



90 STATE  
EVENTS

By Mazzone Hospitality



EVENT  
*MENUS*



# *EXPERIENCE THE MAZZONE HOSPITALITY DIFFERENCE*

We take pride in our commitment to making our customers happy and promise to make your experience with us an unforgettable one. We listen to our clients and provide personalized service, delivering the difference every step of the way. Our experienced team of professionals work tirelessly to take care of each and every detail, anticipate your needs and go above and beyond your expectations. Explore what Mazzone Hospitality has to offer and see how we can Deliver the Difference for you.



# ***DELUXE***

Five ½ Hour Classic Open Bar with Prosecco Station to Greet Your Guests  
Available for a minimum of 50 guests

## **ONE HOUR HORS D'OEUVRE RECEPTION**

Five Butler Passed Hors d'Oeuvres from Standard Selections  
Stationary Hors d'Oeuvre Display

## **PROSECCO TOAST**

## **FIRST COURSE**

Choice of One Standard Appetizer or Salad

## **ENTRÉE SELECTIONS**

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Entrée

## **DESSERT**

Wedding Cake, Coffee and Tea Service

# ***SUPREME***

Five ½ Hour Classic Open Bar with Prosecco Station to Greet Your Guests  
Available for a minimum of 50 guests

## **ONE HOUR HORS D'OEUVRE RECEPTION**

Five Butler Passed Hors d'Oeuvres from Standard Selections  
Stationary Hors d'Oeuvre Display  
Choice of Two Hot Hors d'Oeuvre Stationary Selections  
Choice of One Standard Global Cuisine Cocktail Station

## **PROSECCO TOAST**

## **TABLESIDE WINE SERVICE DURING DINNER**

## **FIRST COURSE**

Choice of One Standard Appetizer or Salad

## **ENTRÉE SELECTIONS**

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Entrée

## **DESSERT**

Wedding Cake, Coffee and Tea Service  
International Coffee and Cordial Station  
Choice of One Confection Collection

# *ULTIMATE*

Six ½ Hour Top Shelf Open Bar with Upgraded Prosecco Station to Greet Your Guests  
Available for a minimum of 100 guests

## **ONE HOUR HORS D'OEUVRE RECEPTION**

- Choice of Seven Butler Passed or Upgraded Butler Passed Selections
- Stationary Hors d'Oeuvre Display
- Choice of One Artisan Cheese Collection
- Choice of Three Hot Hors d'Oeuvre Stationary Selections
- Choice of One Standard or Upgraded Global Cuisine Cocktail Station

## **UPGRADED PROSECCO TOAST**

## **TABLESIDE COCKTAIL SERVICE DURING DINNER**

### **FIRST COURSE**

- Choice of One Standard Appetizer or Upgraded Appetizer

### **SECOND COURSE**

- Choice of One Standard Salad or Ultimate Salad

### **ENTRÉE SELECTIONS**

- Choice of Two Ultimate Entrées or One Ultimate Entrée Pairing, Plus One Vegetarian Entrée

### **DESSERT**

- Wedding Cake, Coffee and Tea Service
- International Coffee and Cordial Station
- Choice of One Confection Collection
- Choice of One Whimsical Finale Dessert

# *STATION*

Five ½ Hour Classic Open Bar with Prosecco Station to Greet Your Guests  
Available for a minimum of 100 guests

## **ONE HOUR HORS D'OEUVRE RECEPTION**

- Five Butler Passed Hors d'Oeuvres from Standard Selection
- Stationary Hors d'Oeuvre Display
- Choice of Two Hot Hors d'Oeuvre Stationary Selections

## **PROSECCO TOAST**

### **APPETIZER**

- Choice of One Standard Appetizer or Salad

### **DINNER STATIONS**

- Choice of Two Global Cuisine Dinner Stations

### **DESSERT**

- Wedding Cake, Coffee and Tea Service
- International Coffee and Cordial Station
- Choice of One Confection Collection

## ***STANDARD BUTLER PASSED HORS D'OEUVRES***

Deluxe, Supreme and Station Packages: Select Five  
Ultimate Package: Select Seven Items from Either the  
Standard Butler Passed or the Upgraded Butler Passed Hors d'Oeuvre Sections

Grilled Lamb Chop, Black Pepper Spiced Mustard Sauce  
Short Rib Grilled Cheese, Sharp Cheddar, Caramelized Onions  
Shrimp Shooters, Horseradish Cocktail Sauce, Lemon  
Edamame Wonton, Sweet Soy Chili Glaze  
Onion Applewood Smoked Bacon Turnover  
Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers and Onions  
Wild Mushroom, Shallot Mascarpone Soufflé, Truffle Oil-Crème Fraîche  
Sesame Chicken Satay, Soy Ginger Glaze

