

MAZZONE HOSPITALITY



Albany Capital Center
55 Eagle St, Albany, NY 12207
518-487-2167



Corporate Menu

CORPORATE EVENTS

KITCHEN 743

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Priced Per Person • Event Production Fee Applies
Final Guest Count Required 7 Business Days Prior to Event
Includes Linen for Buffet Tables Only,
Glassware, Silver, China, Service Utensils
Available for a Minimum Adult Guest Count of 20 People



OUR POLICIES

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 poly-cotton 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.



CONTINENTAL BREAKFAST

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

MAKE IT FAST (GRAB AND GO) \$14

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

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

(choose two)

BAGELS
assorted spreads
MINI MUFFINS
CINNAMON ROLLS
MINI PASTRIES
BREAKFAST QUICK BREADS

THE NEW YORKER \$17

ASSORTED BAGELS
whipped butter, cream cheese, vegetable cream cheese (V)

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

CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES,
MUFFINS
whipped butter, jams

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

ADD-ON: SMOKED SALMON PLATTER +\$9
capers, tomato, egg whites and yolks, red onion (GF)

YOGURT AND GRANOLA \$13

ASSORTED INDIVIDUAL YOGURTS (GF, V)

YOGURT TOPPINGS
berries, toasted nuts, honey, dried fruits, (GF, V)
housemade granola (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

EXECUTIVE CONTINENTAL \$20

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

CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES,
MUFFINS AND BAGELS
jam, whipped butter, cream cheese,
vegetable cream cheese (V)

ASSORTED INDIVIDUAL YOGURTS (GF, V)
housemade granola (V)

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

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple



HOT BREAKFAST BUFFETS

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

RISE AND SHINE \$23

SCRAMBLED EGGS (GF, V)
ketchup, hot sauce

(choose one)

BACON (GF)

PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

BUTTERMILK BISCUITS (V)
whipped butter, jams

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

RISE AND SHINE DELUXE \$28

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)

CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES,
MUFFINS, BUTTERMILK BISCUITS (V)
whipped butter, jams

(choose one)

FRENCH TOAST (V)

maple syrup

BELGIAN WAFFLES (V)

maple syrup

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

TAKING CARE OF BUSINESS \$25

INDIVIDUALLY WRAPPED SANDWICHES
(choose two)

EGG AND CHEESE ON HARD ROLL (V)

EGG, BACON, AND CHEESE ON HARD ROLL

EGG, SAUSAGE, AND CHEESE ON HARD ROLL

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

HASH BROWN CUPS
ketchup, hot sauce (V, VG)

ASSORTED INDIVIDUAL YOGURTS (GF, V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

HEALTHY START BREAKFAST \$25

VEGETABLE AND EGG WHITE SCRAMBLE (GF, V)

ROOT VEGETABLE HASH (GF, V)

TURKEY BACON (GF)

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

ASSORTED INDIVIDUAL YOGURTS (GF, V)

OATMEAL AND GRANOLA
dried fruits, toasted nuts, maple syrup (GF, V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple



CHEF-ATTENDED BREAKFAST STATIONS

Priced Per Person, Available For A Minimum Adult Guest Count Of 20 People,
Must be Added To Any Breakfast Buffet - Chef Fee's May Apply

HASH AND EGGS \$9

CAST IRON SKILLET POTATO HASH
olive oil fried hen egg, cracked pepper

(choose two)
ITALIAN SAUSAGE
roasted peppers, portabella, basil, parmesan (GF)
SLOW COOKED SHORT RIB
caramelized onion, brussels, gorgonzola (GF)
CORNED BEEF
cabbage, carrots, onion, mustard seed, cheddar (GF)
QUINOA
asparagus, preserved tomato, red onion, butternut, spinach (GF, V, VG)

PLANCHA GRIDDLE \$9

(choose one)
STUFFED FRENCH TOAST
cinnamon mascarpone, banana, maple syrup, pecan praline butter (V)
LEMON RICOTTA BUTTERMILK PANCAKES
blueberry syrup, lemon zest (V)
FARMERS CHEESE BLINTZ
berry compote, candied walnuts, whipped cream (V)
SCRATCH BISCUITS
country sausage gravy

AVOCADO TOAST \$12

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)

TOPPINGS
red onion, cucumber, goat cheese, pickled radishes, roasted cremini mushrooms, bacon, capers

OMELET STATION \$9

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

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



MORNING AND AFTERNOON BREAKS

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

FRUIT AND GRANOLA \$9

ASSORTED FRESH HAND FRUIT (GF, V, VG)

HOUSEMADE GRANOLA BARS (V)

CITRUS INFUSED WATER (GF, V, VG)

AFTERNOON NOSH \$14

TORTILLA CHIPS

pico de gallo, guacamole (V, VG)

HUMMUS TRIO

coriander sweet carrot (GF, V, VG), rosemary garlic white bean (GF, V, VG), ginger roasted beet (GF, V, VG),
toasted pita

