

HOLIDAY ENTERTAINING

BY MAZZONE HOSPITALITY



MERRY AND BRIGHT \$290

8-10 Servings; Available Hot or Ready to Reheat

HUMMUS TRIO

Sweet Carrot-Coriander, Roasted Beet And Ginger, White Bean, Garlic And Rosemary Hummus, Terra Chips, Garlic Toasts, Cumin Pita

GRAZING PLATTERS

Includes All 4

Candied Brussels Sprout Pops

Tomato Bacon Jam

Smoked Salmon Crepe "Napoleon"

Layers Of Dilled Boursin Cheese, Savory Crepe, Red Onion, Poached Egg, Caper, Caviar Lemon Vinaigrette, Toasted Bagel Chips

Parmesan Spaghetti Squash Fritters

Basil Tomato Pesto Aioli

Sweet Potato "Rusks"

Flash Fried Skins, Chorizo, Green Onion, Manchego

WALK AWAY SALADS

PRESENTED IN INDIVIDUAL VESSELS

Choose 2

Kale Caesar Salad

Baby Kale, Garlic Croutons, Poached Hen Egg, Creamy Pecorino Dressing

Local Field Greens

Dried Cranberries, Oven Roasted Tear Drop Tomato, Maytag Bleu, Candied Walnuts, Champagne-Tarragon Vinaigrette

Spinach And Winter Squash

Roasted Butternut, Purple Onion, Feta, Pepitas, Orange-Cranberry Vinaigrette

Grilled Pear And Caramelized Apple

Radicchio, Frisee, Endive, Mountain Gorgonzola, Candied Pecans, Fig Balsamic

APERITIVO \$350

*Friends And Family Happy Hour
8-10 Servings; Available Hot or Ready to Reheat*

SPINACH, CRAB, AND ARTICHOKE DIP

Cumin Toasted Pita

PORCHETTA PANINO

Fennel, Rosemary, And Garlic Rubbed Roasted Pork Loin Sliced Thin On Rustic Ciabatta, Arugula, Red Onion, Fennel, Provolone Cheese, Roasted Garlic Lemon Aioli
Can be served warm or chilled.

CHEESE AND SALUMI BOARD

Parmigiano-Reggiano, Piave, Mountain Gorgonzola, Asiago, Prosciutto Di Parma, Soppresata, Capicola, Dried Fruits, Local Honey, Crostini Toasts

ANTIPASTI PLATTER

Cured Olives, Roasted Red Pepper, Grilled Artichoke, Olive Oil Poached Tomatoes, Charred Pecorino Asparagus, Balsamic Mushrooms, Marinated Mozzarella, White Bean Rosemary Bruschetta

MEATBALLS IN RED SAUCE

Beef, Veal And Pork, Grated Cheese, Chili Flake, Crusty Bread

SPAGHETTI PIE

Skillet Toasted, Prosciutto, Parmesan, Basil, Tomato Basil Sauce



MORNING BRUNCH \$225

8-10 Servings; Available Hot or Ready to Reheat

GLAZED CINNAMON SWIRL BUNS

Whipped Butter and Cream Cheese

FRUIT AND BERRIES

Melons, Pineapple, Fresh Berries

BLUEBERRY FRENCH TOAST BAKE

Cinnamon Bread, Vanilla Custard, Cream Cheese, Fresh Blueberries, Blueberry Compote, Local Maple Syrup

FILLED BUTTER CROISSANTS

Ham And Swiss

ORANGE, CRANBERRY, AND APPLE JUICES

FRITTATA

Choose 1

Tomato, Bacon, Green Onion, Goat Cheese

Spinach, Mushroom, Vermont White Cheddar

Sweet Italian Sausage, Broccoli, Asiago

MEATS

Choose 1

Breakfast Sausage Links

Fennel Seed Italian Patti

Apple Smoked Bacon

Call 518-690-0293 to order



CELEBRATION DINNER \$450

8-10 Servings; Available Hot or Ready to Reheat

MAINS

Choose 2

Roman Style Pork Roast

Garlic, Fennel, Rosemary Rubbed, Pan Sauce

Glazed Honey Baked Ham

Spiral Cut, Apricot Mustard Sauce

Whole Roasted Salmon

Mustard And Dill Rubbed, Pomegranate Pinot Noir Butter Sauce

Slow Braised Short Ribs

Cipollini Onion, Thyme Jus

Roasted Whole Turkey

Cranberry-Orange Sauce, Pan Gravy

Leg of Lamb

Boneless, Rosemary, Lemon Garlic Studded, Minted Tomato Demi

PARKER HOUSE ROLLS WITH BUTTER

INCLUDED IN THE PACKAGE

SALADS

Choose 1

Grilled Kale

Golden Raisins, Focaccia Croutons, Toasted Almonds, Parmesan, Pomegranate Vinaigrette

