



EMPIRE STATE PLAZA



JESSICA VAN ORT | SALES MANAGER

JESSICAV@MAZZONEHOSPITALITY.COM

All Catering Can Be Prepared as Full-Service or Drop-Off Service | Priced Per Person.
Guest Count Is Required 3 Business Days Prior To Your Event.

FULL-SERVICE CATERING

An Event Production Fee is Levied on All Full-Service Food and Beverage Orders to Include:
Setup and Breakdown of Food & Beverage Service Displays Including Linen,
Corresponding Disposable Paper Products and Service Utensils, Service Equipment,
and Waitstaff to Service your Food and Beverage Needs.
Upgrade to China, Silverware and Glassware for an Additional \$4.00 Per Person, Per Meal Period.
Guest Table Linens are Available to Rent at an Additional Cost.
Please Consult Your Event Planner for more Details.

DROP-OFF SERVICE

Includes Corresponding Disposable Paper Products and Service Utensils
Delivery Fee is Applied to All Drop-Off Catering Orders.

ALBANY ROOM AND CORNERSTONE EVENTS

Events in The Albany Room are Not Eligible for Drop-Off Service;
Full-Service Only (see above) - Event Production Will Apply. No minimum required.
A Facility Fee/Room Rental Will Also Apply to Include:
Room Setup and Breakdown, Standard Linens Guest Tables, and a Podium.
Audio/Visual Rentals May Be Available to Rent at an Additional Cost.

BREAKFAST STATIONS AND BUFFETS

CONTINENTAL 16.

SEASONAL FRESH CUT FRUIT AND BERRIES (GF, V, VG)

BAGELS (V)
cream cheese, vegetable cream cheese, butter (GF, V)

FRESHLY BAKED PASTRIES AND MUFFINS (V)
butter and jams (GF, V)

GREEK NON-FAT YOGURT, GREEK YOGURT (GF, V)
individual

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

BREAKFAST COLD BAR 14.

GREEK NON-FAT YOGURT, GREEK YOGURT (GF, V)

TOPPINGS (V)
granola, dried fruits, toasted nuts, honey, berries

SEASONAL FRESH CUT FRUIT AND BERRIES (GF, V, VG)

FRESHLY BAKED PASTRIES AND MUFFINS (V)
butter and jams (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

AM BREAKFAST BREAK 8.

ORANGE JUICE (GF, V)

HOUSEBAKED GRANOLA BARS (V)

CHEF SELECTED HOUSEMADE MUFFIN (V)
*could contain nuts, dairy, gluten



BREAKFAST ADD ON'S

EGG AND CHEESE SANDWICH 4.50.
ADD HAM, BACON, OR SAUSAGE 5.50.

BREAKFAST BURRITO 6.
HAM, BACON, SAUSAGE OR
SEASONAL VEGETABLES (V)

CHICKEN AND WAFFLES 8.

SEASONAL VEGETARIAN EGG FRITTATA (GF, V) 6.

RISE AND SHINE DELUXE 33.

FRESH FRUIT AND BERRY SALAD (GF, V, VG)

SCRAMBLED EGGS (GF, V)
ketchup, hot sauce

BACON (GF)

PORK SAUSAGE LINKS (GF)

SKILLET FRIED BREAKFAST POTATOES (GF, V, VG)

FRESHLY BAKED ASSORTED PASTRIES, MUFFINS,
BUTTERMILK BISCUITS (V)
jam, whipped butter

(choose one)
FRENCH TOAST (V) OR BELGIAN WAFFLES (V)
maple syrup

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

CHILLED JUICES
orange, cranberry, apple

BAKERY BY THE DOZEN

FULL SIZED HOUSEBAKED GRANOLA BARS 38. (V)

PLAIN AND CHOCOLATE CROISSANTS 40. (V)