SARATOGA CHIPS

truffle parmesan, blue cheese dip (V)

ASSORTED SODA AND CITRUS INFUSED WATER

ALL DAY BEVERAGE REFRESHMENTS

ALL DAY SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS,
CITRUS INFUSED WATER (GF, V, VG) \$25

OR

ALL DAY COFFEE, JUICE & SOFT DRINKS
SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS, CITRUS INFUSED WATER (GF, V, VG) \$30

CHILLED JUICES (served in the morning)
orange, cranberry, apple

ASSORTED SODA (served in the afternoon)

OR

LEMONADE AND ICED TEA (GF, V, VG) \$8
CITRUS INFUSED WATER (GF, V, VG)

OR

BOTTLED WATER BREAK (GF, V, VG) \$9
16.9 ounces

WALK AWAY CONES \$15

individually composed

(choose two)

ANTIPASTI

salumi, capicola, parmesan, olives, artichoke, pepperoncini,
garlic crostini

AHI TUNA

seared tuna, jalapeño, pico de gallo, crispy wontons,
avocado, green onion, toasted sesame, sweet soy,
sriracha aioli

CHOPPED SALAD

romaine iceberg, red onion, tomato, blue cheese,
avocado, white balsamic vinaigrette, crispy fried onion (VG)

ASSORTED SODA AND CITRUS INFUSED WATER

FARM STAND VEGETABLE CRATE \$12

selection 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, VG), carrot soy ginger (GF, V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

CHEESE AND CHARCUTERIE TAPAS BOARD \$18

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 omitted, V - with meats
omitted)

ASSORTED SODA AND CITRUS INFUSED WATER

THE CLASSIC \$10

HOME STYLE COOKIES AND BROWNIES (V)

ASSORTED SODA AND CITRUS INFUSED WATER



YTKWorks

A LA CARTE BREAKFAST, LUNCH, AND BREAKS

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

FRESH FRUIT AND BERRY SALAD (GF, V, VG) \$4

BACON OR SAUSAGE LINKS (GF) \$3

TURKEY BACON (GF) \$4

ASSORTED INDIVIDUAL YOGURTS (GF, V) \$3

OATMEAL \$4

dried cranberries, raisins, almonds (GF, V, VG)

PETITE PASTRIES \$39

(two dozen assorted)

cinnamon bun, apple pecan strudel, danish, raspberry pinwheel

BREAKFAST SANDWICHES ON A HARD ROLL

by the dozen

EGG AND CHEESE (V) \$51

EGG, CHEESE, AND BACON \$69

EGG, CHEESE, AND SAUSAGE \$69

FRITTATA MUFFINS \$65

by the dozen (*minimum two dozen, per muffin*)

TOMATO, BACON, GREEN ONION, GOATS CHEESE (GF)

SPINACH, MUSHROOM, BLACK WAX CHEDDAR (GF, V)

SAUSAGE, BROCCOLI, GRUYERE (GF)

BOTTLED JUICE (GF, V, VG) \$4 PER BOTTLE

orange, cranberry, apple

BOTTLED WATER, STILL (GF, V, VG) \$3 PER BOTTLE

16.9 ounces

BOTTLED WATER, SPARKLING (GF, V, VG) \$4 PER BOTTLE

11.5 ounces

SOFT DRINKS (GF, V, VG) \$2 EACH

BULK JUICE (GF, V, VG) \$3 PER PERSON

choose one: orange, cranberry, apple

MILK (GF, V) \$4 EACH

choose one: white, low fat, chocolate

NAKED JUICE (GF, V, VG) \$7 EACH

choose one: orange mango, strawberry banana, berry blast

NITRO COLD BREW COFFEE (GF, V, VG) \$6 EACH

VANILLA ALMOND MILK (GF, V) \$5 EACH

8 ounces

HOT COCOA (GF, V) \$3 PER PERSON

whipped cream, chocolate shavings

CITRUS INFUSED WATER (GF, V, VG) \$2 PER PERSON

QUICHE \$39

9 inches, 12 wedges

(choice of)

BROCCOLI AND CHEDDAR (V)

BACON AND SWISS

SPINACH AND THREE CHEESE (V)

NY BAGEL AND SCHMEAR \$200

12 people

smoked salmon, capers, tomato, egg whites and yolks, red onion, cream cheese, vegetable cream cheese (V), whipped butter

BAKERY BY THE DOZEN

FULL SIZED HOUSEBAKED GRANOLA BARS (V) \$36

ASSORTED BAGELS (V) \$41

cinnamon raisin, onion, plain, poppy seed, sesame seed cream cheese, vegetable cream cheese (V), whipped butter

ASSORTED MUFFINS \$24

whipped butter

CINNAMON ROLLS (V) \$24

ASSORTED SCONES (V) \$24

PARFAITS AND GRANOLA \$8

individually composed, walk away

(minimum six per flavor)

(choose three)

BERRY

blueberries, raspberries, strawberries, blackberries, vanilla yogurt, granola (V)