Spinach And Winter Squash

Roasted Butternut, Purple Onion, Feta, Pepitas, Orange-Cranberry Vinaigrette

Grilled Pear And Caramelized Apple

Radicchio, Frisee, Endive, Mountain Gorgonzola, Candied Pecans, Fig Balsamic

Blistered French Beans And Cipollini Onions

Balsamic Glazed Onions, Roasted Red Onion, Bacon Lardons

SIDES

Choose 3

Herbed Stuffing

Pancetta Garlicky Tuscan Kale

Brown Butter Roasted Root Vegetables

Tuscan Roasted Potatoes

Peppers, Onions, Garlic

Caramelized Brussels Sprouts

Smoked Bacon, Onion

Whipped Butternut Squash

Maple Butter

Scalloped Potatoes

Leek, Cheddar, Onion

Broccoli And Mushroom Casserole

Crisp Onion Topping

Call 518-690-0293 to order



SEAFOOD TOWER \$690

8-10 Servings

CHILLED

Jumbo Poached Shrimp Cocktail

U-16, Peppery Horseradish Cocktail, Caper Remoulade, Lemon Mini Tabasco, Oyster Crackers

Tuna Poke Hi-Ball

Served In Tumbler, Sesame Seed, Green Onion, Jalapeño, Cucumber, Crispy Wonton Sticks, Sesame Ginger Vinaigrette

Colossal Lump Crab Cocktail

Lemon Mustard Sauce

Spanish Octopus

Lightly Pickled Vegetables, Saffron Potatoes, Oregano, Lemon

HOT

Available Hot or Ready to Reheat

Pretzel Crusted Crab Cakes

Chipotle Caper Remoulade, Lemon

East Coast Grilled Oysters

Shallot, Herb Bacon Butter

Little Neck Clams

Garlic Chorizo Broth, Crusty Grilled Bread



COOKIE AND GINGERBREAD FUN PACK \$125

COOKIES TO DECORATE AND GINGERBREAD HOUSES TO BUILD

HOLIDAY SUGAR COOKIES CUT OUTS

GINGERBREAD HOUSE KITS

ROYAL ICING IN PASTRY BAGS

Blue, Red, Green, Yellow, White, Orange, Black

THE FUN STUFF

Packets Of Candies, Sprinkles, Glitz, Dots, Nonpareils

Call 518-690-0293 to order

A LA CARTE

Some Items are Available Hot or Ready to Reheat

STARTERS, SNACKS AND NOSH

CHICKEN WINGS, SPICY BUFFALO OR PARMESAN GARLIC

Carrot And Celery Sticks, Chunky Blue Cheese
(4 dozen).....\$45

BAKED APPLE CINNAMON BRIE IN PASTRY 10" Wheel

Water Crackers, Garlic Toasts\$40

SHISHITO PEPPERS

Charred With Garlic Lemon Aioli (serves 8-10).....\$45

PARMESAN SPAGHETTI SQUASH FRITTERS

Basil Tomato Pesto Aioli (25 pieces).....\$45

PORK BELLY SKEWERS

Maple Black Pepper Bourbon Glaze (16 pieces)....\$35

FRANKS WRAPPED IN PASTRY

Mustard Sauce (25 pieces).....\$40

BRIE AND PEAR IN PHYLLO JACKET

Apricot Mustard.....\$60

BUTTERNUT SQUASH BISQUE

(serves 4)\$15/quart

LOBSTER MAC AND CHEESE

Crumb Topping (serves 8-10)\$45

SEAFOOD SALAD

Calamari, Shrimp, Scallops, Lemon Vinaigrette....\$30/quart

PRETZEL CRUSTED CRAB CAKES

Chipotle Caper Remoulade, Lemon
(12, 4 ounce cakes)\$80

CLAMS CASINO

Bacon Pepper Butter, Parmesan (30 clams)\$60

7 HOUR CHERRY PEPPER PORK

Slow Roasted Pork, Pepper Demi, Cherry Peppers, Pepper Jack, Flash Fried Saratoga Chips (serves 8-10).....\$50

ARTISAN CHEESE AND SALUMI

A Variety Of Cheeses Made From Cow, Sheep, And Goats' Milk. Old World Crafted And Aged Charcuterie, Dried Fruits, Local Honey, Garlic Toasts, Flatbread (serves 8-10)\$80

BAVARIAN BEER CHEDDAR DIP

Salted Pretzel Nuggets
(serves 8-10)\$45



CARNEGIE DELI SANDWICH PACK

Sliced Corned Beef And Pastrami (1½ pounds of each), Garlic Pickles, Ground Mustard, Russian Dressing, Jewish Rye (makes 6-8 sandwiches).....\$96

CARNEGIE DELI NEW YORK CHEESECAKE

(8 inch)\$40

SALADS AND SIDES

CAESAR SALAD

Torn Romaine, Garlic Croutons, Parmesan, Traditional Creamy Dressing (serves 8-10)\$32

