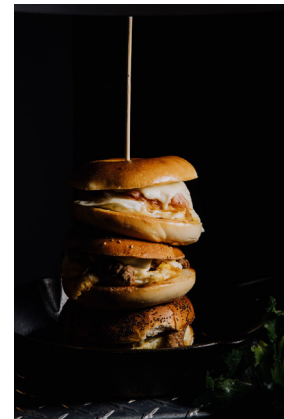


EVENT MENU



Hospitality IS OUR PASSION

We take pride in our commitment to making our customers happy. Timeless or trendy, upscale or low-key, intimate or extravagant events...whatever your style, Mazzone Hospitality will help you create your perfect setting. We work together to get to know your personal style. We will customize a delicious menu and design a fabulous event that's tailored to you. Our experienced team of professionals works tirelessly to take care of each and every detail, anticipate your needs, and go above and beyond your expectations. At Mazzone Hospitality, our goal is to serve great food, make people feel special, and create unforgettable memories.



MAZZONE
HOSPITALITY

Note

FROM OUR FOUNDER ANGELO MAZZONE AND EXECUTIVE LEADERSHIP

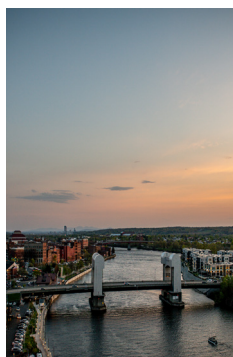
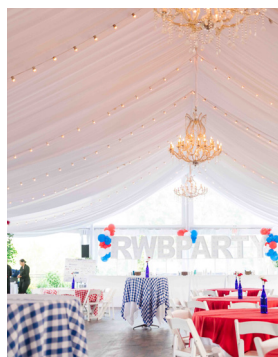
EXTRAORDINARY FOOD | UNFORGETTABLE EVENTS

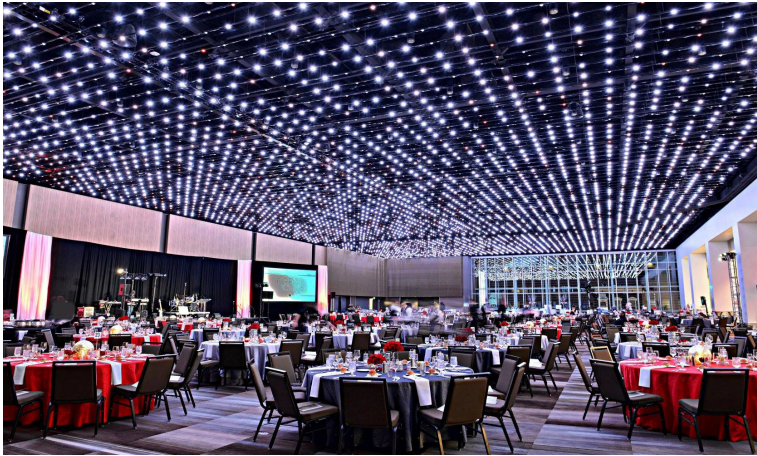
Thank you for considering Mazzone Hospitality! We are ready to take your special event to the next level.

The following pages outline our offerings, including how to craft your custom menu to make your event memorable. We take pride in our commitment to making your experience with us completely one-of-a-kind, through thoughtfully curated menus and one-on-one meetings with our sales team.

Hospitality is not only our name, but the foundation on which the company was built. Planning an event can be a daunting task. We handle all food and beverage, event design, linens and tableware, and even include a private, day-of wedding attendant, taking away the intimidation of planning your own event. Our team is here to give you the confidence in knowing that choosing Mazzone Hospitality was the right decision.

Everything you need is outlined here. When you are ready to begin your journey, one of our experienced sales managers is here to guide you.





Jackie Stallmer | 518.487.2167

JacquelynS@MazzoneHospitality.com

All Catering Is Prepared as Full-Service Catering.
Guest Count Is Required 10 Business Days Prior To Your Event.

FULL-SERVICE CATERING

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

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 China, Silverware and Glassware, Service Equipment,
and Waitstaff to Service your Food and Beverage Needs.

Guest Table Linens are Available to Rent at an Additional Cost.

Please Consult Your Event Planner for more Details.

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BREAKFAST STATIONS AND BUFFETS

CONTINENTAL 17.

