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SOCIAL EVENTS



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2019/2020

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SIGNATURE BRUNCH BUFFET

*Based on a Minimum of 30 Guests
(Available for up to 2 Hours of Continual Service)*

BRUNCH BUFFET

Farm Fresh Scrambled Eggs

Oven Roasted Pork Sausage Breakfast Links

Hand-Dipped Challah French Toast, Maple Syrup

Chicken Pot Pie with Biscuit Topping

Skillet Fried Breakfast Potatoes

Cured Italian Meats and Cheeses

Baby Spinach, Carrots, Sliced Red Onion, Sliced Mushrooms, Chopped Egg, Dijon Vinaigrette

Freshly Baked Assorted Pastries, Muffins, Breakfast Breads, Butter, Jams

Fresh Fruit Salad

BEVERAGES

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Chilled Juices: Orange, Cranberry, Apple



DELUXE BRUNCH BUFFET

*Based on a Minimum of 40 Guests
(Available for up to 3 Hours of Continual Service)*

STATIONARY DISPLAY

Seasonal Sliced Fruit

Chickpea & Roasted Garlic Hummus with Cumin Toasted Pita

Vegetable Crudit  with Green Goddess Dip

HOT SELECTIONS / Select One

Chicken Pot Pie with Biscuit Topping

Chicken Francaise with Rice Pilaf

Chicken Marsala with Cremini Mushrooms, Shallots, Sweet Marsala Wine Sauce

Maple Glazed Salmon with Saut ed Greens

Baked Scrod with Seasoned Bread Crumbs, White Wine Butter Sauce

SALADS / Select One

Strawberry Arugula Salad: Baby Arugula, Strawberries, Field Greens, Feta Cheese,
Red Onions, Toasted Almonds, Balsamic Vinaigrette

Fresh Garden Salad: Mixed Greens, Cucumbers, Grape Tomatoes,
Shredded Carrots, Dark Balsamic Vinaigrette

Caesar Salad: Chopped Romaine, Garlic Croutons,
Shaved Parmesan, Traditional Caesar Dressing

ACCOMPANIMENTS

Hand-Dipped Challah French Toast, Warm Maple Syrup

Broccoli & Cheddar Quiche

Orecchiette Pasta with Garlicky Broccoli Rabe, Tomato, Fresh Mozzarella, Red Pepper Flakes
Rolls & Butter

BEVERAGES

Our Signature Blend of Coffee, Decaffeinated, Assorted Teas, Assorted Juices, Infused Water

DESSERT

Celebration Sheet Cake

Please Consult your Event Planner for Options

À LA CARTE BRUNCH ENHANCEMENTS

Based on a Minimum of 30 Guests

Must be Purchased as an Accompaniment to a Brunch Menu Package

PARFAIT & GRANOLA JARS

Berry; Blueberries, Raspberries, Blackberries, Vanilla Greek Yogurt, Granola, Wheat Germ

Tropical; Pineapple, Kiwi, Passion Fruit, Coconut, Chia Seed,
Coconut Yogurt, Pomegranate, Quick Oats

Cranberry & Banana; Cranberry, Dried Cranberries, Toasted Quinoa, Banana,
Almond Butter, Lychees, Almonds, Mint

ADDITIONAL ITEMS

Sliced Fresh Fruit

Whole Fruit; Oranges, Bananas, Apples

Individual Yogurts or Granola Bars

Oatmeal with Assorted Toppings

Assorted Breakfast Pastries, 2 dozen

Cinnamon Roll Skillet

Ricotta Cheese Blintz, Raspberry Compote

Classic Bacon or Sausage

Turkey Sausage

Poached Egg on Corned Beef Hash Cake

Quiche/Select One: Goat Cheese, Asparagus, Red Onion or Bacon and Cheddar

Skillet Frittata, Chorizo, Queso Fresco, Green Onion, Aioli, Pico De Gallo

Brioche French Toast, Fresh Berry Toppings, New York Maple Syrup



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ADDITIONAL BRUNCH ENHANCEMENTS

Based on a Minimum of 30 Guests

Must be Purchased as an Accompaniment to a Brunch Menu Package

Can Be Offered As Self-Service, or with a Station Attendant (Additional Fees Apply)

BREAKFAST SANDWICHES

Sausage, Egg and Cheese or Spinach, Egg and Cheese on a Croissant

SMOKED SALMON DISPLAY

with Plain and Vegetable Cream Cheese,
Capers, Red Onion, Tomatoes, Pumpernickel Toasts

