All Menu Packages Contain 20-25 Servings
See page 3 for ordering details.

*When permitted, Grilling Attendants will be available for an additional charge.

**ALL AMERICAN SUMMER GRILL $425**

20-25 Servings; Available Ready to Reheat

- Black Angus Slider Burgers • American Cheese
- All Beef Mini Hot Dogs • Beyond Burger Slider
- Sliced Red Onion • Tomato • Lettuce
- Dill Pickle Spears • Mayonnaise • Mustard
- Relish • Mini Hamburger & Mini Hot Dog Rolls

### Tossed Green Salad
Cucumber, Tomato, Red Onion, Olives, White Vinaigrette & Herbed Ranch

### Sides (Choose 1)
- Italian Pasta & Vegetable Salad, Olive Oil, Vinegar
- Loaded Potato Salad, Bacon, Scallion, Sour Cream, Vinaigrette
- Watermelon Wedges

**HOT OFF THE GRILL $625**

20-25 Servings; Available Hot or Ready to Reheat

- Marinated Chicken Breast • Dry Rubbed Pork Ribs
- Chipotle BBQ Sauce • Baked Beans
- Cornbread & Butter • Corn on the Cob
- Creamy Coleslaw • Macaroni Salad
- Watermelon Wedges

### Tossed Green Salad
Cucumber, Tomato, Red Onion, Olives, White Vinaigrette & Herbed Ranch

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**KING OF THE GRILL $1,075**

20-25 Servings; Available Hot or Ready to Reheat

- **Shrimp Skewers**
  - Garlic Scape Pesto, Grilled Lemon Butter

- **Tenderloin Tournedo Steaks**
  - Herbs, Burnt Scallion Chimichurri

- **Brick Pressed Chicken**
  - Wellington Farms, Flattened Whole Semi Boneless, Charred Tomato Garlic Fondant

### Sides (Choose 3)
- **Asparagus Salad**
  - Crispy Morel, Toasted Brazil Nut, Shaved Ricotta Salata, Ramp Vinaigrette

- **Grilled Fingerling Potato**
  - Bacon, Green Onion Vinaigrette

- **Blistered Bean Salad**
  - Haricots Verts, Golden Wax, Shiitake, Purple Onion Bulb, Toasted Garlic, Sesame Tamari Vinaigrette

### Charred Vegetables
- Eggplant, Broccolini, Squashes, Portabella, Onions, Carrots, Tomatoes, Fennel, Green Beans, Green Onion, 25-Year Balsamic Caramel, Tuscan Herb Oil

- **Grilled Mexican Corn**
  - Cotija, Charred Jalapeño, Scallions, Cilantro Chipotle Butter

- **Roasted Quick Pickled Beets**
  - Shishito Peppers, Charred Radishes, Vinaigrette

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**ADD ONS**
By the Dozen, Market Price

- **Salmon Yakitori Skewer**
  - Umami Marinated, Lemony Salsa Verde

- **Cowboy Steaks**
  - Peppery Horseradish Aioli, Herbed Roasted Garlic Oil

- **Maine Lobster Tail Skewers**
  - Grilled Corn Pork Belly Citrus Butter

- **Swordfish Steaks**
  - Olive Golden Raisin Gremolata
MEXICAN TAQUERIA $585

20-25 Servings; Available Hot or Ready to Reheat

Street Tacos and Fajitas Bar

Mains (Choose 2)
Spiced Shredded Chicken
Braised Pork Carnitas
Grilled Carne Asada Steak
Portobello Mushrooms

Guacamole • Pickled Red Onions
Lettuce • Limes • Cotija Cheese
Caramelized Peppers & Onions
Spicy Black Beans • Mexican Cilantro Green Rice
Pico de Gallo • Salsa Verde • Mexican Crema
Fire Roasted Jalapeño Corn
Salsa • Queso Fundido • Tortilla Chips
Corn & Flour Tortillas

SUMMER SOCIAL HOUR $325

20-25 Servings

Lemon-Herb White Bean Dip, Rosemary Crisps, Garlic Toasts

Truffle Saratoga Chips, Parmesan, Bleu Cheese Dip

Guacamole, Pico de Gallo, Flour & Corn

Tortilla Chips

Grilled Whole Wheel of Brie, Pear Chutney, Flatbread Crackers

Olive Oil Blistered Chickpeas, Tuscan Kale, Toasted Garlic Bruschetta

SNACKS & NOSH $450

20-25 Servings; Available Hot or Ready to Reheat

Doritos Make Your Own Walking Nachos
Nacho Cheese Flavored Doritos in the Bag
Taco Beef • Pico de Gallo • Chipotle Crema
Green Onion • Queso Fundido Cheese Dip – Spicy\nMelted Mexican Cheese