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

RISE AND SHINE 28.

SCRAMBLED EGGS (GF, V)
ketchup, hot sauce

(choose one)
BACON (GF) OR PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

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

SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS

BREAKFAST COLD BAR

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)

SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

RISE AND SHINE DELUXE 34.

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
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 ADD ON'S AND ENHANCEMENTS

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 (V)
arugula, pickled onion, olive crumbs

OMELET STATION 12. *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)

BREAKFAST TACO BAR 10.

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

BREAKFAST GRIDDLE 10.

(choose one)

BUTTERMILK PANCAKES (V)
maple syrup, blueberry syrup

BELGIAN WAFFLES (V)
maple syrup, berries

RICOTTA CHEESE BLINTZ (V)
berry compote, berries

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



A LA CARTE BREAKFAST, LUNCH, AND BREAKS

BEVERAGES

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

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

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

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

HOT COCOA 4. (GF, V) **Inquire for station pricing*
whipped cream, chocolate shavings

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

ASSORTED ENERGY DRINKS 7. (GF, V, VG)

ASSORTED POWERADE / GATORADE 7. (GF, V, VG)

ASSORTED SELTZER 5. (GF, V, VG)

BAKERY BY THE DOZEN

FULL SIZED HOUSEBAKED GRANOLA BARS (V) 39.

PLAIN AND CHOCOLATE CROISSANTS (V) 37.

ASSORTED BAGELS (V) 48.
cinnamon raisin, onion, plain, poppy seed,
sesame seed

whipped cream cheese, vegetable cream cheese,
whipped butter

ASSORTED MUFFINS (V) 26.
whipped butter

CINNAMON ROLLS (V) 26.

ASSORTED SCONES (V) 26.

ALL DAY BEVERAGE REFRESHMENTS

ALL DAY SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS,
CITRUS INFUSED WATER (GF, V, VG) 10.

OR

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

(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

(2 OZ.) SUGAR COOKIE,
YOUR CUSTOM LOGO, INDIVIDUALLY WRAPPED (V)

HOT BY THE DOZEN

BAGEL SANDWICH 72.
fried egg, american cheese

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

BURRITO 84.
egg, sausage, pepper jack, salsa roja, flour tortilla



A.M. BREAKS

CAFFEINE FIX 14.

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

(choose one)

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

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

FRUIT AND GRANOLA 10.

WHOLE FRUIT (V)

HOUSEMADE GRANOLA BARS (V)

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

CITRUS INFUSED WATER (GF, V, VG)

AM BREAK BOX 14.

GRANOLA BAR (V)

(choose one)

APPLE OR ORANGE (GF, V, VG)

(choose one)

MUFFIN (V)

blueberry, chocolate chip or lemon poppy seed
whipped butter

(choose one)

BAGEL (V)

cinnamon raisin, onion, plain, poppy seed, or sesame seed
whipped cream cheese

BOTTLED WATER (GF, V, VG)

PARFAITS 14.

(choose three)

BERRY YOGURT

creamy greek yogurt, fresh strawberries, blueberries,
raspberries, granola, honey

CHOCOLATE PEANUT BUTTER

chocolate mousse, peanut butter whipped cream,
crushed graham crackers

TROPICAL

coconut yogurt, assorted tropical fruits,
toasted coconut flakes, and chia seeds

BANANA NUT

bananas, vanilla yogurt, honey, almonds, granola

APPLE CINNAMON

sweet cinnamon-spiced apples, yogurt, granola

OVERNIGHT OATS 10.

(choose three)

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

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

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



BOXED LUNCHES

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

SMOKED BACON WEDGE

crisp iceberg, cornbread croutons, tomato, pickled red onion, buttermilk dressing

FENNEL AND ORANGE (V)

baby spinach, 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 (GF) 12.

Marinated Shrimp (GF) 12.

Lemon Chicken (GF) 8.

Garlic Portobello (GF, V) 6.

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, castelvetro 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



LITE LUNCHEONS 33.