## ***UPGRADED BUTLER PASSED HORS D'OEUVRES***

New England Style Lobster Roll, Toasted Potato Bun  
Slow Cooked Short Rib, Bing Cherry Pot Pie  
Tuna Tartare, Wonton Chip with Chili Wasabi Crème Fraîche, Tobiko  
Jumbo Shrimp Cocktail Mini Martini, Spicy Cocktail Sauce, Lemon  
Mini Loaded Potato, Bacon, Scallion, Sour Cream, Cheddar  
Surf and Turf Rolls, Chili Wasabi Aioli, Sweet Soy  
Colossal Lump Crab Cocktail, Spicy Remoulade, Lemon  
Crisp Pork Belly on a Mini Brioche Roll, Spicy Hoisin  
Mini BLT's with Cherry Tomato, Bacon, Arugula, Garlic Aioli  
Cuban Sandwich, Roast Pork, Ham, Swiss, Chipotle Aioli  
Breaded Eggplant Panini, Provolone, Oven Dried Tomato, Basil Pesto  
Thai Shrimp Spring Roll, Sweet Chili Glaze  
Day Boat Scallops, Wrapped in Hickory Smoked Bacon

## ***STATIONARY HORS D'OEUVRE DISPLAY***

All Items Included in Deluxe, Supreme, Ultimate and Station Packages

Breaded Eggplant and Tomato Salad  
7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips  
Lemon Rosemary Cracked Olives  
Blue Cheese and Spicy Caramelized Onion Flatbreads  
Seasonal Fruit Kabobs with Brown Sugar Cinnamon Yogurt  
Vegetable Crudit  with Green Goddess Dressing  
Thinly Sliced Prosciutto Platters with Fresh Mozzarella, Basil  
Chevre Cheese, Pesto, Sundried Tomato and Pine Nut Torte, Focaccia Croutons, Red Wine Glaze  
Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads and Crackers

## *HOT HORS D'OEUVRE STATIONARY SELECTIONS*

Supreme Package: Select Two

Ultimate Package: Select Three

Station Package: Select Two

Eggplant Piccata, Tomato, Lemon Sage Butter, Pecorino Romano

Crispy Calamari, Vinegar Peppers, Spicy Red Sauce

Sweet and Sour Crispy Duck, Jasmine Rice, Grilled Scallion

Gnocchi, Braised Pork Ragout and Shaved Ricotta Salata

Shrimp and Orzo Mac 'n Cheese

Chicken and Spinach Meatballs, Madeira Gravy

Chorizo and Mussels with Garlic-Tomato Broth

Wild Mushroom Ravioli, Mascarpone Cream, Oven Roasted Tomatoes, Pecorino Crumbs

Filet Mignon Bites, Green Onion, Peppercorn Cognac Cream, Gorgonzola, Pappardelle

Slow Cooked Herbed Lamb Ragout, Potato Dumpling

## *ARTISAN CHEESE COLLECTIONS*

Ultimate Package: Select One

### **FRENCH**

Boucheron, Camembert le Chatelain, Pont Leveque, Morbier, Comté, Apples,

Orange Marmalade, Raspberry Sauce

### **ITALIAN**

Robiola Bosina, Young Pecorino, Taleggio, Piave, Gorgonzola Cremificato,

Fig Salami, Olives, Balsamico

### **LOCAL**

Selections Will Vary Based on Availability

## **THE AFTER GLOW**

When there's no reason to end the celebration... continue your party for an additional hour including open bar, service staff and your choice of one of our Late Night Nosh stations.

## ***STANDARD GLOBAL CUISINE COCKTAIL STATIONS***

Supreme Package: Select One Station  
Ultimate Package: Select One Station from Standard Global Cuisine Cocktail Stations  
or Upgraded Global Cuisine Cocktail Stations

### **SPICE MARKET STREET FOOD**

Spicy Thai Fried Chicken Wings with Mango, Vietnamese Duck Spring Rolls, Chilled Crab Summer Rolls with Nuoc Cham, Vegetable Samosas with Cilantro Yogurt, Asian Beef Skewer, Spicy Peanut Sauce

### **SLIDERS / Chef Attended**

Mini Angus Beef Burgers

Sweet Italian Sausage with Basil, Provolone Cheese and Pesto Aioli

Atlantic Battered Cod with Spicy Remoulade, Coleslaw

Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

### **ASIAN NOODLE STATION**

Noodles: Thai Rice & Lo Mein Add-Ins: Slivered Egg, Scallions, Grilled Chicken, Roasted Pork, Toasted Peanuts, Grilled Shrimp, Shiitake Mushrooms, Cilantro, Spinach, Soy Sauce, Wok Fried Bok Choy, Sesame Seeds, Dashi, Chicken Broth

