomato Soup Crumbled Feta, Kalamata Olives
- Watermelon Salad Crispy Speck, Feta Cheese, Baby Arugula, Toasted Pine Nuts, Minted Lime Vinaigrette
- Heirloom Tomato and Fresh Basil Fresh Burrata, Micro Basil, Sea Salt, Aged Balsamic Vinegar, Extra Virgin Olive Oil
- Shrimp Cake Roasted Pepper Romesco,
 Summer Squash, Sweet and Sour Slaw

- Braised Chicken Thigh Apple Cider Braised Chicken, Panissa, Spiced Carrots
- Ricotta Gnudi Roasted Squash, Kale,
 Fennel Sausage
- Escarole Salad Grapefruit, Pomegranate,
 Ricotta Salata, Pistachio and Red Onion, Citrus
 Vinaigrette

TIER III PLATED ENTRÉES

- Rack of Lamb Roasted Fingerling Potatoes,
 Spring Peas and Goat Cheese Puree, Baby
 Carrots, Braised Leeks, Lamb Glace
- Seared Striped Bass Sweet and New Potato Hash with Smoked Bacon, Red Onion Fennel Slaw, Chardonnay Velouté
- Airline Breast of Chicken Orange Blossom Honey and Whole Mustard Glazed, Summer Ratatouille, Potato-Basil Puree
- Atlantic Cod Pan Seared Cod, Tomato
 Braised Beans, Roasted Corn Salsa, Jalapeno
 Vinaigrette
- Cedar Plank Salmon Goat Cheese Potato
 Pancake, Braised Kale, New York Hard Cider
 Sauce
- Confit Leg of Duck Gorgonzola Polenta,
 Red Wine Stewed Figs and Cherries,
 Chanterelles, Duck Jus

TIER III PLATED DESSERTS

- Lemon Panna Cotta Rhubarb Gastrique,
 Crumbled Vanilla Butter Cookie
- Blood Orange Mousse Grand Marnier
 Soaked Sponge Cake, Raspberry Coulis,
 Whipped Vanilla Mascarpone
- Blueberry Almond Shortcake Lemon Crème Fraîche
- Peach Tart Mascarpone Crème Anglaise,
 Pistachio Streusel
- Braeburn Apple Frangipane Crostata -Cinnamon Crème Fraiche
- Sticky Toffee Pudding Bourbon Caramel Glaze



Enjoy these end of party enhancements your guests are sure to appreciate.
*Ice cream may not always be available. All Late Night Nosh Stations incur an additional setup, chef, and kitchen fees.

WOOD FIRED PIZZA OVEN

(Oven Fee Applies)

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

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

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 Shoestring Fries

THE LATE NIGHT BREAKFAST DINNER

- · 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
 Vanilla Syrup and Chocolate Dipping Sauce

CAROLINE STREET

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 Coffee, Tea, Decaf, Hot Chocolate or Apple Cider

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, Classic Shoestring French Fries, Cole Slaw Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

DESSERT













CLASSIC CONFECTIONS

CLASSIC

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

ITALIAN DOLCE

Cannoli, Rainbow Cake, Pasticiotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babba, 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 Topping

WHIMSICAL FINALES

CRÈME BRÛLÉE STATION / Chef Fee Applies

Assorted Custards Brûléed À La Minute for Your Guests Select 3 Varieties: Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla or Chocolate Raspberry, Strawberry Mint

DESSERT FLAMBÉ / Chef Fee Applies

Please Select One: Banana's Foster, Cherry Jubilee, Crepes Suzette, Wild Berry Cassis All Selections are Served in a Crisp Tuile Basket With a Complimenting Ice Cream

ICE CREAM CANDY SHOP / Staff Fee Applies

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Gummy Worms, M&Ms, Peanut Butter Cups.

