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a petite wedding

AN ELEGANT 4 COURSE DINNER

Available for 30-50 Guests

Select Dates through March 2021



mazzonehospitality

518-690-0293 www.mazzonehospitality.com

Hall of Springs | Glen Sanders Mansion | 90 State Street | Loft 433 | Key Hall at Proctors | Cornerstone at the Plaza | Courtyard Marriott Lake George

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PROSECCO TOAST

Compliments of Mazzone Hospitality

APPETIZER COURSE:

(Choice of One)

CITRUS SHRIMP

Grilled, Toasted Fregola, Pancetta And Fennel Salad,
Lemon - Oregano Dressed

CHEESE & SALUMI BOARD

A Variety of Cheeses Made of Cow, Sheep,
and Goats' Milk, Artisanal Charcuterie with
Seasonal Enhancements, Rustic Garlic Toasts

RAVIOLI

Roasted Corn and Ricotta, Mushroom Fricassee,
Chive Oil, Micro Basil

JUMBO LUMP CRAB CAKE

Black and White Bean Salsa, Spiced Remoulade

GAZPACHO

Tomato, Peppers, Onion, Garlic, Cucumber,
Dry Sherry Vinegar

SOFT RICOTTA GNUDI (+\$8)

Lobster, Toasted Walnuts, Fried Sage,
Lobster Bisque Emulsion

BURRATA WITH ROASTED TOMATOES (+\$4)

Sea Salt, Olive Oil, Castelvetrano Olives,
Spring Garlic Top Pesto, Aged Balsamic "Caviar"
Olive Oil Crostini

BRAISED CHICKEN CROQUETTE (+\$4)

Bell & Evans Organic, Island Creek Oyster Stuffing,
Hedgehog Mushrooms, Oyster Pan Sauce,
Cress, Parsley Puree, Crispy Chicken Cracklings

SALAD COURSE:

(Choice of One)

STRAWBERRY

Young Arugula, Goat Cheese Crumbles, Strawberries,
Shaved Shallot, Toasted Almonds, Citrus Vinaigrette

CAESAR

Torn Romaine, Olive Oil Toasted Focaccia,
Parmesan Crisp, Creamy Dressing

LITTLE GEM WEDGE

Fresh Mozzarella, Olive Oil Poached Tomatoes,
Prosciutto Di Parma, Ceringola Olives,
Torn Basil, Pressed Citrus Vinaigrette

LOCAL APPLE

Granny Smith and Golden Delicious, Butter Greens,
Candied Walnuts, Hard Cider Syrup, Honey Dijon Dressing

WINTER

Baby Kale, Arugula, Roasted Butternut Squash and Onions,
Toasted Pepitas, Ricotta Salata, Pomegranate Vinaigrette

BEET & BURRATA

Local Beets, Maplebrook Farms Cow's Milk Burrata,
Arugula Pesto, Toasted Pignoli, Crostini (+\$4)

TUNA NIÇOISE

Seared Ahi Tuna, Grape Heirloom Tomatoes,
Caper Berries, Niçoise Olives, Castelvetrano Olives,
Boiled Egg, Chive Tarragon Vinaigrette (+\$4)



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ENTRÉE COURSE:

Pre-Selected Meal Counts - Due in Advance



Choice of Two:

STATLER CHICKEN BREAST

Herb Crusted, Wild Mushroom Madeira,
Sweet Corn Soufflé, Garlic-Chili Roasted Broccoli

BEEF SHORT RIB

Tuscan White Bean Puree, Coriander Seed Heirloom
Carrots, Herbed Braising Jus

FAROE ISLAND SALMON

Pistachio, Panko and Herb Crust, Beluga Lentil-Basmati
Pilaf, Grilled Artichoke Vinaigrette

SEA SCALLOPS

Serrano Ham-Lentil Salad, Salsa Verde (+\$6)

COLORADO LAMB LOIN

Rosemary Marinated, Wild Mushroom, Spinach-Pignoli
Stuffing, Herbed Pan Jus, Olive Tapenade, Root Vegetable
Hudson Valley Chèvre Hash (+\$6)

SEA BASS (+\$10)

Pan Fried, Salad of Oranges, Red Onion, Capers,
Black Olives and Fennel, Sweet Pea Puree,
Aged Sherry Vinaigrette

FILET MIGNON

Grilled, Whipped Garlic Potatoes, Charred Asparagus,
Wild Mushrooms Demi (GF) (+\$10)

Choice of One Vegetarian Option:

SUMMER RISOTTO

English Peas, Shaved Asparagus,
Roasted Wild Mushrooms, Pecorino Romano,
Lemon Crème (GF)