GRILLED PEAR AND CARAMELIZED APPLE

Radicchio, Frisee, Endive, Mountain Gorgonzola, Candied Pecans, Fig Balsamic Vinaigrette (serves 8-10)\$40

SPINACH AND WINTER SQUASH

Roasted Butternut, Purple Onion, Feta, Pepitas, Orange-Cranberry Vinaigrette (serves 8-10)\$50

PARKER HOUSE ROLLS With Butter\$7/dozen

LEEK AND VERMONT CHEDDAR GRATIN

POTATOES (serves 8-10).....\$35

ROASTED BUTTERNUT SQUASH

Sage Maple Brown Butter (serves 8-10)\$45

SWEET CORN SOUFFLE

Cheddar, Green Onion (serves 8-10)\$35

CARAMELIZED BRUSSELS SPROUTS

Smoked Bacon, Onion (serves 8-10)\$40

SWEET SAUSAGE HERB STUFFING

(serves 8-10)\$30

CRANBERRY-ORANGE SAUCE\$10/quart

APPLE CINNAMON SAUCE\$15/quart

HORSERADISH CREAM\$10/pint

Call 518-690-0293 to order

A LA CARTE

Some Items are Available Hot or Ready to Reheat

MAINS

BROILED COLD WATER LOBSTERS TAILS
Seasoned And Ready For Oven, With Lemon And
Drawn Butter (6, 6 ounce) \$140

GLAZED SPIRAL CUT HONEY BAKED HAM
Apricot Mustard Sauce, Rye Rolls \$80

PRIME RIB OF BEEF ROAST
Garlic Rosemary Crust, Shallot Au Jus (1 quart),
Horseradish Cream (1 pint) (serves 10)..... \$230

HERITAGE PORK RIBEYE BONELESS CHOP
Smoked Bacon Vinegar Pepper Jus (10 chops) \$80

PENNE WITH ITALIAN MEATBALLS
Meatballs (served in separate pan), Red Sauce,
Grated Parmesan, Chili Flake, Garlic Bread, Red Sauce
On The Side (2 quarts) (serves up to 15) \$110

STUFFED TUSCAN SHRIMP
Torn Crumb, Parsley Butter, Lemon (36 shrimp) .. \$125

BEVERAGES

APPLE CIDER
Mulling Spices \$20/gallon

HOT CHOCOLATE STATION
Double Chocolate Hot Chocolate, Mini Marshmallows,
Candy Canes, Whipped Cream, Shaved White And
Dark Chocolate, Peppermint Sprinkles \$50/gallon

EGGNOG
Nutmeg And Cinnamon Whipped Cream \$12/quart

DESSERTS AND ENDINGS

COCONUT CREAM PIE
Vanilla Coconut Mousse, Toasted Coconut \$40

GLAZED CINNAMON SWIRL BUN
(10") \$20

APPLE CURRENT STRUDEL
Sugar Dusted, Vanilla Bean Sauce,
Cinnamon Whipped Cream..... \$30

GERMAN CHOCOLATE CAKE
Layered With Chocolate Filling, Coconut Chocolate
Pecan Icing (10") \$35

JUMBO COOKIES AND BROWNIES
Chocolate Chip, M&M Cookies, And Double Fudge Brownies
(serves 8-10) \$25

CHOCOLATE BARK ASSORTMENT PACK
Winter White - White Chocolate, Dried Cranberries,
Roasted And Salted Pistachios, Sea Salt
S'mores - Milk Chocolate, Graham Cracker Chunks,
Miniature Marshmallow
Peppermint - Dark Chocolate, White Chocolate,
Mint Candy Cane
(1 pound of each) \$50

CELEBRATION CAKES
8" (serves 6-10)..... \$25
10" (serves up to 15) \$35

APPLE BROWN BUTTER CAKE TORTE
Layers Of Cinnamon Mascarpone Mousse,
Apple Compote (10") \$25



Call 518-690-0293 to order

ADD-ONS

CORRESPONDING DISPOSABLE SERVICEWARE

BETTER

Clear Plastic Plates, Wrapped Disposable Flatware,
Napkins, Serving Pieces \$1.50 pp

BEST

White Silver Rimmed Plastic Plates, Wrapped Disposable
Flatware, Napkins, Serving Pieces..... \$2 pp

Wire Racks with Sterno \$12.50 ea

Linen Tablecloth Rental

Lap Length \$10 ea
Full Length..... \$20 ea

**STAFFING MAY ALSO BE AVAILABLE
ASK YOUR EVENT PLANNER**

ORDERING INFORMATION

Minimum order = \$350, before tax
All orders must be finalized 72 hours in advance

DELIVERY & PICKUP

Available Monday Through Sunday
From 743 Pierce Road, Clifton Park
10am - 6pm
Available Through December 22

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

