

DREAM DATE

WEDDINGS

*Ask Your Planner For Available 2019 Dates
Food and Beverage Package / \$75⁺⁺ per person*



COCKTAIL HOUR

CHILLED PROSECCO STATION

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

BUTLER PASSED HORS D'OEUVRES / Select Four

Fresh Mozzarella & Tomato Brochette • Feta and Spinach Spanakopita • Edamame Wonton, Sweet Chile Glaze • Sesame Chicken Satay, Soy Ginger Glaze • Franks en Phyllo, with Spicy Mustard and Sauerkraut • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze

STATIONARY DISPLAY

Lemon Rosemary Cracked Olives • Artisan Farmhouse Cheeses with Crackers and Flatbreads • Vegetable Crudite with Green Goddess Dressing

HOT CHAFING / Select One

Chicken and Spinach Meatballs, Madeira Gravy • Spinach, Crab & Artichoke Dip, Garlic Toasts • Rigatoni, Grape Tomatoes, Mascarpone Crema and Pecorino Crumbs

mazzone
catering

743 Pierce Road
Clifton Park, NY
(518) 690-0293
mazzonecatering.com

**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, poly-cotton linen for guest tables in choice of white/ivory/black/brown, your choice of napkin color, serving equipment and service and culinary personnel. If tables, chairs, dance floor, food and beverage tables, etc are necessary for your event, they can be rented and the cost added to your final invoice. Events that are labor-intensive, logistically challenging or food and beverage stations that require an attendant may necessitate additional labor charges.

DINNER

PROSECCO TOAST

FIRST COURSE / Select One

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

Farmers Market Salad, Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion,
Crumbled Maytag Blue Cheese and White Balsamic Vinaigrette

ENTRÉES / Select Two

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

Chicken Francaise, Egg Battered Breast, Mini Potato Ravioli, Chive Butter,
Caramelized Leeks, Thyme Glazed Carrots, Lemon Veloute

Sole Florentine, Filled with Spinach and Shallot, Pomodoro Gastrique, Lemon Israeli Vegetable "Cousotto"

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi, Roasted Seasonal Vegetables, Whipped Potatoes

VEGETARIAN ENTRÉE

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



DESSERT

Wedding Cake
Coffee, Tea and Decaf

BEVERAGE ARRANGEMENTS

Five Hour Classic Open Bar with
Assorted Beer, Wine, and Soft Drinks

mazzone hospitality
DELIVERING THE DIFFERENCE

*++All prices are subject to event production, necessary travel fees & applicable tax;
\$75 liquor license fee applies*

A gratuity or tip is not required. However, if you feel our waitstaff 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.