### **STEAK HOUSE CARVING / Chef Attended**

Grilled New York Strip Steak, Creamy Horseradish Sauce, Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette, Breads and Rolls

### **ITALIAN-AMERICAN / Select Three**

**SCARPARELLO** / Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage, Banana Peppers Garlic Jus

**SUNDAY GRAVY** / Rigatoni, Slow Cooked Pork Shoulder, Beef and Pecorino Meatballs Cooked in the Sauce

**BRACIOLE** / Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce

**ITALIAN WEDDING SOUP** / Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino

**BROCCOLI RABE** / Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil

**PARMIGIANO** / Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce

**ZUPPA DI CLAMS** / White Wine, Garlic, Tomato Herb Broth

### **MEXICAN TAQUERIA**

Street Tacos and Fajitas, Mole Chicken and Griddled Steak

Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Rice, Roasted Corn and Jack Cheese Quesadillas, Beef Empanadas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips

### **HALLOUMI, GREEK MEZE / Chef Attended**

Griddle Seared Goat and Sheep's Milk Cheese, Fresh Oregano, Lemon, Toasted Garlic, Grape Tomatoes on Grilled Country Ciabatta Cracker

Spanakopita Pie in Phyllo with Spinach and Feta

Beef & Lamb Meatballs, Saffron Tomato Sauce

## *UPGRADED GLOBAL CUISINE COCKTAIL STATIONS*

### **AUTHENTIC SUSHI BAR / Chef Attended**

Variety of Standard Rolls to include: Spicy Tuna Roll, Vegetable Roll, Futomaki Roll, Philadelphia Roll, Alaskan Roll, Cucumber Roll, Boston Roll, Salmon Roll, California Roll, Spicy Nigiri, Tuna, Salmon, Eel and Red Tobiko  
Served with Pickled Ginger, Wasabi and Soy

### **SEAFOOD BAR**

Poached Shrimp Cocktail, Steamed PEI Mussels in Garlic White Wine Broth, Calamari, Shrimp & Vegetable Salad, Stuffed Clams Oreganato, Spicy Tuna Tartare, Fried Wontons, Peppery Cocktail Sauce, Sweet Chili Aioli, Lemon, Tabasco

### **WORLD STREET FOODS / Select One**

For additional selections, contact your event planner

CHILI CRAB (SINGAPORE) / Maryland Soft Shell Crab, Aromatic Sweet Chili Sauce, Napa Cabbage Chipotle Slaw

PULLED PORK (USA) / Dry Rubbed and Slow Cooked Pork, Smokey BBQ Sauce, Coleslaw, Soft Roll

XIAO LONG BAO (CHINA) / Mini Pork and Leek Dumpling, Chicken Broth, Minced Garlic, Scallions, Sambal Sauce

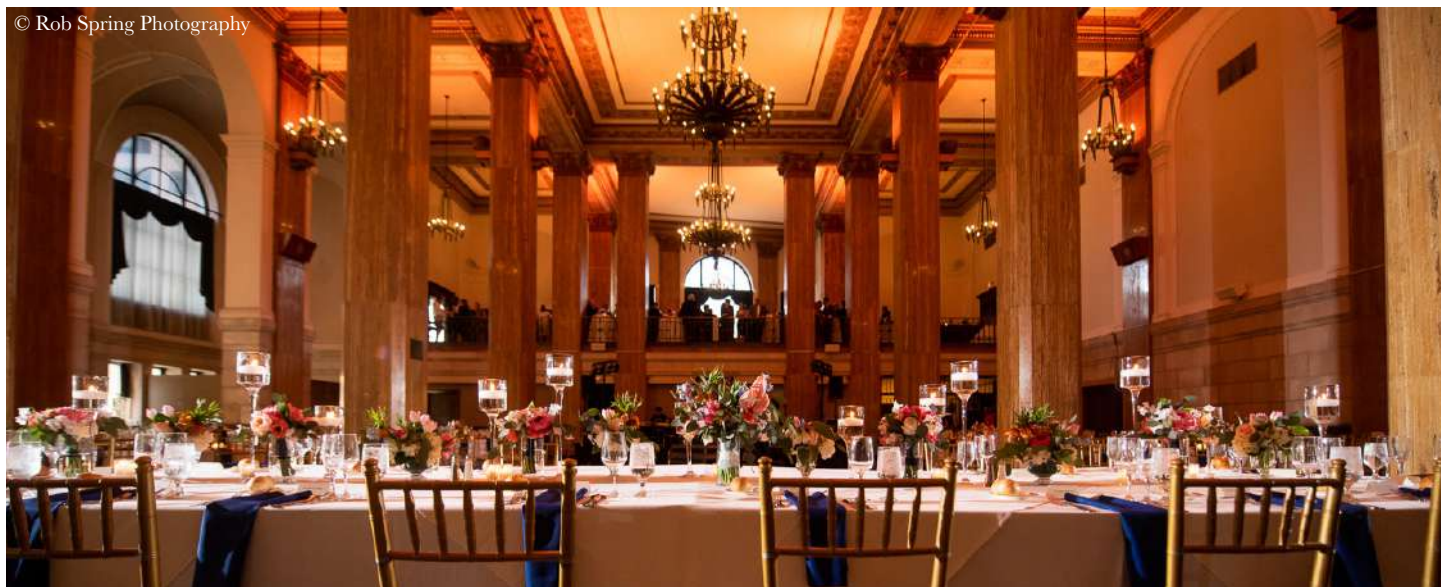
TOSTADAS (MEXICO) / Marinated and Pan Seared Bay Scallops, Lime, Cilantro, Chili Slaw, Pico de Gallo, Mexican Crema

