



2025 Catering Menu

Prepared by
Chef Jon Simmons



PRIME DINING

Curated by
MAZZONE
HOSPITALITY



BREAKFAST

CONTINENTAL BREAKFAST

All Packages Include 2 Hours of our Signature Coffee Service which has Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Hot Teas
10 guest minimum, pricing is per person

QUICK GRAB - 12

Choice of Two Bakery Items: House Baked Granola Bars, Assorted Muffins or Bagels
Seasonal Fresh Hand Fruit
Bottled Water

MORNING NOSH - 14

Seasonal Fresh Sliced Fruit
Assorted Individual Greek Yogurts
Steel Cut Oatmeal

Toppings:

Granola, Dried Cranberries, Raisins, Almond Slivers, Brown Sugar

Beverages:

Orange, Cranberry, Apple Juices

THE EXECUTIVE - 16

Seasonal Fresh Sliced Fruit
Freshly Baked Petite Pastries and Muffins
Assorted Individual Greek Yogurts
Steel Cut Oatmeal

Toppings:

Granola, Dried Cranberries, Raisins, Almond Slivers, Brown Sugar

Beverages:

Orange, Cranberry, Apple Juices

HOT BREAKFAST BUFFETS

All Packages Include 2 Hours of our Signature Coffee Service which has Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Hot Teas
10 guest minimum, pricing is per person



RISE AND SHINE - 16

Scrambled Eggs

Choose One: Pork Sausage or Bacon

Skillet Fried Breakfast Potatoes

Buttermilk Biscuits with Whipped Butter

RISE AND SHINE DELUXE - 20

Scrambled Eggs

Bacon (your choice of Turkey or Pork)

Pork Sausage

Skillet Fried Breakfast Potatoes

Fresh Sliced Fruit Platter

Buttermilk Biscuits with Whipped Butter

Choose One: Challah French Toast or Belgian

Waffles with Warm Maple Syrup

Beverages: Orange, Cranberry, Apple Juices

HEALTHY START BREAKFAST - 18

Choice Of: Egg White or

Seasoned Tofu Scramble

(with Spinach and Tomato)

Red Skin Potatoes

Choice Of: Turkey Bacon or Turkey Sausage

Fresh Sliced Fruit Platter

Assorted Individual Yogurts

Beverages: Orange, Cranberry, Apple Juices

ON THE GO - 12 (GF Available)

An assortment of Egg and Cheese

Bacon, Egg and Cheese or

Sausage, Egg and Cheese Sandwiches.

Fruit and Berry Cups

Beverages: Orange, Cranberry, Apple Juices



*If you have a food allergy, please notify us.



A LA CARTE BREAKFAST

Available by the dozen, unless otherwise marked

Assorted Bagels 18

Served with Cream Cheese and Butter

Fresh Baked Muffins 18

Served with Butter

Assorted Doughnuts 14

House Baked Scones 19

House Baked Granola Bars 16

Fresh Baked Small Danish 14

Individual Yogurts 2.25 each

Assorted Hand Fruit 1.25 each

Apples, Bananas and Oranges

Hard Boiled Eggs 12.50

A LA CARTE BREAKFAST ITEMS

Breakfast Pan Items Serve 20-25 Guests, Pricing is Per Pan

60 - Egg Scramble

Choice of: Plain, Vegetable & Cheese, Ham & Cheese

75 - Strata (A Savory Egg, Bread Pudding)

Choice of: Seasonal Vegetable, Ham & Cheese, Italian Style

45 - Frittata Muffins (2 dozen per order)

Choice of: Bacon, Onion & Goat Cheese;

Spinach, Mushroom & Gruyere OR Sausage, Broccoli & Cheddar

45 - Traditional French Toast

40 - Pancakes

60 - Biscuits & Sausage Gravy

50 - Pork Sausage

55 - Turkey Sausage Links

55 - Bacon (your choice Turkey or Pork)

