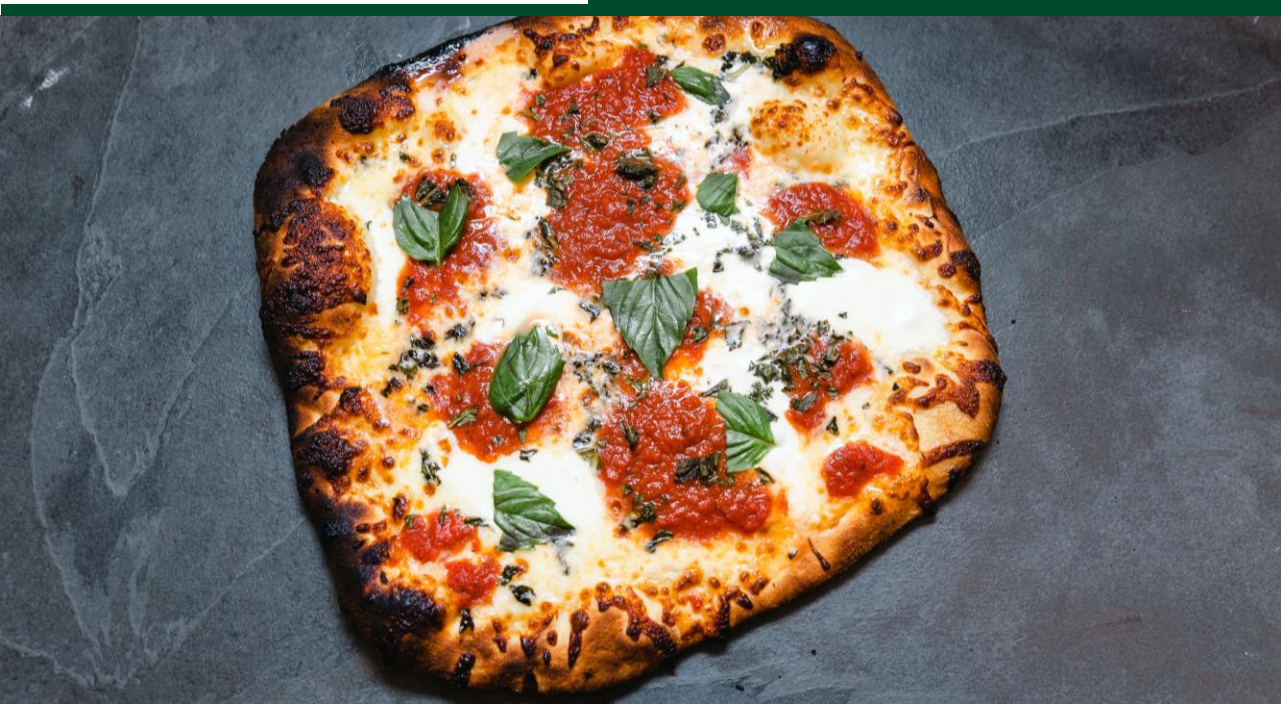




2024-2025 Catering Menu

Prepared by
Chef Jon Simmons



PRIME DINING

Curated by
MAZZONE
HOSPITALITY



BREAKFAST:

The Most Important

CONTINENTAL BREAKFAST BUFFETS:

All Packages Include 2 Hours of Service of our Signature Coffee Service which has PRIME Coffee, Decaffeinated Coffee and Assortment of Hot Tea.

All pricing is per person.

MORNING NOSH - 10

Freshly Baked Assorted Petite Pastries, Breads and Muffins
Cream Cheese, Vegetable Cream Cheese, Whipped Butter
Seasonal Fresh Sliced Fruit

OATMEAL & YOGURT BAR - 10

Seasonal Fresh Sliced Fruit
Assorted "Jumbo" Muffins, *Whipped Butter*
Vanilla Yogurt
Oatmeal

Toppings: *Granola, Dried Cranberries, Raisins, Almond Slivers, Brown Sugar, Milk*

Chilled Juices: *Orange, Cranberry, Apple*

NEW YORK, NEW YORK - 12

Freshly Baked Assorted Petite Pastries, Breads and Muffins
"Rockland Bakery" Bagels
Cream Cheese, Vegetable Cream Cheese, Whipped Butter
Seasonal Fresh Sliced Fruit