JERK CHICKEN (JAMAICA) / Marinated Hard Wood Grilled Chicken Thighs Served with Pineapple, Kidney Bean Rice with Scotch Bonnet Sauce

PIEROGI (POLAND) / Potatoes and Cheese, Pan Fried in Butter, Green Onions, Black Pepper, Sweet Caramelized Onions and Sour Cream

BÁNH MI (VIETNAM) / Slow Cooked Roast Pork Belly, Pickled Carrots, Cabbage, Red Onion, Cilantro Cucumber and Daikon Salad Served on Crusty Baguette, Sweet Soy Vinaigrette

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## ***GLOBAL CUISINE DINNER STATIONS***

Station Package: Select Two Stations

### **NEW ENGLAND STATION**

Maine Lobster Pie, Shrimp Po Boy on Toasted Potato Bun, Coleslaw, Clams Steamed in a Traditional Potato Cream Broth, Boston Baked Beans, Johnnycakes with Savory Maple Butter, Oyster Crackers

### **FARM TO TABLE, EAT LOCAL PLATTERS / Select Four (seasonal availability may alter selections)**

Buhrmaster Farm Sweet Corn, Green Onion, Lump Crab Spoon Pudding, Crumb Topping  
Chicken and Swiss Chard Meatballs, Madeira Pan Gravy, Fine Herb Pesto  
Garganelli Pasta, Oyster Mushrooms, Fava Beans, Pecorino, Spring Onion Pesto, Fried Bread Crumbs, Lemon Zest  
Thomas Poultry Farm Deviled Eggs, Horseradish, Dijon  
Heirloom Tomato, Local Burrata, Micro Basil, Sea Salt, Saratoga Balsamic and Virgin Olive Oil  
Slow Cooked Pork Shoulder and Roasted Root Vegetable Rillettes  
Chorizo and Adirondack Cheddar Hash Stuffed Potato  
Bacon and Thyme Waffles, Chicken "Pot Pie" Velouté

### **MAKE YOUR OWN BAJA TACOS AND WRAPS / Select Two Proteins**

Grilled Fajita Marinated Chicken  
Slow Cooked Carnitas  
Cumin and Lime Marinated Pan Seared Atlantic Cod  
Grilled Tempeh with Blistered Peppers  
Toppings Include: Cilantro, Southwest Slaw, Sliced Jalapeño, Queso Fresca, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa, Mexican Crema, Limes, Charred Onions, Flour and Corn Tortillas Accompanied by Spanish Rice

### **REGIONAL ITALIAN, FREDDO AND CALDO / Select Three**

SALUMI / Soppressata, Bresaola, Capicola, Porchetta, Prosciutto di Parma, Parmigiano-Reggiano, Fior di Latte Mozzarella, Grissini, Focaccia, Ciabatta  
CALAMARI ALLA SICILANA / Fennel and Sweet Fennel Sausage Stuffed, Tomato Broth  
CARCIOFI IMBOTTITI / Baked Artichoke Hearts with Garlic, Caper, Bread Topping  
BRUSCHETTA CON CAVOLO TOSCANO E CECI / Bruschetta with Tuscan Kale, Chickpea, Olive Oil  
GNOCCHI ROSOLATI CON SALVIA, SEMI DI RAPE E SALSICCIA / Seared Gnocchi with Sage, Pumpkin Seeds, Roasted Butternut Squash  
SFIZIOSA-KALE, RADICCHIO, SHAVED BRUSSELS SPROUTS / Pine Nut Crunch, Dried Cranberries, Ricotta Salata, Honey Balsamic Vinaigrette

