



# MAZZONE

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## HOSPITALITY



Albany Capital Center  
55 Eagle Street, Albany NY, 12207  
518.487.2167

Corporate Menu 2024 -2025



# CORPORATE EVENTS



MAZZONE  
HOSPITALITY

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**Mazzone Hospitality has exclusive rights to all food and beverage service for consumption on the premises. Food and/or beverage may not be brought in by clients, guests, sponsors or exhibitors for Public Shows. See Event Planner for Exhibitor Booth Catering Menu.**

**CONTRACTS AND BEOS (BANQUET EVENT ORDER)** In conjunction with your Mazzone Hospitality contract, you will receive a food and beverage banquet event order outlining your food and beverage arrangements. Your BEO must be signed and returned to your event planner no less than ten (10) business days prior to your event.

**GUARANTEES** Attendance and pre-selected meal counts for your event must be received seven (7) 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. Mazzone Hospitality will be prepared to serve and set your banquet space for 5% over the guaranteed guest count for events up to 500 people. For events greater than 501 people, the overset is 3%. If within 72 hours of the event, the guest count increases by more than 5% the per person package price will be subject to a 20% increase plus event production fees and tax.

**DEPOSITS & EVENT PAYMENTS** The deposit listed is required with the return of your Mazzone Hospitality contract to confirm your event. All deposits are non-transferable and non-refundable. Your event planner will estimate your function's total cost based on your final count seven (7) business days prior to your event. The estimated total is due three (3) business days prior to your event. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified check, certified personal check or cash. As a convenience we will accept credit. Should full payment not be received in the terms outlined in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

**EVENT PRODUCTION / 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, white or black polycotton linen for food & beverage tables, your choice of napkin color (when applicable), serving equipment and service and culinary personnel. Events that are labor-intensive, logistically challenging, or food and beverage stations that require an attendant may necessitate additional labor charges. Event Production applies to hosted/consumption bar tabs. A gratuity or tip is not required; however, if you feel our 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.

**TAX EXEMPT** Tax exempt groups must provide a copy of their valid state sales tax exempt certificate with return of the contract. All payments and deposits received for a tax exempt organization must be generated directly from the organization that holds the exempt status; no third party payments can be accepted. Check or credit card must match exactly the name on the exempt certificate.

**CONCESSION SERVICE** For events requiring concessions, a \$300 set-up fee per day applies. Should sales exceed \$2,500 on a given day, the \$300 fee is waived for that day. Mazzone Hospitality reserves the right to make an operational decision when deciding on specific items to offer for sale at any given concession stand. Great care will be demonstrated to offer guests a variety of items that strive to meet the needs of each group entering the facility. Should a client require a specific offering, Mazzone Hospitality will issue a contract with a \$2,500 required daily minimum and set-up fee. If sales do not reach this amount, the client will be responsible for the balance and the contracted set-up fee.

**SITE RELATED FEES** Albany Capital Center rental arrangements and fees are coordinated directly with ASM. Mazzone Hospitality site fees, including but not limited to, pre-set, ceremony and rehearsal, etc, will be outlined in your catering contract and banquet event order (BEO).

**CANCELLATION** If you cancel less than 10 days prior to your event, a Mazzone Hospitality cancellation fee of 35% will be assessed on your original total estimate. Your cancellation fee, less any deposit Mazzone Hospitality received, is due upon the receipt of the invoice. You and Mazzone Hospitality agree that these amounts are full settlement amounts and fairly reflect the Mazzone Hospitality economic losses.

**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.







518.487.2167 | [JacquelynS@MazzoneHospitality.com](mailto:JacquelynS@MazzoneHospitality.com)

All Catering Can Be Prepared as Full-Service or Drop-Off Service.  
Guest Count Is Required 3 Business Days Prior To Your Event.

#### **FULL-SERVICE CATERING**

An Event Production Fee is Levied on All Full-Service Food and Beverage Orders to Include:  
Setup and Breakdown of Food & Beverage Service Displays Including Linen,  
Corresponding Disposable Paper Products and Service Utensils, Service Equipment,  
and Waitstaff to Service your Food and Beverage Needs.  
Upgrade to China, Silverware and Glassware for an Additional \$4.00 Per Person, Per Meal Period.  
Guest Table Linens are Available to Rent at an Additional Cost.  
Please Consult Your Event Planner for more Details.

#### **DROP-OFF SERVICE**

Includes Corresponding Disposable Paper Products and Service Utensils  
Delivery Fee is Applied to All Drop-Off Catering Orders.





## BREAKFAST STATIONS AND BUFFETS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### CONTINENTAL 15.

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

BAGELS (V)

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

FRESHLY BAKED PASTRIES AND MUFFINS (V)

butter and jams (GF, V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

CHILLED JUICES

orange, cranberry, apple

### BREAKFAST COLD BAR 14.

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

TOPPINGS (V)

granola, dried fruits, toasted nuts, honey, berries

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

FRESHLY BAKED PASTRIES AND MUFFINS (V)

butter and jams (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

CHILLED JUICES

orange, cranberry, apple

### YOGURT, ACAI AND FRUIT BAR 14.

compose your own acai, yogurt and fruit bowls (V)

acai, berries, almonds, granola, coconut flake,  
Greek yogurt, chia seeds, nut butter, assorted fruit,  
flax seeds, honey

### RISE AND SHINE 25.

SCRAMBLED EGGS (GF, V)

ketchup, hot sauce

*(choose one)*

BACON (GF) OR PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

BUTTERMILK BISCUITS (V)

jam, whipped butter

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

### RISE AND SHINE DELUXE 33.

FRESH FRUIT AND BERRY SALAD (GF, V, VG)

SCRAMBLED EGGS (GF, V)

ketchup, hot sauce

BACON (GF)

PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

FRESHLY BAKED ASSORTED PASTRIES, MUFFINS,  
BUTTERMILK BISCUITS (V)

jam, whipped butter

*(choose one)*

FRENCH TOAST (V) OR BELGIAN WAFFLES (V)

maple syrup

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

CHILLED JUICES

orange, cranberry, apple





## BREAKFAST STATIONS AND BUFFETS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### INVIGORATING HEALTHY START 31.

VEGETABLE AND EGG WHITE SCRAMBLE (GF, V)

ROOT VEGETABLE HASH (GF, V)

CHICKEN SAUSAGE (GF)

FRESH FRUIT AND BERRY SALAD (GF, V, VG)

ASSORTED INDIVIDUAL YOGURTS (GF, V)

STEEL CUT OATMEAL (GF, V, VG)  
maple syrup, brown sugar, dried fruits, toasted nuts

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

CHILLED JUICES  
orange, cranberry, apple

### BREAKFAST GRIDDLE | ADD ON 10.

*(choose one)*  
CHALLAH FRENCH TOAST (V)  
maple syrup

BUTTERMILK PANCAKES (V)  
maple syrup, blueberry syrup

RICOTTA CHEESE BLINTZ (V)  
berry compote, berries

BELGIAN WAFFLES (V)  
maple syrup, berries

### BREAKFAST TACO BAR | ADD ON 8.

SCRAMBLED EGGS (GF, V)  
ketchup and hot sauce

FLOUR AND CORN TORTILLAS (V)

TOPPINGS  
cheddar cheese, cotija cheese, seasoned potatoes,  
pico de gallo, salsa negra, guacamole, sour cream,  
green onions, spiced fried peppers

### MID MORNING BRUNCH 50.

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

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

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

SCRAMBLED EGGS (GF, V)  
ketchup and hot sauce

BACON AND PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

CHALLAH FRENCH TOAST (V)  
maple syrup

SALADS  
*(choose two) pg. 15*

MAINS  
*(choose two) pg. 15*

VEGGIE FRITTATA (GF, V)  
mushrooms, spinach, cheddar, peppers, green onions

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

CHILLED JUICES  
orange, cranberry, apple

### OVERNIGHT OATS | ADD ON 9.

*(choose three)*  
peanut butter and jelly, caramel macchiato,  
raspberry blood orange, cinnamon banana, pineapple kiwi (V)





## BREAKFAST STATIONS AND ENHANCEMENTS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People  
Must Be Added To Any Breakfast Buffet.