TROPICAL

pineapple, kiwi, passion fruit, coconut, chia seed, yogurt, pomegranate, quick oats (V)

CRANBERRY BANANA

dried cranberries, toasted quinoa, banana, greek yogurt, almond butter, almonds, mint (GF, V)

BANANA

greek yogurt, banana bread, nutella, quinoa-oat crunch (V)

FRUITS

mixed berries, honeydew, pineapple, cantaloupe, grapes (GF, V, VG)



BREAK BOXES

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

BREAKFAST BOX \$7

MUFFIN (V)

choice of blueberry, apple cinnamon, orange cranberry

ASSORTED FRESH HAND FRUIT (GF, V, VG)

CHILLED JUICE (GF, V, VG)

choice of orange, cranberry, apple

HEALTHY BOX \$9

ROSEMARY GARLIC WHITE BEAN HUMMUS (GF, V, VG)

toasted pita

CARROTS AND CELERY (GF, V, VG)

ASSORTED FRESH HAND FRUIT (GF, V, VG)

BOTTLED WATER

MID-DAY BOX \$9

HOUSEMADE GRANOLA BAR (V)

ROASTED ROSEMARY MIXED NUTS (GF, V, VG)

CHEDDAR POPCORN (GF, V)

BOTTLED WATER

BOXED SALAD \$16

all can be made vegetarian (V) by omitting the meats
includes: bag of chips, cookie, bottled water

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

ASIAN SALAD

sesame chicken, ginger soy lo mein noodles, edamame, red onion, chinese bok choy, toasted almonds, shredded carrots, sesame ginger dressing

APPLE AND WALNUT

grilled chicken breast, field greens, dried cranberries, granny smith apples, goat cheese, toasted walnuts, dijon mustard seed honey vinaigrette

GREEK SALAD

grilled chicken breast, mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon vinaigrette

CHICKEN CAESAR SALAD

grilled chicken breast, torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

SPINACH AND STRAWBERRY

smoked turkey, roasted fennel, strawberries, red onion, mushrooms, blue cheese, white balsamic vinaigrette

BOXED LUNCH \$18

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

(choose up to three varieties, minimum of 12 each)

ROAST TURKEY

cheddar cheese, lettuce, 5 grain country wheat

BLACK FOREST HAM

swiss cheese, lettuce, deli rye

CHICKEN BLT

grilled chicken breast, smoked bacon, lettuce, tomato, whole wheat wrap

TUNA SALAD

lettuce, tomato, ciabatta

SHAVED BEEF

caramelized onions, horseradish aioli, baguette

TOMATO AND MOZZARELLA

arugula, fresh mozzarella, basil pesto, ciabatta (V)

GRILLED VEGETABLE AND HUMMUS

eggplant, squashes, roasted pepper, garlic white bean hummus, lettuce, tomato, spinach wrap (V, VG)



PLATED LUNCHEONS \$39

INCLUDES STARTER SALAD, ONE MAIN, 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)

PETITE LETTUCES

roasted delicata squash, shaved baby Bermuda onion, frizzled leeks, toasted pignoli, apple cider vinaigrette (V)

SPINACH SALAD

poached egg, smoked bacon lardons, pickled Bermuda onion, roasted heirloom carrot, garlic croutons, dijon honey mustard seed dressing

GREEK SALAD

mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon vinaigrette (GF, V)

CHICKEN VEGETABLE SOUP

rice, spinach (GF)

ROASTED TOMATO AND FENNEL SOUP

basil pesto (GF, V)

MAINS

(choose one)

CRACKED PEPPER SALMON

seared salmon, wilted kale, roasted garlic white beans, lemon beurre blanc

BRAISED SHORT RIBS

garlic whipped potatoes, seasonal vegetables, garlic thyme pan sauce

PAN SEARED STATLER CHICKEN

tomato orzo, asparagus tips, basil pesto, herb jus (GF)

CHICKEN CUTLET

sautéed scallopini, shallots, blistered grape tomato, wilted arugula, roasted potatoes, marsala wine sauce

HERB CRUSTED COD

charred pepper and tomato relish, toasted couscous, seasonal vegetables (GF)

VEGETARIAN MAINS

(choose one)

VEGETABLE LASAGNA

layers of pasta and roasted vegetables, pecorino, mozzarella and ricotta cheese, marinara sauce

GRILLED VEGETABLE NAPOLEON STACK

grilled portobello mushroom, wilted spinach, roasted peppers, grilled onion, zucchini stack, cauliflower couscous, basil oil drizzle (GF, VG)

EGGPLANT ROLLATINI

breaded eggplant cutlet, ricotta and asiago cheese, garlic tomato sauce, parmesan and mozzarella cheese, capellini nest, red sauce

PLATED DESSERTS

(choose one)

LEMON MOUSSE

vanilla basil soaked sponge cake, lemon curd, toasted meringue, candied lemon (V)

APPLE PIE

crumb topping, cinnamon whipped cream (V)

NYC STYLE CHEESECAKE

graham cracker crust, cherry syrup (V)