For Dipping
Salted Pretzel Nuggets • Tortilla Chips
Buffalo Chicken Meatballs
Franks Wrapped in Pastry
Seasoned Caramelized Broccoli • Tater Tots

Buffalo Style Chicken Wings
Chuck Blue Cheese, Celery & Carrot Sticks

Flash Fried Saratoga Chips
Herbed Buttermilk Ranch, Roasted Garlic & Green Onion Dip

SPANISH TAPAS $575

20-25 Servings; Available Hot or Ready to Reheat

Cheese & Charcuterie
Chorizo, Serrano, Manchego, Drunken Goat, Cabrales, Dried Fruits, Local Honey, Almonds, Olives, Flatbread, Garlic Toasts, Rosemary Crackers

Shishito Peppers
Charred With Garlic Lemon Dip (Yogurt Base)

Bacon Wrapped Dates
Manchego Cheese, Sherry Truffle Honey

Heirloom Tomato Salad
Cucumber, Red Onion, Olives, Oregano Vinaigrette

Paella Traditional
Saffron Rice, Clams, Mussels, Calamari, Shrimp, Sausage, Chorizo, Chicken Thigh, Sweet Peas, Tomatoes

ADD ON

Paella Vegetable - $110
Serves 12-14
Calasparra Rice, Onion, Leeks, Tomato, Artichoke, Peas, Corn, Peppers, Butternut Squash, Zucchini, Asparagus, Olives, Mushrooms, Sofrito

www.mazzonehospitality.com
PIZZERIA NAPOLETANA $14 pp

*Authentic Wood-Fired Pizza Out of a Wood Burning Oven
  To be available when service is allowed
  Priced Per Person

Traditional, Gluten Free & Cauliflower Crusts

Pizza Toppings
  Prosciutto • Artichokes • Arugula
  Mozzarella • Basil • Wild Mushrooms
  Grated Pecorino • Crushed Chili flake
  Roasted Pears • Gorgonzola
  Smoked Bacon • Pineapple
  Buffalo Chicken • Pepperoni • Broccoli
  Olive Oil • Heirloom Tomatoes • Pesto

Garlic Parmesan Knots With Marinara Sauce

Salads (includes all 3)
  Caesar
  Torn Romaine, Garlic Croutons, Parmesan, Traditional
  Creamy Dressing
  Caprese
  Fresh Mozzarella, Heirloom Tomatoes, Basil,
  Balsamic Syrup, Olive Oil, Cracked Pepper
  Italian
  Arugula, Radicchio, Banana Peppers, Red Onion,
  Soppressata, Ricotta Salata, White Balsamic
  Vinaigrette

*ADDITIONAL REQUIREMENTS

Minimum Guest Count of 25 People

Chef & Attendant: $400 for 2 hours of service
  Pizza Oven: $350
  Package includes Delivery up to 30 miles
  Delivery Over 30 miles - $75

ORDERING INFORMATION

Minimum order = $450, before tax
All orders must be finalized 72 hours in advance

Delivery & Pickup
Available Wednesday Through Sunday
From 743 Pierce Road, Clifton Park
9am - 5pm

Delivery Fees and Locations:
  1-10 Miles: $20 • 11 - 20 Miles: $30
  21 - 30 Miles: $40 • 30+ Miles $75

Must Specify Hot or Cold Pickup/Delivery
Some Packages Are Not Available Hot

CALL 518.690.0293 TO ORDER

ADD-ONS

Corresponding Disposable Serviceware
  Better $1.50 pp
  Clear Plastic Plates, Wrapped Disposable Flatware,
  Napkins, Serving Pieces
  Best $2 pp
  White Silver Rimmed Plastic Plates, Wrapped
  Disposable Flatware, Napkins, Serving Pieces

Wire Racks with Sterno $12.50 each

Linen Tablecloth Rental
  Lap Length - $10 each
  Full Length - $20 each
**SNACKS**