Ice Cream Waffle Cones Scooped to Order. Select Two from The Following: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Mango Sorbet, Raspberry Sorbet. Ice Cream Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

CUPCAKE BAKE SHOP / Select Three

- 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 Home Made 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 Includes Whole and Chocolate Milk

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, Oreo Cookies, Ice Cold Milk Carafes

DONUT HOLE TREE

Complete with Caramel, Raspberry, Chocolate and Vanilla Cream Sauces for Filling Your Own

CANDIED APPLES

Mini Hand Dipped Apples with Red Candy, Caramel, Rich Dark Chocolate with White Chocolate Drizzle, Salted Almonds, Crushed Peanuts, Warm Apple Fritters with Cinnamon Crème Anglaise, Hot Chocolate or Hot Mulled Cider

FRESH BERRY SHORTCAKE BAR

Buttermilk Biscuits and Pound Cake, Strawberries, Blueberries and Raspberries, Whipped Cream



FRESH & SWEET

Jumbo Cream Puff, Vanilla Pastry Cream

Apricot Almond Tart

Lemon Bar, Shortbread Crust, Raspberry Garnish

Seasonal Fresh Fruit Tart

Mixed Berry Trifle, Pound Cake, Vanilla Custard, Fresh Berries

Tres Leches Cake, Toasted Meringue, Shredded Coconut

Baklava Trio; Walnut, Chocolate, Vanilla Pistachio

CHOCOLATE DECADENCE

Chocolate Flourless Cake

Salted Chocolate Dulce de Leche Tart

Chocolate Raspberry Tart

Tiramisu, Kahlua Soaked Sponge Cake, Mascarpone, Cocoa and Coffee

Chocolate Mocha Mousse Trifle

Chocolate Hazelnut Tart, Crushed Hazelnuts, Frangelico Whipped Cream

CREATE YOUR CAKE

FLAVOR

(Choose One)

Sponge (+\$25)

Yellow

Chocolate

Red Velvet

Carrot (+\$25)

Marble

Lemon

FILLING

(Choose up to Two)

Vanilla Pastry Cream

Chocolate Pastry Cream

Chocolate Mousse

Raspberry Mousse

Lemon Cream

Mocha Cream

Cream Cheese

Vanilla Buttercream

Chocolate Buttercream

Raspberry Preserves

Fresh Strawberry (+\$25)

We offer to-go cake tasting boxes that come complete with your choice of any three cake flavors and any four fillings. Each box also includes a sample of the non-dairy whipped cream and vanilla buttercream frosting. Cake tasting boxes are \$20 each and are available for pick-up on Saturdays only. Cake tasting boxes must be arranged through your wedding planner.



FROSTING

(Choose One)

Vanilla or Chocolate Buttercream (+\$50)

Non-Dairy Whipped Cream Included

Fondant (+\$1.50 per person)













YOUR WEDDING CAKE



the MAZZONE BAKERY

mazzone hospitality

DIAMOND





BEVERAGES

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

LIQUEURS / Kahlua, Peach Schnapps, DeKuyper

Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc,

Chardonnay, Pinot Noir, Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light,

Heineken, Corona, Peroni, Samuel Adams Seasonal,

Blue Moon, New Belgium Fat Tire, Magic Hat

#9, Druther's All-In IPA, Saranac Pale Ale, Estrella

Damm Daura (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices,

Saratoga Water, Buckler Non-Alcoholic Beer

PREMIUM

VODKA / Tito's, Ketel One

GIN / Beefeater, Bombay

RUM / Bacardi, Captain Morgan Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam, Jack Daniels

SCOTCH / Dewar's, Johnnie Walker Red

WHISKEY / Seagram's 7, Jameson Irish

LIQUEURS / Kahlua, Peach Schnapps, DeKuyper

Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc,

Upgraded Chardonnay, Pinot Noir, Upgraded

Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light,

Heineken, Corona, Peroni, Samuel Adams Seasonal,

Blue Moon, New Belgium Fat Tire, Magic Hat #9,

Druther's All-In IPA, Saranac Pale Ale, Estrella

Damm Daura (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices,

34 Saratoga Water, Buckler Non-Alcoholic Beer

mazzone hospi

DELIVERING THE DIFFERENCE

TOP SHELF

VODKA / Tito's, Ketel One, Grey Goose GIN / Beefeater, Bombay, Bombay Sapphire RUM / Bacardi, Captain Morgan Spiced, Malibu **TEQUILA** / Lunazul Silver, Corazon Reposado **BOURBON** / Jim Beam, Jack Daniels, Maker's Mark SCOTCH / Dewar's, Johnnie Walker Red, Glenmorangie 10yr