CHOCOLATE FLOURLESS CAKE

powered sugar, raspberries (V)

CLASSIC COOKIE PLATTER



PLATED SALAD LUNCHEON \$28

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

PLATED LUNCHEON SALADS

(choose one)

ASIAN SALAD

ginger soy lo mein noodles, edamame, red onion, chinese bok choy, toasted almonds, shredded carrots, sesame ginger dressing (V)

HARVEST SALAD

field greens, dried cranberries, granny smith apples, goat cheese, toasted walnuts, dijon mustard seed honey vinaigrette (GF, V)

GREEK SALAD

mixed greens, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, lemon vinaigrette (GF, V)

CAESAR

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

SPINACH

roasted fennel, strawberries, red onion, mushrooms, blue cheese, white balsamic vinaigrette (V)

TOP YOUR SALAD - CHOOSE ONE MEAT

marinated and grilled chicken (GF), shrimp (GF), salmon (GF), beef (GF)

TOP YOUR SALAD - CHOOSE ONE VEGETABLE

portabella (GF, V, VG), tofu (V, VG), asparagus (GF, V, VG)

PLATED DESSERTS

(choose one)

LEMON MOUSSE

vanilla basil soaked sponge cake, lemon curd, toasted meringue, candied lemon (V)

APPLE PIE

crumb topping, cinnamon whipped cream (V)

ROASTED APPLE CHEESECAKE

graham cracker crust, white chocolate shavings, fresh mint

CHOCOLATE FLOURLESS CAKE

powered sugar, raspberries (V)

CLASSIC COOKIE PLATTER



LUNCH BUFFETS AND STATIONS

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

FRESH TOSSED AND TOPPED SALAD STATION "PICK YOUR OWN" \$28

GREENS

baby field lettuces, romaine, spinach

VEGETABLES AND ADD-IN'S

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

TOPPINGS

(choose two)

grilled chicken (GF), shrimp (GF), beef (GF), portabella (GF, V, VG)

DRESSINGS

white balsamic vinaigrette (G, V, VG), caesar (GF), dijon mustard seed honey vinaigrette (GF, V), creamy blue cheese (V), olive oil, balsamic (GF, V, VG)

ROLLS

whipped butter (V)

ASSORTED COOKIES AND BROWNIES (V)

ITALIAN SPECIALTIES \$30

MIXED MINI SUB SANDWICHES

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

CHICKEN MILANESE

lemon velouté, arugula, red onion tomato salad

ITALIAN PASTA SALAD

olives, peppers, tomatoes, onion, garlic, wine vinegar, asiago (V)

PENNE PASTA

vodka tomato sauce (V)

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

FOCACCIA

whipped butter (V)

CHEF SELECTED ITALIAN PASTRIES (V)

EXECUTIVE LUNCH ROOM BUFFET \$28

premaded sandwiches

(one full sandwich per person)

ROAST BEEF, TURKEY BREAST, BAKED HAM, GRILLED VEGETABLE AND HUMMUS WRAP

SWISS, AMERICAN CHEESE

LETTUCE, TOMATO, ONION, PICKLES

MAYONNAISE, MUSTARD, RUSSIAN DRESSING

CHOICE OF TWO SALADS

(see salads on page 12)

BAG OF CHIPS (V, VG)

ASSORTED COOKIES AND BROWNIES (V)

GRAIN, NOODLE, AND RICE BOWL BAR \$22

GRAIN, NOODLE, RICE

(choose three)

basmati rice (GF, V, VG), brown wild rice (GF, V, VG), ramen (V), soba (V, VG), quinoa (GF, V, VG), farro (V, VG)

VEGETABLES AND ADD-IN'S

scallions, red onion, mushrooms, egg, sesame seeds, tofu, jalapeño, broccoli, toasted nuts, dried fruits, tomatoes, spinach, avocado, greek olives, peppers, roasted carrots, feta

TOPPINGS

(choose two)

grilled chicken (GF), shrimp (GF), beef (GF), portabella (GF, V, VG)

DRESSINGS

dijon mustard seed honey vinaigrette, asian sesame ginger, olive oil, balsamic (GF, V)

ASSORTED COOKIES AND BROWNIES (V)

HOMESTYLE CLASSIC \$32

MIXED GREENS SALAD

mixed greens, red onion, english cucumber, cherry tomatoes, bell pepper, balsamic vinaigrette (GF, V, VG)

WHIPPED GARLIC POTATOES (GF, V)

ROASTED DILLED BROWN BUTTER CARROTS (GF, V)

ENTRÉE

(choose two)

HOME STYLE MEATLOAF mushroom gravy

BRAISED SHORT RIBS garlic thyme pan sauce

BUTTERMILK FRIED CHICKEN

GRILLED ATLANTIC SALMON sherry vinegar glazed cipollini jus (GF)

ASSORTED COOKIES AND BROWNIES (V)