ENCHILADAS

With Olive Oil Fried Egg

Red Chili, Green Rice, Sweet Sausage, Smoked Paprika Home Fries, Black Beans, Chorizo,
Green Onion, Cheddar Cheese, Salsa Verde, Sour Cream, Pico De Gallo,
Red Spicy Tomato Sauce, Cheese Sauce

FRITTATA MUFFINS

Tomato & Goat Cheese

Spinach & Mushroom

Sausage & Gruyère

WALK AWAY JARS/Select Two

Berries, Sweet Cinnamon Mascarpone, Local Honey

Chicken Liver Mousse, Baby Gherkins

Orange & Grapefruit, Fennel, Red Onion

Marinated Feta, Olive And Tomato

Gin & Dill Cured Gravlax Sliced Red Onion, Capers, Bagel Chips, Lemon Aioli

AVOCADO TOAST

Grilled Rustic Bread

Toppings: Avocado, Red Onion, Shaved Cucumber, Smoked Salmon, Hen Eggs, Prosciutto,
Ricotta, Lump Crab, Pickled Radishes, Feta



À LA CARTE BRUNCH STATIONS

Based on a Minimum of 30 Guests

Must be Purchased as an Accompaniment to a Brunch Menu Package

CHEF ATTENDED OMELETTE STATION

Cracked & Whipped Eggs, Whole Eggs, Egg Whites with Assorted Fillings to Include:
Ham, Bacon, Onion, Mushrooms, Broccoli, Spinach, Cheddar Cheese & Goat Cheese

One Chef Fee per 40-50 guests applies

FRENCH TOAST CARVING STATION

Baked Brioche French Toast Carved Buffet-Side

Sauces & Syrups: Banana-Cinnamon Sauce, Apple Butter, Berry-Berry

Local Maple Syrup, Nutella, Chocolate Sauce

One Chef Fee per 40-50 guests applies

BELGIAN WAFFLE STATION

Light & Fluffy Waffles Made to Order

Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries, Chocolate Hazelnut Spread,
Whipped Cream, Toasted Walnuts, Butter

One Chef Fee per 40-50 guests applies

PANCAKE STATION

Choice of Classic, Blueberry or Chocolate Chip Pancakes

Toppings: Whipped Cream, Candied Walnuts, Strawberries

One Chef Fee per 40-50 guests applies

SOUS VIDE EGGS/Select Two Accompaniments

Thermal Circulator Slow Cooked Local Eggs

Corn Beef Hash Cake

Hackleback Caviar, Chive Crème Fraiche, Buttered Toasts

Cured Pork Belly, Hollandaise, Caramelized Onion & Bacon Jam

Avocado, Blue Crab And Tomato Toast

One Chef Fee per 40-50 guests applies

MORNING BEVERAGES

Based on a Minimum of 30 Guests

Must be Purchased as an Accompaniment to a Brunch Menu Package

Additional Fees May Apply

CALIFORNIA SMOOTHIE STATION/Select Two Flavors

Blueberry, Mango, Pineapple, Strawberries, Bananas, Vanilla Yogurt

Assorted Juices: Orange, Apple, Pineapple, Coconut Milk

ELIXIR LAB/Select Two Flavors

Mango, Turmeric, Green Tea and Ginger

Beet, Orange, Lemon

Carrot, Ginger Root, Apple

Pomegranate and Cherry

Green Goodness; Apple, Celery, Cucumber, Lemon

DELUXE BLOODY MARY BAR

Tito's Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle, Clam Juice, Celery Salt, Sweet Peppers, Bacon, Tabasco, Stuffed Olives, Lemons & Limes

BELLINI BRUNCH BAR

A Delicious Combination of Chilled Prosecco & Fruit Puree (Apricot, Pear & Strawberry)

Accompanied by Fresh Fruit Garnish

ADDITIONAL BEVERAGES

Bottled Juice

Bottled Water

Canned Soda

Canned Ice Tea and Lemonade

Bulk Juice (dispenser or pitcher)

Citrus Infused Water



LUNCH BUFFETS

*Based on a Minimum of 30 Guests
(Available for up to 2 Hours of Continual Service)*

ITALIAN SPECIALTIES

Chicken Milanese with Lemon Velouté, Arugula & Tomato Salad

Penne Pasta with Vodka Sauce

Grilled Vegetable Pasta Salad

Focaccia, Italian Bread, Butter

Caesar Salad: Chopped Crisp Romaine Lettuce, Grated Parmesan Cheese,
Toasted Croutons, Traditional Caesar Dressing

