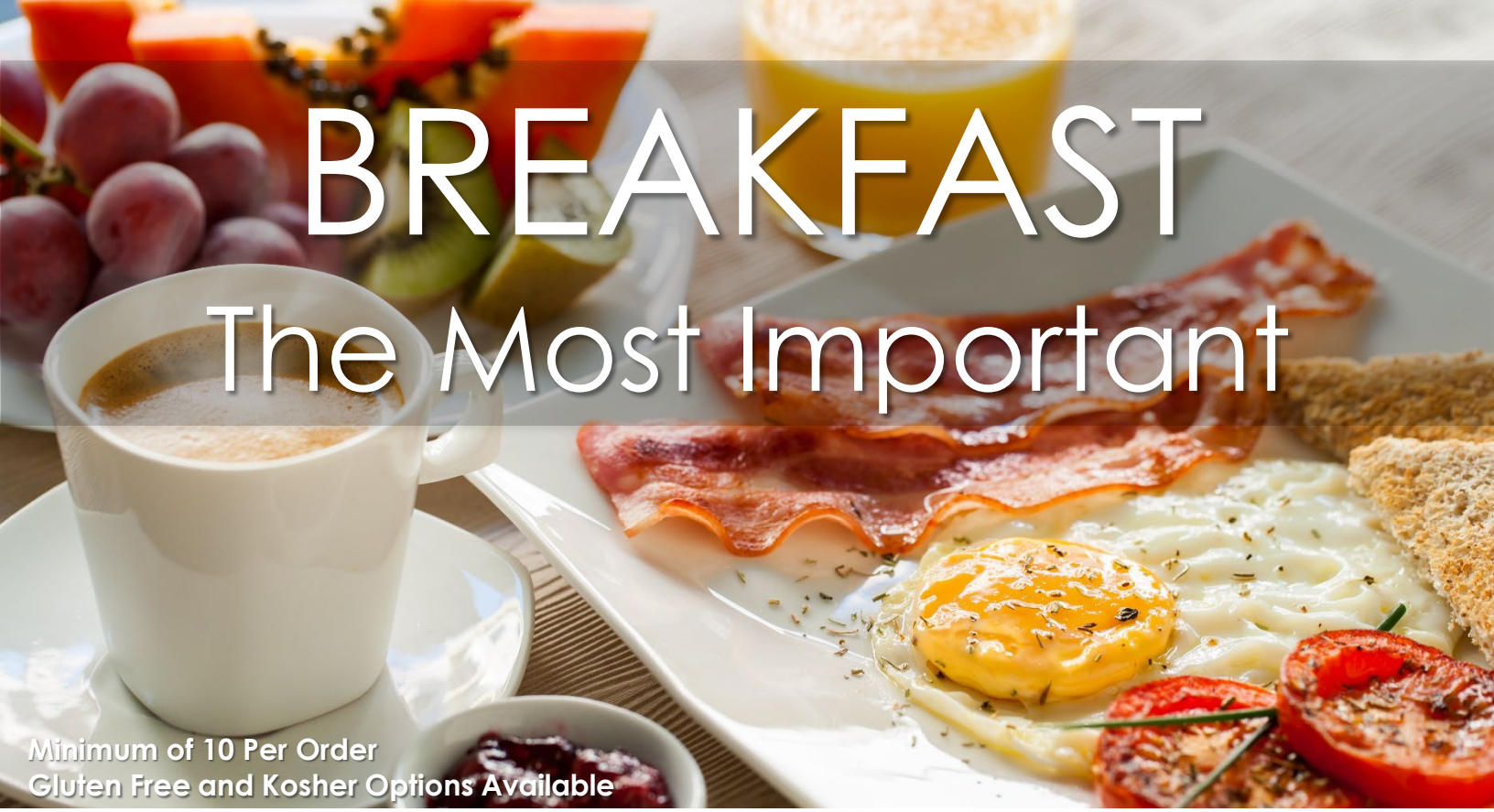
Global Cafe

Catering Menu 2026

PRIME Dining Curated by MAZZONE HOSPITALITY

GFCatering@mazzonehospitality.com

*All Catering Orders Must Be Placed 48 hours prior to delivery.