YTKWorks

SOUP AND SALAD ADDITIONS

SOUPS \$8/pp

choose two to add to any buffet or station

BLUE CRAB CHOWDER

applewood smoked bacon, corn, velouté, chive

TOMATO GAZPACHO

cilantro oil (GF, V, VG)

ROASTED TOMATO AND FENNEL

basil pesto (GF, V)

WHITE BEAN AND SAUSAGE

spinach (GF), asiago crouton

CHICKEN VEGETABLE

rice, spinach (GF)

SALADS \$8/pp

choose two to add to any buffet or station

PETITE LETTUCES

roasted delicata squash, shaved baby Bermuda onion, frizzled leeks, toasted pignoli, apple cider vinaigrette (V)

SPINACH SALAD

poached egg, smoked bacon lardons, pickled Bermuda onion, roasted heirloom carrots, garlic croutons, dijon honey mustard seed dressing

ITALIAN PASTA SALAD

olives, peppers, tomatoes, onions, garlic, wine vinegar, asiago (V)

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

TRADITIONAL POTATO SALAD (GF, V, VG)

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

TOMATO AND MOZZARELLA

little gem lettuce, olive oil poached tomatoes, castelvetro olives, pressed citrus, white balsamic vinaigrette (GF, V)



YTK WORKS

PLATED DINNER \$65

INCLUDES STARTER SALAD, TWO MAIN PER PERSON, 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)

CAESAR SALAD

torn romaine, egg crumble, garlic croutons,
 creamy dressing, parmesan cheese

TOMATO AND MOZZARELLA

little gem lettuce, olive oil poached tomatoes,
 castelvetrano olives, pressed citrus,
 white balsamic vinaigrette (GF, V)

CHICKEN VEGETABLE SOUP

rice, spinach (GF)

ROASTED TOMATO AND FENNEL SOUP

basil pesto (GF, V)

MAINS

(choose two)

SEARED SALMON

seared salmon, grilled asparagus, roasted tri-colored
 potatoes

ICELAND COD

preserved tomato, sautéed kale, herb cracker crumb,
 carrot spaetzle, meyer lemon chardonnay sauce

PAN ROASTED STATLER CHICKEN

asiago Tuscan garlic fingerling potatoes, brussels sprout
 sautéed, saltimbocca herb velouté (GF)

GRILLED SAGE PORK LOIN

whipped sweet potatoes, seasonal vegetables,
 pancetta, vinegar pepper jus (GF)

BEEF SHORT RIB

sweet and white leek au gratin, tuscan kale, cipollini
 onions, chianti braising sauce

FILET MIGNON

herb pink peppercorn crusted, brown butter roots,
 rosemary mustard seed pressed yukon potatoes,
 cabernet demi

NY STRIP STEAK

horseradish bacon crème fraîche twice baked potato,
 charred asparagus, shallot steak butter, shiitake chips, (GF)

RACK OF LAMB

herb crust, glazed heirloom carrots, whipped basil potato, red
 and white grape pan jus (GF)

VEGETARIAN MAINS

(choose one)

GARGANELLI PASTA

fava beans, spinach, wild mushrooms, grana padano
 pangrattato, spring onion pesto

WILD MUSHROOM RAVIOLI

fresh peas, lemon basil cream, shiitake crisps

CARROT SPAGHETTI

late harvest succotash and portabella bolognese,
 walnut arugula pesto (GF, V, VG)

PLATED DESSERTS

(choose one)

12-LAYER CHOCOLATE TORTE

whipped ganache, buttermilk chocolate torte,
 whipped cream, chocolate shavings (V)

ROASTED STRAWBERRY GALETTE

flaky pie crust, toasted meringue, apricot glaze,
 mint (V)

NYC STYLE CHEESECAKE

graham cracker crust, cherry syrup (V)

TIRAMISU ENTREMET

fudgy chocolate genoise, mascarpone espresso mousse,
 caramel ganache

SWEET BITES \$3

(upgraded option)

for each table
 triple chocolate éclair, lemon poppyseed cake,
 pistachio petit fours, strawberry and cream macaron

DINNER BUFFETS AND STATIONS

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

ITALIAN FAVORITES \$52

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan cheese

BREADED EGGPLANT AND TOMATO SALAD

BRACIOLE

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

CHICKEN MILANESE

lemon velouté, arugula, red onion tomato salad

GARGANELLI PASTA

fava beans, spinach, wild mushrooms, grana padano pangrattato, spring onion pesto

FOCACCIA

whipped butter (V)

CHEF SELECTED ITALIAN PASTRIES (V)

COMFORT CLASSIC \$56

MIXED GREENS SALAD

mixed greens, red onion, english cucumber, cherry tomatoes, bell pepper, balsamic vinaigrette (GF, V, VG)

WHIPPED GARLIC POTATOES (GF, V)

ROASTED DILLED BROWN BUTTER CARROTS (GF, V)

MAC AND CHEESE

crumb topping (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)

ROLLS

whipped butter (V)

ASSORTED COOKIES AND BROWNIES (V)