Chilled Juices: *Orange, Cranberry, Apple*

THE EXECUTIVE - 14

Seasonal Fresh Sliced Fruit
Freshly Baked Petite Pastries, Breads and Muffins
With Jam, Whipped Butter, Cream Cheese, Vegetable Cream Cheese
Assorted Individual Yogurts

House Made Granola

Steel Cut Oatmeal

Toppings: *Granola, Dried Cranberries, Raisins, Almond Slivers, Brown Sugar, Milk*

Chilled Juices: *Orange, Cranberry, Apple*

HOT BREAKFAST BUFFETS

All Packages Include 2 Hours of Service of our Signature Coffee Service which has PRIME Coffee, Decaffeinated Coffee and Assortment of Hot Tea.

All pricing is per person.



RISE AND SHINE - 17

Scrambled Eggs

Choice of: Pork Sausage Links or Bacon

Skillet Fried Breakfast Potatoes

Chef Selected Fresh Baked Pastries, Muffins

Buttermilk Biscuits, *Whipped Butter*

RISE AND SHINE DELUXE - 20

Fresh Fruit and Berry Salad

Scrambled Eggs

Bacon

Pork Sausage Links

Skillet Fried Breakfast Potatoes

Chef Selected Fresh Baked Pastries, Muffins

Buttermilk Biscuits With Jam, *Whipped Butter*

Choice of: French Toast or Belgian Waffles with Maple Syrup

Chilled Juices: Orange, Cranberry, Apple

HEALTHY START BREAKFAST - 18

Egg White Scramble with Potato, Spinach and Tomato

Roasted Red Skin Potatoes

Turkey Bacon

Seasonal Fresh Sliced Fruit and Berry

Assorted Individual Yogurts

Steel Cut Oatmeal

Toppings: Granola, Dried Cranberries, Raisins, Almond Slivers, Brown Sugar, Milk

Chilled Juices: Orange, Cranberry, Apple

TAKING CARE OF BUSINESS - 12

Individually Wrapped Sandwiches (GF Available) Choose Two:

Egg and Cheese; Bacon, Egg and Cheese,

Sausage, Egg and Cheese. All Served on Hard Rolls.

Seasonal Fresh Sliced Fruit and Berry Cups, Hash Browns

Assorted Individual Yogurts

Chilled Juices: Orange, Cranberry, Apple





A LA CARTE ADDITIONS

Fresh Baked Goods by the Dozen:

Assorted Bagels 15

Served with Cream Cheese, Vegetable Cream Cheese, and Whipped Butter

Fresh Baked Jumbo Muffins 15

Served with Whipped Butter

House Baked Scones 15

Served with Whipped Butter

House Baked Granola Bars 17

Assorted Mini Pastries 10

SIGNATURE BREAKFAST ITEMS - BY THE PAN

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

Egg Scramble	50
Choice of: Plain, Vegetable & Cheese, Ham & Cheese	
Strata (A Savory Egg, Bread Pudding)	60
Choice of: Seasonal Vegetable, Ham & Cheese, Italian Style	
Frittata Muffins (2 dozen per order)	36
Choice of: Bacon, Onion & Goat Cheese; Spinach, Mushroom & Gruyere OR Sausage, Broccoli & Cheddar	
Traditional French Toast	45
Blueberry French Toast Casserole	50
Pancakes	40
Pancakes (with Fresh Fruit or Chocolate Chips)	43
Biscuits & Sausage Gravy	30
Pork Sausage Links or Patties	38
Turkey Sausage Links	38
Bacon / Turkey Bacon	37
Skillet Fried Breakfast Potatoes	30
Sliced Fruit Platter or Salad	5 per guest
Assorted Whole Fruit Basket (12pc)	12 per basket
Smoked Salmon & Lox Platter (Capers, Tomato, Egg White, Egg Yolks, Red Onion)	6 per guest

A LA CARTE BEVERAGES

Per Person Cost.

