

MAZZONE HOSPITALITY



Spring / Summer 2021

mazzone hospitality

SPRING AND SUMMER 2021

KITCHEN 743

SNACKS AND PASSED BITES 3

STATIONS 4 - 5

PLATED DINNERS 6

SWEET ENDINGS 7

BEVERAGES 8 - 9



SNACKS – AS YOU COME OR GO

SALTED PISTACHIO BRITTLE (GF, V)

SARATOGA CHIPS

truffle parmesan, blue cheese dip

ROASTED ROSEMARY NUTS (GF, V, VG)

CRISPY CHICKPEAS (GF, V, VG)

CHOCOLATE COVERED PRETZELS (V)

CHEESE AND BASIL PESTO TWISTS (V)

TRAY-PASSED BITES

CAULIFLOWER FRITTER

caper, parmigiano-reggiano, lemon olive aioli,
olive crumble, local honey (V)

TOMATO GAZPACHO SHOOTER

cilantro oil (GF, V, VG)

SWEET CORN AND SUNCHOKE TOASTS

smoked tomato jam (V)

CAMEMBERT AND APRICOT MOSTARDA BRUSCHETTA (V)

ASIAN CHICKEN AND GREEN ONION CHOPSTICK

thai garlic sauce (GF)

CHICKEN AND SPINACH CANNELLONI

whipped parmesan cacio e pepe

TRUFFLED PARMESAN CHICKEN BITES

creamy blue cheese dip (*Mazzone Classic*)

CHIVE GOUGERES WITH CRAB SALAD

lemon rocket mayonnaise

VIETNAMESE SHRIMP TOAST

sesame, scallion, ginger, truffle unagi

ADIRONDACK SMOKED TROUT CROQUETTE

cabrales crema

TENDERLOIN YAKITORI

garlic ginger chimichurri (GF)

BEEF SHORT RIB AND BING CHERRY POT PIE

PORK AND LEEK MINI DUMPLING

ponzu glaze

GRAZING STATION

CHEESE AND SALUMI

variety of cheeses made from cow, sheep and goats milk,
dried fruits, local honey, nuts, berries, old world artisanal
charcuterie, mediterranean olives, garlic toasts, crackers,
flatbreads

HUMMUS TRIO

coriander sweet carrot (GF, V, VG), rosemary garlic white
bean (GF, V, VG), ginger roasted beet (GF, V, VG),
toasted pita (V, VG)

FARM STAND VEGETABLE CRATE

selections inspired by the growing seasons
heirloom carrots, radishes, beets, pole beans, pea pods,
tomatoes, radicchio, romaine leaf, asparagus, cucumber,
peppers (V, VG)

DIPS

cucumber ranch (GF, V), carrot soy ginger vinaigrette
(GF, V, VG)

SARATOGA KETTLE CHIP “NACHOS”

flash fried potato chips, slow cooked pulled short rib,
banana vinegar peppers, tomato, red onion, Vermont cheddar



Soulmates Studio

CHEF-ATTENDED STATIONS

FARMER'S GARDEN

composed small plates
(choose two)

SALT BAKED BEETROOT AND GOAT CHEESE

red sorrel, mini watercress, herbed goats chevre,
pistachio vinaigrette, horseradish crème fraiche toasted
caraway (GF, V)

WOK FRIED WILD MUSHROOMS

pearl barley, charred green onion, tamari, crispy shallots
(V, VG)

TOMATO AND BURRATA

heirloom tomato, garlic pesto, castelvetro olive
crumble, olive oil, aged balsamic "caviar" garlic toast (V)

CHARRED CARROTS

za'atar dusted, marinated feta, young greens,
toasted chia seed, burnt onion vinaigrette (GF, V)

PIZZERIA NAPOLETANA

authentic wood-fired oven pizza

TOPPINGS

prosciutto, artichokes, arugula, mozzarella, basil,
wild mushrooms, grated pecorino, chili flake, roasted
pears, smoked bacon, pineapple, buffalo chicken,
pepperoni, sausage, broccoli, heirloom tomatoes, pesto