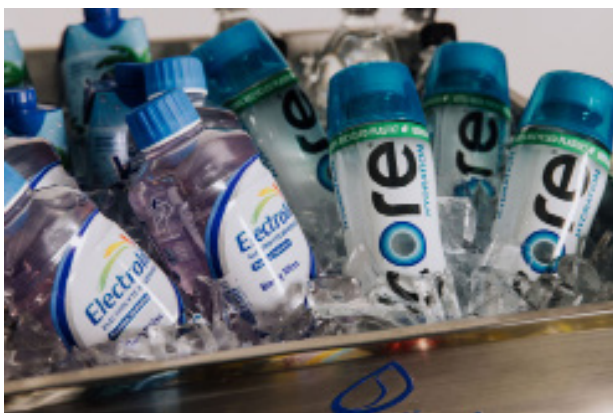
ASSORTED BAGELS 36. (V)
cinnamon raisin, onion, plain, poppy seed, sesame seed
whipped cream cheese, vegetable cream cheese, whipped butter

ASSORTED MUFFINS 26. (V)
whipped butter

CINNAMON ROLLS 26. (V)

ASSORTED SCONES 26.(V)

REFRESHMENTS AND BREAKS



ALL DAY BEVERAGE REFRESHMENTS 10.

ALL DAY SIGNATURE BLEND OF COFFEE,
DECAFFEINATED COFFEE, ASSORTED TEAS,
CITRUS INFUSED WATER (GF, V, VG)

ALL DAY DELUXE BEVERAGE REFRESHMENTS 13.

ALL DAY COFFEE, JUICE AND SOFT DRINKS
SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS, CITRUS INFUSED WATER (GF, V, VG)

(served in the morning)

ASSORTED CHILLED JUICES: ORANGE, CRANBERRY, APPLE
(GF, V, VG)

(served in the afternoon, choose one)

ASSORTED SODA (GF, V, VG)

LEMONADE AND ICED TEA (GF, V, VG)

CITRUS INFUSED WATER (GF, V, VG)

BOTTLED WATER (GF, V, VG)

16.9 ounces

NEW YORK BREAK BOX 12.

includes: bottled water

NY WHOLE FRUIT

NY CHIPS

NY SWEETS

TAPAS BOX 12.

includes: bottled water

(choose two)

ASSORTED CHEESE, CRACKERS, AND GRAPES

WHITE BEAN GARLIC HUMMUS, ASSORTED VEGETABLES

PEPPERONI, ASSORTED CHEESE, CRACKERS

TURKEY PINWHEELS, PRETZELS, AND GRAPES

MINI BUFFALO CHICKEN SLIDERS, CARROTS, GRAPES

CHARCUTERIE BISTRO BOX: SMOKED SAUSAGE, ASSORTED

CHEESE, PICKLES, CRACKERS, MUSTARD

BETTER BITES BISTRO BOX: PEANUT BUTTER CHOCOLATE ENERGY

BITES, GOUDA, GRAPES, CRACKERS



THE CLASSIC 13.

HOME STYLE COOKIES AND BROWNIES (V)

SIGNATURE BLEND OF COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

OR

ASSORTED SODA, CITRUS INFUSED WATER (GF, V, VG)

FARM STAND VEGETABLE CRATE BREAK 10.

selections inspired by the growing seasons

heirloom carrots, radishes, beets, pole beans, pea pods,
tomatoes, radicchio, romaine leaf, asparagus, cucumber, peppers

DIPS

cucumber tzatziki ranch (GF, V),

caramelized onion and sour cream (GF, V)

dukkah, sesame (GF, V, VG)

AFTERNOON NOSH 15.

TORTILLA CHIPS

pico de gallo, guacamole (V, VG)

HUMMUS TRIO

sweet potato hummus (GF, V, VG),

garlic white bean hummus (GF, V, VG),

sundried tomato basil hummus (GF, V, VG),

toasted pita (V, VG), flatbread crackers (V, VG)

SARATOGA CHIPS

truffle parmesan, blue cheese dip (V)

ASSORTED SODA AND CITRUS INFUSED WATER

BY THE DOZEN

ASSORTED COOKIES (V) 18.

ASSORTED BROWNIES (V) 20.