Mini Mixed Sub: Salami, Capicola, Provolone, Shaved Lettuce,
Tomato, Red Onion, Italian Vinaigrette

Dessert: Assorted Italian Pastries and Cookies

Ice Water

LUNCHEONETTE BUFFET

Sliced Beef Meatloaf Smothered with Mushroom Gravy, Crispy Onions

Classic Macaroni & Cheese, Cracker Crumb Topping

Traditional Chicken Pot Pie, Biscuit Topping

Creamy Whipped Potatoes

Buttered Sweet Glazed Carrots

House Salad: Chopped Crisp Romaine Lettuce, Tomatoes, Sliced Cucumber, Black Olives,
Grape Tomatoes, Shredded Carrots, Croutons, Ranch Dressing

Assorted Rolls & Butter

Dessert: Rice Pudding, Cinnamon Whipped Cream

Ice Water

FAJITA FIESTA BUFFET / Choose One Protein

Marinated Grilled Fajita Chicken OR Beef

Sautéed Peppers & Onions, Spicy Black Beans, Shredded Cheddar, Soft Warm Tortillas,
Mexican Rice, Sour Cream, Red Onions, Pico De Gallo, Guacamole,

Crunchy Tri-Color Corn Chips

Tortilla Salad: Romaine, Black Beans, Corn, Red Peppers, Tomatoes, Red Onion,
Cilantro, Fried Tortilla Strips, Chipotle Vinaigrette

Dessert: Warm Apple Filled Churros, Caramel Sauce, Chocolate Sauce, Whipped Cream

Ice Water





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PLATED SERVED LUNCH

*Based on a Minimum of 30 Guests
(Available for up to 2 Hours of Continual Service)*

FIRST COURSE / Select One

Rolls & Butter are also Included

House Salad: Mixed Greens, Tomatoes, Cucumbers, Black Olives,
Garlic Croutons, Balsamic Vinaigrette

Caesar Salad: Chopped Romaine, Garlic Croutons,
Shaved Parmesan, Traditional Caesar Dressing

Spinach Salad: Baby Spinach, Carrots, Sliced Red Onion,
Sliced Mushrooms, Chopped Egg, Dijon Vinaigrette

Black Bean & Corn Soup

Butternut Squash Bisque, Toasted Pumpkin Seeds

Tomato Basil Bisque

ENTRÉES / Select One or Two

Honey Soy Glazed Salmon
Mango Chutney, Basmati Rice Pilaf, Stir Fried Carrots & Peppers

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned
Mushroom Demi, Whipped Potatoes, Roasted Seasonal Vegetables

Sole Florentine, Spinach & Bread Stuffed, Lemon Velouté,
Lemon Israeli Couscous & Vegetable Pilaf

Roasted Pork Loin
Green Apple & Dried Cherry Stuffing, Pan Gravy, Buttered Green Beans

Mushroom Ravioli
Mascarpone Cheese Sauce, Oven-Roasted Tomatoes, Pecorino Crumbs

Chicken Piccata
Egg Battered Chicken, Lemon Caper Sauce, Rice Pilaf, Buttered Green Beans

Chicken Cutlet
Fresh Mozzarella, Beefsteak Tomato, Sage Gnocchi, Wilted Garlic Arugula Salad

DESSERTS / Select One

Warm Apple Berry Crisp, Whipped Cream

Classic Cheesecake, Fruit Topping

Jumbo Cream Puff, Vanilla Pastry Cream, Chocolate Sauce

Chocolate & Mocha Mousse, Whipped Cream

Lemon Meringue Pie, Toasted Meringue

Chocolate Flourless Cake, Raspberry Coulis, Whipped Cream

Family Style Pastries and Butter Cookies

UPGRADE: Family Style Mini Cupcakes

BEVERAGES

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

Ice Water



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COCKTAIL RECEPTIONS

Based on a Minimum of 40 Guests

RECEPTION I / up to (2) hours

Stationary Display

Choice of Four Butler Passed Hors d'Oeuvres

RECEPTION II / up to (2) hours

Stationary Display

Choice of Five Butler Passed Hors d'Oeuvres

Choice of Two Hot Items

RECEPTION III / up to (3) hours

Stationary Display

Choice of Two Hot Items

Choice of One Dinner Station

UPGRADES

Add Classic Confections and Coffee, Tea, and Decaf Station

RECEPTION III UPGRADES:

Add a Selection of Four Butler Passed Hors d'Oeuvres from Page (12), offered for one hour
Add One Additional Dinner Station from Page (13)