### HASH AND EGGS 12.

**CAST IRON SKILLET POTATO HASH (V)**  
olive oil fried eggs

*(choose two)*

**ITALIAN SAUSAGE**  
roasted peppers, portabella, basil, parmesan (GF)

**SLOW COOKED SHORT RIB**  
caramelized onion, brussels, gorgonzola (GF)

**CORNERED BEEF**  
cabbage, carrots, onion, mustard seed, cheddar (GF)

**QUINOA**  
asparagus, preserved tomato, red onion, butternut squash, spinach (GF, V)

### AVOCADO TOAST 15.

**GRIDDLED RUSTIC BREAD, AVOCADO SMASH, OLIVE OIL FRIED HEN EGG**

*(choose one)*

**SMOKED SALMON**  
crème fraiche, capers, red onion, pickled radishes

**PROSCIUTTO**  
conserva tomato, ricotta, olive oil

**MARYLAND LUMP CRAB**  
roasted corn, green onion, sesame seed

**BLT**  
smoked bacon, feta, tomato, lettuce, chipotle mayonnaise

**PORTABELLA**  
arugula, pickled onion, olive crumbs (V)

### OMELET STATION 10. \*chef fee applies

**CRACKED EGGS, WHOLE EGGS, AND EGG WHITES (GF, V)**

#### FILLINGS

onions, peppers, green onions, tomato, mushrooms, spinach, bacon, ham, cheddar cheese, goat cheese (GF)

### MORNING FOOD TRUCK 15.

*(choose two)*

**BURRITO**  
egg, sausage, pepper jack, salsa roja, flour tortilla

**QUICHE MUFFINS (GF, V)**  
crustless, spinach, mushrooms, cheddar

**ACAI BERRY BOWL (GF, V)**  
berry acai, mixed berries, almonds, granola, Greek yogurt, chia seeds

**STUFFED FRENCH TOAST (V)**  
Texas toast, strawberry cream cheese, sugar snow, maple syrup

**BAGEL SANDWICH**  
fried egg, american cheese

*(choose one, on bagel sandwich)*  
sausage, bacon, turkey sausage or ham

### SMOKED SALMON NOSH 14.

**SLICED SMOKED SALMON**  
bagels, capers, red onion, tomatoes, hard boiled eggs, cream cheese, vegetable cream cheese, fresh dill





## A LA CARTE BREAKFAST, LUNCH, AND BREAKS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People  
Served Up To 45 Minutes

**BOTTLED JUICE 5.** (GF, V, VG)  
orange, cranberry, apple

**BOTTLED WATER, STILL 4.** (GF, V, VG)  
16.9 ounces

**BOTTLED WATER, SPARKLING 5.** (GF, V, VG)  
11.5 ounces

**SOFT DRINKS 3.** (GF, V, VG)  
canned soda

**BULK JUICE 4.** (GF, V, VG)  
orange, cranberry, apple

**MILK 5.** (GF, V)  
white, low fat, chocolate

**NAKED JUICE 8.** (GF, V, VG)  
orange mango, strawberry banana, berry blast

**NITRO COLD BREW COFFEE 7.** (GF, V, VG)

**VANILLA ALMOND MILK 6.** (GF, V, VG)  
8 ounces

**HOT COCOA 4.** (GF, V)  
whipped cream, chocolate shavings

**CITRUS INFUSED WATER 4.** (GF, V, VG)

### BAKERY BY THE DOZEN

**FULL SIZED HOUSEBAKED GRANOLA BARS 39.** (V)

**PLAIN AND CHOCOLATE CROISSANTS 37.** (V)

**ASSORTED BAGELS 48.** (V)  
cinnamon raisin, onion, plain, poppy seed, sesame seed  
whipped cream cheese, vegetable cream cheese, whipped  
butter

**ASSORTED MUFFINS 26.** (V)  
whipped butter

**CINNAMON ROLLS 26.** (V)

**ASSORTED SCONES 26.**(V)

### ALL DAY BEVERAGE REFRESHMENTS 10.

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

OR

### ALL DAY BEVERAGE REFRESHMENTS 13.

ALL DAY COFFEE, JUICE & SOFT DRINKS  
SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS, CITRUS INFUSED WATER 13. (GF, V, VG)

(served in the morning)

**ASSORTED CHILLED JUICES: ORANGE, CRANBERRY, APPLE**  
(GF, V, VG)

(served in the afternoon, choose one)

**ASSORTED SODA** (GF, V, VG)

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

**BOTTLED WATER** (GF, V, VG)  
16.9 ounces

### CUSTOM LOGO COOKIES

**REGULAR (2 OZ.) 4.**

or

**JUMBO (4 OZ.) 5.**

**SUGAR COOKIE, YOUR CUSTOM LOGO, INDIVIDUALLY  
WRAPPED** (V)

### HYDRATION STATION 5.

*Chef-Selected Offerings*

Keep your guests hydrated with an assortment of beverages!  
Nutrient enhanced, fortified, energized and flavored waters  
and more! Non-Alcoholic Offerings.





PRETZEL NUGGETS

YTK WORKS

## AFTERNOON BREAKS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People  
Served Up To 45 Minutes

### AFTERNOON NOSH 15.

#### TORTILLA CHIPS

pico de gallo, guacamole (V, VG)

#### HUMMUS

fava bean hummus (GF, V, VG), rosemary, garlic white bean hummus (GF, V, VG), toasted pita (V, VG), flatbread crackers (V, VG)

#### SARATOGA CHIPS

truffle parmesan, blue cheese dip (V)

ASSORTED SODA AND CITRUS INFUSED WATER

### THE CLASSIC 13.

HOME STYLE COOKIES AND BROWNIES (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

OR

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

### SWEET AND SALTY 13.

*(choose three)*

MILK CHOCOLATE PRETZELS (V)

DARK CHOCOLATE PRETZELS (V)

PEANUT BUTTER CUPS (V)

SEA SALT CHOCOLATE (V)

BUFFALO WING SEASONED PRETZELS (V)

EVERYTHING SEASONED PRETZELS (V)

DILL PICKLE CHIPS (V)

CLASSIC CHIPS (V)

MEXICAN CHOCOLATE PUDDING

orange zest, sea salt (GF,V,VG)

\* Sugar Free and Gluten Free Options Available Upon Request

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS (GF, V, VG)

OR

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

### FARM STAND VEGETABLE CRATE BREAK 13.

*selections inspired by the growing seasons*

heirloom carrots, radishes, beets, pole beans, pea pods, tomatoes, radicchio, romaine leaf, asparagus, cucumber, peppers (GF, V, VG)

#### DIPS

cucumber ranch (GF, V),

five herb green goddess (GF, V)

ASSORTED SODA AND CITRUS INFUSED WATER

### CHEESE AND CHARCUTERIE TAPAS BOARD 21.

black wax cheddar, soft ripened goat cheese, mountain gorgonzola, sweet soppressata, calabrese salami, charred peppers, roasted rainbow carrots, spiced seeds and nuts, brined cauliflower, garlic chickpea hummus, rosemary olives, tomato onion chutney, flat bread crackers, focaccia toasts

(GF - with crackers and breads omitted, V - with meats omitted)

ASSORTED SODA AND CITRUS INFUSED WATER

### CAFFEINE FIX 14.

chocolate covered cold brew caramels, coffee and cream espresso beans, espresso bean mix, espresso toffee cookies (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS (GF, V, VG)

OR

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



## AFTERNOON SNACKS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People  
Served Up To 45 Minutes

### GO NUTS 14.

*(choose three)*

LAVENDER SPICED ALMONDS (GF,V)