**SPANISH PAN / Select Three**

**PAELLA** / Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage and Scallions, Seafood Broth

**CHIMICHURRI AND BEEF EMPANADA** / Cilantro Sour Cream, Chilean Pebre

**FRESH SQUID** / White Wine, Lemon, Caper, Black Olives, Garlic and Chili Flake

**CHORIZO AND MANCHEGO RISOTTO BITES** / Romesco Sauce

**GAZPACHO** / Fresh Chilled Tomato Soup, Chipotle Crème Fraîche

**GARLIC CHICKEN WINGS** / Garlic, Sherry, Lemon and Oregano Glaze

**STEAK HOUSE CARVING / Chef Attended**

Grilled New York Strip Steak, Creamy Horseradish Sauce, Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette, Breads and Rolls

**COMFORT FOOD CLASSICS**

Mushroom & Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac 'n Cheese, Boneless Fried Chicken Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy, Cobb Salad, White Balsamic Vinaigrette, Creamy Ranch

***STANDARD APPETIZERS AND SALADS***

Deluxe, Supreme and Station Packages: Select One Appetizer or Salad

Ultimate package: Select One Standard or Upgraded Appetizer and One Standard Salad or Upgraded Salad

Sweet Corn & Blue Crab Chowder, Crab Dumpling, Chive Crème Fraîche

Tomato Mozzarella Salad, Romaine Heart, Basil, Olive Oil, Aged Balsamic Syrup

Wedge Salad, Iceberg, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Rose Petal Salad, Baby Greens, Frizzled Leeks, Goat Cheese Crostini, Rose Petals, Champagne Vinaigrette

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

Greek Salad, Heart of Romaine, Thick Sliced Tomato, Feta, Kalamata Olives, Roasted Red Onion, Cucumber, Lemon Oregano Vinaigrette

Grilled Shrimp Bruschetta, Citrus Marinated, Tuscan Beans, Toasted Rustic Grilled Bread, Lemon-Chili Flake Oil

Rigatoni and Sweet Sausage, Tuscan Greens, White Beans, Garlic Broth

Orecchiette Pasta, Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flakes

Three-Cheese Eggplant Roulade, Fresh Tomatoes, Garlic and Basil Oil, Mozzarella, Ricotta, Pecorino

Ricotta and Mozzarella Cheese Ravioli, Basil, Parmesan Cream, Roasted Grape Tomatoes, Pecorino Crumbs  
Charred Tomato and Fennel Bisque, Whipped Ricotta

## ***UPGRADED APPETIZERS***

Ultimate Package: Select One Standard Appetizer or Ultimate Appetizer

Jumbo Lump Crab Cake, Black and White Bean Corn Salsa, Spicy Remoulade  
Slow Braised Beef Short Ribs, Gorgonzola Gnocchi, Caramelized Shallots, Fried Breadcrumbs, Red Wine Glaze  
Chilled Lump Crab Salad, Jalapeño, Lemon Cilantro Aioli, Green Apple, Frisée and Fennel Slaw  
Seared Ahi Tuna, Soba Noodle Salad, Sweet Soy and Citrus Aioli  
Ricotta Gnudi, Lobster, Toasted Walnuts, Fried Sage, Lobster Bisque Emulsion  
Smoked Salmon & Bagel Stack, Bagel Crisps, Herbed Goat Cheese Cream, Shaved Pickled Radishes,  
Flash Fried Capers, Lemon Aioli Chive Oil  
Pan Fried Mozzarella, Yellow Tear Drop Tomato Salad, Charred Plum Tomato Sauce, Basil Oil  
Seared Jumbo Diver Scallop, Shiitake Mushrooms, Caramelized Fennel Ragout, Sweet Corn Cream  
Lobster Empanada, Cold Water Poached Lobster, Manchego, Scallions, Yellow Tomato,  
Pico de Gallo, Adobo Crème Fraîche

## ***ULTIMATE SALADS***

Ultimate Package: Select One Standard Salad or Ultimate Salad

### **SIGNATURE CHOPPED**

Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion,  
Fried Buttermilk Onion, Garlic and Mozzarella Pizzette, Blue Cheese, White Balsamic Vinaigrette

### **HEIRLOOM TOMATO AND BURRATA**

Local Burrata, Kumato Tomato, Basil, Aged Balsamic Syrup

### **PAN FRIED GOAT CHEESE AND ROASTED BEETS**

Baby Arugula, Radicchio, Shaved Red Onions,  
Candied Pistachios, Sesame White Balsamic Vinaigrette

### **FORK AND KNIFE CAESAR**

Romaine Heart, Hard Cooked Egg, Kalamata Olives, Garlic Croutons,  
Parmesan Reggiano, Roasted Onion, Creamy Dressing