STATIONARY DISPLAY

Chickpea, Roasted Garlic Hummus, Cumin Toasted Pita

Artisan Farmhouse Cheeses, Crackers, Flatbreads

Spinach & Artichoke Dip, Garlic Toasts

Lemon Rosemary Cracked Olives

House-Made Guacamole, Tortilla Chips, Salsa

BUTLER PASSED HORS D`OEUVRES

Pigs in a Blanket with Mustard Dip

Pork Potstickers with Ponzu Dipping Sauce

Seared Steak Crostini with Caramelized Onion, Goat Cheese, Grilled Pears

Sesame Chicken Satay with Soy-Ginger Glaze

Vegetable Spring Rolls with Asian Dip

Maryland Crab Cakes with Cajun Remoulade

Spinach & Vegetable Stuffed Cremini Mushrooms

Shrimp Cocktail Shooters

Roasted Apple Chutney & Brie Crostini

Mini Margherita Pizza

Short Rib Grilled Cheese with Sharp Cheddar & Caramelized Onions

HOT SELECTIONS

Pork Potstickers, Ponzu Dipping Sauce

Cheese & Potato Pierogies, Caramelized Onions, Cracked Black Pepper, Sour Cream

Parmesan Truffle Chicken Bites, Blue Cheese Dip

Rigatoni, Grape Tomatoes, Mascarpone Cream, Pecorino Crumbs

Korean Sirloin Bites, Grilled Bok Choy, Rice Noodles, Sesame Soy BBQ Sauce

Slow Cooked Beef Short Rib Macaroni & Cheese, Cracker Crumb Topping

Pastry Wrapped Apple Baked Brie, Toasted Baguette

Chicken & Spinach Meatballs, Madeira Gravy

DINNER STATIONS / Reception III Select One

CHEF ATTENDED CARVING STATION / Select One

(Chef Attendant Fee Applies)

Rolls & Butter are also Included

Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi

Thyme & Mustard Rubbed Roast Pork, Cider Gravy

Oven Roasted Turkey Breast, Pan Gravy

TUSCAN ANTIPASTO STATION

Stationary Display

Cured and Aged Salumi

Imported Italian Cheeses

Lemon Rosemary Cracked Olives

Tomato & Mozzarella Salad with Basil Pesto and Extra Virgin Olive Oil

Oven Roasted Cauliflower with Fried Capers

Balsamic Marinated Mushrooms, Calamari with Lemon Vinaigrette

&

Hot Selection / select one

Arancini, Golden Fried Rice Balls

Eggplant Piccata, Tomato Butter Sauce

Assorted Stromboli with Tomato Basil Sauce

Pancetta & Pecorino Fried Spaghetti Cake with Sunday Gravy

Toasted Four Cheese Ravioli, Sweet Garlic Anchovy Brown Butter

MAC & CHEESE BAR

Creamy Mac & Cheese, with Toppings to include:

Bacon, Scallions, Roasted Onions, Sautéed Mushrooms, Broccoli,

Roasted Tomatoes, Crumbled Gorgonzola, Grated Parmesan Cheese, Truffle Oil

FRESH PASTA BAR / Chef Attendant Fee Applies

Italian Bread & Butter Included

Fresh Made Cavatelli and Rigatoni Prepared Buffet Side

Please Select (1) 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

DIM SUM STATION

Chicken Dumpling, Pork Potstickers, Duck Spring Rolls, Crispy Shrimp, Crab Rangoon,

Vegetable Egg Roll, Asian BBQ, Sweet Chili and Hoisin Sauces



BUFFET DINNER

*Based on a Minimum of 40 Guests
(Available for up to 3 Hours of Continual Service)*

STATIONARY DISPLAY

One Hour of Service

Listed on Page (12)

SALADS / Select One

Tomato & Mozzarella, Fresh Basil, Extra Virgin Olive and Balsamic

Classic Greek: Romaine, Kalamata Olives, Roasted Red Onion,
Crumbled Feta, Lemon-Oregano Vinaigrette

Caesar: Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

House Salad: Mixed Greens, Tomatoes, Cucumber, Black Olive,
Garlic Croutons, Balsamic Vinaigrette

Spinach Salad: Baby Spinach, Carrots, Sliced Red Onion, Sliced Mushrooms,
Chopped Egg, Dijon Vinaigrette