**Lemon Herb White Bean Dip**
Rosemary Crisps, Garlic Toasts *(Serves 12-14)* $28

**Truffle Saratoga Chips**
Parmesan, Blue Cheese Dip *(Serves 20-25)* $40

**Guacamole and Pico di Gallo**
Tortilla Chips, Flour & Corn, Guacamole, Pico Di Gallo *(Serves 12-14)* $40

**Grilled Whole Wheel of Brie**
Pear Chutney, Flatbread Crackers *(Serves 20-25)* $50

**Olive Oil Blistered Chickpeas & Bruschetta**
Tuscan Kale, Toasted Garlic Bruschetta *(Serves 20-25)* $50

**Cheese & Charcuterie**
Chorizo, Serrano, Manchego, Drunken Goat, Cabrales, Dried Fruits, Local Honey, Almonds, Olives, Flat Bread, Garlic Toasts, Rosemary Crackers *(Serves 30-40)* $125

**Shishito Peppers**
Charred With Garlic Lemon Dip *(Serves 20-25)* $75

**Bacon Wrapped Dates**
Manchego Cheese, Sherry Truffle Honey *(Serves 20-25)* $80

**Buffalo Chicken Meatballs** *(Serves 20-25)* $110

**Franks Wrapped in Pastry**
With Mustard Sauce *(Serves 20-25)* $75

**Buffalo Style Chicken Wings (Mild)**
Chunky Blue Cheese, Celery & Carrot sticks *(75 Pcs)* $130

**Flash Fried Saratoga Chips**
Herbed Buttermilk Ranch, Roasted Garlic & Green Onion Dip *(Serves 20-25)* $40

**7 Hour Cherry Pork with Flash Fried Chips**
Slow Roasted Pork, Cherry Peppers, Pepper Jack Cheese, Flash Fried Chips *(Serves 20-25)* $120

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**SALADS & SIDES - CHILLED**

**Caesar Salad**
Torn Romaine, Garlic Croutons, Parmesan, Traditional Creamy Dressing *(Serves 20-25)* $50

**Caprese Salad**
Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Syrup, Olive Oil, Cracked Pepper *(Serves 16-12)* $80

**Italian Salad**
Arugula, Radicchio, Banana Peppers, Red Onion, Soppressata, Ricotta Salata, White Balsamic Vinaigrette *(Serves 20-25)* $70

**Watermelon Wedges** *(Serves 15-20)* $40

**Creamy Coleslaw** *(Serves 20-25)* $50

**Macaroni Salad** *(Serves 20-25)* $50

**Italian Pasta & Vegetable Salad**
Olive Oil & Vinegar *(Serves 20-25)* $65

**Loaded Potato Salad**
Bacon, Scallion, Sour Cream, Vinaigrette *(Serves 20-25)* $65

**Heirloom Tomato & Grilled Summer Asparagus Salad**
Crispy Morels, Toasted Brazil Nut, Shaved Ricotta Salata, Ramp Vinaigrette *(Serves 12-16)* $75

**Blistered Bean Salad**
Haricot Verts, Golden Wax, Purple Onion Bulb, Toasted Garlic, Sesame Tamari Vinaigrette *(Serves 20-25)* $80

**Charred Vegetables**
Eggplant, Broccolini, Squashes, Portabella, Onions, Carrots, Tomato, Fennel, Green Beans, Green Onion, 25-Year Balsamic Caramel, Tuscan Herb Oil *(Serves 15-20)* $90

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**SALADS & SIDES - WARM**

**Available Hot or Ready to Reheat**

**Corn on the Cob** *(Serves 15-20)* $21

**Baked Beans** *(Serves 20-25)* $48

**Roasted Potatoes** *(Serves 20-25)* $65

**Cheddar & Leek Au Gratin Potatoes** *(Serves 20-25)* $65

**White & Wild Rice Pilaf** *(Serves 20-25)* $50

**Roasted Asparagus** *(Serves 20-25)* $85

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[www.mazzonehospitality.com](http://www.mazzonehospitality.com)
**SUMMER MAINS**
Available Hot or Ready to Reheat

- **Lobster Mac & Cheese**
  Smoked Bacon & Corn *(Serves 20-25)* $80

- **Sweet Italian Sausage**
  Pepper & Onions, Crusty Rolls *(Serves 20-25)* $115