### **GRILLED SHRIMP AND ROASTED VEGETABLE PANZANELLA SALAD**

Marinated Grilled Jumbo Shrimp, Roasted Grape Tomatoes, Red Onion, Celery,  
Garlic Lemon Vinaigrette, Grilled Rustic Ciabatta

### **FIELD GREENS**

Dried Cranberries, Candied Walnuts, Ewes Blue Cheese,  
Orange Segments, Orange Poppy Seed Vinaigrette

### **SEASONAL HARVESTS / Available based on season**

FALL, WINTER / Endive, Arugula and Roasted Squash Salad, Dried Cherries,  
Black Pepper Goat Cheese, Speck Ham, Maple Candied Pecans, Cider Vinaigrette

SPRING / Fennel, Asparagus and Artichoke Salad, Arugula, Boursin, Toasted Almonds,  
Avocado Green Goddess Dressing

SUMMER / Young Lettuces, Tomato, Cucumber, Radishes, Feta, French Green Beans,  
Black Pepper Buttermilk Herb Ranch

## ***ENTRÉES***

Deluxe and Supreme Packages: Select Two Entrées  
or One Entrée Pairing, Plus One Vegetarian / Vegan Entrée

### **SLOW COOKED BONELESS BEEF SHORT RIB**

Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms, Chianti Braising Gravy

### **CHICKEN CUTLET**

Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

### **PORK RIB EYE**

Roasted Italian Fingerling Potatoes, Pancetta Brussels Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

### **SEAFOOD STUFFED SOLE**

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

### **BRICK CHICKEN**

Pan Crisped, Garlicky Broccoli Rabe, Whipped Potatoes, Rosemary-Lemon Pan Sauce

### **OVEN ROASTED COD**

Yellow and Hot House Tomato Green Olive Caper Relish, Mushrooms,  
Sugar Snap Peas, Tri Color New Potato Hash

### **ROASTED AND SLICED TENDERLOIN OF BEEF**

Whipped Golden Potatoes, Haricots Verts, Shallot Cabernet Demi Glace

### **CHICKEN SCALLOPINI**

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

### **SESAME PANKO CRUSTED SALMON**

Leek Chardonnay Velouté, Jasmine Rice Pilaf, Charred Asparagus

### **APPLE-CRANBERRY CHICKEN**

Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

## ***ENTRÉE PAIRINGS***

### **TENDERLOIN OF BEEF AND LEMON-PARMESAN CRUMBED SHRIMP**

Roasted and Sliced, Wilted Swiss Chard, Shiitake Mushroom, Pommes Lyonnaise, Bordelaise, Lemon Velouté

### **GRILLED FILET MIGNON AND POTATO CRUSTED SALMON**

Roasted Garlic Whipped Potatoes, Charred Asparagus, Bordelaise, Leek Chardonnay Velouté

### **CHICKEN FRANÇAISE AND BAKED LEMON SHRIMP**

Sautéed Spinach, Pommes Lyonnaise, Pinot Grigio Butter

### **BONELESS BRAISED SHORT RIB AND SCALLOPS**

Boneless Beef Short Ribs Slow Cooked in its Juice, Pan Seared Sea Scallops, Citrus Beurre Blanc,  
Cauliflower-Potato Purée, Glazed Carrot Sticks

### **CHICKEN & LOBSTER RAVIOLI**

Pan Crisped Chicken Breast, Rosemary Lemon Jus, Lobster Ravioli, Vanilla Crema,  
Garlicky Broccoli Rabe, Potato Purée

## ***VEGETARIAN, VEGAN AND GLUTEN FREE ENTRÉES***

### **FRIED CAULIFLOWER STEAK (VEGETARIAN)**

Egg Battered, Caper Berries, Lemon Parsley Butter Sauce, Roasted Beets, Goat Cheese Whipped Potatoes

### **RICOTTA GNUDI (VEGETARIAN)**

Pan Crisped, Wilted Escarole, Parmesan Crumbs

### **CRISPY EGGPLANT (VEGETARIAN)**

Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Capellini Nest

### **RAVIOLI (VEGETARIAN)**

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

### **SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)**

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

### **GRILLED EGGPLANT ROLLATINI (VEGAN & GLUTEN FREE)**

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

### **VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY (VEGAN & GLUTEN FREE)**

Over Rice Noodles (Non-GMO Soy Protein)

## ***ULTIMATE ENTRÉES***

Ultimate Package: Select Two Ultimate Entrées or  
One Ultimate Entrée Pairing, Plus One Vegetarian / Vegan Entrée

### **FILET MIGNON**

Caramelized Shallot and Wild Mushroom Medley, Sweet Potato Hash, Haricots Verts, Red Wine Glaze