ACCOMPANIMENTS / Select Three

Creamy Garlic Whipped Potatoes

Whipped Sweet Potatoes

Rosemary Roasted Red Potatoes

Italian Roasted Yukon Potatoes

Couscous, Dried Cherry, Green Onion and Pecan Pilaf

Brown Rice Pilaf

Thyme & Brown Butter Roasted Root Vegetables

Roasted Asparagus

Sautéed Summer Vegetables

Brussels Sprouts, Roasted Red Onion

Cheese & Potato Pierogies, Caramelized Onions, Cracked Black Pepper, Sour Cream

Apple & Sage Bread Stuffing

BUFFET ENTREES

Tier I / Select Two

Chicken Pot Pie, Biscuit Topping

Chicken & Spinach Meatballs, Madeira Wine Gravy

Chicken Bok Choy, Vegetable Stir Fry

Cavatelli, Roasted Tomato, Eggplant, Black Olives, Garlic-Basil Broth

Eggplant Rollatini, Ricotta, Mozzarella, Tomato Basil Sauce

Penne A La Vodka

Rigatoni, Sausage, Italian Greens, Roma Tomatoes, Shaved Pecorino Romano, Garlic Broth

Mustard & Herb Roasted Pork Loin, Apple Pan Jus

Slow Roasted Breast of Turkey, Pan Gravy

Vegan Orange Teriyaki "Chicken" (Non-GMO Soy Protein)

Vegetable Stir Fry, Rice Noodles

Cauliflower Française, Caper Berries, Lemon Parsley Butter Sauce

Tier II / Select One

Chicken Milanese with Lemon Velouté, Arugula & Tomato Salad

Herb & Garlic Crusted Sliced Bistro Sirloin, Classic Demi

Seared Airline Chicken Breast, Rosemary Lemon Jus

Beef Brisket, Cooked in its Own Juices, Onion Sauce

Potato Chip Crusted Atlantic Cod, Lemon Velouté

Grilled Salmon, Artichoke, Caper, Olive and Tomato Relish

Wild Mushroom Ravioli, Fresh Peas, Lemon-Basil Cream

Sole Florentine, Spinach & Bread Stuffed, Lemon Velouté,

Lemon Israeli Couscous & Vegetable Pilaf

DESSERT

Classic Confection Collection

Cream Puffs, Eclairs, Truffles, French Macaroons, Napoleons, Baklava, Cannolis,

Palmier, Petite Cookies, and Miniature Tarts

BEVERAGES

Our Signature Blend of Coffee, Decaffeinated, Assorted Teas

UPGRADES

Add a Selection of Four Butler Passed Hors d'Oeuvres from Page (12), offered for one hour

Add an Additional Tier I or Tier II Entree

Ask your Event Planner About Adding a Carving Station to Enhance Your Buffet



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DINNER RECEPTIONS

*Based on a Minimum Count of 30 Guests
(Available for up to 3 Hours of Continual Service)*

DINNER RECEPTION I

Choice of One First Course
Choice of Two Entrées
Choice of One Dessert

DINNER RECEPTION II

Stationary Display from Page (12)
Choice of Two Hot Items from Page (12)
Choice of One First Course
Choice of Two Entrées
Choice of One Dessert

UPGRADES

Add a Selection of Four Butler Passed Hors d'Oeuvres from Page (12), offered for one hour
Entrée Upgrades see Page (18)

FIRST COURSE / Select One
Rolls & Butter are also included

House Salad: Mixed Greens, Tomatoes, Cucumbers, Black Olives,
Garlic Croutons, Balsamic Vinaigrette

Caesar Salad: Chopped Romaine, Garlic Croutons, Shaved Parmesan,
Traditional Caesar Dressing

Butternut Squash Bisque, Toasted Pumpkin Seeds

Crab & Corn Chowder, Crab Dumpling

Greek Salad: Romaine Wedge, Thick Sliced Tomato, Kalamata Olives, Roasted Red Onion,
Feta Cheese, Lemon-Oregano Vinaigrette

Citrus Salad: Baby Greens, Pink Grapefruit, Toasted Almonds, Shaved Red Onions,
Ricotta Salata, Prosecco Vinaigrette

ENTRÉES / Select Two

Chicken Marsala, Sautéed Scaloppini, Cremini Mushrooms, Shallots,
Sweet Marsala Wine Sauce, Charred Asparagus, Creamy Parmesan Polenta

Chicken Cutlet, Fresh Mozzarella, Beefsteak Tomato,
Sage Gnocchi, Wilted Garlic Arugula Salad

Brick Chicken Breast, Pan Crisped, Garlicky Broccoli Rabe, Potato Pure, Rosemary Lemon Jus