ROASTED ROSEMARY MIXED NUTS (GF,V)

PERSIAN LOVE PISTACHIOS

rose water, lemon, cardamom candied (GF,V)

ZA'TAR SPICED MIXED NUTS (GF,V)

MAPLE SRIRACHA HAZELNUTS (GF,V)

FIVE SPICE CANDIED PECANS (GF,V)

CHOCOLATE COVERED MACADAMIA NUTS (GF,V)

\* Vegan Options Available Upon Request

### DECONSTRUCTED GRANOLA BAR 5.

OAT SESAME CLUSTERS, DRIED FRUITS,

CHOCOLATE CHIPS,

DARK AND MILK CHOCOLATE COVERED ALMONDS (V)

### CANDY STORE FAVORITES 12.

*(choose three)*

SWEDISH FISH (GF, V, VG)

LICORICE (GF, V, VG)

GUMMY BEARS

M&M'S (V)

PEANUT BUTTER CUPS (V)

GOURMET JELLY BEANS (V)

### EUROPEAN COOKIES 10.

GINNETTES, LEMON RICOTTA, BUTTER COOKIES, PIGNOLI,

ALMOND CRESCENT, BISCOTTI, RAINBOW CAKE,

FRENCH MACARONS, COCONUT MACAROONS, MADELEINES,

CHOCOLATE ROSEMARY SHORTBREAD, ITALIAN BUTTER

COOKIES (V)

### RAISE THE BAR 13.

*(choose three)*

LEMON BARS

shortbread crust, tart lemon filling (V)

MILLIONAIRE SHORTBREAD

shortbread crust, candy bar caramel, chocolate ganache,

sea salt (V)

ITALIAN CRUMBLE

buttery crust, fruit preserves (V)

BROWNIES

*(choose one flavor)*

plain, oreo, peanut butter, red velvet cheesecake (V)

BLONDIES

*(choose one flavor)*

plain, chocolate chip, cookie butter, espresso,

cookies and cream sprinkle blondie (V)





## AFTERNOON SNACKS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People  
Served Up To 45 Minutes

### GRAZING STATION 28.

#### CHEESE AND SALUMI

variety of cheeses made from cow, sheep and goats milk, dried fruits, local honey, nuts, berries, old world artisanal charcuterie, mediterranean olives, garlic toasts, crackers, flatbreads

#### HUMMUS

fava bean hummus (GF, V, VG), rosemary, garlic white bean hummus (GF, V, VG), toasted pita (V, VG), flatbread crackers (V, VG)

#### FARM STAND VEGETABLE CRATE (GF, V, VG)

*selections inspired by the growing seasons*

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

#### DIPS

cucumber ranch (GF, V),  
five herb green goddess (GF, V)

#### SARATOGA KETTLE CHIP "NACHOS"

flash fried potato chips, slow cooked pulled short rib, banana vinegar peppers, tomato, red onion, Vermont cheddar

### GRAZING STATION UPGRADES

#### PANCETTA WRAPPED CHICKEN THIGHS 6. (GF)

vinegar peppers, sweet sausage, sage, garlic

#### CHICKEN AND SPINACH MEATBALLS 5.

madeira tomato gravy

#### ROAST PORK SHOULDER 7. (GF)

polenta, fennel, garlic, rosemary rubbed, pan jus

#### BAKED CRAB DIP SKILLET 8. (GF)

Maryland blue crab, cheddar, crumb topping

#### AHI TUNA NACHOS 10.

avocado, jalapeno, sriracha aioli, pico de gallo, green onion, crispy wonton crisps

#### BAKED ARTICHOKE OREGANATA 5. (V)

pecorino crumbs, asiago, lemon

#### EGGPLANT PICCATA 4. (V)

caper tomato butter sauce, lemon

### PUB GRUB WALK AWAY CONES 16.

individually composed

*(choose two)*

#### CONEY ISLAND PRETZEL DOG

sea salt, dijon mustard

#### DUCK POUTINE

crinkle cut fries, duck confit, gruyere, duck gravy

#### SHRIMP AND GRITS (GF)

cheddar cheese white polenta croutons,  
spicy bacon shrimp gravy

#### CACIO E PEPE PASTA BITES (V)

breaded and fried, tomato basil sauce, pecorino

#### PEPPERONI CALZONE

mozzarella, pepperoni, pizza sauce

### SNACK AND NOSH 8.

#### SARATOGA KETTLE CHIPS (V)

parmesan, rosemary

#### BAVARIAN PRETZEL NUGGETS (V)

pretzel salt, beer cheese

#### RADISHES (GF, V)

smoked salt, green goddess dip

#### POPCORN (GF, V)

truffle parmesan, togarashi

### BALLPARK 10.

#### MINI BEEF HOT DOGS

relish, mustard, ketchup, red onion, meat sauce, bun

#### FRESH POPPED BUTTERED POPCORN (GF, V)

#### INDIVIDUALLY BOXED CRACKER JACKS (V)

### HUMMUS BOWLS 9.

walk away, individually packaged

celery, carrots, radishes, toasted spiced pita chips

*(choose one)*

#### TAHINI CHICKPEA (V, VG)

#### HERB FAVA BEAN (V, VG)

#### ROSEMARY GARLIC WHITE BEAN (V, VG)



GREEK FETA

YTK WORKS

## BOXED LUNCHES

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### BOXED SALAD 12.

includes: bag of chips, cookie, bottled water

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

#### FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, English cucumber, red onion, prosecco vinaigrette

#### CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

#### LITTLE GEM MOZZARELLA (GF, V)

preserved heirloom tomatoes, prosciutto di parma, roasted onion, sicilian olives, basil, olive oil

#### SPINACH (V)

shaved fennel, oranges, cippolini onion, toasted shiitake, burnt honey vinaigrette, Maytag blue pinsa crouton

#### GREEK FETA (GF, V)

romaine, tomato, cucumber, black olive, red onion, pepperoncini, red wine oregano dressing

*(choose one)*

#### GRILLED SALAD ELEVATIONS - ADD ON'S

Faroe Island Salmon 8. (GF)

Marinated Shrimp 8. (GF)

Lemon Chicken 6. (GF)

Garlic Portobello 4. (GF, V)

### BOXED LUNCH 19.

includes: bag of chips, apple, cookie, condiments, bottled water

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

#### ROAST TURKEY AND CHEDDAR

cheddar cheese, lettuce, white bread

#### HAM AND SWISS CROISSANT

swiss cheese, lettuce, croissant

#### MEDITERRANEAN CHICKEN SEMOLINA

grilled chicken, sundried tomatoes, hummus, mozzarella, pesto, semolina baguette

#### CHICKEN CAESAR WRAP

chicken breast, Caesar, plain wrap

#### TUNA SALAD WRAP

tuna salad, spinach wrap

#### ROAST BEEF AND CHEDDAR

green leaf lettuce, horseradish sauce, seeded split top pretzel roll

#### TOMATO AND MOZZARELLA (V)

basil pesto, ciabatta

#### BUFFALO CAULIFLOWER WRAP (V, VG)

roasted buffalo cauliflower, hummus, kale, whole wheat wrap

### BOWL SELECTIONS 22.

includes: Stacey's pita chips, cookie, bottled water

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

#### ANCIENT GRAINS (V)

farro, dates, jicama, granny smith apples, frisée, shaved manchego cheese, champagne vinaigrette

#### PAN ROASTED SUMAC SALMON (GF)

quinoa, heirloom tomato, pickled cucumber, castelvetroano olives, red onion, marinated feta, lemon dill vinaigrette

#### FENNEL DUSTED GRILLED CHICKEN BREAST

baby kale, freekeh, roast gold beets, goat cheese, cracked pistachios, pomegranate vinaigrette

#### GRILLED TUSCAN SHRIMP (GF)

pickled mango salsa, gigante bean salad, dehydrated roma tomato, red onion, parsley, sumac, lemon garlic olive oil