45 - Skillet Fried Breakfast Potatoes



A LA CARTE BEVERAGES

Bottled Water 2

Assorted Soda (Pepsi Products) 2

Bottled Juice 2

Box of Coffee (serves 8-10) 17

Choice of: Regular, Decaf or Hot Water for Tea

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LUNCH

COLD LUNCH BUFFETS

All Packages Include Bottled Water
10 guest minimum, pricing is per person

Build Your Own Deli Platter - 14

Oven Roasted Turkey, Smoked Ham, Roast Beef
American, Swiss and Provolone Cheese
Lettuce, Sliced Tomatoes, Red Onions and Pickles
Sliced Bread and Rolls
Fresh Baked Cookies

The Lunchroom - 16

Assorted Deli Sandwiches
Potato Chips
Condiments/Pickles
Fresh Baked Cookies

The Executive - 19

Assorted Deluxe Deli Sandwiches and Wraps
Choice of Two Chef Selected Salads
House Fried Kettle Chips
Fresh Baked Cookies and Brownies

Chef's Sampler - 23

Classic Caesar Salad with House Made Garlic Croutons
Sliced Grilled Chicken
Petite Pre-Made Sandwiches
Chef Choice Pasta or Deli Salad
Fresh Baked Cookies and Brownies

Chef Selected Side Salads

*Traditional Potato, Classic Macaroni
Loaded Baked Potato, Cucumber & Tomato Orzo
Mediterranean Cherry Tomato Couscous Salad *Vegan
Tossed Greens Salad, Classic Caesar Salad*

BYO Salad Bar – 20

Greens

Mixed Greens, Romaine, Spinach

Vegetables and Add-Ins

Cucumber, Red Onion, Olives,
Tomatoes, Mushrooms,
Radishes, Avocado, Chickpeas,
Peppers, Carrots, Sliced Egg
Dried Fruit, Toasted Nuts
Crumbled Blue Cheese, Feta Cheese,
Shredded Cheddar
House Made Croutons

Proteins (Choose Two) (served cold)

Grilled Chicken Breast
Roasted Turkey Breast
Julienne Ham and Turkey
Albacore Tuna Salad
Citrus Marinated Seared Tofu
Sliced Portabella

Dressings (select two)

Balsamic Vinaigrette, Ranch, Italian
Creamy Caesar, 1000 Island
Creamy Blue Cheese

Fresh Baked Dinner Rolls
With Whipped Butter

Fresh Baked Cookies and Brownies

HOT LUNCH BUFFETS

All Packages Include Assorted Soda and Bottled Water
10 guest minimum, pricing is per person

KING OF PIES - 16

Cheese and Topped Pan Pizzas (10 Cut; 2 Slices Per Guest)

Choice of: Classic Caesar Salad **OR** Tossed Greens Salad
Assorted Cannolis

***ADD WINGS** - 55

Served with Celery & Blue Cheese

SOUTHERN COMFORT - 20

Choice of: Shredded Pulled Pork (With Rolls)

OR Buttermilk Fried Chicken

Macaroni & Cheese

Creamy Coleslaw

BBQ Baked Beans

Jalapeno Cornbread with Honey Butter

Fresh Baked Cobbler

ASIAN PACIFIC - 19

Choose One Entree:

General Tso Chicken; Sweet & Sour Chicken;

Orange Chicken; Beef & Broccoli; Mongolian Beef

Choose Two Sides:

Fried Rice; White Rice; House Lo Mein

Tofu Vegetable Stir Fry

Comes with Vegetable Egg Rolls with Duck Sauce

Fortune Cookie

CANTINA TACO BAR - 21

Choose Two Proteins: Barbacoa (Pulled Beef); Grilled Chicken;