LUNCH AND BUFFETS

BOXED SALAD

includes: bag of chips, cookie, bottled water

(choose up to three varieties, minimum of six each)

FARM STAND SALAD (GF, V, VG) 19.

baby lettuces, shaved radish, grape tomato,
English cucumber, red onion, prosecco vinaigrette

CAESAR 19.

torn romaine, creamy dressing, parmesan, garlic crouton

CHEF SALAD (GF) 21.

spring mix, grilled chicken, hard boiled egg, ham, Swiss, carrots,
tomatoes, ranch

COBB 21.

spring mix, grilled chicken, hard boiled egg, blue cheese crumbles,
bacon, tomato, ranch

SOUTHWEST CHICKEN SALAD 21.

spring mix, pepper jack cheese, corn, black beans, pico de gallo,
onion, avocado, lime cilantro dressing

GREEK FETA (GF, V) 19.

romaine, tomato, cucumber, black olive, red onion,
pepperoncini, red wine oregano dressing

BOXED LUNCH 19.

includes: bag of chips, apple, cookie, condiments,
bottled water

(choose up to three varieties, minimum of six each)

ROAST TURKEY AND CHEDDAR

cheddar cheese, lettuce, white bread

HAM AND SWISS CROISSANT

swiss cheese, lettuce, croissant

TURKEY AND SWISS (GF)

lettuce, tomato, GF roll

GRILLED CHICKEN AND CHEDDAR WRAP (GF)

lettuce, honey mustard, plain wrap

CHICKEN CAESAR WRAP

chicken breast, Caesar, plain wrap

TUNA SALAD WRAP

tuna salad, spinach wrap

ROAST BEEF AND CHEDDAR

green leaf lettuce, horseradish sauce,
seeded split top pretzel roll

GRILLED VEGETABLE AND MOZZARELLA WRAP (GF, V)

zucchini, peppers, squash, mozzarella cheese, GF wrap

TOMATO AND MOZZARELLA (V)

basil pesto, ciabatta

FALAFEL WRAP (V, VG)

cabbage, carrots, cucumber slaw, whole wheat wrap

PEANUT BUTTER AND JELLY (V)

grape jelly, white bread

ITALIAN SPECIALTIES 34.

MIXED MINI SUB SANDWICHES

salami, capicola, provolone, shaved lettuce, tomato,
red onion, red wine vinaigrette

PENNE (V)

tomato basil sauce, Locatelli pecorino

TORTELLINI

alfredo, peas, prosciutto

CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

CHICKEN TAVOLO

breaded cutlet, lemon garlic pan butter sauce,
wilted arugula, tomato red onion salad, white balsamic

-OR-

CHICKEN MARSALA (GF)

breaded cutlet, mushrooms, marsala sauce

FOCACCIA

whipped butter (V)

CHEF SELECTED ITALIAN PASTRIES (V)

DELI SANDWICH BUFFET 32.

sandwich board, composed sandwiches
one full sandwich per person

ROAST TURKEY, ROAST BEEF, BAKED HAM,
GRILLED VEGETABLE AND WHITE BEAN HUMMUS WRAP,
ARTISANAL BREADS

SWISS, AMERICAN, CHEDDAR CHEESE

LETTUCE, TOMATO, ONION, PICKLES

MAYONNAISE, MUSTARD, RUSSIAN DRESSING

FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato,
English cucumber, red onion, prosecco vinaigrette

ITALIAN PASTA SALAD (V)

olives, peppers, tomatoes, onions, garlic, wine vinegar, asiago

SARATOGA PARMESAN ROSEMARY KETTLE CHIPS

ASSORTED COOKIES AND BROWNIES (V)

FARM TO TABLE STATION 32.

GREENS (GF, V, VG)

baby lettuces, romaine, spinach

VEGETABLES AND ADD-IN'S

cucumber, red onion, greek olives, tomatoes, mushrooms,
radishes, avocado, chickpeas, peppers, roasted carrots, dried fruits,
egg, toasted nuts, blue cheese, feta cheese, garlic croutons

(choose two)

PROTEIN ADD ON'S

Faroe Island Salmon (GF) | Marinated Shrimp (GF)
Lemon Chicken (GF) | Garlic Portobello (GF, V)

DRESSINGS

white balsamic vinaigrette (GF, V, VG), caesar (GF),
green goddess (GF, V), creamy blue cheese (V),
olive oil, wine vinegar, balsamic vinegar (GF, V, VG)

ROLLS

butter (V)

ASSORTED COOKIES AND BROWNIES (V)

COCKTAIL RECEPTION AND DINNER

PLAZA GRAZING STATION 28.