BREAKFAST

The Most Important

Minimum of 10 Per Order
Gluten Free and Kosher Options Available

BEVERAGE BREAK 4.69
(offered for two hours)
Signature Blend of Coffees, Assorted Teas and Bottled Water
Beverage Refreshes 2.40 per person

BARISTA BREAK 5.79
(offered for two hours)
Barista Coffee Blend, Assorted Specialty Teas and Bottled Water
Beverage Refreshes 2.40 per person

BOXED COFFEE 21.00
(serves 10 people)
Includes Cups, Lids, Sugars and Cream

MORNING BREAK 7.49
Choice of Assorted Mini Bagels, Scones, Muffins, Danishes or Donuts, Served with a Signature Blend of Coffees and Assorted Teas
Upgrade From Signature to Barista Coffee Blend 2.25

MEETING BREAK 10.29
Choice of Assorted Mini Bagels, Scones, Muffins, Danishes or Donuts, Fresh Sliced Fruit, Served with a Signature Blend of Coffees, Assorted Teas and Bottled Water

RISE AND SHINE 11.29
Scrambled Eggs or Quiche, Your Choice of Breakfast Meat, Home Fries, Croissants, and a Signature Blend of Coffees and Assorted Teas

FOR THE HEALTH OF IT 11.59
Assorted Oatmeal with Fresh Fruit, Granola Bars, Yogurt Parfaits and Fresh Fruit, Bottled Water, Juice and Our Signature Blend of Coffee and Assorted Teas

A LA CARTE

BREAKFAST ENHANCEMENTS

SLICED FRESH FRUIT	3.49 per person
FRUIT SALAD	3.29 per person
WHOLE FRUIT	0.83 each
INDIVIDUAL YOGURTS	2.31 per person
FRUIT AND YOGURT PARFAITS	2.69 each
GRANOLA BARS	2.82 each
CINNAMON ROLLS	2.32 each
FILLED CROISSANTS	4.29 each
JUICE	2.70 each
SARATOGA 16.9 OZ WATER	1.85 each
CITRUS OR FRUIT INFUSED WATER	1.10 per person
HOUSE-BAKED MUFFINS OR SCONES	2.32 each
ASSORTED MINI PASTRIES (1.5 per guest)	3.29
BAGELS WITH CREAM CHEESE (1.5 per guest)	2.32
MINI MUFFINS WITH BUTTER (1.5 per guest)	2.32

BREAKFAST FRENCH TOAST BAKES

Sweet: Blueberry or Strawberry — 40 for 24 people, 20 for 12 people

Savory: Sausage & Cheddar or Bacon & Swiss — 50 for 24 people, 25 for 12 people

QUICHE 3.49 per person or 21.00 per pie
(Flavor choices: Bacon & Swiss or Broccoli & Cheddar)

BREAKFAST BURRITO BAR 6.99 per person
(Chorizo, Beans, Rice, Veggies, Sour Cream, Cheese, Guac, Egg)

WAFFLE TREAT 6.99 per person
(Mixed Berries, Belgian Waffles, Whipped Cream, Maple Syrup, Butter)

Minimum of 10 Per Order
Gluten Free and Kosher Options Available

LUNCH BUFFETS

Minimum of 10 Per Order
Gluten Free and Kosher Options Available

PRIME SALAD STATION 17.59

Meat Served on the Side to Add. Comes With Bread, Butter, Assorted Sodas, and Water.