### **GRILLED NEW YORK STRIP STEAK**

Potato Gratin, Charred Asparagus, Madeira Wine Sauce

### **DOMESTIC RACK OF LAMB**

Dijon and Herb Crusted, Sweet Potato Gnocchi, Grilled Vegetable Mélange, Port Wine Gastrique

### **ORGANIC CHICKEN ROULADE**

Stuffed with Shiitake Mushroom, Spinach, Fresh Breadcrumbs, Cipollini Onion, Served with  
Garlicky Hot Pepper Fingerling Potatoes, Broccolini, Chicken Herbed Pan Jus

### **JUMBO CRAB STUFFED PRAWNS**

Maryland Lump Crab Stuffing, Sautéed Garlicky Greens, Citrus Caper Butter, Saffron Risotto

### **LOBSTER THERMIDOR "POT PIE"**

Butter Poached Lobster, Assorted Baby Potatoes and Vegetables, Topped with Thin Flaky Pastry,  
Lobster Cream Sauce

### **PAN ROASTED DIVER SCALLOPS**

Pan Seared Scallops, Yukon Potato, Charred Scallion and Pancetta, Creamed Corn, Parsley Gremolata

### **PAN-SEARED DUCK BREAST**

Fig, Almond and Apricot Couscous, Wilted Swiss Chard, Stone Fruit Duck Jus Reduction

## *ULTIMATE ENTRÉE PAIRINGS*

**GRILLED PETITE NEW YORK STRIP TOPPED WITH BUTTER POACHED JUMBO LUMP CRAB**  
Charred Asparagus, Garlic Mashed Potatoes, Lemon-Chive Hollandaise

**GRILLED VEAL LOIN CHOP AND LEMON SHRIMP**  
Yukon Smashed Potatoes, Roasted Peppers and Onions, Cabernet Demi-Glace, Lemon Saffron Butter

**PORCINI ENCRUSTED PORK TENDERLOIN AND SEARED SCALLOPS**  
Roasted Root Vegetable Hash, Dijon Cream, Sautéed Spinach, Triple Citrus Beurre Blanc

**CLASSIC SURF AND TURF**  
Filet Mignon, Broiled Crumbed Lobster Tail, Olive Oil and Rosemary Smashed New Potatoes, Grilled Asparagus, Lemon Butter, Demi Glaze



## ***LATE NIGHT NOSH STATIONS***

Enjoy these end of party enhancements

### **GRILLED CHEESERIE**

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,  
Pan Onion Gravy Dipping Sauce  
American Cheese with Smoked Bacon  
Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

### **LATE NIGHT PIZZA STATION / Chef Attended**

Classic Thin Crust Pizza with Chef Inspired Toppings: Hardwood Smoked Bacon, Ricotta,  
Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage,  
Grilled Chicken Breast, Tomato Sauce

### **HOT DIGGITY DOGZ**

Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean  
Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and  
Steamed New England Buns. Accompanied by Shoestring Fries

### **THE LATE NIGHT BREAKFAST DINER**

Hash Brown Scallion & Cheddar Casserole  
Fried Egg, Manchego and Italian Sausage Patty Sandwich  
Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole,  
French Toast Sticks with Warm Maple Syrup and Chocolate Dipping Sauce

### **SWEET 'N SUGAR DUSTED**

Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing,  
Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar

### **CAROLINE STREET**

Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese

### **SWEET MEMORY STATION**

Choice of Two Home Style Cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar  
Coffee, Tea, Decaf, Hot Chocolate, Chilled Apple Cider

### **DESSERT PIZZA**

Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar

### **AUTUMN HARVEST**

Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider  
Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares

### **BURGERS & FRIES**

Angus Beef Slider, Classic Shoestring French Fries, Coleslaw  
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce



## ***CONFECTION COLLECTIONS***

Supreme, Ultimate and Station Packages: Select One

### **CLASSIC**

Cream Puffs, Éclairs, Chocolate Truffles, French Macaroons, Napoleon, Baklava, Cannoli, Palmier, Petite Cookies, and Miniature Tarts

### **ITALIAN DOLCE**

Cannoli, Rainbow Cake, Pasticciotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babbas, Assorted Italian Cookies,

### **ALL AMERICAN**

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

## ***WHIMSICAL FINALES***

Ultimate Package: Select One

### **CRÈME BRÛLÉE STATION / Chef Attended**

Assorted Custards Brûlées for Guests. Select three varieties from the following:  
Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

### **DESSERT PANINI / Chef Attended**

Hazelnut and Raspberry

Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate Chips, Confectioners Sugar

S'mores

Challah bread, Hershey's Chocolate bars, Mini Marshmallows, Graham Cracker Paste

Apple Pie

Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

### **DESSERT FLAMBÉ / Chef Attended**

Select one: Banana's Foster, Cherry Jubilee, Wild Berry Cassis  
All Selections are Served in a Crisp Wafer Basket with a Complimenting Ice Cream



**GELATO & ICE CREAM CANDY SHOP / Chef Attended**

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks, Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.