Braised Boneless Short Rib, Slow Cooked in its Juice,
Cauliflower Potato Puree, Glazed Carrots

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi,
Roasted Seasonal Vegetables, Whipped Potatoes

Roasted Pork Loin, Green Apple & Dried Cherry Stuffing, Pan Gravy, Buttered Green Beans

Sole Florentine, Spinach & Bread Stuffed, Lemon Velouté,
Lemon Israeli Couscous & Vegetable Pilaf

Honey Soy Glazed Salmon, Mango Chutney, Basmati Rice Pilaf, Stir Fried Carrots & Peppers

Potato Crusted Salmon, Cauliflower Potato Puree, Glazed Carrots, Lemon Veloute

Mushroom Ravioli, Mascarpone Cheese Sauce, Oven-Roasted Tomatoes, Pecorino Crumbs

Butternut Squash Gnocchi, Mascarpone Garlic Cream, Fried Sage, Pistachio Pesto, Asiago

Crispy Eggplant with Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta,
Pecorino, Capellini Nest, Marinara

ENTRÉE UPGRADES

New York Strip Steak
Sautéed Mushrooms, Roasted Fingerling Potatoes, Sautéed Vegetables

Braised Short Rib & Salmon
Boneless Beef Rib, Lemon Velouté, Slow Cooked in its Juice, Pan Crisped Potato Crusted
Salmon, Cauliflower Potato Purée, Glazed Carrots

Tenderloin & Shrimp Duet
Grilled & Sliced Tenderloin, Wild Mushroom Demi-Glace, Lemon Pecorino Stuffed Shrimp,
Grape Tomato Garlic Butter, Charred Asparagus, Whipped Garlic Potatoes

DESSERT / Select One

Warm Apple Berry Crisp, Whipped Cream

Classic Cheesecake, Fruit Topping

Jumbo Cream Puff, Vanilla Pastry Cream, Chocolate Sauce

Chocolate & Mocha Mousse, Whipped Cream

Lemon Meringue Pie, Toasted Meringue

Chocolate Flourless Cake, Raspberry Coulis, Whipped Cream

Family Style Pastries and Butter Cookies

UPGRADE: Family Style Mini Cupcakes

BEVERAGES

Our Signature Blend of Coffee, Decaffeinated, Assorted Teas





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ITALIAN FLAVORS

*Based on a Minimum of 50 Guests
(Available for up to 4 Hours of Continual Service)*

STATIONARY DISPLAY

A Lavish, Multi-Tiered Display Including:

Assorted Italian Meats and Cheeses
Marinated Mushrooms & Artichoke Hearts
Lemon Rosemary Cracked Olives
Roasted Peppers
Breaded Eggplant & Tomato Salad
Assorted Stuffed Breads
Sliced Italian Bread
Focaccia Wedges

HOT SELECTION

Eggplant Piccata with White Wine Caper Butter Sauce

PLATED SALAD COURSE

Traditional Italian Tossed Salad

Italian Bread & Butter

FAMILY STYLE ENTREES / Select Three

Breaded Pork Cutlet with Vinegar Peppers

Chicken Parmigiana

Sliced Sirloin of Beef with Roasted Shallot Demi Glace

Sole Florentine, Spinach & Bread Stuffed, Shallots, Lemon, White Wine Veloute

Sautéed Chicken with Artichokes and Mushrooms

Orecchiette with White Beans, Sausage and Garlicky Broccoli Rabe

Rigatoni Bolognese

Trottole Pomodoro

FAMILY STYLE SIDES

Served to Each Table:

Oven Roasted Potatoes

Butter Snipped Green Beans

DESSERT / Select One

Celebration Cake

Trays of Italian Pastries on Each Table

Goblet of Tiramisu Served to Each Guest

BEVERAGES

Served with Our Signature Blend of Coffee,

Decaffeinated, and Assorted Teas





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SPORTS BANQUETS

*Based on a Minimum of 50 Guests
(Available for up to 3 Hours of Continual Service)*

BUFFET DINNER

STATIONARY DISPLAY

one hour of service

Vegetable Crudité with Green Goddess Dressing

Vegetable Spring Rolls with Asian Dip

Fresh Pretzel Nuggets with Queso Fundido

Buffalo Chicken Dip with Crackers

SALADS / Select One

Caesar Salad: Chopped Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Traditional Garden Salad: Crispy Greens, Tomatoes, Sliced Cucumber,
Select One Dressing: Creamy Ranch, Italian, or Blue Cheese Dressing