CHEESE AND SALUMI

variety of domestic and international cheeses made from cow, sheep and goats milk, fire roasted red pepper and pimento cheese, old world artisanal charcuterie, dried fruits, local honey, nuts, berries, mediterranean olives, garlic toasts, crackers, flatbreads

HUMMUS TRIO

sweet potato hummus (GF, V, VG),
garlic white bean hummus (GF, V, VG),
sundried tomato basil hummus (GF, V, VG),
toasted pita (V, VG), flatbread crackers (V, VG)

FARM STAND VEGETABLE CRATE (GF, V, VG)

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

DIPS

cucumber tzatziki ranch (GF, V),
caramelized onion and sour cream (GF, V)
dukkah, sesame (GF, V, VG)

SEASONAL SLICED FRUIT AND BERRIES (GF, V, VG)

yogurt dip

TACO "TRUCK" 24.

PROTEINS

(choose two)

POLLO ASADA (GF)

citrus-marinated grilled chicken

CARNE ASADA (GF)

grilled flank steak

PESCADO (GF)

grilled mahi-mahi

COLIFLOR (V)

three chili battered and fried cauliflower

HARD AND SOFT HAND-PRESSED TORTILLAS (V)

flour (V)
corn (GF, V)

ACCOMPANIMENTS

guacamole, lettuce, limes, cotija cheese, cilantro, radish,
salsa verde, salsa roja, Mexican crema (GF, V)

MEXICAN GREEN RICE (GF, V, VG)

FRIED TORTILLA CHIPS AND PICO DE GALLO (V, VG)



TRAY PASSED BITES

*ask your Sales Team about Stationary Display option

*pricing and quantity of offerings may vary

(choose four)

TIER I 16.

PORK AND LEEK DUMPLING

black vinegar ponzu

CHICKEN AND SPINACH MEATBALLS

VEGETABLE SAMOSA (V, VG)

potato, pea, carrot, tumeric, cilantro chutney

TOMATO BISQUE (V)

oven charred tomato shooter, grilled cheese skewer,
basil oil

CHATEAUBRIAND CROSTINI

caramelized onion, horseradish mousse

CHICKEN KEBOB (GF)

harissa yogurt dip

DEEP FRIED BUFFALO CAULIFLOWER (GF, V, VG)

spiced almond flour, vegan ranch dressing

FRANKS EN PHYLLO

spicy mustard

NASHVILLE HOT CHICKEN BITE

Old Chatham blue cheese mousse, hot honey

TIER II 20.

TRUFFLE PARMESAN CHICKEN BITES

spicy blue cheese dip

MARYLAND CRAB CAKES

caper remoulade, lemon

LAMB LOLLIPOP (GF)

broccoli rabe mint pesto

WARM BRIE BEGGAR'S PURSE (V)

amarena cherry

LOBSTER MAC AND CHEESE BITES

whipped corn, chive

TEMPURA SURF AND TURF ROLLS

crispy roll, lobster, filet mignon, cream cheese, sweet soy,
ginger sweet chili aioli

SALMON SASHIMI BITE (GF)

crispy sweet rice cake, Osetra caviar,
charred scallion, crème fraîche

NONNA'S CUCINA 20.

FOCACCIA (V)

(choose three)

BRICIOLE (GF)

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

EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

RIGATONI AMATRICIANA

pomodoro, onions, pancetta, pecorino

MEATBALLS

beef, veal, pork, red sauce, ricotta toast

BROCCOLI RABE (GF, V, VG)

garlic, crushed chili, olive oil, lemon

DESSERT STATIONS

TRADITIONAL VIENNESE TABLE 22.

ITALIAN BUTTER COOKIES, MINI ÉCLAIR, CREAM PUFFS,
CHOCOLATE DIPPED STRAWBERRIES, MADELEINE,
MINI FRUIT TART, FRENCH MACARON, BAKLAVA,
MINI CHEESECAKE, CHOCOLATE PETIT FOUR

CHOCOLATE DIPPED SWEETS 22.