Carnitas (Pulled Pork); Ground Taco Meat; Sofrito's

Comes with: White Rice, Black Beans

Toppings: Shredded Lettuce, Pico De Gallo, Cotija Cheese,

Mexican Crema, Guacamole, Pickled Onions

Flour Tortillas

Fresh Fried Tortilla Chips with Salsa

Fresh Fried Churros with Dipping Sauces (Chocolate, Raspberry)



HOT LUNCH BUFFETS

All Hot Buffets Include Assorted Soda and Bottled Water
10 guest minimum, pricing is per person

SUNDAY BUFFET - 25

Choose Two: Eggplant Parmesan
or Tortellini Vodka, Chicken Marsala, Chicken Parmesan,
Lemon Chicken, Meatballs, Italian Sausage & Peppers
Penne Marinara

Served with:

Caesar Salad - Torn Romaine, Egg Crumble, Garlic Croutons,
Creamy Dressing, Parmesan Cheese
Italian Bread with Butter
Parmesan and Crushed Red Pepper
Chef Selected Assorted Italian Pastries

CARRIBEAN - 23

Choose One: Jerk Chicken ¼'s; Curried Chicken
Jerk Salmon or Curried Chickpeas

Choose Two:

Yellow Rice with Black Beans; White Rice;
Macaroni & Cheese, Cinnamon Mashed Sweet Potatoes

CHEF'S CLASSIC BARBEQUE - 21

Choose Two: 24hr Smoked Pulled Pork; BBQ Beef Brisket; or BBQ
Chicken Quarters; Pulled Jackfruit

Choose Two: BBQ Baked Beans; Salt Potatoes; Creamy
Coleslaw; Skillet Cornbread

Served with: Buns, Rolls, Condiments



Served with:

Tossed Green Salad *Mango Vinaigrette*
Fried Plantains
Key Lime Pie



GREAT AMERICAN BARBEQUE - 24

Choose Three:

Hamburgers; All Beef Hot Dogs;
Barbequed Chicken, Garden Burgers;
or Black Bean Burgers

Choose Two:

Potato Salad; Loaded Baked Potato Salad;
Pasta Salad; Macaroni Salad; or Coleslaw;
Corn on the Cob; BBQ Baked Beans

Served with:

Assorted Buns & Rolls
Lettuce, Tomato, Onion, Pickles
Condiments
Watermelon
Lay's Potato Chips

*If you have a food allergy, please notify us.

BOXED LUNCHES

PRIME LUNCH BOX - 17

Signature Deli Sandwiches: Roasted Turkey Breast, Italian Mixed, Baked Ham, or Grilled Vegetable
Potato Chips, Hand Fruit, Fresh Baked Cookie, Condiment Selection, Meal Kit and Bottled Water

PRIME SALAD BOX - 17

Chef Selected Gourmet Salads, Potato Chips, Whole Fruit, Cookie, Meal Kit and Bottled Water



QUICK GRAB SNACK BOXES

BREAKFAST -12

Freshly Baked Assorted Muffins with Butter OR Assorted Bagel with Cream Cheese & Butter Fresh Hand Fruit, Chilled Juice

MID-DAY - 12

House Baked Granola Bar; Planters Trail Mix; Cheddar Popcorn and Bottled Water

HEALTHY TO GO - 12

Rosemary Garlic Hummus with Toasted Pita; Fresh Hand Fruit; Bottled Water



Just Beverages

Per Person Pricing. Service for Two Hours.
Each Additional Hour 3.00 Per Person

Signature Coffee Service - 6

Our Signature Blend of Coffees and Assortment of Hot Teas with Assorted Soda and Bottled Water

Hot Chocolate Bar - 8

Served with Marshmallows, Peppermint, Candy Canes, Seasonal Syrup, Chocolate Shavings and Whipped Cream



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DESSERT

Our desserts are made in house or prepared fresh in our Clifton Park, N.Y. bakery by Mazzone Hospitality Pastry Chef. Listed below are some of our most popular items but know that the sky is the limit. If you can dream it, our team can work with you to make it perfect for your event and budget.