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

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

SMOKED BACON WEDGE
crisp iceberg, cornbread croutons, tomato,
pickled red onion, buttermilk 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

BLACK SESAME BLOOD ORANGE ENTREMET
black sesame cake, blood orange curd, milk chocolate

STRACCIATELLA (GF)
molded vanilla mousse with chocolate shards,
amarena cherries, mocha sauce

BELGIAN CHOCOLATE MOUSSE CAKE
chocolate decor, strawberry compote

ORANGE CURD AND SPICED WHITE CHOCOLATE TART
graham shell, orange curd,
spiced white chocolate meringue

GRANDE FRENCH MACARON
Swiss meringue buttercream filling
seasonal flavors

SPRING | WHITE CHOCOLATE CHERRY BLOSSOM (GF)
SUMMER | LIMONCELLO RASPBERRY (GF)
FALL | MAPLE DULCE DE LECHE COOKIE BUTTER
WINTER | CHOCOLATE MARSHMALLOW (GF)

CLASSIC COOKIE PLATTER
for each table

SWEET BITES
(upgraded option)

for each table (choose four)
MINI MIRABELLE PLUM AND RIESLING ÉCLAIR
LAVENDER CUPCAKE
CHOCOLATE CARAMEL BROWNIE BITE
OPERA CAKE
LEMON VIOLET TRUFFLE
AMARETTO ORANGE CHEESECAKE
CHERRY BLOSSOM CREAM PUFF
RASPBERRY FRENCH MACARON (GF)



PLATED LUNCHEONS 46.

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

STARTERS

(choose one)

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

SMOKED BACON WEDGE

crisp iceberg, cornbread croutons, tomato, pickled red onion, buttermilk dressing

GREEK FETA (GF, V)

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

MAINS

(choose one)

SHORT RIB (GF)

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

FAROE ISLAND SALMON

creamy farrotto, swiss chard, brown butter salsify, red wine black olive demi glace

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

VEGETARIAN MAINS

(choose one)

GARGANELLI (V)

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

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, chimichurri

CRISPY SPICED CAULIFLOWER STEAK (GF, V, VG)

minted yogurt chutney, pickled seasonal squash, toasted pumpkin seeds

PLATED DESSERTS

(choose one)

CLASSIC CHEESECAKE

cherries, vanilla bean whipped cream

LEMON RICOTTA ALMOND FLOURLESS (GF)

sugar dusted, raspberry sauce, candied almond

BLACK SESAME BLOOD ORANGE ENTREMET

black sesame cake, blood orange curd, milk chocolate

STRACCIATELLA (GF)

molded vanilla mousse with chocolate shards, amarena cherries, mocha sauce

BELGIAN CHOCOLATE MOUSSE CAKE

chocolate decor, strawberry compote

ORANGE CURD AND SPICED WHITE CHOCOLATE TART

graham shell, orange curd, spiced white chocolate meringue

GRANDE FRENCH MACARON

Swiss meringue buttercream filling
seasonal flavors

SPRING | WHITE CHOCOLATE CHERRY BLOSSOM (GF)

SUMMER | LIMONCELLO RASPBERRY (GF)

FALL | MAPLE DULCE DE LECHE COOKIE BUTTER

WINTER | CHOCOLATE MARSHMALLOW (GF)

CLASSIC COOKIE PLATTER

for each table



LUNCHEON STATIONS AND BUFFETS

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)

HOMESTYLE CLASSIC 38.

FARM STAND SALAD (GF, V, VG)

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

WHIPPED GARLIC POTATOES (GF, V)

ROASTED DILLED BROWN BUTTER CARROTS (GF, V)

MAC AND CHEESE

crumb topping (V)

ROLLS

butter (V)

ENTRÉE

(choose two)

HOME STYLE MEATLOAF

mushroom gravy

BUTTERMILK FRIED CHICKEN

GLAZED BEEF BRISKET

pan gravy (GF)

GRILLED PORK CHOP

rosemary jus (GF)

GRILLED ATLANTIC SALMON

sherry vinegar glazed cipollini jus (GF)

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. 13

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)



LUNCHEON STATIONS AND BUFFETS

KING OF THE GRILL 60.

SALADS
(choose two) pg. 13

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) 2.
blue cheese (V) 2.
roasted mushrooms (GF, V) 2.
fried onion strings (V) 1.

MAC AND CHEESE (V)
crumb topping

CORN ON THE COB (GF, V)
scallion butter

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)

FARM TO TABLE STATION 22.

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

GRILLED SALAD ELEVATIONS - ADD ON'S
Faroe Island Salmon (GF) 12.
Marinated Shrimp (GF) 12.
Lemon Chicken (GF) 8.
Garlic Portobello (GF, V) 6.