Bottled Water	2.50	Coffee Station	6 per guest
Assorted Soda (Pepsi Products)	2.50	our signature blend of Coffee, Decaf & Tea with Hot Water	
Bottled Juice	2.50	Cocoa Station	5 per guest
Milk Chugs	2.50	whipped cream, chocolate shavings	
Box of Joe	17		
Regular, Decaf or Hot Water for Tea			



LUNCH

COLD LUNCH BUFFETS

All Packages Include Bottled Water

BASIC LUNCHROOM - 17

Assorted Deli Sandwiches and Wraps
Potato Chips
Condiments/Pickles
Fresh Baked Assorted Cookies

EXECUTIVE LUNCHROOM - 19

House Roasted Turkey Breast, Baked Ham
and Roast Beef Sandwiches with Cheese.
Lemon Basil Roasted Vegetable Wrap
with Housemade Hummus,
Lettuce, Tomato, Onion, Pickles
Mayonnaise, Mustard and Russian Dressing.

Chef Deli Salads (Choice of Two):

Potato Chips
Assorted Cookies and Brownies

"TOSSED & TOPPED" SALAD BAR - 19.50

Greens – Mixed Greens, Romaine, Spinach
Vegetables and Add-Ins – Cucumber, Red Onion, Olives,
Tomatoes, Mushrooms, Radishes, Avocado, Chickpeas,
Peppers, Carrots, Dried Fruit, Egg, Toasted Nuts, Blue Cheese,
Feta Cheese, House Made Croutons
Toppings (Choose Two) –
Grilled Chicken, Salmon, Portabella
Dressings – White Balsamic; Caesar;
Honey Dijon Mustard Vinaigrette;
Creamy Blue Cheese; Russian
Rolls – Whipped Butter
Assorted Cookies and Brownies

CHEF'S SAMPLER BUFFET - 22

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

CHEF DELI SALADS

Traditional Potato Salad
Classic Macaroni Salad
Loaded Baked Potato Salad
Cucumber & Tomato
Italian Pasta Salad
Asian Noodle Salad

COMPOSED SALAD

Add on to your Buffet

Tossed Greens Salad - 8

baby lettuce, English cucumbers,
heirloom tomatoes, red onion, balsamic
vinaigrette

Classic Caesar Salad - 10

torn romaine, egg crumble, garlic
croutons, parmesan cheese
Caesar dressing

Spinach Salad- 10

baby spinach, poached egg,
bacon lardons, pickled onions, garlic
croutons , Dijon honey mustard seed
dressing

Autumn Fields - 12

mixed greens, dried cranberries,
crumbled feta, toasted almonds, apple
cider vinaigrette

Steak House Salad - 12

chef garden blend, wedged tomato,
grilled red onion,
garlic croutons, blue cheese dressing

BOXED LUNCHES

PRIME LUNCH BOX - 17

Assorted Deli Sandwiches: Roasted Turkey Breast, Italian Mixed, Baked Ham, or Grilled Vegetable
Potato Chips, Whole Fruit, 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 2.00 Per Person.

Signature Coffee Service - 5.50

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

Hot Chocolate Bar - 5.50

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



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

HOT LUNCH BUFFETS

Three Pages of Some of Our Most Popular Offerings!
Makes Any Event Shine!

BAKED SPUDS - 16

Seasoned Baked Potatoes

Assorted Toppings: Chili con Carne, Broccoli Florets, Chopped Bacon, Caramelized Onions, Avocado, Shredded Cheddar Cheese, Cheese Sauce, Salsa, Sour cream, Whipped Butter, Scallions, Chives, Garden Tossed Salad: Spring Lettuces, Cucumbers, Tomatoes, Pickled Red Onion, Balsamic Vinaigrette, Ranch Dressing
Fresh Baked Blondies & Brownies



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 (50) - 80**

Served with Celery & Blue Cheese



SOUTHERN COMFORT - 18

Choice of: Carolina Style Pulled Pork (With Rolls)

OR Buttermilk Fried Chicken

Macaroni & Cheese, Creamy Coleslaw

BBQ Baked Beans

Jalapeno Cornbread with Honey Butter

Peach Cobbler



PACIFIC RIM - 18

Choose One Entree:

General Tso Chicken; Sweet & Sour Chicken;

Orange Chicken; Beef & Broccoli

Choose Two Sides:

Fried Rice; White Rice; House Lo Mein; Vegetable Stir Fry;

Tofu Vegetable Stir Fry

Vegetable Egg Rolls with Duck Sauce

Fortune Cookie



CANTINA TACO BAR - 19

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

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

Accoutrements: White Rice and Black Beans,

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, Caramel, Raspberry)

*All Hot Buffets include Assorted Soda and Bottled Water

HOT LUNCH BUFFETS

All Hot Buffets Include Assorted Soda and Bottled Water.