EMPIRE DINNER \$56

GEM AND KALE SALAD

fennel, green apple, roasted olives, Maytag blue cheese, walnut vinaigrette (V)

PIEROGI

farmer's cheese, cabbage and mushroom, creamed leeks, black pepper sour cream (V)

SEASONAL VEGETABLES

ENTRÉE

(choose two)

FAROE ISLAND SALMON

pinot noir beurre blanc

ROAST PORK PORCHETTA

roasted garlic rosemary sauce

BEEF SHORT RIB

chianti braising sauce

OVEN ROASTED TURKEY BREAST

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

ROLLS

whipped butter (V)

ASSORTED SWEET BITES (V)

CAPITAL DINNER \$58

PETITE LETTUCES

roasted delicata squash, shaved baby Bermuda onion, frizzled leeks, toasted pignoli, apple cider vinaigrette (V)

RAVIOLI

butternut squash filling, arugula pesto, candied walnuts, toasted butter (V, GF)

SEASONAL VEGETABLES

ENTRÉE

(choose two)

RACK OF LAMB

red and white grape pan jus (GF)

HERB CRUSTED SLICED SIRLOIN

green peppercorn cream (GF)

PAN ROASTED STATLER CHICKEN

saltimbocca herb velouté (GF)

ICELAND COD

meyer lemon chardonnay sauce

ROLLS

whipped butter (V)

ASSORTED SWEET BITES (V)



COCKTAIL PARTY STATIONS

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

PIZZERIA NAPOLETANA \$12

TOPPINGS

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

NOT FOR BREAKFAST WAFFLES \$12

Chef Fees Apply

savory, waffle iron toasted

(choose one)

STUFFING

roasted turkey pan gravy, cranberry compote

MASCARPONE POLENTA

pork, veal and beef bolognese, parmesan

POTATO AND RED ONION

smoked salmon, dill lemon cream, fried capers

CHICKPEA AND LEEK

wild mushroom fricassee, carrot fondue (V)

GRAZING STATION \$22

CHEESE AND SALUMI

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

HUMMUS TRIO

coriander sweet carrot (GF, V, VG), rosemary garlic white bean (GF, V, VG), ginger roasted beet (GF, V, VG), toasted pita (V, VG)

FARM STAND VEGETABLE CRATE

selections inspired by the growing seasons

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

DIPS

cucumber ranch (GF, V), carrot soy ginger vinaigrette (GF, V, VG)

SARATOGA KETTLE CHIP "NACHOS"

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

YUM YUM RICE AND NOODLE \$16

Chef Fees May Apply

NOODLES AND RICE

(choose three)

basmati rice (GF, V, VG), brown rice (GF, V, VG), ramen (V), soba (V), rice noodles (GF, V, VG)

BROTH

miso (GF, V), chicken (GF), coconut curry (GF, V, VG)

PROTEINS

(choose two)

chicken (GF), salmon (GF), shrimp (GF), braised pork (GF)

VEGETABLES AND ADD-INS

scallions, red onion, mushrooms, nori, six-minute egg, sesame seeds, tofu, jalapeño, chinese broccoli, peanuts, tamari, gochujang (GF, V)

BAO BUN BAR \$14

steamed bun bar, bamboo boats

(choose two)

CRUNCHY SHRIMP

thai basil, cabbage slaw, chili garlic sauce

KOREAN DUCK LEG

asian pear salad, pineapple hoisin sauce

CRISPY CHICKEN THIGH

Bell and Evans Farms, pickled onion and cabbage slaw, coconut sriracha aioli

GRILLED TOFU

tamarind marinated, crispy shallot, daikon salad, ssamjang sauce (V)

CARVING BOARD \$12

Chef Fees Apply

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)



COCKTAIL PARTY STATIONS

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

NONNA'S CUCINA (Grandma's Kitchen) \$13

Chef Fees May Apply

(choose three)

BRACIOLE

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

EGGPLANT PARMIGIANA

red sauce, mozzarella (V)

PENNE RIGATE AMATRICIANA

yellow tomato pomodoro, onions, guanciale, pecorino

MEATBALLS

beef, veal, pork, red sauce, ricotta toast

BROCCOLI RABE

garlic, crushed chili, olive oil, lemon (GF, V, VG)

WALK AWAY CONES \$12

Chef Fees May Apply

individually composed at the station

(choose two)

ANTIPASTI

salumi, capicola, parmesan, olives, artichoke,
pepperoncini, garlic crostini

AHI TUNA

seared tuna, jalapeno, pico de gallo, crispy wontons,
avocado, green onion, toasted sesame, sweet soy, sriracha
aioli

CHOPPED SALAD

romaine, iceberg, red onion, tomato, blue cheese,
avocado, white balsamic vinaigrette, crispy fried onions (V)

FARMER'S GARDEN \$12

composed small plates

Chef Fees May Apply

(choose two)

TOASTED FARRO AND ROASTED BEETS

kalamata crumble, salty sea feta, confit tomato
vinaigrette (V)