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)



LUNCHEON ADD-ON'S

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)





P.M. BREAKS

ACC AFTERNOON NOSH 16.

(choose four)

SARATOGA KETTLE CHIPS (V)
parmesan, rosemary

PRETZEL CRISPS (V)
pub cheese

RADISHES (GF, V)
smoked salt, green goddess dip

POPCORN (GF, V)
truffle parmesan, togarashi

TORTILLA CHIPS
pico de gallo, guacamole (V, VG)

HUMMUS TRIO
sweet potato hummus (GF, V, VG),
garlic white bean hummus (GF, V, VG),
cilantro lime hummus (GF, V, VG),
toasted pita (V, VG), flatbread crackers (V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

COOKIES AND BARS 15.

HOME STYLE COOKIES (V)

(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 creamsprinkle blondie (V)

SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS

OR

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

SWEET, SALTY AND NUTTY 20.

(choose two)

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)

(choose two)
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)
CHOCOLATE COVERED MACADAMIA NUTS (GF,V)
FIVE SPICE CANDIED PECANS (GF,V)

DECONSTRUCTED GRANOLA BAR
oat sesame clusters, dried fruits,
chocolate chips, dark and milk chocolate covered almonds (v)

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

OR

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

* Sugar Free and Gluten Free Options Available Upon Request

HEALTHY BOX 14.

(choose one)
APPLE OR ORANGE (GF, V, VG)

CARROTS, CELERY, RADISHES

(choose one)
HUMMUS
sweet potato hummus (GF, V, VG),
garlic white bean hummus (GF, V, VG),
cilantro lime hummus (GF, V, VG),

(choose one)
BOTTLED WATER (GF, V, VG)
NAKED JUICE (GF, V, VG)



TRAY PASSED BITES 22.

(choose three)

TIER I

PORK AND LEEK DUMPLING
black vinegar ponzu

TEMPURA SWEET POTATO FUTOMAKI (V)
roasted sweet potato, pickled daikon,
egg yolk tamago, shiitake, dark soy yuzu

CRAB AND CORN FRITTER
lemon basil aioli

NASHVILLE HOT CHICKEN BITE
Old Chatham blue cheese mousse, hot honey

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

ARANCINI (choose one)
- saffron and fontina (V)
- roasted red pepper and basil pesto (V)

CHATEAUBRIAND CROSTINI
caramelized onion, horseradish mousse

CHICKEN AND GREEN ONION CHOPSTICK (GF)
Thai garlic sauce

BRÛLÉED FIGS (GF)
ricotta feta mousse, wrapped in prosciutto

CHICKEN KEBOB (GF)
harissa yogurt dip

BASIL PESTO RUBBED CHICKEN SATAY (GF)
grilled sweet tomato jam

DEEP FRIED BUFFALO CAULIFLOWER (GF, V, VG)
spiced almond flour, vegan ranch dressing

(choose two)

TIER II

CAJUN WONTON
chorizo, spring onion, pepper jack cheese, cream cheese,
habanero red sauce

BAKED BRIE AND CARAMELIZED ONION TART (V)
black truffle, sweet onion

LAMB LOLLIPOP (GF)
broccoli rabe mint pesto

WAGYU BEEF EMPANADA
charred poblano chimichurri

TEMPURA SURF AND TURF ROLLS
crispy roll, lobster, filet mignon, cream cheese, sweet soy,
ginger sweet chili aioli

BRAISED SHORT RIB AND MUSHROOM ARANCINI
parmesan cheese

GRILLED HALLOUMI AND WATERMELON KEBAB (GF, V)
Vincotto gastrique, torn mint leaves

LOBSTER MAC AND CHEESE BITES
whipped corn, chive



COCKTAIL PARTY STATIONS

GRAZING STATION 28.