Choose One Salad:

House Salad
Mixed Greens, Cucumbers, Tomato, Carrots, Broccoli, Cheese

Caesar Salad
Romaine, Croutons, Parmesan Cheese

Greek Salad
Romaine Lettuce, Olives, Feta Cheese, Peppers, Tomatoes, Cucumbers, Pita Bread

Choose Two Protein Options:

- ***Grilled Chicken***
- ***Pulled Pork***
- ***Beef Sirloin*** *1.25*
- ***Grilled Salmon*** *1.25*
- ***Sautéed Shrimp***
- ***Grilled Portobello Mushroom***
- ***Grilled Italian Style Vegetables***

BUILD YOUR OWN TACOS/ SALAD STATION 18.29

Includes Soda/Water and Cookies

Choice of:
Grilled Chicken, Pulled Pork, Taco Beef, Grilled Portobello

Includes:
Lettuce, Tomato, Onion, Baked Beans, Cheese, Guacamole, Salsa, Sour Cream, Jalapenos, Hard and Soft Taco Shells

Dressing Options:
Ranch, Bleu Cheese, Dark Balsamic, Caesar, White Balsamic

ADD SOUP TO THE SALAD 2.99 each
Featuring a Selection of Daily Soups.

SANDWICH LUNCH 12.99
Assorted Full Deli Sandwiches and Wraps, Potato Chips, Assorted Soda and Water

GARBAGE BREAD LUNCH 13.99
Caesar Salad or House Salad, 2.5 Pieces of Garbage Bread Per Person, Meat Lovers, Veggie, Cheese, Chicken Bacon Ranch, Chicken Cordon Bleu, Marinara Dipping Sauce, Cookies and Brownies, Bottled Water and Soda

BASIC LUNCHROOM 16.99
Assorted Full Deli Sandwiches and Wraps, Tossed Garden Salad, Potato Chips, Assorted Cookies, Bottled Water and Soda

Pasta Salad Addition 1.99 per person

UPSCALE LUNCHROOM 19.29
Assorted Chef Inspired Sandwiches and Wraps, Paninis, Pasta or Potato Salad, Tossed Garden Salad, Assorted Specialty Chips, Brownies, Cookies, Bottled Water and Soda

PASTA LUNCH 16.69
Caesar or Garden Salad, Garlic Bread, Cookies, Soda and Water

Baked Ziti	16.69
Chicken & Broccoli Alfredo	17.99
Pasta Carbonara	17.29
Meatballs	2.25 per person
Sausage	2.25 per person

PIZZA & SALAD 11.49
Includes 2.5 Slices Per Person
Assorted House-Made Pizzas With Tossed Garden or Caesar Salad, Cookies, Brownies, Soda and Bottled Water

LUNCH TIME

BOXED LUNCHES

PRIME BOXED SALAD 13.59
Assorted Salads to Include:
Chicken Caesar, Greek, or Chef's Salad.
Includes a Roll, Butter, Cookie, and Bottled Water.

PRIME BOXED LUNCH 13.59
Assorted Sandwiches to Include:
Oven Roasted Turkey Breast, Medium
Rare Roast Beef, Baked Ham, or
Grilled Vegetable Wrap.

Includes Lettuce, Tomato, Individual Condiment Selection, Potato Chips, Cookie and Bottled Water.

PRIME PIZZA

Cheese Pizza (12 slices)	17.99
Add Toppings	2.05 each
Premium Pizza (12 Slices)	22.99

- BBQ Chicken
- Meat Lovers
- Buffalo Chicken
- Chicken Bacon Ranch
- Veggie (Peppers, Olives and Onion)

PRIME WINGS

Served with Celery, Carrots, and Bleu Cheese

25 count	35.00
50 count	70.00

Flavors:
- BBQ
- Garlic Parmesan
- Buffalo

Minimum of 10 Per Order
Gluten Free and Kosher Options Available

REFRESHMENT BREAKS

Minimum of 10 Per Order
Gluten Free and Kosher Options Available

FARMHOUSE CHEESEBOARD 5.29
Assorted Artisan Cheese, Crackers and Grapes

SWEET & SALTY BOARD 5.49 per person
Assorted Chocolate Covered Items, Nuts, Fresh Fruit, Cheese, Crackers

