

A Fabulous Five Hour
WINTER WHITE RECEPTION

Available for all open dates from January-March 2020

\$102+ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

*7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips • Breaded Eggplant & Tomato Salad • Blue Cheese & Spicy Caramelized Onion Flatbread
• Lemon Rosemary Cracked Olives • Chevre Cheese, Pesto, Sundried Tomato & Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads & Crackers • Vegetable Crudite With Green Goddess Dip*

Butler Passed Hors d'Oeuvres

Onion Applewood Smoked Bacon Turnover • Short Rib Grilled Cheese, Sharp Cheddar & Caramelized Onions • Wild Mushroom, Shallot & Mascarpone Souffle, Truffle Oil Creme Fraiche • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions



By Mazzone Hospitality

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Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait 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 whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

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

Entrees / Select (2)

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 Summer 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

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



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Beers, Wines and Soft Drinks*