STRAWBERRIES, OREOS, CRISPY RICE TREATS,
MOUSSE JARS, PRETZEL RODS, CAKE POPS, HOUSEMADE
CANDY BARS, MARSHMALLOWS, SHORTBREAD COOKIES

EUROPEAN PATISSERIE 20.

CRAQUELIN CHOUX
bavarian filled, whipped cream, fresh garnish

ALMOND RASPBERRY ENTREMET CAKE

CHOCOLATE MOUSSE
pyramid chocolate shortbread, chocolate ganache

FRUIT TART
pastry cream, fresh fruit, apricot glaze, micro mint

PISTACHIO ORANGE CANNOLI
jumbo, chocolate dipped

TART CITRON
lemon curd, pâte sucrée





BEVERAGES

BEER, WINE, SOFT DRINKS 20.

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC
sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

CLASSIC 26.

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

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC
sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer





BEVERAGES

PREMIUM 32.

VODKA - Ketel One, Tito's
 GIN - Gray Whale, Bombay
 RUM - Bacardi, Captain Morgan Spiced, Malibu
 TEQUILA - Lunazul Blanco, Espolon Blanco
 BOURBON - Jim Beam, Larceny
 SCOTCH - Dewar's, Johnnie Walker Red
 IRISH / WHISKEY - Jameson Irish, Seagram's 7, Jack Daniels

HOUSE WINE | Upgraded Wines Available
 pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
 cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
 Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
 Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
 Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC
 sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

TOP SHELF 45.

VODKA - Grey Goose, Ketel One, Tito's
 GIN - Gray Whale, Bombay, Tanqueray
 RUM - Bacardi, Captain Morgan Spiced, Malibu
 TEQUILA - Lunazul Blanco, Espolon Blanco, Casamigos Blanco
 BOURBON - Jim Beam, Larceny, Maker's Mark
 SCOTCH - Dewar's, Johnnie Walker Red, Johnnie Walker Black
 IRISH / WHISKEY - Crown Royal, Jameson Irish, Seagram's 7, Jack Daniels

HOUSE WINE | Upgraded Wines Available
 pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir,
 cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
 Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
 Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
 Fiddlehead Hazy IPA, White Claw Hard Seltzer

***or choose two BEERS and one READY TO DRINK selection**

NON-ALCOHOLIC
 sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer



EHANCEMENTS

READY TO DRINK | Upgraded Selection
 Surfside (1/2 + 1/2), High Noon (Pineapple), High Noon Tequila (Lime),
 Nutrl (Lemonade), Sun Chaser (Lemonade + Iced Tea),
 Viva Tequila Seltzer (Elderberry), Stateside Vodka Soda (Orange)

Speciality Liquor not listed available upon request.



CRAFTED COCKTAILS 6.

SPICY HIBISCUS MARGARITA

tequila blanco, triple sec, spicy hibiscus agave, lime juice, spicy hibiscus salt, edible flower, sliced jalapeño

VIEUX CARRE

Sazerac Rye, Courvoisier VS Cognac, Dom Benedictine, sweet vermouth, Peychaud's bitters, orange peel, lemon peel, amarena cherry

VANILLA BEAN GREYHOUND

vanilla vodka, lime juice, house sour, vanilla bean simple syrup, grapefruit juice, lime zest sugar rim, dehydrated grapefruit round

HUGO VERA SPRTIZ

Empress Indigo Gin, Chateau Aloe Liqueur, chamomile syrup, honey, club soda, white grape juice, fresh mint, mint leaf, gold leaf

BLACKBERRY BOURBON LEMONADE

bourbon, lemon juice, honey syrup, muddled blackberries, fresh blackberries, lemon wheel

THE RIPPLE MACHINE

pricing available upon request

turn an ordinary drink into an innovative canvas by printing images and messages on foam

Foam Topped Cocktails

- Fresh egg whites
 - Aquafaba | powdered or from chickpea brine (VG)
- Draft Beer