CLASSICS By the Dozen

House Baked Cookies	15
House Baked Jumbo Cookies	19
Mazzone Brownies	16
Mazzone Blondies	16
Lemon Bars	16
Magic Bars	15
Rice Krispie Treats	14

SPECIALTY BAKE GOODS By the Dozen

Italian Pastries	22
French Macaroons	17
Cheesecake Lollipops	30
Mini Fancy Cake Bites	20
Mini Cheesecake Bites	22

Hershey's Ice Cream Packages

Individual Novelties

(Fudgicles, Ice Cream Sandwiches, Strawberry Shortcake Bars and more)

2.50 Per Person

Ice Cream Sundae Social

2 Flavors of Ice Cream with Whipped Cream, Nuts, Cherry and Sprinkles

6 Per Person

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CAKES & PIES

Must Provide 3-Business Days' Notice

CAKE FLAVORS

- Chocolate
- Marble
- Yellow
- Red Velvet
(Red Velvet Cake Requires Buttercream Frosting)
- Carrot
- Almond

FROSTING

- Chocolate Buttercream
- Vanilla Buttercream
- Non-Dairy Whipped Topping

FILLING

- Vanilla Buttercream
- Chocolate Buttercream
- Vanilla Pastry Cream
- Chocolate Pastry Cream
- Chocolate Mousse
- Raspberry Mousse
- Raspberry Preserves
- Strawberry Preserves
- Lemon Mousse
- Cream Cheese
- Mocha Mousse
- Cannoli

SIZING & PRICING

Sheet

Full Sheet = Up to 100 Servings	190
1/2 Sheet = Up to 50 Servings	100

Round

12" Round = Up to 30 Servings	65
10" Round = Up to 18 Servings	50
8" Round = Up to 12 Servings	40

SPECIALTY CAKES (10" only)

- Cheesecake (with topping/flavor)	40 (45)
- Chocolate Flourless	40
- Lemon Ricotta Almond Flourless	40

SEASONAL PIES

- Apple, Pumpkin, or Brown Butter Pecan	22
- Signature Coconut Cream Pie	40



CUPCAKES

[Minimum Quantity: 12 Per Flavor]

Must Provide 3-Business Days' Notice

Classic Cupcakes: 2.50 Each
Deluxe Cupcakes: 4.00 Each

CAKE FLAVORS

- Chocolate
- Almond
- Yellow
- Red Velvet
- Carrot

FROSTING

- Chocolate Buttercream
- Vanilla Buttercream
- Cream Cheese Icing

FILLING (Deluxe Only)

- Vanilla Buttercream
- Chocolate Buttercream
- Vanilla Pastry Cream
- Chocolate Pastry Cream
- Chocolate Mousse
- Mocha Mousse
- Raspberry Mousse
- Raspberry Preserves
- Lemon Mousse
- Cream Cheese
- Non-Dairy Whipped Cream



PRIME EXPRESS CATERING

great additions to any event, priced and served in half and full pans that can be added to any buffet OR be ordered a la carte (*Delivery or Pick Up*)
Half Pan Serves Approximately 10-12, Full Pan serves Approximately 20-25

STARTERS

<i>Seasonal Sliced Fruit Platter</i> served with Raspberry Dip	40/75
<i>Assorted Domestic Cheese & Pepperoni Board</i> served with Crackers	45/80
<i>Vegetable Crudit�</i> served with Ranch Dip	45/70
<i>Bruschetta Platter</i> served with Buffalo Mozzarella and Toasted Focaccia	35/70
<i>Spinach Artichoke Dip</i> served with Sliced Baguettes	35/60
<i>Buffalo Chicken Dip</i> served with house made Kettle Chips	45/85
<i>7 Layer Dip</i> served with House Made Tortilla Chips	40/80