ACCOMPANIMENTS / Select Two

Mashed Potatoes

Roasted Potatoes

Rice Pilaf

Broccoli & Cheddar Gratin

Herb Stuffing

Penne with Marinara

Buttered Snipped Green Beans

Buttered Corn

Thyme Glazed Carrots

ENTRÉES / Select Three

Rolls, Garlic Bread & Butter Included

Teriyaki Beef Sirloin Tips

Sliced Roasted Turkey Breast with Pan Gravy

Italian Roasted Chicken Legs, Thighs and Breast, with Pan Jus

Battered Fried Chicken

Chicken Parmigiana, Fresh Mozzarella, Tomato Sauce

Chicken Pot Pie with Biscuit Topping

Baked Ziti with Four Cheeses

Four Cheese Lasagna, Mozzarella, Asiago, Ricotta, Parmesan

Three Cheese Ravioli, Tomato Basil Sauce, Pesto

DESSERT / Select One

Celebration Sheet Cake, Please Contact your Event Planner for Options

Assorted Cookies Presented to Each Table

DESSERT UPGRADE

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies, Dried Fruits,

Toasted Coconut, Chocolate Chips, Hot Fudge, Caramel Sauce,

Whipped Cream, Cherries, Marshmallows

BEVERAGES

Coffee, Decaffeinated, Assorted Teas, Soda and Lemonade

PLATED DINNER

STATIONARY DISPLAY

one hour of service

Vegetable Crudit  with Green Goddess Dressing

Vegetable Spring Rolls with Asian Dip

Fresh Pretzel Nuggets with Queso Fundido

Buffalo Chicken Dip with Crackers

SALAD / Select One

Caesar Salad: Chopped Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Traditional Garden Salad: Crispy Greens, Tomatoes, Sliced Cucumber,
Select One Dressing: Creamy Ranch, Italian, or Blue Cheese Dressing

ENTRÉES / Select Two Plus a Vegetarian Option

Teriyaki Beef Sirloin Tips with Stir Fried Vegetables over Rice

Sliced Roasted Turkey Breast with Sage Dressing, Pan Gravy, Mashed Potatoes, Buttered Corn

Battered Fried Chicken with Mac & Cheese and Corn Bread

Chicken Parmesan with Marinara, Mozzarella and Capellini Nest

Ravioli & Meatballs, Three Cheese Ravioli, Tomato Basil Sauce, Pesto, with Italian Meatballs

Four Cheese Lasagna, Mozzarella, Asiago, Ricotta, Parmesan

Crispy Eggplant with Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, Pecorino,
Marinara, Capellini Nest

DESSERT / Select One

Celebration Sheet Cake, Please Contact your Event Planner for Options

Assorted Cookies Presented to Each Table

DESSERT UPGRADE

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies, Dried Fruits,

Toasted Coconut, Chocolate Chips, Hot Fudge, Caramel Sauce,

Whipped Cream, Cherries, Marshmallows

BEVERAGES

Coffee, Decaffeinated, Assorted Teas, Soda and Lemonade





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TEEN STATIONED DINNER

Based on a Minimum of 75 Guests

(Available for up to 5 Hours of Continual Service)

*STATIONARY DISPLAY / Select Four
one hour of service*

Fresh Vegetable Crudit  with Green Goddess Dip

Sliced Fresh Fruit

California & Avocado Rolls, Avocado, Cucumber,
Pickled Ginger, Wasabi, Soy Sauce

Pigs in a Blanket with Mustard Dip

Pork Potstickers with Ponzu Dipping Sauce

Chicken Eggrolls

Vegetable Spring Rolls with Asian Dip

Parmesan Chicken Bites with Blue Cheese Dip and Hot Sauce

Fresh Pretzel Nuggets with Queso Fundido

Warm Cheddar Nacho Skillet with Pico de Gallo, Jalapeno,
Guacamole, and Spicy Sour Cream

STATIONS / Select Two

ONE POTATO-TWO POTATO

Sweet Potato Fries & Steak Fries, Served in Walk-Away Vessels
with Assorted Toppings to Fix as You Like:

Sour Cream, Pan Gravy, Crumbled Bacon, Parmesan Cheese, Chili con Queso, Ketchup

SLIDER STATION

Angus Beef Burgers & Teriyaki Marinated Pulled Chicken

Toppings to Include: Lettuce, Sliced Tomatoes, Sautéed Onion, Sliced Pickles, Cheese,
Mayonnaise, Mustard, Ketchup, Shoestring Fries