CHEESE AND SALUMI

variety of domestic and international cheeses made from cow, sheep and goats milk, fire roasted red pepper and pimento cheese, old world artisanal charcuterie, dried fruits, local honey, nuts, berries, mediterranean olives, garlic toasts, crackers, flatbreads

GF - with crackers and bread omitted

V - with meats omitted

HUMMUS TRIO

sweet potato hummus (GF, V, VG), garlic white bean hummus (GF, V, VG), cilantro lime 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 tzatziki ranch (GF, V),
caramelized onion and sour cream (GF, V)

SARATOGA KETTLE CHIP NACHOS

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

UPGRADED SELECTIONS

PANCETTA-WRAPPED CHICKEN THIGHS (GF) 6.
vinegar peppers, sweet sausage, sage, garlic

CHICKEN AND SPINACH MEATBALLS 5.
madeira tomato pan gravy

ROAST PORK SHOULDER (GF) 6.
polenta, fennel, garlic, rosemary rubbed, pan jus

BAKED CRAB DIP SKILLET (GF) 7.
cheddar, crumb topping

AHI TUNA NACHOS 7.
avocado, jalapeño, sriracha aioli, pico de gallo, green onion, crispy wonton crisps

STUFFED MINI BELL PEPPERS (V, VG) 5.
quinoa, black beans, corn, roasted tomatillo salsa

SCALLOPS GRUYERE (GF) 7.
sauce mornay, cracker crumb, tarragon

WARM ARTICHOKE AND FONTINA DIP (V) 6.
artisan bread, pretzel sticks

UPGRADED ARTISANAL LOCAL CHEESE AND SALUMI

(can also be added to table as a shareable board for plated dinner or as a station)

NEW YORK STATE LOCAL PARTNERS

Nettle Meadow, Argyle, Old Chatham, Jacuterie, Jasper Hill, Forts Ferry Farm



COCKTAIL PARTY STATIONS

PASTA TRATTORIA 20.

GARLIC BREAD (V)
wild oregano, parmigiano, garlic

CAESAR SALAD (V)
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

PINSA FLATBREADS 18.

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

(choose three)

FUNGI (V)
mushrooms, caramelized onions, thyme, blue cheese, hot honey

BIANCO (V)
three cheese blend, marinated artichoke hearts, arugula, garlic oil

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





COCKTAIL PARTY STATIONS

SLIDERS 19.

PROTEINS
(choose two)

CLASSIC ANGUS BEEF WITH CHEDDAR CHEESE
BEYOND BURGERS (GF, V, VG)
CRISPY PORTOBELLO STACK (V)
CRISPY CHICKEN
KOBE BEEF | market price

BUNS
(choose two)

POTATO BUN
PRETZEL BUN
CIABATTA ROLL
KING'S HAWAIIAN ROLL
HAND-LEAFED LETTUCE

lettuce, tomato, onions, chipotle aioli, pickles,
ketchup, mustard, mayo

classic shoestring fries (GF, V)
coleslaw (GF, V)

ACC CARVING BOARD 24. *chef fee applies

ciabatta rolls
(choose two)

TIER I

HANGER STEAK (GF)
toybox pepperonata

OVEN ROASTED TURKEY BREAST (GF)
brined, herb butter basted, cranberry aioli, pan gravy

CEDAR PLANK ROASTED SALMON (GF)
lemon anchovy butter sauce

TIER II

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

DUROC PORK CHOP (GF)
tarragon, rosemary pan gravy

WHOLE GRILLED RED SNAPPER (GF)
blistered shishito chimichurri

PUB FARE 20.

(choose two)

CONEY ISLAND PRETZEL DOG
sea salt, dijon mustard

CACIO E PEPE PASTA BITES (V)
breaded and fried, tomato basil sauce, pecorino

PEPPERONI CALZONE
mozzarella, pepperoni, pizza sauce

PHILLY CHEESESTEAK EGG ROLL
shaved sirloin, fried onion, mushrooms, cheese dip

JAJU PIEROGI (V)
potato and cheese, caramelized onions,
green onion sour cream

FRITES

(choose one)

duck fat fries, roasted garlic aioli
truffle parmesan fries, parmesan lime aioli
classic fries, spicy ketchup
sweet potato fries, raspberry melba



COCKTAIL PARTY STATIONS

ANTIPASTI TAVOLO 20.

CARPACCIO (GF)

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

MUSSELS (GF)

garlic, white wine, tomato fennel broth

BLISTERED CAULIFLOWER (GF, V, VG)

capers, pignoli, lemon parsley oil

BURRATA (GF, V)

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

ICED SEAFOOD BAR 37.

