



2026 Catering Menu

Prepared by
Chef Dominick Tironi



PRIME DINING

Curated by
MAZZONE
HOSPITALITY



BREAKFAST

CONTINENTAL BREAKFASTS

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

House Baked Granola Bars and Assorted Muffins
Seasonal Fresh Hand Fruit
Bottled Water

THE EXECUTIVE - 16

Seasonal Fresh Sliced Fruit
Freshly Baked Petite Pastries and Muffins
Assorted Individual Greek Yogurts
Steel Cut Oatmeal
Toppings:
Granola, Dried Cranberries, Sliced Almonds, Brown Sugar
Beverages:
Orange, Cranberry, Apple Juices
Bottled Water

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



THE EARLY BIRD - 16

Chef Choice Quiche or Frittata

Choose One: Pork Sausage or Bacon, Turkey Sausage, Vegan Sausage
Fresh Fruit Salad

Freshly Baked Petite Pastries

Beverages: Orange, Cranberry, Apple Juices, Bottled Water

RISE AND SHINE DELUXE - 20

Choose One: Scrambled Eggs or Vegetable Scramble

Bacon (Turkey or Pork)

Sausage (Turkey or Pork)

Skillet Fried Breakfast Potatoes

Fresh Sliced Fruit Platter

Freshly Baked Petite Pastries and Muffins

Choose One: Challah French Toast or Belgian Waffles
with Warm Maple Syrup

Beverages: Orange, Cranberry, Apple Juices, Bottled Water

BREAKFAST TACO BAR - 18

Scrambled Eggs

Refried Pinto Beans, Fajita Vegetables

Choice Of Two Proteins: Pan Fried Chorizo, Smoked Bacon

Ground Pork Sausage, Ground Turkey Sausage

Cheddar Cheese, Sour Cream, Pico De Gallo

Guacamole, Flour Tortillas

Beverages: Orange, Cranberry, Apple Juices, Bottled Water

ON THE GO - 12

(Made without Gluten 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, Bottled Water



A LA CARTE BREAKFAST

Available by the dozen, unless otherwise marked

Broadstreet Bagels 18

Served with Cream Cheese and Butter

Fresh Baked Muffins 18

Served with Butter

Assorted Doughnuts 14

House Baked Scones 18

House Baked Granola Bars 15

Fresh Baked Small Danish 14

Individual Yogurts 2.25 each

Assorted Hand Fruit 1.25 each

Apples, Banana, 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 (Turkey or Pork)

45 - Skillet Fried Breakfast Potatoes

50 - Shredded Hashbrown Casserole



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

LUNCH BUFFETS

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

Soup/Salad Lunch – 14

Choice of Soup: Tomato Bisque, Bean and Bacon, Roasted Vegetable
Choice of Salad: Traditional House Salad, Caesar Salad, Spinach Salad
Assorted Breadbasket
Cookies and Brownies

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
Crispy Coleslaw, Pasta Salad
Mediterranean Cherry Tomato Couscous Salad *Vegan
Tossed Greens Salad, Classic Caesar Salad



MEALS ON THE MOVE

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



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

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 Cannoli's

***ADD WINGS** - 55

Served with Celery & Blue Cheese

COMFORT CLASSICS - 20

Choice of: Homestyle Meatloaf, Chicken Pot Pie
OR Buttermilk Fried Chicken

Comes with: Mashed Potatoes and Brown Gravy
Creamy Coleslaw, Roasted Seasonal Vegetable Medley
Dinner Rolls with Whipped 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 and
Fortune Cookies

CANTINA TACO BAR - 21

Choose Two Proteins: Barbacoa (Pulled Beef); Grilled Chicken;
Carnitas (Pulled Pork); Ground Taco Meat;
Pan-Roasted Chorizo, Roasted Calabacitas

Comes with: White Rice, Black Beans

Toppings: Shredded Lettuce, Pico De Gallo, Shredded 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

Served with:

Caesar Salad, Penne with Marinara, Italian Bread and Butter,
Crushed Red Pepper, Parmesan Cheese
Chef Selected Assorted Italian Pastries

TOUR OF THE MEDITERRANEAN - 25

Choose Two: Grilled Chicken Thighs marinated in Zatar and yogurt,
Roasted Salmon with Sundried Tomato Vinaigrette, Beef Gyro Meatball with
Tomato Cucumber Salad, Falafels with Tzatziki Sauce

Served with Oven Roasted Potatoes,
Seasonal Vegetables, Greek Salad
Warmed Pita and Baklava

CHEF'S CLASSIC BARBEQUE - 25

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

Served with Baked Mac and Cheese;
Seasonal Vegetable; Creamy Coleslaw
Rolls and Condiments
Assorted Cookies



GREAT AMERICAN BARBEQUE - 20

Choose Two:

Hamburgers and Cheeseburgers; All Beef Hot Dogs;
Barbequed Chicken Breasts, Black Bean Burgers

Served With:

Pasta Salad
Coleslaw
Rolls
Lettuce, Tomato, Onion, Pickles
Condiments
Watermelon
Lay's Potato Chips

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BEVERAGE

ALA CARTE BEVERAGES

Bottled Water 2
 Assorted Canned Soda 2
 Bottled Juice 2
 Milk Chugs 2.25
 Celsius Energy Drinks 2.50
 Pure Leaf Iced Teas 2.75
 20oz Assorted Pepsi Products 2.75
 20oz Assorted Sports Drink 3

COLD BEVERAGES IN BULK

Served in 96oz containers

Brewed Iced Tea 15
 Sweet Tea 15
 Fruit Infused Water 13
 Country Time Lemonade 15
 Chef Featured "Flavored Lemonade" 20

