



Holiday Plated Dinner

4 HOUR RECEPTION

COCKTAIL HOUR

offered for 1 hour

STATIONARY DISPLAY

COLD SELECTIONS / select five

- Breaded Eggplant & Tomato Salad • Spinach & Artichoke Dip with Garlic Toasts • Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze
- Imported and Domestic Artisan Cheese Platter, Dried Cranberries and Apricots, Assorted Breads & Crackers
 - Vegetable Crudités with Roasted Red Pepper Hummus • Chardonnay Cheese Fondue with House Made Baguette • Spicy Chicken, Scallion & Cilantro Fiesta Dip with Flash Fried Tortilla Chips

HOT SELECTIONS / select two

- 7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Parmesan Truffle Chicken Bites, Bleu Cheese Dip • Slow Cooked Beef Short Rib Macaroni & Cheese, Cracker Crumb Topping • Pastry Wrapped Apple Baked Brie, Toasted Baguette • Chicken & Spinach Meatballs, Madeira Gravy

COCKTAIL HOUR UPGRADES

add your choice of four of the following passed hors d'oeuvres

- Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions
- Wild Mushroom, Shallot & Mascarpone Soufflé, Truffle Oil Crème Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions • Feta & Spinach Spanakopita • Slow Cooked Short Rib & Bing Cherry Pot Pie • Brie & Pear Phyllo Purse with Red Wine Glaze • Pastry Jacket with Applewood Smoked Sausage & Pear Chutney • Maryland Crab Cake with Cajun Remoulade

mazzone hospitality

DELIVERING THE DIFFERENCE



DINNER SERVICE

FIRST COURSE / select one

Rolls & Butter Included

Charred Tomato & Fennel Bisque with Whipped Ricotta

Wedge Salad with Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Orecchiette Pasta with Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella and Red Pepper Flakes

ENTRÉES / select two (plus one vegetarian)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Winter Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Rib Eye, Roasted Italian Fingerling Potatoes, Pancetta Brussel Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms and Chianti Braising Gravy

VEGETARIAN / select one

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego

Crispy Eggplant with Fresh Tomatoes, Garlic, Basil Puree, Mozzarella, Ricotta and Pecorino served with Capellini Nest

Ricotta Gnudi Pan Crisped with Wilted Escarole and Parmesan Crumbs

DINNER UPGRADES

FAMILY STYLE PASTA / add one to dinner service

Orecchiette Pasta with Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella and Red Pepper Flakes

Ricotta Gnudi Pan Crisped with Wilted Escarole and Parmesan Crumbs

ENTRÉE DUET / select one to offer all guests

Braised Beef Short-Rib & Stuffed Shrimp

Boneless Beef Rib, Lemon Herb Stuffed Shrimp, Citrus Beurre Blanc, Potato Purée, Charred Asparagus

Fillet Mignon & Potato Crusted Salmon

Mushroom Demi-Glaze, Lemon Velouté, Charred Asparagus, Sweet & White Potato Au Gratin



DESSERT

PLATED DESSERT / select one
Coffee, Tea and Decaf Service Included

Jumbo Cream Puff Filled with Fluffy Vanilla Pastry Cream

Chocolate Raspberry Tart Filled with Raspberry Preserves & Chocolate Ganache

Individual Apple Pie with Whipped Cream

Chocolate Flourless Cake with Peppermint Garnish & Whipped Cream

Classic Tiramisu

DESSERT UPGRADES

International Coffee & Cordial Station

Anisette, B&B, Bailey's Irish Cream, Chambord, Cognac, Cointreau, Disaronno, Frangelico, Grand Marnier, Godiva Chocolate and Sambuca

STATIONED DESSERTS

replace your plated dessert with one of the following stations

Kabobs! / choice of three

Cream Puffs, Peanut Butter Brownie, S'mores, Banana Split, French Macarons, Rice Krispie Treats, Mini Maple Waffles, Churros, Pretzel Bites, Strawberry Shortcake, Served with Whipped Cream & Chocolate Sauce to Dip

Baklava Trio, Classic Walnut, Chocolate, and Vanilla Pistachio

Red Velvet Bread Pudding with White Chocolate & Crème Anglaise

Chocolate & Mocha Trifle, Layers of Chocolate Cake Crumbles, Chocolate & Mocha Mousse, topped with Whipped Cream & Chocolate Shavings

BEVERAGE SERVICE

See Beverage Section For a List of Our Offerings

BEVERAGE UPGRADES

Chilled Prosecco Station

A Beautiful Display of Chilled Prosecco and Sparkling Saratoga Water to Welcome You and Your Guests