#### BLOODY MARY STEAK

little gem, arugula, grilled red onion, beefsteak tomato, chives, crumble blue cheese dressing, crispy onions

#### VEGAN SHAWARMA (V, VG)

shawarma spiced seitan, crispy chickpeas, tabbouleh, romaine, cherry tomatoes, cucumbers, vegan tzatziki

#### TERIYAKI CHICKEN BENTO (GF)

brown rice, edamame, furikake, shaved radish, spicy green, sesame soy vinaigrette

#### FRENCH COUNTRYSIDE (GF, V, VG)

brown lentil, asparagus, confit shallots, spinach, artichokes, fingerling potatoes, garlic dijon vinaigrette



## PLATED LUNCHEON 46.

INCLUDES STARTER SALAD, ONE MAIN, ONE VEGETARIAN MAIN, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

### STARTERS

*(choose one)*

#### SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

#### FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

#### CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

#### BLT (GF)

little gem, kumato tomato, peppery honey candied bacon, green goddess dressing

#### GREEK FETA (GF, V)

romaine, tomato, cucumber, black olive, red onion, pepperoncini, red wine oregano dressing

#### CHICKEN VEGETABLE SOUP

rice, spinach (GF)

#### TOMATO ROASTED GARLIC BISQUE

basil pesto (GF, V)

### MAINS

*(choose one)*

#### FAROE ISLAND SALMON (GF)

beet horseradish and potato crust, rainbow chard, port wine reduction, saffron shallot butter sauce

#### SHORT RIB (GF)

twice baked cauliflower au gratin, shiitake green beans, cipollini jus, horseradish gremolata

#### CHICKEN LIMONE (GF)

pan seared statler breast, cerignola olives, caper berries, artichokes, risotto milanese, spinach lemon velouté, brûléed lemon

#### PORK LOIN (GF)

fennel citrus spinach, white bean pancetta fricassee, toasted garlic rosemary pan jus, tomato salsa verde

#### STATLER CHICKEN BREAST (GF)

pressed, pan toasted, charred pepper, mushroom tomato sauce, mozzarella, roasted fingerlings, broccoli rabe

#### ICELANDIC COD

française, bucatini, tomato basil lemon butter, pangrattato

### VEGETARIAN MAINS

*(choose one)*

#### GARGANELLI (V)

fava beans, spinach, wild mushrooms, grana padano pangrattato, basil pesto, pecorino cream

#### FARCI SQUASH (GF, V, VG)

autumn quinoa tabbouleh stuffed delicata, charred apple sauce, butternut purée, apple walnut salad, pickled mustard seed

#### CARROT OSSO BUCCO (GF, V, VG)

heritage carrots, mushroom broth, sweet corn stone milled polenta, mushroom cooking jus

#### PORTOBELLO MARSALA (GF, V)

wine jus, mascarpone polenta, broccoli rabe pesto, roasted pepper flat cracker

#### EGGPLANT BRACIOLE (GF, V, VG)

garlic olive oil roasted planks, lentil, arugula, kalamata, walnut filling, tomato basil sauce, vegan ricotta

#### SALT ROASTED GOLDEN BEETS (GF, V, VG)

arepa pancake, whipped black garlic, smoked tofu and chimichurri

ROASTED PEAR

YTK WORKS

## PLATED LUNCHEONS 33.

INCLUDES ONE LUNCHEON SALAD, ONE VEGETARIAN MAIN, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### PLATED LUNCHEON SALADS

*(choose one)*

**ROASTED PEAR** (GF, V)

honey poached pear, bibb lettuce, walnuts, gorgonzola, champagne vinaigrette

**FARM STAND SALAD** (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

**CAESAR**

torn romaine, creamy dressing, parmesan, garlic crouton

**BLT** (GF)

little gem, kumato tomato, peppery honey candied bacon, green goddess dressing

**GREEK FETA** (GF, V)

romaine, tomato, cucumber, black olive, red onion, pepperoncini, red wine oregano dressing

**SPINACH AND GOAT CHEESE** (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

*(choose one)*

**GRILLED SALAD ELEVATIONS - ADD ON'S**

Faroe Island Salmon (GF)

Marinated Shrimp (GF)

Lemon Chicken (GF)

Garlic Portobello (GF, V)

### PLATED DESSERTS

*(choose one)*

**CLASSIC CHEESECAKE**

cherries, vanilla bean whipped cream

**LEMON RICOTTA ALMOND FLOURLESS** (GF)

sugar dusted, raspberry sauce, candied almond

**MIRABELLE PLUM AND RIESLING ÉCLAIR**

white chocolate, plum and Riesling cream

**BERRY APPLE CRISP**

sugar cookie crumble, vanilla bean whipped cream

**BELGIAN CHOCOLATE MOUSSE CAKE**

chocolate sauce, strawberry compote

**ORANGE CURD AND SPICED WHITE CHOCOLATE TART**

graham shell, orange curd, spiced white chocolate meringue

**BLACK FOREST CAKE**

smoked chocolate cake, amarena cherry

**CLASSIC COOKIE PLATTER**

**SWEET BITES**

*(upgraded option)*

for each table *(choose four)*

**CHOCOLATE ÉCLAIR**

**LEMON POPPYSEED CAKE**

**CHOCOLATE CARAMEL BROWNIE BITE**

**OPERA CAKE**

**LEMON VIOLET TRUFFLE**

**AMARETTO ORANGE CHEESECAKE**

**CHERRY BLOSSOM CREAM PUFF**

**RASPBERRY FRENCH MACARON** (GF)



## LUNCHEON STATIONS AND BUFFETS

INCLUDES CHOICE OF ONE SALAD, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### ITALIAN SPECIALTIES 34.

#### MIXED MINI SUB SANDWICHES

salami, capicola, provolone, shaved lettuce, tomato, red onion, red wine vinaigrette

#### CHICKEN TAVOLO

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

#### PENNE (V)

tomato basil sauce, Locatelli pecorino

#### TORTELLINI

alfredo, peas, prosciutto

#### CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

#### EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

#### FOCACCIA

whipped butter (V)

#### CHEF SELECTED ITALIAN PASTRIES (V)

### FARM TO TABLE STATION 32.

#### GREENS (GF, V, VG)

baby field lettuces, romaine, spinach

#### VEGETABLES AND ADD-IN'S

cucumber, red onion, greek olives, tomatoes, mushrooms, radishes, avocado, chickpeas, peppers, roasted carrots, dried fruits, egg, toasted nuts, blue cheese, feta cheese, garlic croutons

(choose two)

#### GRILLED SALAD ELEVATIONS - ADD ON'S

Faroe Island Salmon (GF)

Marinated Shrimp (GF)

Lemon Chicken (GF)

Garlic Portobello (GF, V)

#### DRESSINGS

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

#### ROLLS

butter (V)

#### ASSORTED COOKIES AND BROWNIES (V)

### DELI SANDWICH BUFFET 32.

sandwich board, composed sandwiches  
(one full sandwich per person)

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

SWISS, AMERICAN, CHEDDAR CHEESE

LETTUCE, TOMATO, ONION, PICKLES

MAYONNAISE, MUSTARD, RUSSIAN DRESSING

#### SALADS

(choose two) pg. 14

SARATOGA PARMESAN ROSEMARY KETTLE CHIPS

ASSORTED COOKIES AND BROWNIES (V)

### PANINO RUSTICO 36.

Italian style artisanal sandwiches  
rustic ciabatta

#### MEDITERRANEAN CHOPPED (V)

romaine, spinach, radicchio, kalamata, red onion, tomato, cucumber, artichokes, banana peppers, chickpeas, herbed lemon vinaigrette, toasted pita

SARATOGA PARMESAN ROSEMARY KETTLE CHIPS (GF, V)

PICKLE (GF, V, VG)

(choose two)

#### PORCHETTA

garlic fennel roasted pork shoulder, sharp provolone, muffaletta relish, garlic aioli

#### CHICKEN MILANESE

shaved artichokes, arugula, red onion, pecorino, white balsamic vinaigrette

#### PROSCIUTTO DI PARMA

mortadella, asiago, charred peppers, whipped black pepper ricotta

#### CRISPY EGGPLANT SCHNITZEL (V)

roasted roma tomatoes, fontina, sicilian olive mayonnaise

#### GRILLED ZUCCHINI (V)

chickpea roasted garlic smash, burrata, olive oil preserved tomato, balsamic syrup

ASSORTED COOKIES AND BROWNIES (V)



POKE BOWLS

YTK WORKS

## LUNCHEON STATIONS AND ADD-ON'S

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### MEDITERRANEAN MEZZE 26.