NONNA'S CUCINA (GRANDMA'S KITCHEN)

(choose three)

BRACIOLE

beef filled with ricotta and parmesan,
slow cooked in red sauce (GF)

EGGPLANT PARMIGIANA

red sauce, mozzarella (V)

PENNE RIGATE AMATRICIANA

yellow tomato pomodoro, onions, guanciale, pecorino

MEATBALLS

beef, veal, pork, red sauce, ricotta toast

BROCCOLI RABE

garlic, crushed chili, olive oil, lemon (GF, V, VG)

WALK AWAY CONES

individually composed at the station
(choose two)

ANTIPASTI

salumi, capicola, parmesan, olives, artichoke, pepperoncini,
garlic crostini

AHI TUNA

seared tuna, jalapeno, pico de gallo, crispy wontons, avocado,
green onion, toasted sesame, sweet soy, sriracha aioli

CHOPPED SALAD

romaine, iceberg, red onion, tomato, blue cheese,
avocado, white balsamic vinaigrette, crispy fried onions (V)

YUM YUM RICE AND NOODLE

NOODLES AND RICE

(choose three)

basmati rice (GF, V, VG), brown rice (GF, V, VG),
ramen (V), soba (V), rice noodles (GF, V, VG)

BROTH

miso (GF, V), chicken (GF), coconut curry (GF, V, VG)

PROTEINS

(choose two)

chicken (GF), salmon (GF), shrimp (GF), braised pork (GF)

VEGETABLES AND ADD-INS

scallions, red onion, mushrooms, nori, six-minute egg,
sesame seeds, tofu, jalapeno, chinese broccoli, peanuts,
tamari, gochujang (GF, V)

VIETNAMESE BANH MI STREET CART

brown paper wrapped, handheld street food sandwich

ACCOMPANIMENTS

baguette roll, cilantro, pickled carrot and daikon radish slaw, jalapeno,
cucumber, red onion, sweet chili soy mayonnaise, maggi sauce

PROTEINS

(choose two)

griddled pork (GF), chicken thigh (GF), portabella (GF, V, VG),
shrimp (GF)



Matt Ramos Photography

STATIONS

(CHEF-ATTENDED CONTINUED)

STREET TACOS

PROTEINS

(choose two)

grilled chicken (GF), steak (GF), white fish (GF)

HARD AND SOFT HAND-PRESSED TORTILLAS

ACCOMPANIMENTS

guacamole, sour cream, black olives, pickled onion, lettuce, lime, cotija cheese, cilantro, roasted corn, pico de gallo, salsa negra, queso fundido, chipotle aioli (GF, V), fried tortilla chips (V)

MEXICAN GREEN RICE (GF, V, VG)

SPICY BLACK BEANS (GF, V, VG)

NOT FOR BREAKFAST WAFFLES

savory, waffle iron toasted

(choose one)

STUFFING

roasted turkey pan gravy, cranberry compote

MASCARPONE POLENTA

sausage, broccoli rabe, pecorino

CORN AND SMOKED BACON

shrimp, tomato jam

ZUCCHINI AND GREEN ONION

fromage blanc béchamel (V)

ICED SEAFOOD BAR

shucker attended

CHILLED POACHED JUMBO SHRIMP

CHILLED OYSTERS ON THE ½ SHELL (GF)

CHILLED CLAMS ON THE ½ SHELL (GF)

MARYLAND BLUE CRAB COCKTAIL SHOOTERS

peppery horseradish cocktail, caper remoulade, lemon, tabasco (GF)

AHI TUNA POKE TASTING SPOONS

green onion, sesame, panko

OCTOPUS SALAD

saffron potatoes, vegetables, lemon oregano vinaigrette (GF)

CARVING BOARD

ciabatta rolls

(choose one)

RIBEYE STEAK

thick cut herb and sea salt crusted, exotic mushrooms, gorgonzola bacon butter, green peppercorn cream (GF)

ORGANIC WHOLE CHICKEN

semi-boneless, marinated, grilled, black and green olive aioli, tuscan herb jus (GF)