SALADS

<i>Garden Tossed</i> baby lettuce, English cucumbers, heirloom tomatoes, red onion, balsamic vinaigrette	25/45
<i>Spinach</i> spinach, poached egg, bacon lardons, pickled onions, garlic croutons, Dijon honey mustard seed dressing	35/60
<i>Classic Caesar</i> torn romaine, egg crumble, garlic croutons, parmesan cheese, House Caesar dressing	30/55
<i>Chop House</i> chef garden blend, wedged tomato, char grilled red onion, garlic croutons, House blue cheese dressing	25/45

PASTA

<i>Penne Marinara</i>	45/65
<i>Penne Ala Vodka</i>	50/85
<i>Tortellini Alfredo with Peas</i>	65/90
<i>Macaroni & Cheese</i>	60/90
<i>Loaded Mac & Cheese</i> Choose: Buffalo Chicken or BBQ Chicken	65/120



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Half Pan Serves Approximately 10-12, Full Pan serves Approximately 20-25

ACCOMPANIMENTS

<i>Rice Pilaf</i>	20/50
<i>Rice & Beans</i>	30/70
<i>5 Grain Pilaf</i>	25/45
<i>Oven Roasted New Potatoes</i>	50/95
<i>Garlic Mashed Potatoes</i>	30/55
<i>Red Skin Mashed Potatoes</i>	30/55
<i>Seasonal Vegetable Medley</i>	25/55
<i>Glazed Carrots</i>	25/55
<i>Baked Beans</i>	24/44
<i>Grilled Vegetables</i>	45/85

ENTREES

<i>Traditional Lasagna</i> with ground beef	65/130
<i>Vegetable Lasagna</i>	60/110
<i>Nonnas Meatballs</i> with Marinara	60/110
<i>Italian Sausage & Peppers</i> served with Hoagie Rolls	75/135
<i>Baked Ziti</i>	65/95
<i>Baked Ziti with Meat</i>	75/125
<i>Eggplant Parmesan</i>	65/115
<i>Chicken Parmesan</i>	75/130
<i>Lemon Chicken / Chicken Marsala</i>	75/130
<i>Chipotle Chicken</i> served with Lime Creme	65/120
<i>Jerk Chicken</i> served with Mango Salsa	65/120
<i>Roasted Greek Chicken Quarters</i>	65/120
<i>Old World Fennel Rubbed Chicken</i>	65/120
<i>Roasted BBQ Chicken Quarters</i>	65/120
<i>Buttermilk Fried Chicken</i>	65/120

*If you have a food allergy, please notify us.

The header image is a collage. On the left, three white bowls are filled with different types of soups, featuring vegetables and beans. On the right, a cheese platter is displayed with various cheeses, including a large wheel of Swiss cheese, and is garnished with fresh strawberries and clusters of red and purple grapes.

NOSH PACKAGES

*All prices are per person; 10 person minimum

Fitness Break - 9

Garden Fresh Crudité with Green Goddess Dressing, Fresh Hand Fruit and our Signature House Made Granola Bars

The Go-To - 10

Assorted Cheese & Sliced Pepperoni Platter served with Crackers

Afternoon Nosh - 9

Fresh Tortilla Chips with Our House Salsa and Guacamole, Toasted Pita and Hummus and Kettle Chips with Blue Cheese Dip

Summer Trails – “Make Your Own Mix Station” - 10

Shredded Toasted Coconut, Almonds, Walnuts, Dries Cranberries, Chocolate Covered Raisins, Oat Clusters, Dried Apricots
served with Assorted Soda and Bottled Water

Cookie Classic - 8

Homestyle Cookies and Brownies *served with Bottled Water*

Cookie Monster - 12

Extra-Large Sugar, Peanut Butter and Chocolate Chunk Cookies
served with Milk

Refresh and Revive - 10

Assortment of Grab & Go Snacks Including Popcorn, Dried Fruits, Artisanal Chips and Snacks, House Made Granola Bars, Dessert Bars
served with Bottled Water

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