

PRIME AT IOPS HOLIDAY CATERING MENU

AVAILABLE NOVEMBER 18TH – JANUARY 17TH
FOR A MINIMUM OF 20 PEOPLE

SEASONAL GOURMET SANDWICHES

INCLUDES A CHOICE OF (1) SOUP, (1) SALAD, (1) DESSERT & ASSORTED BEVERAGES

GOURMET SANDWICHES: **SELECT (4) 19.99**

Winter Vegetable Wrap: With Arugula, Beet Hummus, Balsamic Aioli

Roasted Turkey Croissant: With Brie, Applewood Bacon, Cranberry Aioli, Romaine

Cranberry-Apple Chicken Salad Wrap: With Spinach and Apple Cider Aioli

Sliced Sirloin on Focaccia: With Horseradish Aioli, Caramelized Onions, Shaved Kale, Blistered Tomatoes

Buttermilk Fried Chicken Slider: With Apple-Fennel & Cabbage Slaw and Citrus Chive Aioli

SEASONAL BUFFET

INCLUDES ROLLS & BUTTER, CHOICE OF (1) SALAD, (2) HOT SIDES, (1) DESSERT & ASSORTED BEVERAGES

ENTREES: **SELECT (2) 24.99 | SELECT (3) 29.99**

Ratatouille Vegan Parmesan Polenta With Garlicky Broccoli Rabe

Chicken Française With Lemon-Caper and White Wine Sauce

Pan Seared Pork Tenderloin With Mustard Sauce

Roasted Sirloin With Wild Mushrooms and Bordelaise Sauce

Fried Crab Cakes With Blood Orange Remoulade and Shaved Fennel-Blood Orange Slaw

CARVING/BUFFET | 36.99

30 PERSON MINIMUM, FULL-SERVICE PARTIES ONLY

INCLUDES ROLLS & BUTTER, CHOICE OF (1) SALAD, (3) HOT SIDES, (2) DESSERTS & ASSORTED BEVERAGES

Lamb Persillade With Huckleberry Demi

Seared Beef Tenderloin With Balsamic Cippolini Onions, Roasted Wild Mushrooms and Chianti Demi

Crab and Scallop Stuffed Sole With Leek Vin Blanc

Horseradish Crusted Prime Rib With Chianti Demi and Horseradish Sauce | 3 Per Person Upcharge

Seared Hudson Valley Fisheries Steelhead Trout With Citrus-Pomegranate Beurre Blanc

Espresso Seared Duck Breast With Apricot Cranberry Demi

Root Veggie-Quinoa Stuffed Butternut Squash With Celeriac Puree and Blood Orange Frisée Salad



MAZZONE
HOSPITALITY

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A LA CARTE HORS D'OEUVRES PACKAGES

TIER 1 (PICK 3) | 9.99

Buffalo Chicken Bites, Blue Cheese, Chive
Mediterranean Pita Pizzas, Pesto, Feta, Mozzarella
Panzanella Salad Cups, Grilled Bread, Micro Basil, Olive Oil
Chicken or Beef Satay, Soy-Ginger & Chili Glaze, Thai Peanut Sauce, Scallion

TIER 2 (PICK 4 - INCLUDES TIER 1 OPTIONS) | 12.99

Guava Glazed Pulled Pork, Fried Sweet Plantain, Mango Salsa, Pickled Red Onion
Smoked Salmon Mousse, Potato Pancake, Chive, Tobiko
Black Bean & Avocado Crostini, Cilantro, Lime
Chilled Tomato Gazpacho, Mini Garlic Croutons, Micro Green
Steak Roulade, Gorgonzola Mousse, Balsamic Glaze, Garlic Crostini, Micro Greens
Moroccan Lemon Chicken, Mango Chutney, Phyllo Cup, Micro Cilantro

TIER 3 (PICK 4 - INCLUDES TIER 1 & 2 OPTIONS) | 14.99

Bloody Mary Shrimp Cocktail Shooters, Micro Celery, Blistered Tomato, Green Olive
Tomato & Burrata, Olive Oil, Micro Arugula, Eggplant Caponata, Grilled Crostini
Tofu Skewers, Five Spice, Bell Pepper, Cucumber Raita
Prosciutto & Melon Canape, House-Made Ricotta, Micro Basil, Olive Oil
Braised Beef Short Rib, Crispy Truffle Polenta Cake, Sherry Vinegar, Parsnip Chip
Mini Crab Cakes, Remoulade, Chive
Ahi Tuna Parfait, Asian Guacamole, Pineapple Salsa, Sesame, Soy, Micro Greens



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A LA CARTE AND SIDES

HOT SIDES | ½ PAN (SERVES 10) - 19.99 | FULL PAN (SERVES 20) - 29.99

Cranberry-Apple Bread Pudding
Buttery Mashed Potatoes
Lemon-Herb Roasted Fingerling Potatoes
Parsnip-Celery Root Mash
Sweet Potato Mash
Butternut Squash & Root Vegetable Hash
Farro Pilaf
Roasted Brussels Sprout, Butternut Squash, Apples, Balsamic and Shallots

SOUPS | 2.49

Butternut Squash Bisque With Fried Sage
Maple Roasted Root Vegetable With Farro

SALADS | FULL PLATTER (SERVES 20) - 19.99

Kale and Quinoa Salad With Craisins, Cucumber, Apple and Honey-Lemon Vinaigrette
Crisp Romaine Salad With Pomegranate Seeds, Blood Oranges, Red and Golden Beets, Goat Cheese, Slivered Almonds and Apple-Dijon Vinaigrette
Kale Caesar Salad With Crispy Chickpeas and Shaved Parmesan
Shaved Fennel Salad With Arugula, Citrus Supremes, Maple Roasted Butternut Squash and Apple Cider Vinaigrette



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A LA CARTE AND SIDES

DESSERTS | 4.99 PER PERSON

Assorted Holiday Cookies and Dessert Bars

Chocolate Mousse Parfaits With Chantilly Cream, Raspberry and Mint

Gluten Free Brownies

Flourless Chocolate Cake

Tiramisu

Rosemary Olive Oil Cake With Spiced Cranberries

Lemon Cheesecake Mousse With Cinnamon Spiced Chantilly Cream and Citrus-Cranberry Compote

Local Apple Crisp With Caramel Sauce and Confectionery Sugar

SPECIALTY BEVERAGES | 1.99 PER PERSON

FULL-SERVICE EVENTS ONLY

Mulled Apple Cider: Local Apple Cider, Cinnamon Sticks, Cloves, Orange Slices

Apple Ginger Bells: Apple Cider, Cinnamon, Ginger Beer, Citrus, Apple Slices

Apple Cider "Sans"gría: Local Apple Cider, Cinnamon Sticks, Sliced Apples, Fresh Cranberries, Fresh Thyme

Maple Apple Chai: Chai Tea, Maple Syrup, Apple Cider, Club Soda, Apple Slices, Cinnamon Sticks, Star Anise

Winter Cranberry Punch: Cranberry Juice, Orange Vanilla Seltzer, Lime Juice, Orange Slices, Fresh Rosemary, Lime Slices

Pomegranate "No"jito: Club Soda, Lime Juice, Fresh Mint, Pomegranate Arils

Peppermint Hot Cocoa: Creamy Hot Cocoa, Peppermint Syrup

Hot Cocoa Bar: Creamy Hot Cocoa, Assorted Syrups & Toppings, Whipped Cream | 1 Per Person Upcharge



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