NONNA'S SUNDAY BUFFET - 23

Choice of: Eggplant Parmesan
or Tortellini Vodka with Prosciutto and Peas
Choose One: Chicken Marsala, Chicken Parmesan, Lemon Chicken,
Chicken Cacciatore, Meatballs, Chicken and Spinach Meatballs
Penne Marinara
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 and Butter Cookies



CARRIBEAN - 20

Choose One: Jerk Chicken 1/4's; Curried Chicken; Brown Stew
Chicken; Jerk Salmon; or Curried Chickpeas
Choose Two: Yellow Rice with Black Beans; White Rice;
Macaroni & Cheese, Cinnamon Mashed Sweet Potatoes;
Callaloo; Cabbage
Fried Plantains
Empanadas
Rum Cakes or Key Lime Pie



CHEF'S CLASSIC BARBEQUE - 19

Choose Two: 24hr Smoked Pulled Pork; BBQ Beef Brisket; or BBQ
Chicken Quarters; Pulled Jackfruit
Choose One: BBQ Baked Beans; Salt Potatoes; Creamy
Coleslaw; Skillet Cornbread
Buns, Rolls, Condiments



GREAT AMERICAN BARBEQUE - 22

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

ENHANCEMENTS

Chef Soup Du Jour

4.50 per guest

Choose One: Broccoli & Cheese, Chicken Noodle,
Minestrone, Tomato Bisque. All served with crackers.

Carne Asada Chili

with Scallions, Shredded Cheddar, Sour Cream, Crackers
5.50 per guest

Three Bean Chili

with Scallions, Shredded Cheddar, Sour Cream, Crackers
4 per guest

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



DESSERT

Our desserts are made in house or prepared fresh in our Clifton Park, N.Y. bakery by Mazzone Hospitality Pastry Chef, Stephanie Robison. 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
Assorted Cupcakes	30

COBBLERS IN A HOT PAN

Homemade Apple Cobbler	45
Homemade Peach Cobbler	45

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



PRIME EXPRESS CATERING

2 Pages of Great Additions to any event priced and served in Half and Whole Pans.

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 Crudite</i> served with Green Goddess Dip	35/70
<i>Bruschetta Platter</i> served with Buffalo Mozzarella and Toasted Focaccia	35/70
<i>Spinach Artichoke Dip</i> served with Sliced Baguettes	30/55
<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 Salad</i> baby lettuce, English cucumbers, heirloom tomatoes, red onion, balsamic vinaigrette	25/45
<i>Spinach Salad</i> spinach, poached egg, bacon lardons, pickled onions, garlic croutons, Dijon honey mustard seed dressing	35/60
<i>Classic Caesar Salad</i> torn romaine, egg crumble, garlic croutons, parmesan cheese, Caesar dressing	30/55
<i>Steak House Salad</i> chef garden blend, wedged tomato, grilled red onion, garlic croutons, 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.

ACCOMPINAMENTS

<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 with ground beef</i>	65/130
<i>Vegetable Lasagna</i>	60/110
<i>Nonna's Meatballs served with Marinara</i>	55/110
<i>Italian Sausage & Peppers served with Hoagie Rolls</i>	75/135
<i>Baked Ziti</i>	65/100
<i>Baked Ziti with Meat</i>	75/135
<i>Eggplant Parmesan</i>	65/110
<i>Chicken Parmesan</i>	75/135
<i>Chicken Piccata / Chicken Francese / Chicken Marsala</i>	75/135
<i>Chipotle Chicken served with Lime Creme</i>	65/120
<i>Jerk Chicken served with Mango Salsa</i>	65/120
<i>Roasted Greek Chicken Quarters</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.