CEDER PLANK ROASTED SALMON

quick pickled dill cucumber and red onion, horseradish beet crème fraiche (GF)

FENNEL AND GARLIC RUBBED LOIN OF PORK

dragoncello sauce, rosemary pan sauce (GF)

TAPAS

CHEESE AND CHARCUTERIE SHARE BOARD

set in the center of each table for sharing

black wax cheddar, soft ripened goats cheese, mountain gorgonzola, sweet soppressata, calabrese salami, charred peppers, roasted rainbow carrots, spiced seeds and nuts, brined cauliflower, garlic chickpea hummus, rosemary olives, tomato, onion chutney, flat bread crackers, focaccia toasts
(GF - with crackers and breads omitted, V - with meats omitted)



PLATED DINNERS

STARTERS

SUMMER GREENS

arcadia spring lettuces, shaved radish, English cucumber, strawberries, prosecco vinaigrette (GF, V)

SPINACH SALAD

poached egg, smoked bacon lardons, pickled Bermuda onion, roasted heirloom carrot, garlic croutons, dijon black mustard honey seed vinaigrette

CAESAR SALAD

torn romaine, egg crumble, garlic croutons, creamy dressing, parmesan, frico

LITTLE GEM WEDGE SALAD

fresh mozzarella, olive oil poached tomatoes, prosciutto di parma, castelvetro olives, basil, pressed citrus, white balsamic vinaigrette (GF)

WATERMELON SALAD

sorrel, endive, pickled pearl onions, feta, kalamata crumbs, mint pesto (GF, V)

BURRATA AND TOMATO

maplebrook farms burrata, castelvetro olives, arugula pesto, sea salt, aged fig balsamic (GF, V)

FAROE ISLAND SALMON GRAVLAX

juniper cured, everything bagel chips, frisee and little gem lettuces, pickled spring onions, fried capers, lemon crème fraîche, lemon vinaigrette

CRAB CHOWDER

blue crab, applewood smoked bacon, corn, velouté, chive

MAINS

CHICKEN TAVOLO

breaded chicken cutlet, lemon garlic pan butter sauce, wilted tomato red onion arugula salad, garlic tomato pecorino orzo (*Mazzone Classic*)

PISTACHIO AND HERB CRUSTED CHICKEN

pommes purée, port-glazed shallots, baby carrots, thyme jus

PAN ROASTED STATLER CHICKEN

goat cheese whipped potatoes, sesame wax beans, herb jus (GF)

CHICKEN AND SHRIMP

chicken francaise and tuscan crumb stuffed shrimp, lemon veloute, garlic broccolini, whipped potatoes (*Mazzone Classic*)

QUINOA CRUSTED RED SNAPPER

asiago pressato yellow grits, tuscan kale, mediterranean tomato, olive puttanesca (GF)

GRILLED ATLANTIC SALMON

romanesco cumin fried rice, summer squashes, sherry vinegar glazed cipollini jus (GF)

ATLANTIC COD

Saratoga kettle chip crusted, romesco butter sauce, warm smoked bacon jicama slaw

SHORT RIB

slow cooked, spring vegetables, pressed rosemary skillet potato, garlic thyme pan sauce (GF)

PORCINI DUSTED FILET OF BEEF

goat cheese croquettes, grilled asparagus, pomegranate demi

HERITAGE PORK RIBEYE

agrodolce macerated grilled summer peaches, basil whipped potatoes, asparagus (GF)

VEGETARIAN OPTIONS

SPRING PEA AND TARRAGON RAVIOLI

foraged oyster mushrooms, shaved asparagus, lemon crème (V)

GARGANELLI

fava beans, spinach, wild mushrooms, grana padano pangrattato, spring onion pesto (V)

EMPANADA

roasted cauliflower and green pea, spinach romesco, jicama cucumber slaw, cashew cilantro crema (V)

CARROT SPAGHETTI

summer succotash and portabella bolognese, walnut arugula pesto (GF, V, VG)