Signature Cocktail Greeting Station

Poinsettia: Prosecco, Cointreau, Cranberry Juice



Holiday Buffet Dinner

4 HOUR RECEPTION

COCKTAIL HOUR

offered for 1 hour

STATIONARY DISPLAY

COLD SELECTIONS / select five

- Breaded Eggplant & Tomato Salad • Spinach & Artichoke Dip with Garlic Toasts • Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze
- Imported and Domestic Artisan Cheese Platter, Dried Cranberries and Apricots, Assorted Breads & Crackers
 - Vegetable Crudités with Roasted Red Pepper Hummus • Chardonnay Cheese Fondue with House Made Baguette • Spicy Chicken, Scallion & Cilantro Fiesta Dip with Flash Fried Tortilla Chips

HOT SELECTIONS / select two

- 7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Parmesan Truffle Chicken Bites, Bleu Cheese Dip • Slow Cooked Beef Short Rib Macaroni & Cheese, Cracker Crumb Topping • Pastry Wrapped Apple Baked Brie, Toasted Baguette • Chicken & Spinach Meatballs, Madeira Gravy

COCKTAIL HOUR UPGRADES

add your choice of four of the following passed hors d'oeuvres

- Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions
- Wild Mushroom, Shallot & Mascarpone Soufflé, Truffle Oil Crème Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions • Feta & Spinach Spanakopita • Slow Cooked Short Rib & Bing Cherry Pot Pie • Brie & Pear Phyllo Purse with Red Wine Glaze • Pastry Jacket with Applewood Smoked Sausage & Pear Chutney • Maryland Crab Cake with Cajun Remoulade

mazzone hospitality

DELIVERING THE DIFFERENCE



DINNER SERVICE

PLATED SALAD / select one

Rolls & Butter Included

Wedge Salad with Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Harvest Salad with Arugula, Spinach, Sliced Pear, Crumbled Gorgonzola, Dried Cranberries, Pecans & Cider Vinaigrette

Reds & Greens Salad with Red Leaf & Romaine Lettuce, Roasted Red Peppers, Artichoke Hearts, Red Onions, Toasted Pine Nuts, Parmesan Cheese & Balsamic Vinaigrette

BUFFET

ENTRÉES / select three

Herb & Garlic Crusted Sliced Sirloin, Demi-Glace

Beef Brisket, Cooked in its Own Juices, Onion Sauce

Mustard & Herb Roasted Pork Loin, Apple Pan Jus

Slow Roasted Breast of Turkey, Pan Gravy

Chicken Marsala Sautéed Scaloppini, Cremini Mushrooms, Shallots, Sweet Marsala Wine Sauce

Apple Cranberry Chicken Stuffed with Cider Herbed Pan Jus

Seafood Stuffed Sole Crab & Shrimp Stuffed Sole, Sauce Bavaoise

Grilled Salmon, Artichoke, Caper, Olive & Tomato Relish

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

Eggplant Rollatini, Ricotta, Mozzarella, Tomato Basil Sauce

Penne a la Vodka

Cauliflower Française, Caper Berries, Lemon Parsley Butter Sauce

ACCOMPANIMENTS / select two

Creamy Garlicky Whipped Potatoes

Whipped Sweet Potatoes

Rosemary Roasted Red Potatoes

Italian Roasted Yukon Potatoes

Couscous, Dried Cherry, Green Onion & Pecan Pilaf

Brown Rice Pilaf

Thyme and Brown Butter Roasted Root Vegetables

Balsamic Roasted Seasonal Vegetables

Brussels Sprouts with Roasted Red Onion

Apple & Sage Bread Stuffing

DINNER UPGRADE

CHEF ATTENDED CARVING STATION / select one
chef attendant fee applies

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

Thyme & Mustard Rubbed Roast Pork, Cider Gravy

Oven Roasted Turkey Breast, Pan Gravy



DESSERT

PLATED DESSERT / select one
Coffee, Tea and Decaf Service Included

Jumbo Cream Puff Filled with Fluffy Vanilla Pastry Cream

Chocolate Raspberry Tart Filled with Raspberry Preserves & Chocolate Ganache

Individual Apple Pie with Whipped Cream

Chocolate Flourless Cake with Peppermint Garnish & Whipped Cream

Classic Tiramisu

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STATIONED DESSERTS

replace your plated dessert with one of the following stations

Kabobs! / choice of three

Cream Puffs, Peanut Butter Brownie, S'mores, Banana Split, French Macarons, Rice Krispie Treats, Mini Maple Waffles, Churros, Pretzel Bites, Strawberry Shortcake, Served with Whipped Cream & Chocolate Sauce to Dip

