

Winter Petite Affair

AN ELEGANT FOUR COURSE DINNER

Available for 30-50 Guests
Select Dates through February 28, 2021



PROSECCO TOAST
Compliments of Mazzone Hospitality

ENHANCEMENT | SMALL PLATED AMUSE

+\$3 per person (set at each guest place setting, choice of one)

DILL AND HORSERADISH CURED SALMON
Egg Crumble, Onion, Dill Lemon Aioli, Fried Capers,
Rye Crouton

HEIRLOOM CARROT HUMMUS
Honey Roasted, Toasted Cumin Seed,
Lavish Flatbread (GF, *With Lavish substitute*)

ROASTED BEET AND GOAT CHEESE WINTER SALAD
Za'atar Raita

TUNA NACHOS
Scallions, Soy Sauce, Jalapeno, Avocado,
Chili Aioli, Crispy Wontons

SMOKED COLORADO TROUT
Deviled Egg, Spicy Russian, Smoked Paprika,
Toasted Pistachio (GF)

DUCK
Roasted Corn, Jicama and Green Onion Fritter,
Duck Confit, Thyme-Apple Brown Butter Aioli

PORK BELLY
Lardon, Kale Caesar Salad, Garlic Crouton,
White Anchovy-Parmesan Dressing

518-690-0293

mazzonehospitality

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

Winter Petite Affair



©YTK Photography



©YTK Photography

APPETIZER COURSE:

(Choice of One)

MUSHROOM FRICASSEE AND LEEK TART
Winter Greens, Preserved Tomato Vinaigrette (Veg)

POTATO LEEK PORTAGE
Frizzled Leeks, Chive Oil (Veg, GF)

WILD MUSHROOM RAVIOLI
Roasted Chicken, Caramelized Carrot,
Garlicky Swiss Chard, Truffled Mascarpone

CITRUS SHRIMP
Grilled, Toasted Fregola, Pancetta Fennel,
Garlic Lemon Broth

RAVIOLI
Butternut Squash, Sage Brown Butter, Walnut Basil
Pesto, Ricotta Salata (Veg)

DUCK SAUSAGE
Apple Cider Braised Caraway Cabbage,
Cranberry Compote (GF)

SALAD COURSE:

(Choice of One)

ROASTED PEAR
Little Gem Lettuce, Radicchio, Arugula, Honey Roasted
Pears, Gorgonzola, Fig Vino Cotto (Veg, GF)

BLT CHOPPED
Hearts of Romaine, Napa Cabbage, Marcona Almonds,
Roasted Butternut, Salt Roasted Beets, Smoked Bacon, Red
Onion, Farm Stand Blue Cheese, Sherry Mustard Vinaigrette

CHARRED CARROT SALAD
Heirloom Carrots, Hearty Greens, Pickled Shallots, Toasted
Pumpkin Seeds, Ricotta Salata, Honeycomb Vinaigrette
(Veg, GF)

KALE CAESAR SALAD
Baby Kale, Hen Egg, Torn Focaccia Croutons, Creamy
Dressing, Pecorino (Veg)

LITTLE GEM WEDGE
Fresh Mozzarella, Olive Oil Poached Tomatoes, Prosciutto
Di Parma, Castelvetrano Olives, Basil, Pressed Citrus

518-690-0293

mazzonehospitality

Winter Petite Affair

ENTRÉE COURSE:
Pre-Selected Meal Counts - Due in Advance



(Choice of One)

BRISKET POT ROAST

Carrots, Cipollini Onions, Baby Turnip, Potato,
Thyme Tomato Cooking Jus (GF)

COD PICCATA

Mascarpone Polenta, Pancetta Brussels,
Caper Wine Sauce (GF)

PORK ROAST

Romano Style, Fennel, Garlic Rosemary, Whipped Sweet Potato,
Garlicky Broccoli, Herbed Pan Jus (GF)

HERITAGE PORK RIBEYE

Brown Butter Roasted Roots, Pressed Rosemary Potatoes,
Apple Pan Reduction (GF)

ATLANTIC SALMON

Pistachio Panko, Herb Crust, Beluga Lentil-Basmati Pilaf,
Roasted Acorn, Artichoke Tomato Conserva Pesto

BEEF TENDERLOIN

Herb Garlic Crusted, Shallot Demi, "Everything" Twice Baked
Potato, Maple Roasted Spaghetti Squash (GF)

BEEF SHORT RIBS

Celeriac Potato Gratin, Blistered Greens Beans,
Roasted Mushroom Braising Jus (GF)

TUSCAN CRUSTED FLATFISH

Buttery Lemon Parsley Crumbs, Parsnip Puree,
Braised Rainbow Chard

NEW YORK STRIP

Roasted And Sliced, Potato Onion Gratin, Charred Asparagus,
Cabernet Demi (GF)

VEGETARIAN OPTION

(Choice of One)

FARMERS CHILI

Beans, Local Squashes, Charred Onions, Black Wax Cheddar,
Skillet Corn Bread (Veg, GF)

TWICE ROASTED GARNET YAM

Sweet & Spicy Jackfruit Chili, Five Grain Corn Hash,
Carolina Barbeque (Veg. GF)

EGGPLANT ROLLATINI

Grilled, Winter Vegetable Caponata, Smoky Tomato Puree,
Roasted Garlic Bean Sugo (Veg, GF)

518-690-0293

mazzonehospitality

Winter Petite Affair

DESSERT COURSE:

(Choice of One)

COCONUT CREAM PIE

Vanilla Coconut Mousse, Toasted Coconut

APPLE CURRANT STRUDEL

Sugar Dusted, Vanilla Bean Sauce, Cinnamon Whipped Cream

GERMAN CHOCOLATE CAKE

Layered with Chocolate Filling, Coconut Chocolate Pecan Icing

PEAR AND APPLE COBBLER

Cinnamon Oat Topping, Caramel Syrup, Whipped Cream

CHOCOLATE BARK SAMPLER TRIO

Winter White: White Chocolate, Dried Cranberries, Roasted and Salted Pistachios, Sea Salt

S'mores: Milk Chocolate, Graham Cracker Chunks, Miniature Marshmallow

Peppermint: Dark Chocolate, White Chocolate, Mint Candy Cane

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

Consult your planner for additional enhancements:

Upgraded Bar Packages

Custom Menus

Design, Décor and Specialty Linen



518-690-0293

mazzonehospitality

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

Holiday Petite Affair

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, cleaning supplies, individual packaging, staff PPE, signage, etc.

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



518-690-0293

mazzonehospitality

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