

A Fabulous Five and 1/2 Hour

WINTER WHITE RECEPTION

Available for all open dates from January-March 2020

Saturday - \$102+ per person

Friday & Sunday - \$97+ 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

90 STATE EVENTS

By Mazzone Hospitality

90 State Street
Albany, NY

(518) 688-2123

90stateevents.com

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

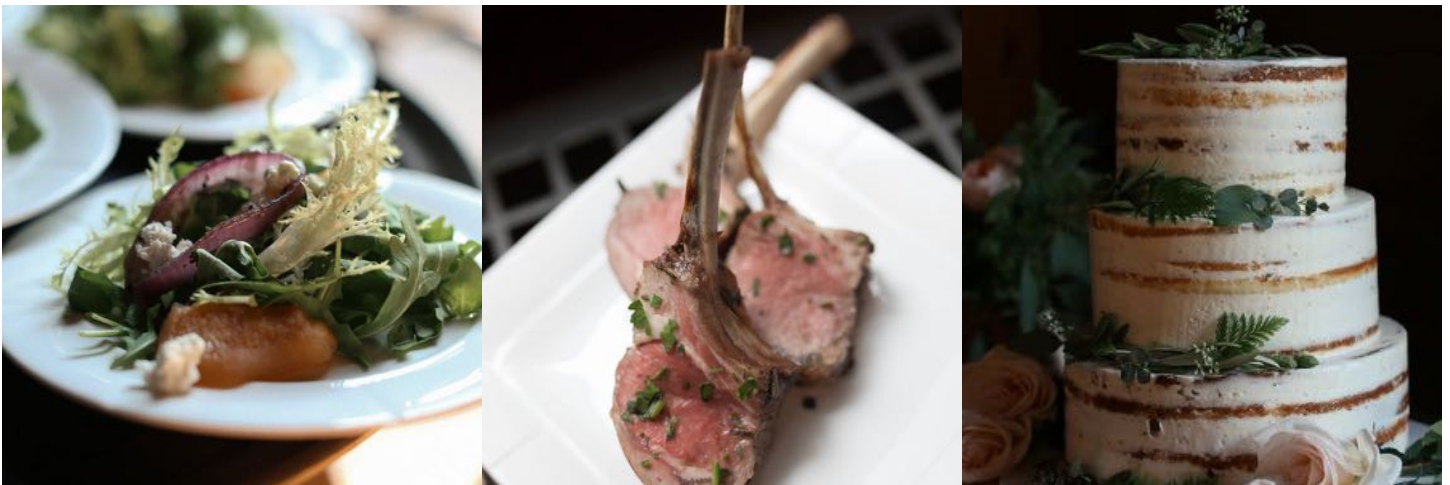
Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

*Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sauteed 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 and a Half Hour Classic Open Bar with
Name Brand Liquors, Assorted Beers, Wines and Soft Drinks*