CHARRED CARROTS

local chèvre, pickled shallots, chili jelly vinaigrette,
whipped pistachio, pumpernickel croutons (V)

BLACK OLIVE POLENTA FRIES

ricotta salata, salsa verde, garlic aioli (V)

TUSCAN KALE AND BUTTERNUT SQUASH CROSTATA

late season greens, tart apple vinaigrette (V)

ICED SEAFOOD BAR \$35

Not Included with Taste of Mazzone Station Package

Chef Fees May Apply

shucker attended

CHILLED POACHED JUMBO SHRIMP

CHILLED OYSTERS ON THE ½ SHELL (GF)

CHILLED CLAMS ON THE ½ SHELL (GF)

MARYLAND BLUE CRAB COCKTAIL SHOOTERS

peppery horseradish cocktail sauce, caper remoulade, lemon,
tabasco (GF)

AHI TUNA POKE TASTING SPOONS

green onion, sesame, panko

OCTOPUS SALAD

saffron potatoes, vegetables, lemon oregano vinaigrette (GF)

STREET TACOS \$18

Not Included with Taste of Mazzone Station Package

Chef Fees May Apply

PROTEINS

(choose two)

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

HARD AND SOFT HANDPRESSED 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)



COCKTAIL RECEPTION PACKAGES

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

TASTE OF MAZZONE \$50

GRAZING STATION

COCKTAIL PARTY STATIONS

(choose two)

PIZZA NAPOLENTANA

NOT FOR BREAKFAST WAFFLES

YUM YUM RICE AND NOODLE

BAO BUN BAR

CARVING STATION

NONNA'S CUCINA

WALK AWAY CONES

FARMER'S GARDEN

CHEF SELECTED ASSORTED PASTRIES (V)

COFFEE, DECAF AND TEA

CAPITAL CLASSICS DINNER PARTY \$68

GRAZING STATION

DINNER STATIONS

(choose one)

ITALIAN SPECIALTIES

COMFORT CLASSIC

EMPIRE DINNER

CHEF SELECTED ASSORTED PASTRIES (V)

COFFEE, DECAF AND TEA



YTKWorks

TRAY-PASSED BITES \$12

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

CAULIFLOWER FRITTER

capers, parmigiano-reggiano, lemon olive aioli, olive crumble, local honey (V)

BRUSSELS SPROUT GRATIN TART

smoked bacon, goat cheese, thyme

SPAGHETTI SQUASH PANCAKE

tomato relish, za'atar tzatziki (V)

BEET FALAFEL

green herb tahini, fried parsley (V)

CHICKEN POLPETTE

Bell and Evans Farm chicken, swiss chard, madeira gravy,
pecorino (GF)

CHICKEN YAKITORI

tamarind-plum wine glaze, wasabi crumbs (GF)

VIETNAMESE SHRIMP TOAST

sesame, scallion, ginger, truffle unagi

SHORT RIB SHEPHERD'S PIE

thyme potato crust

PORK BELLY SKEWER

anise brined, apple butter, candied pistachio (GF)

PORK AND LEEK MINI DUMPLING

ponzu glaze

DUCK QUESADILLA

leg confit, black wax cheddar, caramelized apple,
pickled red cabbage, caraway crème fraîche

TOMATO BISQUE

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

JACKET WRAPPED REUBEN

pastry, pastrami, quick pickled sauerkraut, gruyere, russian aioli

BRÛLÉE OYSTER

smoked bacon apple butter, aged gouda, pink pepper (GF)

SEARED SCALLOP

braised chard corn pudding, corn puree, crisp prosciutto threads



YTK WORKS

DESSERT STATIONS

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

GOBLETS AND JARS \$18

individually composed in glass goblets and jars

(choose three)

TIRAMISU

espresso soaked sponge cake, mascarpone cream, cocoa powder

CHOCOLATE MOUSSE

chocolate mousse, zabaione center, chocolate curls

APPLE CRUMB PIE

cinnamon apple compote, brown sugar crumb topping, whipped cream

CANNOLI AND CREAM

cannoli shell cookie crumb, chocolate sauce, ricotta cream, crushed pistachios

PUMPKIN CRÈME BRÛLÉE AND CANDIED PEPITAS

brown sugar cake, ginger caramel, pumpkin spice custard

APPLES - CINNAMON - CARAMEL STATION \$16

APPLE SPICE CAKE, BROWN BUTTER CAKE, APPLE FRITTER

VANILLA BEAN ICE CREAM

WARM GRANNY SMITH SPICED RUM APPLE BUTTER

CINNAMON CRÈME ANGLAISE, APPLE CIDER CARAMEL, SPIKED MULLED BOOTLEGGERS SYRUP

ITALIAN DOLCE \$20

CANNOLI, RAINBOW CAKE, PASTICIOTTI, SFOGLIATELLE

TIRAMISU, CASSATA SHOOTERS

CHOCOLATE DIPPED BUTTER COOKIES, BISCOTTI RUM BABA, ASSORTED ITALIAN COOKIES

TRAY-PASSED SWEET BITES \$11

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

(choose three)