#### NAAN BREAD

(choose three)

#### CHARRED PEPPERS (GF, V)

roasted garlic, aged pecorino, basil oil

#### GREEK FETA (GF, V)

romaine, tomato, cucumber, black olive, red onion, pepperoncini, red wine oregano dressing

#### TUNA (GF)

cured tuna, grape tomatoes, capers, Greek olives, egg, radish, haricot vert, onion, tarragon, ranch dressing

#### EGGPLANT CAPONATA (GF, V, VG)

peppers, onions, capers, sweet vinegar

#### MOROCCAN SPINACH (GF, V, VG)

za'atar carrots, cipollini onions, golden raisins, almonds, pomegranate citrus vinaigrette

### FRESH CATCH POKE 28.

(choose two)

#### AHI TUNA (GF), YELLOW BEETS (V, VG), SALMON (GF),

#### SHRIMP CEVICHE (GF)

#### TOPPINGS (GF, V, VG)

avocado, brown rice, cucumbers, rice puffs, sesame seeds, radishes, jalapeño, scallion, cilantro, furikake, edamame

#### SAUCES

Tamari ginger garlic (GF, V, VG), sriracha aioli (GF, V)

### SOUPS ADD ON'S 9.

add to any break, station or buffet

#### TOMATO ROASTED GARLIC BISQUE (GF, V)

#### CHICKEN POT PIE

#### CHICKEN VEGETABLE (GF)

#### WATERMELON GAZPACHO (GF, V, VG)

#### ITALIAN WEDDING

### SALAD ADD ON'S 10.

add to any station or buffet

#### SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

#### FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

#### ITALIAN PASTA SALAD (V)

olives, peppers, tomatoes, onions, garlic, wine vinegar, asiago

#### CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

#### TRADITIONAL POTATO SALAD (GF, V)

#### FRESH FRUIT AND BERRY SALAD (GF, V, VG)



## BUFFET BUILDER OFFERINGS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### SALADS

#### SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

#### FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

#### CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

#### MEDITERRANEAN CHOPPED (V)

romaine, spinach, radicchio, kalamata, red onion, tomato, cucumber, artichokes, banana peppers, chickpeas, herbed lemon vinaigrette, toasted pita

#### CHOPPED SALAD (V)

romaine, iceberg, red onion, blue cheese, avocado, cucumber, tomato, fried buttermilk onion strings, white balsamic dressing

#### BLT (GF)

little gem, kumato tomato, peppery honey candied bacon, green goddess dressing

#### TOASTED CARROTS (GF, V)

rainbow carrots, pickled shallots, mixed greens, ricotta salata, champagne mustard seed vinaigrette

#### LITTLE GEM MOZZARELLA

preserved heirloom tomatoes, prosciutto di parma, roasted onion, sicilian olives, basil, olive oil, grilled focaccia

### PASTA

#### CAVATELLI

sweet sausage, broccoli rabe, tomato, chili flake

#### RIGATONI

beef and pork bolognese, San Marzano tomatoes, ricotta

#### SPAGHETTI

shrimp, cherry tomato diavolo, pangrattato

#### PENNE (V)

tomato basil sauce, Locatelli pecorino

#### TORTELLINI

alfredo, peas, prosciutto

### MAINS

#### GARLIC SCAMPI

shrimp, spaghetti, garlic butter, chili flake, parsley broth, lemon basil pistou

#### CHICKEN AND DUMPLINGS

slow cooked chicken, gnocchi, vegetable sweet pea veloute

#### CHICKEN TAVOLO

breaded cutlet, lemon garlic pan butter sauce, arugula, tomato red onion salad

#### PORK BELLY RAMEN (GF)

vermicelli rice noodles, sesame ginger bok choy, sweet and spicy pickled cucumber, crispy sesame rice paper

#### ROASTED STRIP LOIN (GF)

shallot demi

#### CHICKEN LIMONE (GF)

pan seared statler breast, cerignola olives, caper berries, artichokes, spinach lemon velouté, brûléed lemon

#### ICELANDIC COD (GF)

tomato basil lemon butter, pangrattato

#### CRUSTED SOLE

phyllo crumbs, caper parsley lemon butter

#### SHORT RIB (GF)

cipollini jus

#### PORK LOIN (GF)

fennel citrus spinach filled, rosemary pan jus

#### CHICKEN MARSALA (GF)

mushroom, marsala pan jus

#### GROUPE AL PASTOR (GF)

burnt pineapple, cilantro serrano zhug sauce, salsa taqueria

#### BRACIOLE (GF)

beef filled with ricotta and parmesan, slow cooked in red sauce

#### EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

FARCI SQUASH

YTK WORKS

## BUFFET BUILDER OFFERINGS CONT'D

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### VEGETARIAN MAINS

#### GARGANELLI (V)

fava beans, spinach, wild mushrooms,  
grana padano pangrattato, basil pesto, pecorino cream

#### FARCI SQUASH (GF, V, VG)

autumn quinoa tabbouleh stuffed delicata,  
charred apple sauce, butternut purée, apple walnut salad,  
pickled mustard seed

#### CARROT OSSO BUCCO (GF, V, VG)

heritage carrots, mushroom broth, sweet corn stone  
milled polenta, mushroom cooking jus

#### PORTOBELLO MARSALA (GF, V)

wine jus, mascarpone polenta, broccoli rabe pesto,  
roasted pepper flat cracker

#### EGGPLANT BRACIOLE (GF, V, VG)

garlic olive oil roasted planks, lentil, arugula, kalamata,  
walnut filling, tomato basil sauce, vegan ricotta

#### SALT ROASTED GOLDEN BEETS (GF, V, VG)

arepa pancake, whipped black garlic,  
smoked tofu and chimichurri

### BUFFET BUILDER PACKAGES

#### CLASSIC BUFFET 58.

Choose One Salad  
Choose One Main, Rolls Included  
Choose One Vegetarian Main  
Choose One Side  
Choose One Dessert  
Coffee, Decaf and Tea Included

#### MH FAVORITES BUFFET 62.

Choose One Salad  
Choose One Pasta  
Choose One Vegetarian Main  
Choose Two Mains, Rolls Included  
Choose One Side  
Choose One Dessert  
Coffee, Decaf and Tea Included

#### BUILD YOUR OWN BUFFET MP.

Make your own selections and our sales team will price it  
for you!