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

POACHED WILD CAUGHT SHRIMP (GF)

OYSTERS ON THE ½ SHELL (GF)

CLAMS ON THE ½ SHELL (GF)

JONAH CRAB CLAWS (GF)

MARYLAND BLUE CRAB COCKTAIL SHOOTERS (GF)

MEDITERRANEAN CHILLED OCTOPUS SALAD (GF)

saffron potatoes, vegetables, lemon oregano vinaigrette

UPGRADED SELECTIONS MP.

CHILLED WHOLE ATLANTIC LOBSTER (GF)

ALASKAN KING CRAB LEGS (GF)

CAVIAR 500/1000 KILO (GF)

BUCKWHEAT BLINIS

ACCOUTREMENTS CLASSIQUE

crème fraîche, sour cream, fresh herbs, chopped onions, crumbled hard boiled eggs





COCKTAIL PARTY STATIONS

SHAWARMA BAZAAR 30. *chef fee applies

Experience the authentic flavors of the Middle East with our slow-turning rotisserie shawarma, cooked and thinly sliced to perfection.

PROTEIN OPTIONS (choose one)

CHICKEN (GF)
BEEF (GF)
LAMB (GF)
SALMON (GF)

VEGETARIAN OPTIONS (choose one)

FAVA BEAN FALAFEL (GF, V, VG)
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)

NONNA'S CUCINA 20.

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



COCKTAIL PARTY STATIONS

TACO "TRUCK" 20.

PROTEINS
(choose two)

POLLO ASADA (GF)
citrus-marinated grilled chicken

CARNE ASADA (GF)
grilled flank steak

CAMARONES (GF)
lime-jalapeno shrimp ceviche

PESCADO (GF)
grilled mahi-mahi

AGUACATE (V)
breaded and baked avocado

COLIFLOR (V)
three chili battered and fried cauliflower

HARD AND SOFT HAND-PRESSED TORTILLAS (V)
flour (V)
corn (GF, V)

ACCOMPANIMENTS
guacamole, lettuce, limes, cotija cheese, cilantro, radish, salsa verde, salsa roja, Mexican crema (GF, V)

MEXICAN GREEN RICE (GF, V, VG)

FRIED TORTILLA CHIPS AND PICO DE GALLO (V, VG)





PLATED DINNER 74.

INCLUDES STARTER SALAD, TWO MAINS, 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

GREEK FETA (GF, V)

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

CHOPPED SALAD (V)

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

SMOKED BACON WEDGE

crisp iceberg, cornbread croutons, tomato, pickled red onion, buttermilk dressing

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, cipollini jus, shiitake green beans, horseradish gremolata

STRIP LOIN (GF)

roasted and sliced, toasted garlic pink peppercorn, rosemary hasselback potato, charred asparagus, shallot demi

CHICKEN LIMONE (GF)

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

CHICKEN TAVOLO

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

FAROE ISLAND SALMON

creamy farrotto, swiss chard, brown butter salsify, red wine black olive demi glace

ROASTED COD (GF)

cannellini bean ragù, wilted escarole, stuffed pomodorini

GRILLED RED SNAPPER (GF)

summer vegetable ratatouille, oregano basil oil

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

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, chimichurri

CRISPY SPICED CAULIFLOWER STEAK (GF, V, VG)

minted yogurt chutney, pickled seasonal squash, toasted pumpkin seeds



PLATED DESSERTS

SWEET ENDINGS 12.

CLASSIC CHEESECAKE

cherries, vanilla bean whipped cream

LEMON RICOTTA ALMOND FLOURLESS (GF)

sugar dusted, raspberry sauce, candied almond

BLACK SESAME BLOOD ORANGE ENTREMET

black sesame cake, blood orange curd, milk chocolate

STRACCIATELLA (GF)

molded vanilla mousse with chocolate shards,
amarena cherries, mocha sauce

BELGIAN CHOCOLATE MOUSSE CAKE

chocolate decor, strawberry compote

ORANGE CURD AND SPICED WHITE CHOCOLATE TART

graham shell, orange curd,
spiced white chocolate meringue

GRANDE FRENCH MACARON

Swiss meringue buttercream filling
seasonal flavors

SPRING | WHITE CHOCOLATE CHERRY BLOSSOM (GF)

SUMMER | LIMONCELLO RASPBERRY (GF)

FALL | MAPLE DULCE DE LECHE COOKIE BUTTER

WINTER | CHOCOLATE MARSHMALLOW (GF)