WHISKEY / Seagram's 7, Jameson Irish, Crown Royal

LIQUEURS / Kahlua, Peach Schnapps and DeKuyper Liqueurs; Amaretto, Triple Sec HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Upgraded Chardonnay, Pinot Noir, Upgraded Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat #9, Druther's All-In IPA, Saranac Pale Ale, Estrella Damm Daura (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer





INCLUDED:

CLASSIC, PREMIUM, TOP SHELF:

a complimentary prosecco greeting station or toast is included with the purchase of 5 hour bar package.

TOP SHELF:

select two of the following: prosecco greeting station or toast, signature cocktail, or house wine service with dinner.

HOSTED BAR

VODKA / Tito's

GIN / Bombay

RUM / Bacardi, Captain Morgan Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam

SCOTCH / Dewar's

WHISKEY / Seagram's 7

LIQUEURS / Kahlua, Peach Schnapps, DeKuyper

Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat #9, Druther's All-In IPA, Saranac Pale Ale, Estrella Damm Daura (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer

BEER, WINE, SOFT DRINKS

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat #9, Druther's All-In IPA, Saranac Pale Ale, Estrella Damm Daura (Gluten Free) NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer

PROSECCO

GREETING STATION OR TOAST: Chilled Prosecco Exquisitely Displayed with Fresh Fruit Garnish

GREETING STATIONS

SPA REFRESHER: Citrus Infused Water, Iced Tea, Lemonade

HOT COCOA: House-Made Hot Cocoa Accompanied by Chocolate Stir Sticks, Marshmallows, Whipped Cream

SARATOGA WATER: Sparkling and Still Saratoga Water (28oz bottle), Lemon, Lime

MOCKTAIL BARS

Creative Non-Alcoholic Beverage Options COSMO-NOT / Peach Nectar, Cranberry Juice,

Lemon Lime with a Lime Twist

MOCK CHAMPAGNE / White Grape Juice, Pineapple, Ginger Ale

TORNADO TWIST / Cran-Raspberry, 7-Up

BABY BELLINI / Peach Nectar, Sparkling Cider POMEGRANATE SPLURGE / Pomegranate Juice,

Ginger Ale, Seltzer

STRAWBERRY MINT SODA / Fresh

Strawberries and Mint,

Club Soda in a Sugar Rimmed Glass

ARNOLD PALMER / Lemonade, Iced Tea **ORANGE FIZZ** / Orange and Lemon Juices Finished with Tonic

LEMONADE STAND

Pink Lemonade Cocktail, Lemon Drop Martini, Champagne with Limoncello Splash, Old Fashioned Lemonade (Non-Alcoholic) with a Fresh Berry Garnish



WINE SERVICE WITH DINNER

Choice of One Red Wine and One White Wine Offered Tableside

FALL APPLE STAND

Features Angry Orchard Hard Cider ANGRY CUBAN / White Rum, Angry Orchard Crisp Apple, Pineapple Juice ORANGE ADAM'S APPLE / Samuel Adam's Boston Lager, Orange Liqueur, **Angry Orchard Crisp Apple** LOCAL APPLE CIDER / (Non-Alcoholic - When Seasonally Available) Warm Cinnamon Sugar Dusted

BLOODY MARY BAR

Donut Holes

Specialty Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle, Stuffed Queen Olives, Clam Juice, Cucumber, Celery Salt, **Sweet Peppers**

INTERNATIONAL CORDIAL **STATION**

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

BELLINI BAR

How sweet it is! A delicious combination of chilled Prosecco and fruit puree accompanied by a skewer of frozen fruit garnish.