PLANCHA BROCCOLI

griddle seared broccoli, rice noodles, crisp shiitake, whipped miso tofu, lemon grass broth (GF, V, VG)



SWEET ENDINGS

PLATED DESSERTS

ROASTED RHUBARB CHEESECAKE

graham cracker crust, white chocolate shavings, fresh mint

CHOCOLATE ALMOND

flourless chocolate cake, milk chocolate custard, ganache, whipped cream (GF)

LEMON MOUSSE

vanilla basil soaked sponge cake, lemon curd, toasted meringue, candied lemon

ROASTED STRAWBERRY GALETTE

flaky pie crust, toasted meringue, apricot glaze, fresh mint

TIRAMISU ENTREMET

fudgy chocolate genoise, mascarpone espresso mousse, caramel ganache

12 LAYER CHOCOLATE TORTE

whipped ganache, buttermilk chocolate torte, whipped cream, chocolate shavings

BLUEBERRY FRANGIPANE TART

almond shortbread, cardamom crumble, blueberry compote

TRAY-PASSED SWEET BITES

TRIPLE CHOCOLATE ÈCLAIR

chocolate choux, milk chocolate mousse, dark chocolate coating, sea salt

LEMON POPPYSEED CAKE

blueberry buttercream, whipped cream, candied lemon

ESPRESSO BITES

dark chocolate brownie, whipped fudge icing, cocoa

PISTACHIO PETIT FOUR

pistachio genoise, raspberry mousse, white chocolate ganache, fresh raspberries

LAVENDER CRÈME BRÛLÉE BAR

sourdough crust, vanilla lavender custard, candied lemon zest

CITRUS CHEESECAKE

graham cracker crust, orange lime custard, lemon whipped cream, chocolate shavings

COCONUT ALMOND SLICE

almond butter crust, coconut milk custard, fruit compote, fresh mint

STRAWBERRIES AND CREAM MACARON

strawberry almond cookie, vanilla buttercream filling (GF)

STATIONS

GOBLETS AND JARS

individual composed in glass goblets and jars
(choose three)

TIRAMISU

espresso soaked sponge cake, mascarpone cream, cocoa powder

CHOCOLATE MOUSSE

chocolate mousse, zabaione center, chocolate curls

CRÈME BRULÉE AND BERRIES

raspberry sauce, vanilla custard, mixed berries, caramel

MASCARPONE AND FRAGOLE

sponge cake, mascarpone cream, mini chocolate chips, wild strawberries, strawberry sauce

CANNOLI AND CREAM

cannoli shell cookie crumb, chocolate sauce, ricotta cream, crushed pistachios

FARM BERRY SHORTCAKE

BROWN BUTTER CAKE AND HOUSE MADE BISCUIT

FRUIT COMPOTES, FRESH RASPBERRIES, BLUEBERRIES, BLACKBERRIES, STRAWBERRIES

MINTED MACERATED SYRUPS, WHIPPED CREAM, WHITE AND DARK CHOCOLATE SHARDS

ITALIAN DOLCE

CANNOLI, RAINBOW CAKE, PASTICIOTTI, SFOGLIATELLE

TIRAMISU, CASSATA SHOOTERS

CHOCOLATE DIPPED BUTTER COOKIES, BISCOTTI RUM BABA, ASSORTED ITALIAN COOKIES



Tracey Buyce Photography

BAR PACKAGES

CLASSIC

VODKA - Tito's
GIN - Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
BOURBON - Jim Beam
SCOTCH - Dewar's
WHISKEY - Seagram's 7

HOUSE WINE - Pinot Grigio, Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
 Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

TOP SHELF

VODKA - Grey Goose, Ketel One, Tito's
GIN - Beefeater, Bombay, Bombay Sapphire
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Corazon Reposado, Lunazul Silver
BOURBON - Jack Daniels, Jim Beam, Maker's Mark
SCOTCH - Dewar's, Glenmorangie 10yr, Johnnie Walker Red
WHISKEY - Crown Royal, Jameson Irish, Seagram's 7

HOUSE WINE - Pinot Grigio, Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
 Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

