

A Fabulous Five Hour

WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

Saturday - \$82+ per person

Friday & Sunday - \$77+ 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

Smoked Bacon & Sweet Corn Mini Frittata • Feta & Spinach Spanakopita • Cheese & Potato Pillow, Cracked Pepper, Chive, Sour Cream • Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers & Onions

Events & Catering

at Hilton Garden Inn Clifton Park

By Mazzone Hospitality

30 Clifton Country Road
Clifton Park, NY

(518) 631-6502

hiltongardeninncliftonpark.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)

Potato and Leek Soup, Applewood Smoked Bacon, Frizzled Leeks

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

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Sautéed Summer Vegetables, Lemon Parsley Gremolata, Chardonnay Butter Sauce

Pork Loin, Green Apple & Cherry Stuffing, Butter Poached Parsnips, Whipped Sweet Potatoes, Cider-Cipollini Onion Glaze

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 Wines and Soft Drinks*