FAMILY STYLE OR BUFFET DINNER

STARTING AT: \$2. INCLUDES STARTER SALAD, ONE PASTA AND GRAIN, TWO MAINS, ONE VEGETARIAN MAIN, ONE SIDE, ROLLS WITH BUTTER, CHOICE OF DESSERT, COFFEE

STARTERS

PROSCIUTTO AND GRILLED PEACHES (GF)
gorgonzola, fig syrup

BUTTER LETTUCE PANZANELLA (V)
sourdough croutons, white balsamic vinaigrette

GREEK FETA SALAD (GF, V)
romaine, tomato, cucumbers, black olive, red onion,
pepperoncini, red wine oregano dressing

ROASTED BEETS (GF, V)
farmer's cheese, grilled onion, pistachio

BURRATA AND TOMATO (GF, V)
Maplebrook Farms burrata, castelvetrano olives,
arugula pesto, sea salt, aged fig balsamic

ROSEMARY FOCACCIA SKILLET (V,VG)
tomato conserva, olive oil

PASTA AND GRAINS

DUCK CONFIT CASSOULET (GF)
cannellini beans, smoked sausage, fried sage leaves

ARTICHOKE LENTIL SALAD (V, VG)
Greek olives, saffron vinaigrette

BAKED PACCHERI (V)
housemade fresh pasta, tomato sugo, melted mozzarella,
baby basil

MAC AND CHEESE (V)
cracker crumb topping

ORECCHIETTE
broccoli rabe, sweet sausage, chili flake

RIGATONI ALA NORMA (V)
house-made fresh pasta, Sicilian tomato eggplant ragu,
baked ricotta salata

PENNETTE
vodka cream, prosciutto

MAINS

SLOW COOKED SHORT RIBS (GF)
cipollini jus

HANGER STEAK (GF)
toybox peperonata

RIBEYE STEAK (GF)
thick cut, sliced, herb and sea salt, steak butter, chimichurri

PORCHETTA (GF)
fennel pollen rosemary rub, pan jus

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

ROAST WHOLE ORGANIC CHICKEN (GF)
herb gremolata, garlic jus

SWORDFISH (GF)
fennel, olive, preserved tomato relish

ICELANDIC COD
parmesan parsley crumbs, braised leeks, lemon velouté

CHICKEN MARSALA (GF)
hen of the woods, mushrooms and marsala sugetto

AIRLINE CHICKEN
preserved lemon

SALMON (GF)
lacinato kale, lemon-caper bagna cauda

SIDES

ZA'ATAR CARROTS (GF, V, VG)
pan roasted, pepper marmalade

RAINBOW CHARD (GF, V, VG)
garlic, chili flake

BRUSSELS SPROUTS (GF, V)
sage brown butter

WHITE AND SWEET POTATO GRATIN (GF, V)

GRILLED ASPARAGUS (GF, V, VG)
lemon zest, extra virgin olive oil, sea salt

CRISPY PECORINO POTATOES (GF, V)
smashed and fried fingerlings, garlic oil, aged percorino

CHARRED SHISHITO PEPPERS (GF, V, VG)
smoked sea salt

HOPPIN' JOHN (GF)
black-eye pea, smoked ham hocks, collard greens



RECEPTION PACKAGES

TASTE OF MAZZONE 64.

GRAZING STATION

COCKTAIL PARTY STATIONS
(choose two) pg. 13-19

PUB FARE

SLIDERS

CARVING BOARD

ANTIPASTO TAVOLO

NONNA'S CUCINA

PINSA FLATBREAD

PASTA TRATTORIA

TACO "TRUCK"

CAPITAL FAVORITES DINNER PARTY 73.

GRAZING STATION

(choose one)

ITALIAN SPECIALITES pg. 8

HOMESTYLE CLASSICS pg. 8

PANINO RUSTICO pg. 8

*DESSERT ASSOCIATED WITH MENU SELECTION ABOVE

COFFEE, DECAF AND TEA (GF, V, VG)





DESSERT STATIONS

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

EUROPEAN PATISSERIE 23.