Select two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio Gelato, Mixed Berry Gelato

Toppings include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

**CUPCAKE BAKE SHOP**

**Select Three Flavors**

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Brûléed Bananas, Caramel Sauce

Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple

S'mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted Homemade Marshmallows

Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry

Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

**SWEET STREET MACAROONS AND WHOOPIE PIES**

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies.

Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

**EUROPEAN WAFFLES AND GELATO**

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato

Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

**KABOBS!**

**Select Three of the Following**

Strawberry Shortcake: Strawberries and Pound Cake Drizzled with White Chocolate

Donuts: Cinnamon Sugar and Powdered Sugar Donut Holes on a Skewer

Cream Puffs: Filled with Vanilla Pastry Cream and Dusted with Powdered Sugar

Peanut Butter Brownie: Chunks of Chocolate Brownie Layered with Petite Peanut Butter Cookies and Reese's Peanut Butter Cups

Smore's: Jumbo Marshmallows Dipped in Milk Chocolate and Covered with Graham Cracker Pieces

Banana Split: Bananas and Maraschino Cherries Dipped in Chocolate and Rolled in Chopped Nuts

French Macaroons: Colorful French Macaroons Served on a Skewer

Rice Krispies Treats: Chunks of Rice Krispie Treats Drizzled and Sprinkled with Assorted Toppings

Candy Kabobs: Assorted Soft Sweets Served on a Stick

Churros: Chunks of Churros Rolled in Cinnamon Sugar

Pretzel Bites: Salt Sprinkled Pretzel Pieces

# ***TRADITIONAL ITALIAN RECEPTION***

Classic Open Bar with Italian Wines, Asti Spumante or Prosecco Station to Greet Guests  
Served for 6 ½ Hours

## **COCKTAIL HOUR / Butler Passed**

Shrimp Fra Diablo  
Fontina Cheese Arancini  
Parmesan Crusted Lamb Chops  
Ricotta Basil Gnudi, Yellow Tomato Marinara  
Mozzarella Spiedini, Lemon Butter Sauce  
Veal, Beef, Pork Meatball, Basil Tomato Sauce, Pesto  
Jumbo Shrimp Cocktail

## **ANTIPASTI TABLE**

Assorted Italian Cheeses, Olives and Balsamico  
Lemon Rosemary Cracked Olives  
Salami, Capicola, Sopressata  
Tomato & Basil Bruschetta, Grilled Crusty Bread  
Grilled Asparagus, Pancetta, Parmesan Crumbs  
Pasta Pie, Tomato Basil Sauce  
Breaded Eggplant and Tomato Salad  
Marinated Mozzarella  
Sausage and Broccoli Rabe Involtini

## **CHAFFING DISH SELECTIONS / Select Three**

Eggplant Pecorino Rounds, Red Sauce with Basil and Olive Oil  
Crispy Calamari with Vinegar, Peppers and Spicy Red Sauce  
Gnocchi with Braised Veal Ragout and Ricotta Salata  
Mushroom Polenta, Grated Pecorino  
7-Hour Cherry Pepper Pork, Crispy Chips  
Slow Cooked Pulled Chicken, Cipollini Onion, Olives with Fontina Cheese  
Rigatoni with Sweet Peas, Prosciutto, Garlic Cream

## **DINNER**

### **APPETIZERS / Select One**

Penne with Chicken Sherry Sauce, Pecorino-Basil Crumbs • Eggplant Piccata with Tomato, Capers, Lemon Butter • Shrimp Bruschetta • Jumbo Potato Gnocchi • Three Cheese Ravioli, Jumbo Ricotta, Asiago, Parmesan, Tomato-Basil Garlic Cream • Escarole Soup "Wedding Style", Grated Pecorino  
• Creamy Wild Mushroom Ricotta Polenta • Short Rib Bolognese

### **SALAD COURSE**

Chopped Salad with Romaine, Red Onion, Cured Olives, Provolone, Cucumbers,  
Roasted Red Peppers, Garbanzos, Red Wine Vinaigrette

### **ENTRÉES**

Choice of Two Pre-Selected Entrées from Page (11) plus one Vegetarian Option from Page (12)  
Family Style Broccoli Rabe, Garlic, Lemon Oil

### **DOLCE PRESENTATION**

Wedding Cake with Coffee and Tea Service  
Italian Dolce Confection Collection  
International Coffee & Cordial Station  
Red Wine with Peaches