- **Dry Rubbed Pork Ribs** *(Serves 4-6)* $40

- **Herbed Chicken Breast**
  Lemon Marinated *(Serves 15-20)* $85

- **Seafood Paella** *(Serves 12-14)* $190

- **Vegetable Paella** *(Serves 12-14)* $110

**CLASSIC MAINS**
Available Hot or Ready to Reheat

- **Mac & Cheese**
  House Made Three Cheese Sauce, Crumb Topping *(Serves 20-25)* $60

- **Rigatoni a La Vodka**
  Tomato, Vodka Cream *(Serves 20-25)* $90
  Add Slow Roasted Chicken $105

- **Chicken Parmesan**
  Garlic Tomato Sauce, Parmesan & Mozzarella Cheese *(Serves 20-25)* $135

- **Chicken Piccata**
  Boneless Chicken Breast, Sautéed with Lemon Caper Sauce *(Serves 20-25)* $125

- **Atlantic Salmon**
  Baked with Honey Dijon *(Serves 20-25)* $170

**FOR YOUR GRILL**
Available Ready to Cook on Your Grill

- **Angus Beef Burgers** *(24 Burgers & Buns)* $56

- **All Beef Hot Dogs** *(24 Dogs & Buns)* $30

- **Beyond Burgers (Meatless)** *(12 Burgers & Buns)* $35

- **Condiment Tray**
  Lettuce, Tomato, Red Onion, & Dill Spears *(Serves 25)* $38

- **Shrimp Skewers**
  Garlic Scape Pesto, Grilled Lemon Butter *(20 Skewers)* $80

- **Tenderloin Tournedo Steaks**
  Herbs, Burnt Scallion Chimichurri *(12, 5 oz Steaks)* $110

- **Salmon Yakitori Skewers**
  Umami Marinated, Lemony Salsa Verde *(12 Skewers)* $96

- **Cowboy Steaks**
  Peppery Horseradish Aioli, Herbed Roasted Garlic Oil *(6, 14 oz Steaks)* $110 / *(12 Steaks)* $190

- **Maine Lobster Tail Skewers**
  Grilled Corn Pork Belly Citrus Butter *(12, 3 oz Skewers)* $90

- **Swordfish Steaks**
  Olive Golden Raisin Gremolata *(12, 6 oz Steaks)* $98

**DESSERT**

- **Jumbo Cookies**
  Chocolate Chip, M&M Cookies, & Double Fudge Brownies *(Serves 20-25)* $75

- **Summer Berry Trifle**
  Mascarpone Cream, Brown Butter Sponge Cake, Red Berry Soak, Triple Berry Compote, Chantilly *(Serves 10-12)* $40

- **Angel Food Cake**
  Berries, Mint, Sweet Cream, Round Cake *(Serves 10-12)* $36

- **Fruits & Berries**
  Watermelon, Kiwi, Dragon Fruit, Summer Berries, Pineapple, Mango, Papaya *(Serves 10-12)* $30

- **Graduation Cap Chocolate Pops** *(24 Pcs)* $36

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**BEVERAGES**

All Alcoholic Beverages Must Be Ordered with Food

**Domestic & Imported Beers**

*Case of 24

Mike’s Hard Lemonade - $46 ● Coors Light - $34
Heineken - $48 ● Heineken, Splits, 7oz - $36
Corona - $46 ● Corona, Splits 7oz - $28
Peroni - $40 ● Samuel Adams Seasonal - $46
Blue Moon - $46 ● New Belgium Fat Tire - $46
Magic Hat #9 - $38 ● Druther’s All-In IPA - $42
Saranac Pale Ale - $40
Estrella Damm Daura (GF, Non-Alcoholic) - $28

**Wine**

*By the Bottle

**Sparkling**

Prosecco, Franco Amoroso (Italy) - $20
Champagne, Cremant de Bourgogne, Brut (France) - $40
Champagne, Laurent Perrier, La Cuvee (France) - 6 Splits for $50
Rose, Sparkling, Lanverti, (Italy) - 6 Splits for $35

**White**

Pinot Grigio, Santa Margarita (Italy) - $30
Pinot Grigio, d’Orsarid (Italy) - $25
Pinot Grigio, Fossi (Italy) - $20
Sauvignon Blanc, Kim Crawford (New Zealand) - $20
Sauvignon Blanc, Mahu (Chile) - $15
Sauvignon Blanc, Cake Bread (California) - $25
Riesling, Der Stift (Germany) - $20
Chardonnay, La Terre (California) - $20