PREMIUM

VODKA - Ketel One, Tito's
GIN - Beefeater, Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
BOURBON - Jack Daniels, Jim Beam
SCOTCH - Dewar's, Johnnie Walker Red
WHISKEY - Jameson Irish, Seagram's 7

HOUSE WINE - Pinot Grigio, Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)
 Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

HOSTED

VODKA - Tito's
GIN - Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Silver
BOURBON - Jim Beam
SCOTCH - Dewar's
WHISKEY - Seagram's 7

HOUSE WINE - Pinot Grigio, Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose 3*)
 Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC - Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer

BEER, WINE, SOFT DRINKS

HOUSE WINE

Pinot Grigio, Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

BEERS AND ALTERNATIVE BEVERAGES (*choose three*)

Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA, Fiddlehead Hazy IPA, Estrella Damm Daura (GF), White Claw Hard Seltzer Black Cherry, Twisted Tea Original

NON-ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer, Ginger Beer



YTK WORKS

CRAFT COCKTAILS

BOURBON TEA

bourbon, limoncello, iced tea, mint, lemon

WATERMELON CUCUMBER COOLER

gin, watermelon puree, cucumber, simple syrup, lime juice, salt, soda water, lime, fresh watermelon

VIOLET HOUR

vodka, lavender simple syrup, blueberry smash, lime juice, soda water, mint, lime wedge

SUMMER BUBBLES

vodka, St. Germain, muddled strawberry, lemon juice, prosecco, mint, strawberries

GARDEN MOJITO

white rum, mint, basil, cilantro, rosemary, ginger, seltzer, lime herb garnish

COCKTAIL AND LIBATION STATIONS

PROSECCO

chilled prosecco, fresh fruit garnish, seasonal infused water

SUMMER SMASH COCKTAILS

design your own cocktails

LIQUORS

vodka, gin, rum, bourbon, tequila

MUDDLERS

blueberries, strawberries, blackberries, raspberries, cucumber, pineapple, kiwi, oranges, lemons, limes, jalapenos, ginger, mint, basil, rosemary, olives, watermelon, white and red grapes

TOPPERS AND MIXERS

soda water, olive juice, citrus soda, bitters, cane sugar syrup, ginger beer, blackberry simple syrup, burnt pineapple syrup, agave, coconut water, citrus juices, infused bitters, San Pellegrino blood orange

LEMONADE STAND

fresh berries, mint
(choose three)

pink lemonade cocktail, lemon drop martini, champagne with limoncello splash, old fashioned lemonade (non-alcoholic), Mike's Hard Lemondade

BLOODY MARY BAR

premium vodka, local tomato mix, poached shrimp, horseradish, garlic pickles, stuffed queen olives, celery, clam juice, crispy bacon, sweet peppers, jalapenos, hot sauces, lemons, limes, house blend spiced rimmer

SANGRIA PITCHERS

PINK ROSÉ

rosé wine, cranberry raspberry juice, pear liqueur, pears, raspberries, strawberries, basil

WHITE CITRUS

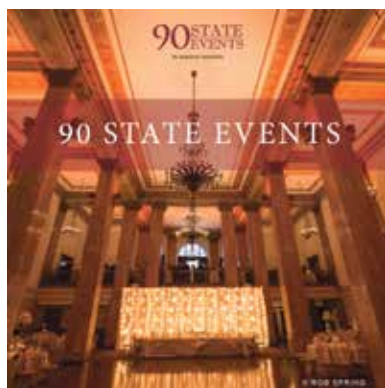
sauvignon blanc, Cointreau, kiwi, orange, white grapes, lemons, lime, mint