TRIPLE CHOCOLATE ÈCLAIR

chocolate choux, milk chocolate mousse, dark chocolate coating, sea salt

LEMON POPPYSEED CAKE

blueberry buttercream, whipped cream, candied lemon zest

ESPRESSO BITES

dark chocolate brownie, whipped fudge icing, cocoa

PISTACHIO PETIT FOUR

pistachio genoise, raspberry mousse, white chocolate ganache, fresh raspberries

LAVENDER CRÈME BRÛLÉE BAR

sourdough crust, vanilla lavender custard, candied lemon zest

CITRUS CHEESECAKE

graham cracker crust, orange lime custard, lemon whipped cream, chocolate shavings

COCONUT ALMOND SLICE

almond butter crust, coconut milk custard, fruit compote, fresh mint

STRAWBERRIES AND CREAM MACARON

strawberry almond cookie, vanilla buttercream filling (GF)



Tracey Buyce Photography

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 - Lunazul Silver
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, Corona, Peroni, Samuel Adams
Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead
Hazy IPA, Estrella Damm Daura (GF), White Claw Hard
Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water,
Buckler non-alcoholic beer, 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 - Beefeater, Bombay, Bombay Sapphire
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Corazon Reposado, Lunazul Silver
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, Corona, Peroni, Samuel Adams
Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead
Hazy IPA, Estrella Damm Daura (GF), White Claw Hard
Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water,
Buckler non-alcoholic beer, 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 - Beefeater, Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
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, Corona, Peroni, Samuel Adams
Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead
Hazy IPA, Estrella Damm Daura (GF), White Claw Hard
Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water,
Buckler non-alcoholic beer, 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 - Lunazul Silver
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 3*)
Coors Light, Heineken, Corona, Peroni, Samuel Adams
Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead
Hazy IPA, Estrella Damm Daura (GF), White Claw Hard
Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water,
Buckler non-alcoholic beer, 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

\$150 flat setup fee applies per bar location
\$200 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, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC

sodas, mixers, juices, Saratoga Water, Buckler non-alcoholic beer, 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 - Beefeater, Bombay, Bombay Sapphire

RUM - Bacardi, Captain Morgan Spiced, Malibu

TEQUILA - Corazon Reposado, Lunazul Silver

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, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - sodas, mixers, juices, Saratoga Water, Buckler non-alcoholic beer, 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

\$150 flat setup fee applies per bar location

\$200 bartender fee for every 100 guests



CRAFT COCKTAILS \$6

Priced Per Person, Add To Any Bar or Station

BLACK TEA SPRITZER

black tea, Grand Marnier, lemon, vodka, honey, topped with prosecco

SMOKED MAPLE OLD FASHIONED

bourbon, smoked bitters, maple syrup, Angostura bitters, orange peel

WHITE NEGRONI

gin, Lillet Blanc, suze liqueur, lemon twist

MIDNIGHT SPARKLER

Crème de Violette, orange juice, gin, topped with prosecco, sugar rim

NUTCRACKER

vanilla vodka, Frangelico, Amaretto, white chocolate, sprinkle of nutmeg

THE WOODSMAN

apple brandy, Angostura bitters, maple syrup, ginger liqueur, orange twist

PUMPKIN PIE

bourbon, spiced pumpkin liqueur, lemon juice, simple syrup, pumpkin puree

CASA BELLS

tequila, cranberry juice, simple syrup, maraschino liqueur, lime juice, cranberries

COCKTAIL AND LIBATION STATIONS

Priced Per Person, Add To Any Bar or Station

PROSECCO \$8

chilled prosecco, fresh fruit garnish, seasonal infused water

FALL/WINTER SMASH COCKTAILS \$12

design your own cocktails

LIQUORS

vodka, gin, rum, bourbon, tequila

MUDDLERS

blueberries, strawberries, blackberries, raspberries, oranges, lemons, limes, jalapenos, ginger, mint, basil, rosemary, olives, white and red grapes

TOPPERS AND MIXERS

soda water, olive juice, citrus soda, bitters, cane sugar syrup, ginger beer, blackberry simple syrup, agave, coconut water, citrus juices, infused bitters, San Pellegrino

LEMONADE STAND \$12

fresh berries, mint
(choose three)

pink lemonade cocktail, lemon drop martini, champagne with limoncello splash, old fashioned lemonade (non-alcoholic), Mike's Hard Lemonade

BLOODY MARY BAR \$14

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

CIDER COCKTAILS \$12

can be prepared hot or cold

THE MAPLE BOURBON

bourbon, apple cider, lemon juice, ginger beer, apple slices, thyme, maple syrup

CIDERTINI

caramel vodka, apple cider, apple liqueur, cinnamon sticks

THE HONEYCRISP

rum, apple cider, orange juice, clove, allspice

MAZZONE'S MULLED CIDER

vodka, apple cider, oranges, allspice, cardamom, brown sugar

INTERNATIONAL CORDIAL STATION \$6

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