**Red**

Pinot Noir, Pepper Wood Grove (Chile) - $20
Merlot, “Vintner’s Collection” Sterling (California) - $20
Merlot, St. Francis (California) - $25
Red Blend, Taken (California) - $25
Cabernet Sauvignon, Chateau St. Jean (California) - $20
Cabernet Sauvignon, Franiscan (California) - $25
Cabernet, Las Lenas (Argentina) - $20
Châteauneuf du Pape, Clos des Brusquieres (France) - $35
Zinfandel “Old Vine” Dry Creek Vineyard (California) - $30

**Summer Favorites**

Select 1 Flavor Per Case

**White Claw Hard Seltzer** - $48
*Case of 12
Black Cherry, Watermelon, Ruby Grapefruit

**White Sangria** - 4 Servings for $36,
24 Servings for $180
Grapes, Citrus, Strawberries, Wine

**Red Sangria** - 4 Servings for $36,
24 Servings for $180
Watermelon, Grapes, Pomegranate, Oranges, Wine

**Soft Drinks**

Select 1 Flavor Per Case

**Snapple** - 24 for $35
Kiwi Strawberry, Lemon Tea, Pink lemonade

**Stewarts Artisanal Soda** - 8 for $12
Black Cherry, Birch Beer, Cream Soda, Grape Soda, Orange ’n Cream

**Gatorade** - 24 for $35
Lemon-Lime, Orange, Cool Blue

**Arizona Teas** - 24 for $20
Green Tea, Lemon Tea, Diet Tea

**Arnold Palmer Half & Half** - 24 for $28

**Premium Water**

Saratoga Water - 24 for $24 ● FIJI - $24 for $38
Sparkling - 24 for $40

**Energy Drinks**

Red Bull - 24 for $50 ● Bang Purple Haze - 12 for $28,
Duff - 24 for $46

**Bai Antioxidants** - 12 for $30
Brasilia Blueberry, Bubble Bolivia Black Berry, Madagascar Coconut

**Soda** - 24 cans for $25
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

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Bellini Bar Package
Champagne, Strawberry Puree, Watermelon Puree, Peach/Orange Puree, Fresh Fruit Garnishes

Bloody Mary Bar Package
Tomato Juice, Horseradish, Worcestershire Sauce, Celery Salt, Garlic Salt, Tabasco, Vodka Olives, Limes, Lemons, Celery, Cooked Large Shrimp

Watermelon Sangria
Watermelon Puree, Sauvignon Blanc, Rum, Club Soda, Fresh Lime Juice, Lime Zest, Lime Slices

Piña Colada Sangria
Sauvignon Blanc, Coconut Rum, Club Soda, Chopped & Pureed Pineapple, Cherries

Strawberry Rhubarb
Strawberry Puree, Rhubarb Slices, Strawberry Slices, Sauvignon Blanc, Vodka, Club Soda, Lime Zest, Lime Juice

Rum Sunset
Orange Juice, Light Rum, Orange Slices, Grenadine, Lime Slices

Mermaid Lemonade
Blue Curacao, White Rum, Lemonade, Lemon Slices, Cherries

Rosemary Gin Spritz
Rosemary Simple Syrup, Gin, Lemon Juice, Club Soda, Lemon Slice, Rosemary

Blueberry Mojito
Rum, Mint Simple Syrup, Lime Juice, Blueberries, Club Soda

Pink Señoritas
Pink Lemonade, Lemon Juice, Triple Sec, Tequila, Lemon

Mimosa Margaritas
Orange Juice, Tequila, Lime Juice, Champagne, Oranges & Limes

Moscow Mule
Lime Juice, Vodka, Ginger Beer

Peach Mint Sparkler
Gin, Mint Simple Syrup, Peach Slices, Pomegranate Seeds, Mint Leaves, Club Soda, Lime Juice

Strawberry Mint Sparkler
Strawberry Puree, Strawberry Slices, Mint Simple Syrup, Lime Juice, Mint Leaves, Vodka, Club Soda

The Preakness Paloma
Tequila, Grapefruit Juice, Lime Juice, Lime Garnish

Saratoga Sunrise
Orange Juice, Vodka, Grenadine, Orange Slice & Cherry Garnish

Twin Spires
Bourbon, Lemonade, Cranberry Juice, Lemon Garnish

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