



# *A Petite Affair*

AN ELEGANT 4 COURSE DINNER

Available for 30-50 Guests

Select Dates through March 2021



**mazzone**hospitality

518-690-0293 [www.mazzonehospitality.com](http://www.mazzonehospitality.com)

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## PROSECCO TOAST

*Compliments of Mazzone Hospitality*

### APPETIZER COURSE:

*(Choice of One)*

#### CITRUS SHRIMP

Grilled, Toasted Fregola, Pancetta And Fennel Salad,  
Lemon - Oregano Dressed

#### CHEESE & SALUMI BOARD

A Variety of Cheeses Made of Cow, Sheep,  
and Goats' Milk, Artisanal Charcuterie with  
Seasonal Enhancements, Rustic Garlic Toasts

#### RAVIOLI

Roasted Corn and Ricotta, Mushroom Fricassee,  
Chive Oil, Micro Basil

#### JUMBO LUMP CRAB CAKE

Black and White Bean Salsa, Spiced Remoulade

#### GAZPACHO

Tomato, Peppers, Onion, Garlic, Cucumber,  
Dry Sherry Vinegar

#### SOFT RICOTTA GNUDI (+\$8)

Lobster, Toasted Walnuts, Fried Sage,  
Lobster Bisque Emulsion

#### BURRATA WITH ROASTED TOMATOES (+\$4)

Sea Salt, Olive Oil, Castelvetro Olives,  
Spring Garlic Top Pesto, Aged Balsamic "Caviar"  
Olive Oil Crostini

#### BRAISED CHICKEN CROQUETTE (+\$4)

Bell & Evans Organic, Island Creek Oyster Stuffing,  
Hedgehog Mushrooms, Oyster Pan Sauce,  
Cress, Parsley Puree, Crispy Chicken Cracklings

### SALAD COURSE:

*(Choice of One)*

#### STRAWBERRY

Young Arugula, Goat Cheese Crumbles, Strawberries,  
Shaved Shallot, Toasted Almonds, Citrus Vinaigrette

#### CAESAR

Torn Romaine, Olive Oil Toasted Focaccia,  
Parmesan Crisp, Creamy Dressing

#### LITTLE GEM WEDGE

Fresh Mozzarella, Olive Oil Poached Tomatoes,  
Prosciutto Di Parma, Ceringola Olives,  
Torn Basil, Pressed Citrus Vinaigrette

#### LOCAL APPLE

Granny Smith and Golden Delicious, Butter Greens,  
Candied Walnuts, Hard Cider Syrup, Honey Dijon Dressing

#### WINTER

Baby Kale, Arugula, Roasted Butternut Squash and Onions,  
Toasted Pepitas, Ricotta Salata, Pomegranate Vinaigrette

#### BEET & BURRATA

Local Beets, Maplebrook Farms Cow's Milk Burrata,  
Arugula Pesto, Toasted Pignoli, Crostini (+\$4)

#### TUNA NIÇOISE

Seared Ahi Tuna, Grape Heirloom Tomatoes,  
Caper Berries, Niçoise Olives, Castelvetro Olives,  
Boiled Egg, Chive Tarragon Vinaigrette (+\$4)



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## ENTRÉE COURSE:

Pre-Selected Meal Counts - Due in Advance



### *Choice of Two:*

#### STATLER CHICKEN BREAST

Herb Crusted, Wild Mushroom Madeira,  
Sweet Corn Soufflé, Garlic-Chili Roasted Broccoli

#### BEEF SHORT RIB

Tuscan White Bean Puree, Coriander Seed Heirloom  
Carrots, Herbed Braising Jus

#### FAROE ISLAND SALMON

Pistachio, Panko and Herb Crust, Beluga Lentil-Basmati  
Pilaf, Grilled Artichoke Vinaigrette

#### SEA SCALLOPS

Serrano Ham-Lentil Salad, Salsa Verde (+\$6)

#### COLORADO LAMB LOIN

Rosemary Marinated, Wild Mushroom, Spinach-Pignoli  
Stuffing, Herbed Pan Jus, Olive Tapenade, Root Vegetable  
Hudson Valley Chèvre Hash (+\$6)

#### SEA BASS (+\$10)

Pan Fried, Salad of Oranges, Red Onion, Capers,  
Black Olives and Fennel, Sweet Pea Puree,  
Aged Sherry Vinaigrette

#### FILET MIGNON

Grilled, Whipped Garlic Potatoes, Charred Asparagus,  
Wild Mushrooms Demi (GF) (+\$10)

### *Choice of One Vegetarian Option:*

#### SUMMER RISOTTO

English Peas, Shaved Asparagus,  
Roasted Wild Mushrooms, Pecorino Romano,  
Lemon Crème (GF)

#### GNUDI AND WILD MUSHROOMS

Ricotta Dumplings,  
Mariaville Mushroom Growers Ragout,  
Pecorino Tartufo Crema, Pangrattato

#### GRILLED EGGPLANT ROLLATINI

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



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## DESSERT COURSE:

Choice of Petite Celebration Cake or One Plated Dessert

Coffee, Decaf and Tea

### *Plated Desserts:*

#### BLOOD ORANGE MOUSSE

Grand Marnier Soaked Sponge Cake, Raspberry Coulis,  
Whipped Vanilla Mascarpone

#### PEACH TART

Mascarpone Crème Anglaise, Pistachio Streusel

#### APPLE FRANGIPANE CROSTATA

Cinnamon Crème Fraiche

#### MIXED BERRY TRIFLE

Brown Butter Cake, Vanilla Custard, Berries,  
Whipped Cream

#### CHOCOLATE FLOURLESS CAKE

Orange Crème Anglaise, Cointreau Candied Orange,  
Soft Peak Cream

#### SALTED CHOCOLATE DULCE DE LECHE TART

Salted Chocolate, Port Wine Raspberry Coulis,  
Caramel Sauce

#### TIRAMISU

Kahlua Soaked Sponge Cake, Mascarpone,  
Cocoa and Coffee

## BAR SERVICE

*Classic Open Bar Included*

### MENU PRICING

Sunday—Thursday, up to 4 hour event: \$90\* per person

Friday & Saturday, up to 4 hour event: \$110\* per person

Local Sales Tax Applies

Additional Charges Apply at the Albany Capital Center

### OPTIONAL ENHANCEMENTS

House Wine Service with Dinner: \$6 per person

Table-Side Entrée Ordering: \$8 per person

Consult your planner for additional enhancements:

Upgraded Bar Packages

Custom Menus

Design, Décor and Specialty Linen

### LIQUOR LICENSE

Off premise NYS Liquor License Fee: \$75



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## EVENT PRODUCTION PRICING

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 will be added to your final invoice.

30 - 40 guests: \$22 per person

40 - 50 guests: \$25 per person

Events and locations that are labor-intensive, logistically challenging, or food and beverage stations that require an attendant may necessitate additional labor charges.

## GRATUITY

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

## FINANCIAL MINIMUMS

Sunday—Thursday minimum = \$3,000

Friday & Saturday minimum = \$4,000

Minimums do not include Local Sales Tax

## GUARANTEE ESTIMATE

Attendance and preselected meal counts for your event must be received ten (10) business days in advance of the event. 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.

## SOCIAL DISTANCING PRICING:

\*Food and beverage package pricing includes the following safety measures.

Additional equipment required to maintain a safe and healthy environment for you and your guests.

Specifics vary based on the details of your event, but may include:

Additional linen, service equipment, sneeze guards, cleaning supplies, individual packaging, staff PPE, signage, etc. Our Event Production will also include increased staffing levels, sanitation specialists, food and beverage attendants, etc.



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