CRAQUELIN CHOUX
bavarian filled, whipped cream, fresh garnish

ALMOND RASPBERRY ENTREMET CAKE

CHOCOLATE MOUSSE
pyramid chocolate shortbread, chocolate ganache

FRUIT TART
pastry cream, fresh fruit, apricot glaze, micro mint

PISTACHIO ORANGE CANNOLI
jumbo, chocolate dipped

TART CITRON
lemon curd, pâte sucrée

NOSTALGIA STATION 23.

our take on the classics | home made

RAINBOW CHIP BROWNIES,
CHOCOLATE SWIRL CUPCAKE,
OATMEAL CREAM PIE, GOLDEN CRÈME CAKE,
BIRTHDAY CAKE DUNKERS, WORMS N' DIRT,
CRISPY RICE TREATS, STRAWBERRY SHORTCAKE ROLL,
FROSTED STRUDEL \

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

CHOCOLATE DIPPED SWEETS 22.

STRAWBERRIES, OREOS, CRISPY RICE TREATS,
MOUSSE JARS, PRETZEL RODS, CAKE POPS, HOUSEMADE
CANDY BARS, MARSHMALLOWS, MONOGRAMMED

ICE CREAM SHOP 18. *chef fee applies

VANILLA AND CHOCOLATE ICE CREAM, SORBET
WHIPPED CREAM, CHERRIES, CHOCOLATE SAUCE,
CARAMEL SAUCE, SPRINKLES, CHOCOLATE SHAVINGS,
PEANUT BUTTER CUPS, BERRY COMPOTE, APPLE COMPOTE

CANDY SHOP 18.

FREEZE DRIED GUMMY BEARS, FREEZE DRIED COOKIE
DOUGH, FREEZE DRIED AIR HEADS, RING POPS,
SWEDISH FISH, M&M'S, PEANUT BUTTER CUPS,
STRIPED CANDY STICKS



BEVERAGES

BEER, WINE, SOFT DRINKS 25.

HOUSE WINE | Upgraded Wines Available

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

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, White Claw Hard Seltzer

NON-ALCOHOLIC

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

CLASSIC 33.

VODKA - Tito's

GIN - Bombay

RUM - Bacardi, Captain Morgan Spiced, Malibu

TEQUILA - Lunazul Blanco

BOURBON - Jim Beam

SCOTCH - Dewar's

WHISKEY - Seagram's 7

HOUSE WINE | Upgraded Wines Available

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

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, White Claw Hard Seltzer

NON-ALCOHOLIC

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



BEVERAGES

PREMIUM 43.

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

HOUSE WINE | Upgraded Wines Available
 pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

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, White Claw Hard Seltzer

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

TOP SHELF 57.

VODKA - Grey Goose, Ketel One, Tito's
 GIN - Bombay, Tanqueray, Hendricks
 RUM - Bacardi, Captain Morgan Spiced, Malibu
 TEQUILA - Lunazul 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 | Upgraded Wines Available
 pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

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, White Claw Hard Seltzer

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

BEVERAGE ENHANCEMENTS

READY TO DRINK | Upgraded Selection
 Surfside, High Noon, Nutrl, Sun Chaser, Dog Fish Head | (Assorted Flavors)

Specialty Liquor not listed available upon request.



BEVERAGES

CASH BAR

VODKA - Grey Goose, Ketel One, Tito's
 GIN - Bombay, Tanqueray, Hendricks
 RUM - Bacardi, Captain Morgan Spiced, Malibu
 TEQUILA - Lunazul 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 | Upgraded Wines Available
 pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

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, White Claw Hard Seltzer

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





CRAFTED COCKTAILS 10.

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

ELDERFLOWER FRENCH 75

gin, elderflower, lemon juice, prosecco, lemon twist

JAPANESE OLD FASHIONED

Suntory whiskey, mandarin orange, honey syrup, Sakura bitters, cherry blossom flower

SIDECAR

Buffalo Trace bourbon, Cointreau, lemon juice

VANILLA BEAN GREYHOUND

vanilla vodka, lime, simple syrup, grapefruit juice, grapefruit round

THE TWISTED WORD

mezcal, Liqueur Strega, elderflower syrup, basil, lemon juice

ESPRESSO MARTINI

vodka, espresso, kahlua, espresso beans

APEROL SPRITZ

prosecco, Aperol, club soda, orange slice



THE RIPPLE MACHINE

turn an ordinary drink into an innovative canvas by printing images and messages on foam

Foam Topped Cocktails

- Fresh egg whites
- Aquafaba | powdered or from chickpea brine (VG)
- Draft Beer