### SIDES

#### MAC AND CHEESE (V)

crumb topping

#### SHRIMP AND CORN FRIED RICE (GF)

green peas, egg, scallion, xo sauce

#### TWICE BAKED CAULIFLOWER AU GRATIN (GF)

#### ROASTED DILLED BROWN BUTTER CARROTS (GF, V)

#### SHIITAKE GREEN BEANS (GF, V, VG)

#### CHARRED ASPARAGUS (GF, V, VG)

#### ANDOUILLE SAUSAGE, CORN, NEW POTATO HASH (GF)

#### GREEN ONION FARRO (V, VG)

#### WHIPPED POTATOES (GF, V)

#### ROSEMARY GARLIC PRESSED POTATOES (GF, V)

#### WHITE BEAN, PANCETTA RAGU (GF)

#### SWEET CORN STONE MILLED POLENTA (GF, V)

#### CREME FRAICHE NEW POTATOES (GF, V)

#### BROCCOLI RABE (GF, V, VG)

garlic, crushed chili, olive oil, lemon

### DESSERTS

#### TRADITIONAL VIENNESE TABLE (V)

Italian Butter Cookies, Mini Éclair, Cream Puffs, Chocolate  
Dipped Strawberries, Madeleine, Mini Fruit Tart, French  
Macaron, Baklava, Mini Cheesecake, Chocolate Petit Four

#### DOLCI TENTAZIONI (V)

Cannoli, Rainbow Cake, Spumoni Shooter, Sicilian Orange  
Bundt Cake, Limoncello Shooter, Chocolate Dipped Butter  
Cookie, Biscotti, Mini Panettone, Assorted Italian Cookies,  
Tiramisu

#### SIGNATURE BLEND OF COFFEE,

DECAFFEINATED COFFEE, ASSORTED TEAS (GF, V, VG)





CHICKEN LIMONE

## PLATED DINNER 74.

INCLUDES STARTER SALAD, TWO MAINS, ONE VEGETARIAN MAIN, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### STARTERS

(choose one)

#### SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

#### FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

#### CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

#### BLT (GF)

little gem, kumato tomato, peppery honey candied bacon, green goddess dressing

#### GREEK FETA (GF, V)

romaine, tomato, cucumber, black olive, red onion, pepperoncini, red wine oregano dressing

#### CHICKEN VEGETABLE SOUP

rice, spinach (GF)

#### TOMATO ROASTED GARLIC BISQUE

basil pesto (GF, V)

### MAINS

(choose one)

#### NY STRIP

gorgonzola fonduta, honey glazed carrots, rosemary garlic pressed potatoes, shallot demi, buttermilk onions

#### GRILLED FILET MIGNON (GF)

whipped garlic potatoes, charred asparagus, wild mushroom demi

#### SHORT RIB (GF)

twice baked cauliflower au gratin, shiitake green beans, cipollini jus, horseradish gremolata

#### PORK LOIN (GF)

fennel citrus spinach, white bean pancetta fricassee, toasted garlic rosemary pan jus, tomato salsa verde

#### CHICKEN LIMONE (GF)

pan seared statler breast, cerignola olives, caper berries, artichokes, risotto milanese, spinach lemon velouté, brûléed lemon

#### STATLER CHICKEN BREAST (GF)

pressed, pan toasted, charred pepper, mushroom tomato sauce, mozzarella, roasted fingerlings, broccoli rabe

#### FAROE ISLAND SALMON (GF)

beet horseradish and potato crust, rainbow chard, port wine reduction, saffron shallot butter sauce

#### ICELANDIC COD

française, bucatini, tomato basil lemon butter, pangrattato

#### CRUSTED SOLE

phyllo crumbs, caper parsley lemon butter, sweet potato poblano torta, warm shaved asparagus salad

#### SCALLOPS (GF)

seared, andouille corn new potato hash, caper herbaceous sauce

### VEGETARIAN MAINS

(choose one)

#### GARGANELLI (V)

fava beans, spinach, wild mushrooms, grana padano pangrattato, basil pesto, pecorino cream

#### FARCI SQUASH (GF, V, VG)

autumn quinoa tabbouleh stuffed delicata, charred apple sauce, butternut purée, apple walnut salad, pickled mustard seed

#### CARROT OSSO BUCCO (GF, V, VG)

heritage carrots, mushroom broth, sweet corn stone milled polenta, mushroom cooking jus

#### PORTOBELLO MARSALA (GF, V)

wine jus, mascarpone polenta, broccoli rabe pesto, roasted pepper flat cracker

#### EGGPLANT BRACIOLE (GF, V, VG)

garlic olive oil roasted planks, lentil, arugula, kalamata, walnut filling, tomato basil sauce, vegan ricotta

#### SALT ROASTED GOLDEN BEETS (GF, V, VG)

arepa pancake, whipped black garlic, smoked tofu and chimichurri



EYE OF RIB STEAK

YTK WORKS

# STATIONS AND BUFFETS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

## CHILLING AND GRILLING 32.

### SALADS

(choose two) pg. 15

### HAMBURGERS AND CHEESEBURGERS

grilled CAB (GF)

### HOT DOGS

quarter pound all beef (GF)

### BEYOND BURGERS (GF, V, VG)

\*GF BUNS AVAILABLE UPON REQUEST

### TOPPINGS

lettuce, tomato, red onion, pickles, ketchup, mustard, relish, truck sauce, sauerkraut

### SARATOGA PARMESAN ROSEMARY KETTLE CHIPS (GF, V)

### ASSORTED COOKIES AND BROWNIES (V)

## CARVING BOARD 20. \*chef fee applies | ciabatta rolls

(choose one)

### RIBEYE STEAK

thick cut herb and sea salt crusted, exotic mushrooms, gorgonzola bacon butter, green peppercorn cream (GF)

### OVEN ROASTED TURKEY BREAST

brined, herb butter basted, cranberry aioli, pan gravy (GF)

### CEDAR PLANK ROASTED SALMON

quick pickled dill cucumber and red onion, horseradish beet crème fraîche (GF)

### FENNEL AND GARLIC RUBBED LOIN OF PORK

dragoncello sauce, rosemary pan sauce (GF)

## KING OF THE GRILL 60.

### SALADS

(choose two) pg. 15

### HAMBURGERS AND CHEESEBURGERS

grilled CAB (GF)

### HOT DOGS

quarter pound all beef (GF)

### VEGETABLE BURGERS (V)

\*GF BUNS AVAILABLE UPON REQUEST

### TOPPINGS

lettuce, tomato, red onion, pickles, ketchup, mustard, relish, truck sauce, sauerkraut

### ADD ON TOPPINGS

smoked bacon (GF)  
blue cheese (V)  
roasted mushrooms (GF, V)  
fried onion strings (V)

### MAC AND CHEESE

crumb topping (V)

### CORN ON THE COB

scallion butter (GF, V)

### SARATOGA PARMESAN ROSEMARY KETTLE CHIPS (GF, V)

(choose two additional entrees)

### SWEET ITALIAN SAUSAGE, PEPPERS, AND ONIONS

crusty roll

### CHICKEN BREAST

marinated and grilled, lemon garlic aioli, ciabatta roll

### SMOKED DRY RUBBED PORK RIBS

bbq sauce (GF)

### NY STRIP STEAK

steak butter, flaked sea salt (GF)

### ASSORTED COOKIES AND BROWNIES (V)



## STATIONS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### PINSAL FLATBREADS 17.

All can be prepared with cauliflower crust and vegan cheese (GF, VG)

*(choose three)*

#### FUNGI (V)

mushrooms, caramelized onions, thyme, blue cheese, hot honey

#### CHOWDER

clams, black pepper bechamel, shaved celery, parsley, bacon, red onion, asiago

#### MARGHERITA (V)

san marzano tomatoes, mozzarella, basil

#### PARMA

prosciutto, arugula, balsamic, caciocavallo cheese

#### DIAVOLA

tomato sauce, spicy sausage, hot coppa, mozzarella, banana peppers, fried bell peppers, basil

#### TUSCAN (V)

roasted pears, gorgonzola, pecorino, rosemary, fig syrup

### ICED SEAFOOD BAR | 37.

#### POACHED JUMBO SHRIMP (GF)

#### OYSTERS ON THE ½ SHELL (GF)

#### CLAMS ON THE ½ SHELL (GF)

#### MARYLAND BLUE CRAB COCKTAIL SHOOTERS (GF)

peppery horseradish cocktail, caper remoulade, lemon, tabasco, classic mignonette