REFRESHMENT PACKAGES

*All prices are per person

Add Coffee Station to any Package for 3 per guest

Market Fresh - 9

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

Add Coffee Station for 3 per person

The Go – To - 10

Assorted Domestic Cheese & Pepperoni Platter with Crackers and Sliced Fresh Fruit 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

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

Shredded Toasted Coconut, Almonds, Walnuts, Dries Cranberries, Chocolate Covered Raisins, Oat Clusters, Dried Apricots, Yogurt Drops, Puffed Rice

served with Assorted Soda and Bottled Water

Add Coffee Station for 3 per person

Cookie Classic - 8

Homestyle Cookies and Brownies served with Bottled Water

Add Coffee Station for 3 per person

Cookie Monster - 10

Extra-Large Oatmeal Raisin, Peanut Butter and Chocolate Chunk Cookies

served with Milk Chugs

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

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

VIKING CLUB PACKAGES

Catering Packages Designed with HVCC Club Events in mind. Whether it is your annual recruitment mixer, celebrating a club accomplishment, or just for fun, the price is right to elevate your event.

*All prices are per person

MILK & DONUTS - 9

Assortment of Iced, Sprinkled and Frosted Donuts
served with Milk Chugs

COOKIE MONSTER - 10

Jumbo Assortment of Peanut Butter, Sugar and Chocolate Chunk Cookies
served with Milk Chugs

ENERGIZER - 9

Assorted Bars: Granola, Candy, Energy
served with Assorted Soda, Energy Drinks and Bottled Water

AT THE BALLPARK - 12

NY Soft Pretzel Bites with Jalapeno Cheese Sauce
Pigs in a Blanket
Nachos with Cheese
Fried Tater Tots
Served with Assorted Soda & Bottled Water

BURRITO BOX - 13

Mix and Match Your Choice of Burritos
Served with Fresh Fried Tortilla Chips and Salsa
Sour Cream and Guacamole.
Assorted Soda & Bottled Water

THE SAMPLER - 14

Choose Three: Boneless Chicken Wings, Mozzarella Sticks, Jalapeno Poppers, Mac n' Cheese Bites, Chicken Quesadilla Rolls, Spring Rolls, Loaded Cheese Fries, Pretzel Bites
served with Dipping Sauces
Assorted Soda & Bottled Water



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

VIKING CLUB CATERING

Catering by the Half and Whole Pan can help your club satisfy more appetites and add more variety to your event!

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

MUNCHY STUFF

<i>Mozzarella Sticks</i> served with Marinara	50/100
<i>Soft Pretzel Bites</i> served with Jalapeno Cheese Sauce	40/80
<i>French Fries</i> served with Ketchup	25/40
<i>Fried Macaroni & Cheese Bites</i> served with BBQ	60/120
<i>Chicken Quesadilla Rolls</i>	50/100
<i>Chicken Wings</i> served with Celery & Blue Cheese	80/150
Buffalo, Carolina BBQ, Hot Honey Barbeque, Garlic Parmesan, Crispy Cajun	
<i>Chicken Tenders</i> served with Honey Mustard & BBQ	70/120
Make Them "Vegas Style" Tenders Tossed in Anyone of Our House Sauces	

PIZZA

<i>Cheese Pizza</i>	17.99
<i>Topped Pizza</i>	20.99

Dips and Apps

<i>Seasonal Fruit Salad</i>	40/75
<i>Assorted Domestic Cheese & Pepperoni Board</i>	45/80
served with Crackers	
<i>Vegetable Crudité</i> served with green goddess	35/70
<i>Bruschetta Platter</i>	35/70
served with Buffalo Mozzarella and Toasted Focaccia	
<i>Spinach Artichoke Dip</i> served with Sliced Baguettes	30/55
<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
<i>Tortilla Chips</i> served with House Made Salsa	4 - per person
add guacamole for 2	
<i>Signature Wrap or Sandwich Platter</i>	45/85
Choose Three: Turkey & Cheddar, Ham & Swiss, Roast Beef & Provolone, Italian Mix, Grilled Vegetable	
<i>Specialty Wrap or Sandwich Platter</i>	50/95
Choose Two: Crispy Chicken(ask for it sauced), Chicken Caesar Wrap, Pesto Chicken, BLT, Tomato Mozzarella	