

*A Fabulous Five Hour*

# WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

\$68<sup>++</sup> 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**

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

### **Butler Passed Hors d'Oeuvres / Select (4)**

*Onion Applewood Smoked Bacon Turnover • Franks en Phyllo with Spicy Mustard & Sauerkraut • Tomato Bisque with Grilled Cheese Sticks • Feta & Spinach Spanakopita • Cuban Sandwich, Roast Pork, Ham, Swiss & Chipotle Aioli • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze*

### **Hot Chafing / Select (1)**

*Chicken and Spinach Meatballs, Madeira Gravy • Mini Pierogies, Caramelized Onion, Brown Butter, Cracked Pepper, Chive Sour Cream • Rigatoni, Grape Tomatoes, Mascarpone Crema, Pecorino Crumbs*

mazzone  
catering

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(518) 690-0293

[mazzonecatering.com](http://mazzonecatering.com)

<sup>++</sup>=All prices are subject to event production, necessary travel fees & applicable tax; \$75 liquor license fee applies

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 (1)**

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

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

*Salmon with Fennel, Pan Seared Fillet with Melted Fennel-Herb Crema,  
Corn Bread Pudding, Sweet Potato-Red Onion-Scallion Hash*

*Pork Loin, Stuffed with Green Apple and Cherry Ciabatta, Apple Cipollini Onion Glaze, Butter Poached Parsnips*

*Braised Boneless Short Rib, Slow Cooked in its Juice with Cauliflower-Potato Puree, Glazed Carrot Sticks*

*Rigatoni with Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, 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*