GNUDI AND WILD MUSHROOMS

Ricotta Dumplings,
Mariaville Mushroom Growers Ragout,
Pecorino Tartufo Crema, Pangrattato

GRILLED EGGPLANT ROLLATINI

Filled with Summer Vegetable Caponata,
Smoky Tomato Purée, White Bean Garlic Sauce



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DESSERT COURSE:

Choice of Petite Wedding Cake or One Plated Dessert

Coffee, Decaf and Tea

Plated Desserts:

BLOOD ORANGE MOUSSE

Grand Marnier Soaked Sponge Cake, Raspberry Coulis,
Whipped Vanilla Mascarpone

PEACH TART

Mascarpone Crème Anglaise, Pistachio Streusel

APPLE FRANGIPANE CROSTATA

Cinnamon Crème Fraiche

MIXED BERRY TRIFLE

Brown Butter Cake, Vanilla Custard, Berries,
Whipped Cream

CHOCOLATE FLOURLESS CAKE

Orange Crème Anglaise, Cointreau Candied Orange,
Soft Peak Cream

SALTED CHOCOLATE DULCE DE LECHE TART

Salted Chocolate, Port Wine Raspberry Coulis,
Caramel Sauce

TIRAMISU

Kahlua Soaked Sponge Cake, Mascarpone,
Cocoa and Coffee

BAR SERVICE

Classic Open Bar Included

HOSPITALITY INCLUDED PRICING

Sunday—Thursday, up to 4 hour event:
\$110* per person

Friday & Saturday, up to 4 hour event:
\$130* per person

*Local Sales Tax Applies

Additional facility fees may apply

OPTIONAL ENHANCEMENTS

House Wine Service with Dinner: \$6 per person

Table-Side Entrée Ordering: \$8 per person

On-Site Ceremony, up to 30 minutes: \$500

Consult your planner for additional enhancements:

Upgraded Bar Packages

Custom Menus

Design, Décor and Specialty Linen



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ALL PRICES INCLUDE OUR HOSPITALITY:

Set-up/breakdown of food, beverage, and guest tables and chairs, event manager, service professionals, standard table settings, full-length poly-cotton table linens (white/ivory/black/brown), and your choice of napkin color.

GRATUITY

A gratuity or 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 the staff members to which you specifically designate.

FINANCIAL MINIMUMS

Sunday—Thursday minimum = \$3,000

Friday & Saturday minimum = \$4,000

Minimums do not include Local Sales Tax (Additional facility fees may apply).

GUARANTEE ESTIMATE

Attendance and preselected meal counts for your event must be received ten (10) business days in advance of the event. At 72 hours prior to your event, the count is considered a guarantee and you will be billed for that number or the number of guests served, whichever is greater.

SOCIAL DISTANCING PRICING:

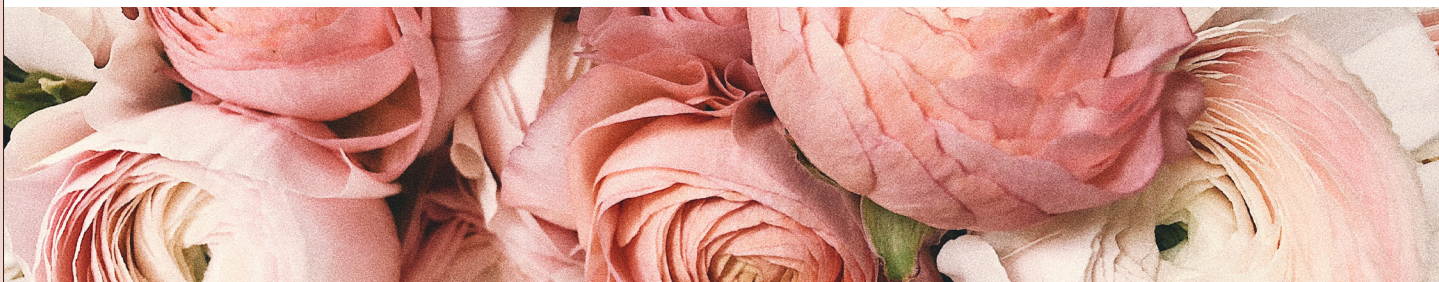
*Food and beverage package pricing includes the following safety measures.

Additional equipment required to maintain a safe and healthy environment for you and your guests.

Specifics vary based on the details of your event, but may include:

Additional linen, service equipment, sneeze guards, cleaning supplies, individual packaging, staff PPE, signage, etc.

Our Hospitality will also include increased staffing levels, sanitation specialists, food and beverage attendants, etc.



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