Baklava Trio, Classic Walnut, Chocolate, and Vanilla Pistachio

Red Velvet Bread Pudding with White Chocolate & Crème Anglaise

Chocolate & Mocha Trifle, Layers of Chocolate Cake Crumbles, Chocolate & Mocha Mousse, topped with Whipped Cream & Chocolate Shavings

BEVERAGE SERVICE

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BEVERAGE UPGRADES

Chilled Prosecco Station

A Beautiful Display of Chilled Prosecco and Sparkling Saratoga Water to Welcome You and Your Guests

Signature Cocktail Greeting Station

Poinsettia: Prosecco, Cointreau, Cranberry Juice



*Holiday Cocktail
Reception Dinner*
4 HOUR RECEPTION

COCKTAIL HOUR

offered for 1 hour

PASSED HORS D'OEUVRES / select four

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions
• Wild Mushroom, Shallot & Mascarpone Soufflé, Truffle Oil Crème Fraiche • Petite Philly Cheese Steak, Local
Artisan Cheddar Cheese, Peppers & Onions • Feta & Spinach Spanakopita • Slow Cooked Short Rib & Bing
Cherry Pot Pie • Brie & Pear Phyllo Purse with Red Wine Glaze • Pastry Jacket with
Applewood Smoked Sausage & Pear Chutney • Maryland Crab Cake with Cajun Remoulade

STATIONARY DISPLAY

COLD SELECTIONS / select five

Breaded Eggplant & Tomato Salad • Spinach & Artichoke Dip with Garlic Toasts • Lemon Rosemary Cracked
Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze
• Imported and Domestic Artisan Cheese Platter, Dried Cranberries and Apricots, Assorted Breads & Crackers
• Vegetable Crudités with Roasted Red Pepper Hummus • Chardonnay Cheese Fondue with House Made
Baguette • Spicy Chicken, Scallion & Cilantro Fiesta Dip with Flash Fried Tortilla Chips

HOT SELECTIONS / select two

7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Parmesan Truffle Chicken Bites, Bleu
Cheese Dip • Slow Cooked Beef Short Rib Macaroni & Cheese, Cracker Crumb Topping • Pastry Wrapped
Apple Baked Brie, Toasted Baguette • Chicken & Spinach Meatballs, Madeira Gravy

mazzone hospitality

DELIVERING THE DIFFERENCE



DINNER STATION

choose one

CHEF ATTENDED CARVING STATION / choose two

Chef Attendant Fee Also Applies

Rolls & Butter Included

Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi • Thyme & Mustard Rubbed Roast Pork, Cider Gravy • Oven Roasted Turkey Breast, Pan Gravy

TUSCAN ANTIPASTO STATION

Stationary Display

Cured and Aged Salumi • Imported Italian Cheeses • Lemon Rosemary Cracked Olives
• Tomato and Mozzarella Salad with Basil Pesto and Extra Virgin Olive Oil • Oven Roasted Cauliflower with Fried Capers • Balsamic Marinated Mushrooms, Calamari with Lemon Vinaigrette

Hot Selection / choose one

Arancini, Golden Fried Rice Balls • Eggplant Piccata, Tomato Butter Sauce • Assorted Stromboli with Tomato Basil Sauce • Pancetta and Pecorino Fried Spaghetti Cake with Sunday Gravy
• Toasted Four Cheese Ravioli, Sweet Garlic Anchovy Brown Butter

MAC & CHEESE BAR

Creamy Mac & Cheese, with Toppings to include:

Bacon, Scallions, Roasted Onions, Sautéed Mushrooms, Broccoli, Roasted Tomatoes, Crumbled Gorgonzola, Grated Parmesan Cheese, Truffle Oil

FRESH PASTA BAR

Chef Attendant Fee Also Applies

Italian Bread & Butter Included

Fresh Made Cavatelli and Rigatoni Prepared Buffet Side

Please Select (1) Sauce to Accompany Each Pasta:

Slow Cooked Pork Ragout • Vegetable Bolognese, Shaved Pecorino
• Roasted Tomato, Eggplant, Black Olives and Slivered Garlicky Broth
• Shrimp, Light Tomato Basil Cream, Chopped Plum Tomatoes • Chicken Sherry Cream Sauce

STATION UPGRADES

Add One Additional Station



DESSERT

STATIONED DESSERTS / choose one

Coffee, Tea and Decaf Station Included

Kabobs! / choice of three

Cream Puffs, Peanut Butter Brownie, S'mores, Banana Split, French Macarons, Rice Krispie Treats, Mini Maple Waffles, Churros, Pretzel Bites, Strawberry Shortcake, Served with Whipped Cream & Chocolate Sauce to Dip

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