CRUDITE & DIP 3.70
Market Fresh Vegetables with Ranch Dip

FRUIT & DIP 4.70
Assorted Sliced Fruit with a Strawberry Cream Cheese Dip

CHIPS & DIP 3.19
Assorted Chips with Ranch Dip, Guacamole and Salsa

CUPCAKES 3.19
Chef Choice Cupcake Platter

HUMMUS PLATTER 4.70
Assorted Vegetables, Pita, Pretzels, and Roasted Red Pepper or Garlic Hummus
Babaganoush (1.00)

COOKIE & BROWNIE PLATTER 3.24
Assorted House-Baked Cookies and Brownies

COOKIE PLATTER 2.59
Assorted House-Baked Cookies

GARBAGE BREAD 5.00
Assorted Meat and Cheese Baked Into an Italian Dough

HOT BUFFETS

All Caterings Can Be Prepared As Full Service or Drop Off.

Full-Service Caterings Include Set Up And Removal.

Linens Will Be Provided For the Catering Tables.

China or Disposable Services are Available.

Drop Off Includes Paper Products and Plastic Ware With No Return Service.

Gluten Free And Kosher Options Available With Advanced Notice

HOT BUFFETS

HOT BUFFET MEALS 21.49

Choose One Entrée, One Salad, One Starch, One Vegetable, One Dessert and Soda/Water
Select Two Entrees 23.49

Chicken

CHICKEN PARMESAN -pounded thin, breaded, marinara, mozzarella cheese

CHICKEN MARSALA - pounded thin, sautéed, marsala wine mushroom sauce

CHICKEN PICATTA - pounded thin, sautéed, lemon caper sauce

CHICKEN CAPRESE - pounded thin, tomato, sautéed, basil and pesto

CHICKEN SCARPARIELLO - Italian sausage, banana peppers, bell peppers, onions, chicken thighs

CREAMY BALSAMIC CHICKEN - chicken cutlet with wild mushrooms, sun dried tomato and caper, balsamic cream

GARLICKY GREEK CHICKEN

APPLE CRANBERRY STUFFED CHICKEN

TOMATO BASIL MOZZARELLA STUFFED CHICKEN

BBQ CHICKEN LEG QUARTERS

Beef (1.00)

GRILLED NY STRIP- with portobello and onions

GRILLED NY STRIP AU POIVRE

ROASTED STRIP LOIN- with burgundy brown sauce

BOURBON BEEF TIPS- with portobello mushroom

Vegetarian

VEGETABLE LASAGNA

EGGPLANT ROLLATINI

STUFFED PORTOBELLO MUSHROOMS

PASTA PRIMAVERA

Pork

ROASTED PORK- prepared one of the following ways:

- Mushroom Tarragon Demi Glace
- Mustard Sage Demi Glace
- Apple Chutney

GRILLED PORK- with Herb Shiitake Butter

SAUTÉED OR GRILLED PORK MEDALLIONS- with Peppercorn, Applebrandy Cream Sauce

ROASTED PORK LOIN

Pasta

LASAGNA - Beef, Chicken, Sausage or Mixed

MAC AND CHEESE - Plain, Jalapeño, Pulled Pork, Buffalo Chicken, or Gumbo

RIGATONI WITH CHOICE OF SAUCE - Bolognese, Alfredo, Pesto and Chicken

Seafood

ROASTED OR GRILLED SALMON- prepared one of the following ways:

- *Warm Portobello Salsa*
- *Mustard Dill Cream*
- *Lemon Cream*
- *Caper Parsley Butter Sauce*

ROASTED COD OR HADDOCK- prepared one of the following ways:

- herb butter
- tomato caper lemon sauce

SEAFOOD STUFFED COD OR HADDOCK (2.00) with mustard dill cream or herb butter

HOT BUFFETS

SALADS- Choose One

TOSSED GARDEN

CAESAR SALAD

PASTA SALAD

POTATO SALAD

CAPRESE SALAD (2.00)

CHEF SALAD (2.00)

SPINACH SALAD (2.00)

Goat Cheese, Cranberry, Almond Salad

ASIAN SALAD (1.00)

Oranges, Almonds, Chow Mein Noodles

GRILLED VEGETABLE ANTIPASTO (2.00)