HOT BEVERAGES IN BULK

Served in 96oz containers

Regular Coffee (serves 8-10) 16
 Decaffeinated Coffee (serves 8-10) 16
 Teavana Tea Bags with Hot Water (serves 8-10) 17
 Hot Chocolate with Hot Water (serves 8-10) 17
 Hot Apple Cider (serves 8-10) 18

Packages

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, Starlight
 Peppermint Candies, Seasonal Syrup,
 Chocolate Shavings and Whipped Cream





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
Cake Lollipops	30
Mini Fancy Cake Bites	20
Mini Cheesecake Bites	22

Hershey's Ice Cream Packages

Individual Novelties

(Fudgesicles, 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

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



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

Seasonal Sliced Fruit Platter served with Raspberry Dip	40/75
Assorted Domestic Cheese & Pepperoni Board served with Crackers	45/80
Vegetable Crudit� served with Ranch Dip	45/70
Bruschetta Platter served with Buffalo Mozzarella and Toasted Focaccia	35/70
Spinach Artichoke Dip served with Sliced Baguettes	35/60
Buffalo Chicken Dip served with house made Kettle Chips	45/85
Street Corn Dip Roasted Corn, Chiles, Onions, Lime, Cilantro, Cotija Cheese mixed with Aioli. Served with Tortilla Chips	45/85

SALADS

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

PASTA

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



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

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>Nonna's 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 ingredients like tomatoes, beans, and vegetables. 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
served with Bottled Water

THE GO-TO - 10

Assorted Cheese & Sliced Pepperoni Platter served with Crackers
served with Bottled Water

AFTERNOON NOSH - 9

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

SUMMER TRAILS – “MAKE YOUR OWN MIX STATION” - 10

Shredded Toasted Coconut, Almonds, Walnuts,
Dries Cranberries, Chocolate Covered Raisins, Oat Clusters, Dried Apricots
served with 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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DINNER PACKAGES

Create Your Own Buffet - 26

Please choose the following from the list below:

One Salad
One Entrée
One Starch Side
One Vegetable Side
Assorted Rolls and Butter
Chef Choice Dessert
Bottled Water, Coffee Service

Two Entrée Buffet - 32

Please Choose the following from the list below:

One Salad
Two Entrées
One Starch Side
One Vegetable Side
Assorted Rolls and Butter
Chef Choice Dessert
Bottled Water, Coffee Service

Full-Service Plated Dinner - 36

Please Choose the following form the list below:

One Salad
One Entrée
One Vegetarian Entrée
One Starch Side
One Vegetable
Assorted Rolls and Butter
Chef Choice Dessert
Bottled Water, Coffee Service

Salad Choices: House Salad, Caesar Salad, Spinach Salad

Entrée Choices: Chicken Marsala, Chicken Picatta, Lemon Chicken, Roasted Salmon w/ Sun Dried Tomato Vinaigrette, Salmon Picatta, Grilled Flat Iron Steak w/ Demi Glace

Vegetarian Entrée Choices: Eggplant Parmesan, Penne ala Vodka, Eggplant Rollatini, Pasta Primavera

Starch Side Choices: Roasted Potatoes, Rice Pilaf, Garlic Mashed Potatoes

Vegetable Side Choices: Seasonal Vegetable Medley or Garlic Green Beans

EVENT ENHANCERS

Add any of these to your Full-Service Dinner Package Price is Per Person, 10 guest minimum

CHEF ATTENDED STATIONS

1 item per event, \$150 Chef staffing fee

All Stations Include Fresh Baked Rolls
and Whipped Butter

CARVING STATION CLASSICS

Slow Roasted Turkey \$9

Served with Herb pan Jus and Cranberry compote

Maple Glazed Ham \$9

Served with Honey Thyme Glaze and Whole Grain Mustard

Garlic and Herb Top Round \$9

Served with Brown Gravy and Creamy Horseradish

CARVING STATION PREMIUMS

Rosemary Crusted Tenderloin \$12

Served with Au Jus and Creamy Horseradish

Bone In Pork Roast \$12

Served with Rosemary Au Jus and Cranberry Relish



PASTA STATION \$6

Penne Pasta with choice of Marinara, Vodka or Alfredo Sauce

Add Ins: Grilled Chicken, Chopped Bacon, Peppers/Onions, Spinach, Broccoli, Diced Tomatoes, Cherry Peppers, Garlic, Olive Oil, Parmesan Cheese, Crushed Red Pepper

PASSED AND STATIONARY HORS DE OEUVRES

All items can be tray passed or stationary:

- Buffalo Chicken Tacos w/ Blue Cheese Mousse
- Chicken Satay w/ Thai Peanut Sauce
- Vegetable Spring Rolls w/ Sweet Chili Sauce
- Poached Pear and Brie Crostini, Balsamic Drizzle
- Herbed Goat Cheese and Sun-Dried Tomato Crostini
- Blackened Shrimp Cocktail w/ Guacamole
- Fried Mac and Cheese w/ Marinara
- Chicken Meatball w/ Chili and Herbs
- Tomato and Mozzarella Brochette, Fresh Basil, Balsamic
- Thai Chicken Spring Roll,
- Vegetable Samosa, Cilantro Lime Yogurt



PAPER SERVING PRODUCTS

Just need serving products to make your event a success?
PRIME at HVCC has you covered. Priced per item.

PAPER PRODUCTS FOR PURCHASE

- Cutlery Kit .75
- 6" Plates .35
- 9" Plates .50
- 9oz Plastic Cups .50
- 12oz Hot Cups .30
- Napkins (pack of 12) .50
- Plastic Tongs .75
- Serving Spoons .75

