

DREAM DATE WEDDINGS

\$102 PER PERSON SATURDAYS
\$99 PER PERSON FRIDAYS & SUNDAYS

ASK YOUR PLANNER FOR AVAILABLE DATES

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.

Please Note: Minimums do not include NYS Sales Tax or facility fee.
All prices are subject to NYS Sales Tax and \$1,000 facility fee. All prices are subject to change.



EXTRAS

HAVE YOUR REHEARSAL DINNER AT ANGELO'S 677 PRIME AND RECEIVE 15% OFF THE FOOD AND BEVERAGE IN OUR REHEARSAL DINNER PACKAGE. (50 PEOPLE MINIMUM) BOOKED 90 STATE EVENTS ONLY



mazzone hospitality
DELIVERING THE DIFFERENCE

COCKTAIL HOUR

CHILLED CHAMPAGNE STATION

A BEAUTIFUL DISPLAY OF CHILLED CHAMPAGNE AND SPARKLING SARATOGA WATER TO WELCOME YOU AND YOUR GUESTS

STATIONARY DISPLAY

7-HOUR CHERRY PEPPER PORK, FLASH FRIED CHIPS • BREADED EGGPLANT & TOMATO SALAD

- BLUE CHEESE & SPICY CARAMELIZED ONION FLAT BREAD • OLIVES, RED PEPPER FLAKES, AROMATIC HERBS
- ASSORTED BREADS & CRACKERS • CHEVRE CHEESE, PESTO, SUNDRIED TOMATO & PINE NUT TORTE, FOCACCIA CROUTONS, RED WINE GLAZE • IMPORTED AND DOMESTIC ARTISAN CHEESE PLATTER, HONEY, DRIED FRUITS, ASSORTED BREADS AND CRACKERS • VEGETABLE CRUDITE WITH GREEN GODDESS DIP

BUTLER PASSED HORS D'OEUVRES

SESAME CHICKEN SATAY WITH SOY GINGER GLAZE

EDAMAME WONTON, SWEET SOY CHILI GLAZE

ONION APPLEWOOD SMOKED BACON TURNOVER

SHORT RIB GRILLED CHEESE, SHARP CHEDDAR, CARAMELIZED ONION

DINNER

CHAMPAGNE TOAST

CHOICE OF SALAD

ROSE PETAL SALAD / BABY GREENS, FRIZZLED LEEKS, WARM GOAT CHEESE CROSTINI, ROSE PETALS, CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD / ROMAINE, GARLIC CROUTONS, CRACKED BLACK PEPPER, PECORINO, CREAMY DRESSING

CHOICE OF 2 ENTRÉES

CHICKEN SCALLOPINI EGG BATTERED CHICKEN BREAST, MINI POTATO RAVIOLI, CHIVE BUTTER, CARAMELIZED LEEKS, LEMON VELOUTE, THYME GLAZED CARROTS

BRICK CHICKEN BREAST PAN CRISPED, GARLICKY BROCCOLI RABE, POTATO PUREE, ROSEMARY LEMON JUS
SESAME PANKO CRUSTED SALMON, LEEK CHARDONNAY VELOUTE, JASMINE RICE PILAF, CHARRED ASPARAGUS

SLOW COOKED BONELESS BEEF SHORT RIB WHIPPED SWEET POTATOES, SNIPPED GREEN BEANS, CHIANTI BRAISING GRAVY

ROASTED AND SLICED TENDERLOIN OF BEEF, WHIPPED GOLDEN POTATOES, HARICOTS VERTS, SHALLOT CABERNET DEMI GLACE

CRISPY EGGPLANT FRESH TOMATOES, GARLIC BASIL PUREE, MOZZARELLA, RICOTTA, PECORINO, SERVED OVER CAPPELLINI NEST - WILL BE INCLUDED WITH YOUR ENTREE SELECTIONS FOR YOUR VEGETARIAN GUESTS

DESSERT

WEDDING CAKE

COFFEE, TEA, DECAF

BEVERAGE ARRANGEMENTS

FULL FIVE HOUR CLASSIC OPEN BAR OF NAME BRAND LIQUORS, ASSORTED BEERS, WINES AND SOFT DRINKS