RUBY RED

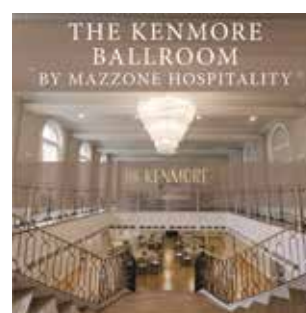
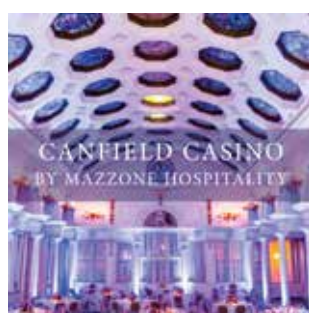
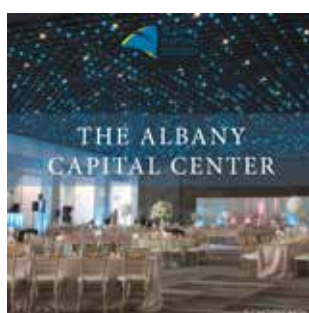
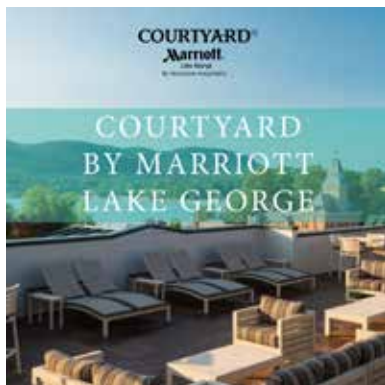
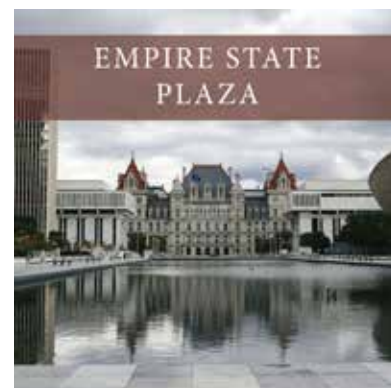
pinot noir, brandy, pomegranate juice, apples, red grapes, oranges, lemons, lemon lime soda, thyme

INTERNATIONAL CORDIAL STATION

Anisette, B & B, Bailey's Irish Cream, Chambord, Cognac, DiSaronno, Frangelico, Grand Marnier, Sambuca, Cointreau, chocolate cups, coffee, decaffeinated coffee



VENUES



ADIRONDACK EXPERIENCE | A PRIVATE ESTATE | ALBANY INSTITUTE OF HISTORY & ART | ANNE'S WASHINGTON INN
 BARN AT LIBERTY FARMS | BASILICA HUDSON | BASSINOVA ON-HUDSON | BATCHELLER MANSION | BLACK FEATHER FARM
 FARMERS' MUSEUM | FORT TICONDEROGA | FOWLER CAMP & RETREAT CENTER | FENIMORE ART MUSEUM | GREYWACKE MEADOWS
 HAYFIELD | HISTORIC BARN OF NIPMOOSE | HUBBELL HOMESTED JUNE FARMS | LAKOTA'S FARM | LIBERTY RIDGE FARM
 LIVINGSTON WEDDINGS AT OAK HILL | M & D FARM | MAPLE SHADE FARM | MUSEUM OF INNOVATION AND SCIENCE
 NATIONAL MUSEUM OF DANCE | NATIONAL MUSEUM OF RACING | NEW YORK STATE MUSEUM | PALACE THEATRE | PROCTORS
 PRUYN HOUSE | SABLEWOOD | SARATOGA AUTOMOBILE MUSEUM | SARATOGA PERFORMING ARTS CENTER
 SARATOGA SPRINGS CITY CENTER | SARATOGA STATE PARK | SCHENECTADY ARMORY | SHAKER HERITAGE SOCIETY
 STONEBRIDGE FARM | STONEWALL ESTATE | TEN BROECK MANSION | THE BARN AT LORD HOWE VALLEY | THE CATSKILL POINT
 THE EGG | THE HYDE COLLECTION | THE KAATERSKILL | THE MOUNT | THE PROMISE GARDENS | TOP OF THE WORLD GOLF RESORT

ANYWHERE YOU DREAM

mazzone hospitality
proud partner of

CxRA

WOLFGANG PUCK
CATERING

MAX
ULTIMATE FOOD

OCCASIONS
CATERERS