#### AHI TUNA POKE TASTING SPOONS (GF)

green onion, sesame, panko

#### OCTOPUS SALAD (GF)

saffron potatoes, vegetables, lemon oregano vinaigrette

### ANTIPASTI TAVOLO 18.

*(choose four)*

#### CARPACCIO (GF)

ribeye, shaved onion, capers, Locatelli pecorino, arugula, tuscan oil, milled pepper

#### WARM OLIVES (GF, V, VG)

Peruvian peppers, garlic confit, rosemary, citrus oil

#### MUSSELS (GF)

garlic, white wine, tomato fennel broth

#### BLISTERED CAULIFLOWER (GF, V, VG)

capers, pignoli, lemon parsley oil

#### PORTABELLA (GF, V, VG)

garlic chips, balsamic vinegar

#### BURRATA (GF, V)

heirloom grape tomatoes, grilled artichokes, Maplebrook Farms burrata, shaved onion, white balsamic vinaigrette

### WORLD FOOD TRUCK 22.

*(choose two)*

#### BAJA FISH TACO

mahi-mahi, pickled cabbage slaw, cotija, jalapeño, pico de gallo, guacamole crema, flour tortilla, lime

#### JAJU PIEROGI (V)

potato and cheese, caramelized onions, green onion sour cream

#### YOKOHAMA RAMEN

pork belly, sesame soy paste, scallion, soft boiled egg, sriracha

#### PORCHETTA PANINO

rustic roll, fennel rubbed pork loin, fennel red onion garlic aioli

#### PHILLY CHEESESTEAK EGG ROLL

shaved sirloin, fried onion, mushrooms, cheese dip

## STATIONS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### NONNA'S CUCINA (GRANDMA'S KITCHEN) 17. FOCACCIA (V)

(choose three)

#### BRACIOLE (GF)

beef filled with ricotta and parmesan,  
slow cooked in red sauce

#### EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

#### RIGATONI AMATRICIANA

pomodoro, onions, pancetta, pecorino

#### MEATBALLS

beef, veal, pork, red sauce, ricotta toast

#### BROCCOLI RABE (GF, V, VG)

garlic, crushed chili, olive oil, lemon

### PIZZERIA NAPOLETANA 15.

#### TOPPINGS

prosciutto, artichokes, arugula, fresh mozzarella, basil,  
wild mushrooms, grated pecorino, chili flake, roasted  
pears, smoked bacon, pineapple, buffalo chicken,  
pepperoni, sausage, broccoli, heirloom tomatoes, pesto

### STREET TACOS 20.

#### PROTEINS

(choose two)

grilled chicken (GF), steak (GF), white fish (GF)

#### HARD AND SOFT HAND-PRESSED TORTILLAS

#### ACCOMPANIMENTS

guacamole, sour cream, black olives, pickled onion,  
lettuce, lime, cotija cheese, cilantro, roasted corn,  
pico de gallo, salsa negra, queso fundido,  
chipotle aioli (GF, V), fried tortilla chips (V)

#### MEXICAN GREEN RICE (GF, V, VG)

#### SPICY BLACK BEANS (GF, V, VG)

### SHAWARMA BAZAAR 30. \*chef fee applies slow turning rotisserie cooked and sliced

#### FAVA BEAN FALAFEL (GF, V, VG)

#### PROTEIN OPTIONS

(choose two)

#### CHICKEN (GF)

#### BEEF (GF)

#### LAMB (GF)

#### SALMON (GF)

#### VEGETARIAN OPTIONS

(choose one)

#### SPICED GRILLED EGGPLANT (GF, V, VG)

#### PORTABELLO (GF, V, VG)

#### ROASTED TOMATO (GF, V, VG)

#### TOPPINGS

tomatoes, onions, lettuce, Greek olives,  
cucumber, lettuce, lemon, garlic chickpea hummus,  
quinoa tabbouleh (GF, V, VG), feta (GF, V), warm pita (V)

#### SAUCES

Lebanese tahini (GF, V, VG), minted tzatziki (GF, V)  
garlic sauce (GF, V, VG)

### PASTA TRATTORIA 19.

#### GARLIC BREAD (V)

#### CAESAR SALAD

torn romaine, creamy dressing, parmesan,  
garlic croutons

(choose two)

#### CAVATELLI

sweet sausage, broccoli rabe, tomato, chili flake

#### RIGATONI

beef and pork bolognese, San Marzano tomatoes, ricotta

#### SPAGHETTI

shrimp, cherry tomato diavolo, pangrattato

#### PENNE (V)

tomato basil sauce, Locatelli pecorino

#### TORTELLINI

alfredo, peas, prosciutto





## COCKTAIL RECEPTION AND DINNER PACKAGES

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### TASTE OF MAZZONE 58.

GRAZING STATION

COCKTAIL PARTY STATIONS

*(choose two)*

PUB GRUB WALK AWAY CONES

FRESH CATCH POKE

PINSA FLATBREADS

ANTIPASTI TAVOLO

WORLD FOOD TRUCK

NONNA'S CUCINA

PASTA TRATTORIA

STREET TACOS

CARVING BOARD

CHEF SELECTED ASSORTED PASTRIES (V)

COFFEE, DECAF AND TEA

### CAPITAL FAVORITES DINNER PARTY 76.

GRAZING STATION

MAZZONE BUFFET BUILDER *pg. 15-16*

CHOOSE ONE SALAD

CHOOSE ONE PASTA

CHOOSE ONE VEGETARIAN MAIN

CHOOSE TWO MAINS

CHOOSE ONE SIDE

CHOOSE ONE DESSERT

COFFEE, DECAF AND TEA

## TRAY-PASSED BITES 16.

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People | For One Hour

*(choose five)*

**TOMATO GELÉE CAPRESE** (GF, V)  
mozzarella, balsamic pearls, basil pesto, parmesan crisp

**WAGYU BEEF EMPANADA**  
charred poblano chimichurri

**PORK AND LEEK DUMPLING**  
black vinegar ponzu

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

**CHICKEN CORDON BLEU BEIGNET**  
ham, gruyere, blue cheese fonduta

**CHICKEN AND GREEN ONION CHOPSTICK** (GF)  
Thai garlic sauce

**CHATEAUBRIAND CROSTINI**  
rosemary chèvre, caramelized onion, green peppercorn cognac mousse

**SALMON CRUDO SPOON**  
sunflower seed hummus, dill, salmon caviar, pastry spoon, wasabi pea crumbs

**CHICKEN POT PIE**  
thyme velouté, vegetables, tartlet

**CRAB AND CORN FRITTERS**  
lemon basil aioli

**SPAGHETTI O'S AND MEATBALLS**  
pasta rounds, basil tomato sauce, pecorino

**JOHNNY CAKE** (GF, V, VG)  
sweet corn, cumin black bean mash, almond milk cilantro yogurt

**ARTICHOKE HEART IN CAROZZA** (V)  
asiago, basil, green olive lemon mayo

**MINI L.A. STREET DOG** (GF)  
bacon wrapped, pico de gallo, queso fundido

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

**SHISHITO CHILES RELLENOS** (GF, V)  
tomato rice, corn, pinto beans, cotija, salsa roja





## DESSERT STATIONS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People

### DOLCI TENTAZIONI 23.

CANNOLI, RAINBOW CAKE, SPUMONI SHOOTER, SICILIAN ORANGE BUNDT CAKE, LIMONCELLO SHOOTER, CHOCOLATE DIPPED BUTTER COOKIE, BISCOTTI, MINI PANETTONE, ASSORTED ITALIAN COOKIES, TIRAMISU

### GOBLETS AND JARS 21.

individually composed in glass goblets and jars  
(choose three)