Select two: Kiwi, Apricot, Pink Guava, Prickly Pear, Raspberry, Strawberry, White Peach, Passion Fruit, Pomegranate, Tangerine



-MENU TASTINGS

The Mazzone Hospitality team understands that a tasting is an important step in the planning process of your wedding or an event.

THE FOLLOWING OPTIONS ARE OFFERED:



GRAND TASTING EXPERIENCE

Each wedding couple is offered a complimentary Grand Tasting Experience. On several dates during the year, Mazzone Catering and each Mazzone Hospitality venue offer a group tasting opportunity. Our Culinary and Event Planning teams design menus and select dates that are published for the couples to review and select what works best for them. Additional guests may attend the Grand Tasting (space permitting) for \$75 per person.

PRIVATE TASTING

A Private Tasting may be scheduled at a mutually agreed upon day (Monday - Thursday) and time at one of our venues. The fee is \$75 per person plus a \$75 server fee. A sampling of up to 6 hors d'oeuvres, 2 appetizer/salad options and 3 entrées may be selected.

SIGNATURE EVENTS

If you are having a Signature Event a complimentary private tasting for the wedding couple is included. A Signature Event at our Exclusive Venues, or with Hospitality Included pricing, means the total of your food and beverage package is \$50,000 or higher. For Off-Premise Catering, Signature Events have a food and beverage total equal to \$35,000 or higher. Additional guests may attend for \$75 each. Private tastings are only offered Monday - Thursday. In addition to the fee for the tasting (if applicable), a \$75 server fee is added.

PRIVATE TASTING EXPERIENCE

This is available to any client hosting an event at an on premise venue or with our off premise catering division. A \$500 fee is charged for up to 6 guests (\$75 for each additional guest). The tasting is hosted in the Mazzone Hospitality Show Kitchen at 743 Pierce Road, Clifton Park, NY 12065. The Chef will prepare all food tableside and discuss flavor profiles, likes and dislikes, seasonal preparation, etc. with the wedding couple. A Chef Assistant/Server is provided at no additional cost. Your event planner will design the tasting menu with the Chef. Please share any food allergies or preferences prior to finalizing the tasting menu. House wine and soft drinks are offered throughout the tasting.



EVENT

DECOR

Our clients benefit from our consultative, solution-driven approach. We make the process of planning, designing, producing and hosting an event simple, fun, and cost-effective.

Unique Tabletop Design Trendy Furniture Themed Station Décor Ambient Station Lighting Exciting Linen Options

& more...

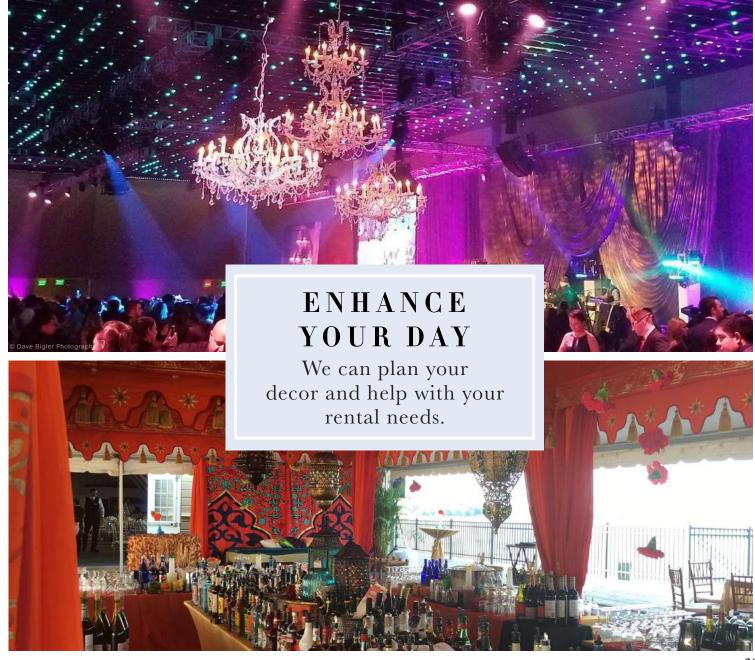






Our talented design team has years of experience in artisanal styling of food and event environments.