FARM TO TABLE

Salad Selections to Fix as You Like:

Baby Greens, Romaine, Shredded Carrots, Grape Tomatoes, Sliced Cucumber,
Fried Tortilla Ribbons, Shredded Cheddar Cheese, Croutons, Ham, Turkey and Swiss Cheese
Dressings: Ranch, Italian

MAKE YOUR OWN BAJA TACOS AND WRAPS / Select Two Proteins

Grilled Marinated Fajita Chicken, Grilled Marinated Fajita Beef,

Fried White Fish, Marinated & Grilled Tempeh

Toppings: Blistered Peppers & Onions, Cilantro, Southwest Slaw, Sliced Jalapeno, Shaved
Queso Fresco, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa,
Flour and Corn Tortillas, Spanish Rice

DESSERT / Select One

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies, Dried Fruits, Toasted Coconut,
Chocolate Chips, Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Marshmallows

COOKIE STATION

Chocolate Chip, Candy Chip, Sugar, Snickerdoodle,
Peanut Butter, Oatmeal Raisin, Double Chocolate

DESSERT UPGRADE

CANDY BAR

A Variety of Different Candies with Something that Everyone Will Enjoy

BEVERAGES

Assorted Sodas, Lemonade, Iced Tea, Lemons, Limes



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TEEN PLATED DINNER

*Based on a Minimum of 50 Guests
(Available for up to 5 Hours of Continual Service)*

*STATIONARY DISPLAY / Select Four
one hour of service*

Fresh Vegetable Crudit  with Green Goddess Dip

Sliced Fresh Fruit

California & Avocado Rolls, Avocado, Cucumber,
Pickled Ginger, Wasabi, Soy Sauce

Pigs in a Blanket with Mustard Dip

Pork Potstickers with Ponzu Dipping Sauce

Chicken Eggrolls

Vegetable Spring Rolls with Asian Dip

Parmesan Chicken Bites with Blue Cheese Dip and Hot Sauce

Fresh Pretzel Nuggets with Queso Fundido

Warm Cheddar Nacho Skillet with Pico de Gallo, Jalapeno,
Guacamole, and Spicy Sour Cream

SALAD

House Salad with Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons

Select One Dressing: Balsamic Vinaigrette, Ranch or Classic Italian

Rolls & Butter

ENTRÉES / Select Two, plus a Vegetarian Option

Chicken Cutlet with Fresh Mozzarella, Beefsteak Tomato,
Angel Hair Pasta Nest, Snipped Green Beans

Chicken Francaise with Lemon Butter Sauce, a Bed of Spinach and a Capellini Nest

Bistro Sirloin with Rosemary & Garlic Lacquered Sliced, Classic Demi,
Grilled Vegetables, Whipped Garlic Potatoes

Rigatoni Bolognese with Pork and Beef, Shaved Pecorino and Basil in a Classic Red Sauce

Crispy Eggplant with Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta,
Pecorino, Marinara, Capellini Nest

Three Cheese Ravioli with Basil Tomato Pesto or Marinara

DESSERT / Select One

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

Toppings: Assorted Chopped Cookies and Candies, Dried Fruits, Toasted Coconut, Chocolate
Chips, Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Marshmallows

COOKIE STATION

Chocolate Chip, Candy Chip, Sugar, Snickerdoodle,
Peanut Butter, Oatmeal Raisin, Double Chocolate

DESSERT UPGRADE

CANDY BAR

A Variety of Different Candies with Something that Everyone Will Enjoy

BEVERAGES

Assorted Sodas, Lemonade, Iced Tea, Lemons, Limes



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



Mazzone Hospitality offers truly creative, full service catering in Upstate NY, with over 30 years of experience delivering flawless and memorable events. Whether planning a social or corporate event, you can have it all; gourmet food prepared to your taste, impeccable service and the flexibility to host your event anywhere in the region.

Mazzone Hospitality has a variety of exclusive and preferred venue locations to suit any occasion, including:

Loft 433
Courtyard Marriott Lake George
Cornerstone at the Plaza
90 State Events
Hall of Springs
Key Hall at Proctors
Glen Sanders Mansion

Mazzone Catering also offers off-site catering ranging from the Hudson Valley to the Adirondacks. We tend to every detail with care, from event planning to packing up the last plate. We ensure that your event exceeds your expectations. It is nothing less than what you would expect from renowned restaurateur, Angelo Mazzone, and his team of professionals at Mazzone Hospitality.