MEAT AND CHEESE ANTIPASTO (3.00)

STARCHES- Choose One

RICE PILAF

WILD RICE PILAF

ANCIENT GRAINS PILAF

OVEN ROASTED BABY RED POTATOES

MASHED POTATOES

Choose Plain, Garlic, or Horseradish Pepper

POTATO AU GRATIN

MAPLE CHILI ROASTED SWEET POTATO

BAKED POTATO OR BAKED SWEET POTATO

With Sour Cream, Chives and Cheddar Cheese

TOASTED COUS COUS

PENNE A LA VODKA

PENNE MARINARA

PENNE ALIO E OLIO (OIL AND GARLIC)

VEGETABLES- Choose One

ASPARAGUS – Steamed or Grilled

VEGETABLE MEDLEY - Zucchini and Yellow Squash, Red Onion, and Bell Pepper Roasted Or Steamed

BROCCOLI AND CAULIFLOWER – Steamed or Roasted

CHEF SELECTED SEASONAL VEGETABLES

GREEN BEANS – Steamed or Blackened Roasted

GLAZED CARROTS

ROASTED CARROTS

GARLIC GREENS (KALE)

CREAMED SPINACH

DESSERTS- Choose One

COOKIES

BROWNIES / BARS

FRUIT CRISP OR COBBLER

PUDDING

CHEESECAKE WITH CHOCOLATE SAUCE (2)

ASSORTED INDIVIDUAL TARTS (2)

BAKLAVA (2)

MINI ITALIAN PASTRIES (2)

ITALIAN COOKIE TRAY

CUPCAKES (1)

CAKE SLICES

PIE SLICES

Other Desserts Available or Ask For Chef's Choice

POLICIES & PROCEDURES

PLACING AN EVENT ORDER:
We encourage you to call and reserve the date and time of your event as soon as possible and all orders must be made at least 48 hours in advance (longer time needed for large events) of the event. We recommend that you place your order as early as possible to ensure your choice of delivery time. We will try to do our best to accommodate late orders however food choices will be at the chef's discretion. Orders may be placed via phone, online or email. All orders require a written confirmation to be considered valid. Please have the following information ready when placing an order: name of person booking event, contact person on site for event, time event starts, time event ends, what time can we access the location, estimated guest count and special needs such as dietary restrictions.

PAYMENT AND PRICING
Payment or purchase order is due prior to or day of event. Current local sales tax 7% applies unless tax exempt.

CATERING FEE
A catering fee may be levied on food and beverage served. This charge is an administrative charge for the administration of your banquet and/or your function.

DELIVERY FEE
Delivery fee may apply based on catered location and service type.

GUARANTEE
Guaranteed attendance for your event must be received by 48 hours in advance of the event. You will be billed for that number, or the number of guests served, whichever is greater.

TAX EXEMPT
Tax exempt groups: must provide a copy of their valid state sales tax exempt certificate prior to event. Payment for events claiming tax exemption must originate from the exempt orga- nization. No third party payment will be accepted. A copy of the front and back of exempt organizations credit card is due with signed contract.

CANCELLATIONS
All cancellations must be done by email and will be followed up with a confirmation email. Cancellations under 48 hours of an event will be charged 100% of the total event contract.

FORCE MAJEURE
If the event is canceled or cannot otherwise be held as planned due to circumstances be- yond the reasonable control of Mazzone Hospitality ("Events of Force Majeure"), this agree- ment shall be terminated and Mazzone Hospitality shall be excused from any obligation under this agreement without any liability to client. Events of Force Majeure shall include, but not limited to, acts of God, war, acts of terrorism, government regulations, disaster, civil disor- der or the curtailment of Mazzone Hospitality facilities.

LEFTOVERS
Due to health regulations, no food or beverage is permitted to leave any event, this is for your safety and the safety of our guests.

DÉCOR RENTALS
We have a large inventory of specialty rental equipment from china and linen to centerpiec- es and chairs. If you are interested in upgrading your event, please ask your salesperson for details and pricing.