Unique presentation pieces, custom built accents, linens, lighting, and other soft and hard elements are used to create classic, natural, rustic, and modern looks.



-POLICIES

SITERELATED FEES/Kitchen, Travel, Ceremony and Preset fees are site specific. Please Consult your Event Planner.

EVENT PRODUCTIONAND GRATUITIES /Our Event Production Fee is based on the specifics of your event and is subject to change with your final details. This fee includes all necessary glassware, china, stainless flatware, poly-cotton linen for guest tables in choice of white/ ivory/ black/ brown, your choice of napkin color, serving equipment and service and culinary personnel. If tables, chairs, dance floor, food and beverage tables, etc. are necessary for your event, they can be rented and the cost added to your final invoice. Events that are labor-intensive, logistically challenging or food and beverage stations that require an attendant may necessitate additional labor charges. A gratuity or tip is not required; however, if you feel our staff has exceeded your expectations you are welcome to provide gratuity/ tip, which will be fully distributed to the service personnel who provided the service for your event or to the staff members you specifically designate.

CATERING EQUIPMENT/A covered catering prep/cooking area is necessary for our culinary team. The area should be in close proximity to the service area. If an appropriate space is not available, a catering tent can be rented and the cost will be added to your final invoice. A minimum of (4) 20 amp electrical circuits are also necessary. Depending upon your event's venue, the rental of a field kitchen may be required. Consult with your Event Planner for details.

OFF-PREMISE BAR DETAILS/For all events where liquor is served, a \$75 off-premise liquor license permit fee is charged. At the time of booking, a statement requesting Mazzone Hospitality to provide a bar set-up, signed by the landlord of the event site, is required. This is necessary to apply for the permit that allows us to service liquor off our premises. The New York State Liquor Authority requires fifteen (15) business days prior to the event to process the permit. In order to submit the permit in a timely basis, confirmed booking contract and landlord statement is due four (4) weeks prior to your event.

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

PROPOSALS/ Please note that a written or verbal proposal is not a guarantee that we will be able to book your event. Our catering services are confirmed when you sign a contract and pay a deposit. The details of your menu and event can be worked out at a later planning meeting. It is not uncommon for us to close dates and we do not want to disappoint you.

GUARANTEE/Attendance and preselected meal counts for your event must be received ten (10) days in advance of the event. Dietary requests/ food allergies and seating assignments are also due at this time. At (72) hours prior to your event, the count is considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater.

FEES FOR CHILDREN/5 years and younger; \$15.00+* per child includes chicken fingers and french fries for dinner, 6-12 years; half package price; 13-20 years; full package price with credit for the bar.

MEALS FOR VENDORS (BAND, PHOTOGRAPHERS, ETC.)/ Mazzone Catering will provide food and non-alcoholic beverages for your on-site vendors, \$45.00+* per professional will be added to your invoice. Your vendor count is due with your final guarantee, (10) days prior to your event.

FINAL MEETING/When possible, your Event Planner will schedule a final meeting with you and your Event Manager, at your reception venue, the week of the wedding. Final details will be reviewed and any remaining balance is due at this time.

EARLY ARRIVALS/We strive to provide all of our guests with individual attention and dedicated service. Therefore, we must ask for your cooperation by not having your guests arrive prior to your designated start time. Please consult with your Event Planner to coordinate early arrivals, photography, etc.

OVERTIME FEE/Our prices, as listed, are for the length of time determined at preparation of your proposal. For events that extend beyond this time, a \$10.00+* per person, per hour, fee will be charged based on your original guaranteed guest count. Please discuss with your Event Planner. Please note that overtime is at the discretion of management. Additional fees may also be levied by your other vendors including the venue, band, etc.

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

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

PAYMENT TERMS/Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified bank check, certified personal check, or cash. Please notify your Event Planner of what form of payment you plan to use, prior to your Final Meeting. As a convenience we will accept credit cards, but pricing will revert back to our non-cash rate. Should full payment not be received in the terms outline in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

*+Plus applicable sales tax.