**CHOCOLATE MOUSSE AND RASPBERRIES** (GF)  
raspberry jam, fresh raspberry, chocolate shard

**SALTED CARAMEL POT DE CRÈME** (GF)  
orange chantilly, sea salt

**COOKIES AND CREAM**  
chocolate cake, vanilla buttercream,  
chocolate pastry cream, chocolate cookie crumble

**AFFOGATO**  
sweet mascarpone, coffee mousse,  
chocolate dipped biscotti, espresso pipette

**LEMON FANTASY**  
lemon curd, sweet lemon crème fraîche,  
lemon madeleine

### SOUTHERN HOSPITALITY SWEETS 23.

PEACH COBBLER MINI SKILLET  
BANANA PUDDING BOURBON BOOTLEGGERS' CARAMEL  
RED VELVET MINI BUNDT CAKE  
CARROT CUPCAKES WITH CREAM CHEESE FILLING  
PECAN PIE TARTS  
KEY LIME TARTS

### TRADITIONAL VIENNESE TABLE 22.

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

### MILK AND COOKIES BAR 18.

**COOKIES**  
peanut butter bacon dark chocolate, classic chocolate chip,  
cookies and cream sprinkle blondies, espresso toffee,  
snickerdoodle, krispy marshmallow treats

**MILK** (GF)  
salted caramel, chocolate, vanilla bean

## TRAY-PASSED SWEET BITES 14.

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People | For One Hour  
(choose three)

**CHOCOLATE ÉCLAIR**  
vanilla choux, milk chocolate mousse,  
dark chocolate coating, sea salt

**LEMON POPPYSEED CAKE**  
blueberry buttercream, whipped cream, candied lemon

**CHOCOLATE CARAMEL BROWNIE BITE**  
dark chocolate brownie, whipped fudge icing, cocoa,  
caramel crisp pearls

**OPERA CAKE**  
almond cake, coffee cream

**LEMON VIOLET TRUFFLE**  
white chocolate shell, lemon ganache, dried violet blossom

**AMARETTO ORANGE CHEESECAKE**  
citrus whipped cream

**CHERRY BLOSSOM CREAM PUFF**  
lemon zest, cherry blossom cream

**RASPBERRY FRENCH MACARON** (GF)  
almond cookie, raspberry buttercream

## BAR PACKAGES

Priced Per Person, Based On A Five Hour Package, Bar Closes 30 Minutes Prior To Event Conclusion

### CLASSIC 33.

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

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

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

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

\$33 per person for 5 hours of service  
\$14 per person for first hour of service  
\$8 per person for second hour of service  
\$5 per person for each additional hour of service

### TOP SHELF 57.

VODKA - Grey Goose, Ketel One, Tito's  
GIN - Bombay, Tanqueray, Hendricks  
RUM - Bacardi, Captain Morgan Spiced, Malibu  
TEQUILA - El Jimador Blanco, Espolon Blanco, Casamigos Blanco, Casa Herradura Anejo  
BOURBON - Jack Daniels, Jim Beam, Maker's Mark  
SCOTCH - Dewar's, Glenmorangie 10yr, Johnnie Walker Red  
WHISKEY - Crown Royal, Jameson Irish, Seagram's 7

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

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

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

\$57 per person for 5 hours of service  
\$25.50 per person for first hour of service  
\$11.50 per person for second hour of service  
\$9 per person for each additional hour of service

### PREMIUM 43.

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

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

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

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

\$43 per person for 5 hours of service  
\$19 per person for first hour of service  
\$9 per person for second hour of service  
\$6.50 per person for each additional hour of service

### HOSTED

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

HOUSE WINE - pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

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

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

Call I: \$10/ per drink Call II: \$12/ per drink  
Call III: \$14/ per drink Wine: \$10/ per glass  
Upgraded Wine: \$12/ per glass Soda: \$3/ per glass  
Domestic Beer: \$5/ per bottle Imported Beer: \$6/ per bottle

\$300 flat setup fee applies per bar location  
\$300 bartender fee for every 100 guests





## BAR PACKAGES

Priced Per Person, Based On A Five Hour Package, Bar Closes 30 Minutes Prior To Event Conclusion

### BEER, WINE, SOFT DRINKS 25.

#### HOUSE WINE

pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon

#### BEERS AND ALTERNATIVE BEVERAGES (*choose three*)

Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Twisted Tea Original, White Claw Hard Seltzer Black Cherry

#### NON-ALCOHOLIC

sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

\$25 per person for 5 hours of service

\$12.50 per person for first hour of service

### CASH BAR

VODKA - Grey Goose, Ketel One, Tito's

GIN - Bombay, Tanqueray, Hendricks

RUM - Bacardi, Captain Morgan Spiced, Malibu

TEQUILA - El Jimador Blanco, Espolon Blanco,

Casamigos Blanco, Casa Herradura Anejo

BOURBON - Jack Daniels, Jim Beam, Maker's Mark

SCOTCH - Dewar's, Glenmorangie 10yr, Johnnie Walker Red

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

HOUSE WINE - pinot grigio, rosé, sauvignon blanc,  
chardonnay, pinot noir, cabernet sauvignon

#### BEERS AND ALTERNATIVE BEVERAGES (*choose three*)

Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Twisted Tea Original, White Claw Hard Seltzer Black Cherry

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

Call I: \$10/ per drink

Call II: \$12/ per drink

Call III: \$14/ per drink

Wine: \$10/ per glass

Upgraded Wine: \$12/per glass

Domestic Beer: \$5/ per bottle

Imported Beer: \$6/ per bottle

Soda: \$3/ per glass

\$300 flat setup fee applies per bar location

\$300 bartender fee for every 100 guests



CHERRY MANHATTAN

YTK WORKS

## CRAFT COCKTAILS 10.

Priced Per Person, Add To Any Bar or Station

**THE SPICY PINEAPPLE**

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

**CHERRY MANHATTAN**

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

**NEGRONI A LA CAFFE**

gin, sweet vermouth, campari, coffee bitters, coffee smoke, orange peel

**BROWN BUTTER OLD FASHIONED**

brown butter bourbon, turbinado, walnut bitters, cherry wrapped orange peel

**ELDERFLOWER FRENCH 75**

gin, elderflower, lemon juice, prosecco, lemon twist

**A BERRY VANILLA SOUR**

whiskey, blackberry, vanilla, aquafaba, lemon, sugared blackberry

**GINGER LEMON DROP**

vodka, ginger, lemon, sugar, lemon wheel

## COCKTAIL AND LIBATION STATIONS

Priced Per Person, Add To Any Bar or Station

**RIPPLE MACHINE | CUSTOM LOGO**

inquire with sales team for more information and availability

**BLOODY MARY BAR 16.**

premium vodka, local tomato mix, poached shrimp, horseradish, garlic pickles, stuffed queen olives, celery, clam juice, crispy bacon, sweet peppers, jalapeño, hot sauces, lemons, limes, house blend spiced rimmer

**INTERNATIONAL CORDIAL STATION 8.**

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

**MARGARITA TIME 14.**

all margaritas are based with house sour

**TEQUILA | (choose one)**

blanco, reposado, anejo

**LIQUEURS | (choose one)**

triple sec, cointreau, grand marnier

**SYRUPS | (choose three)**

simple, blackberry, strawberry, watermelon, jalapeño

**MIX-INS | (choose four)**

lemon, lime, orange, grapefruit, cranberry, pineapple, watermelon \*(club soda, included)

**RIMS | (choose two)**

salt, chili salt, lime salt, citrus-jalapeño salt, sugar, watermelon sugar, cranberry sugar

**MIMOSA AND BELLINI BAR 12.**

**PROSECCO**

orange juice, peach, cranberry, grapefruit  
fresh fruit garnish

**UPGRADED SELECTIONS**

blackberry mint  
raspberry lemon  
orange creamsicle  
tart cherry  
apple cider

**SANGRIA PITCHERS 14.**

(choose one)

**PINK ROSÉ**

rosé wine, cranberry raspberry juice, pear liqueur, pears, raspberries, strawberries, basil

**WHITE CITRUS**

sauvignon blanc, Cointreau, apple, orange, white grapes, lemons, lime, mint

**RUBY RED**

pinot noir, brandy, pomegranate juice, apples, red grapes, oranges, lemons, lemon lime soda, thyme