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Valentine's Day To-Go

ORDERING AVAILABLE:

Monday, January 26th -
Monday, February 9th (5 p.m.)

PICK-UP:

Friday, February 13th

(10 a.m. - 4 p.m. |

Cafe of Your Choice)

**4 DIFFERENT COMPOSED
ENTREE SELECTIONS**

**INCLUDES A SEASONAL
GREENS SALAD, DINNER
ROLLS AND BUTTER**

**THREE DIFFERENT
DESSERT SELECTIONS**



PRIME
Dining

Curated
by



MAZZONE
HOSPITALITY

Valentine's Day To-Go



ORDERING AVAILABLE: MONDAY, JANUARY 26TH - MONDAY, FEBRUARY 9TH (5 P.M.)

PICK-UP: FRIDAY, FEBRUARY 13TH (10 A.M. - 4 P.M. | CAFE OF YOUR CHOICE)

****ALL ENTREES SERVE ONE AND INCLUDE A SEASONAL GREENS SALAD,
DINNER ROLLS AND BUTTER AND A CHOICE OF DESSERT****

Choice of Entree

Filet Mignon 45.99

Truffle Mashed Potatoes, Green Beans Almondine and Chianti Demi

Pan Seared Statler Chicken Breast 29.99

Truffle Mashed Potatoes, Green Beans Almondine, Cippolini Onions, Artichokes, Portobello Compote and Chianti Demi

Chilean Sea Bass 52.99

Truffle Mashed Potatoes, Green Beans Almondine, Port Wine Sauce, Butter Braised Leeks, Shiitake Mushrooms, Microgreens

Bucatini 24.99

Truffle Mashed Potatoes, Green Beans Almondine, Wild Mushroom Ragu, Cream, Shaved Pecorino, Chives

Choice of Dessert

Chocolate Dipped Long Stem Strawberries

Flourless Chocolate Cake With a Berry Compote

NY Style Cheesecake With Macerated Strawberries

Add-On

Butter Poached Cold Water Lobster Tail 24.99

With Black Truffle-Chive Butter

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Prep Instructions For The Filet Mignon Dinner

- **Filet Mignon:** Bake in a 375 degree preheated oven until your desired temperature. For medium rare, roast filet until 123 degrees (8 minutes) and let it rest for three minutes.
- **Truffle Mashed Potatoes:** Heat a small sauce pot with one ounce of butter and one ounce of milk over medium heat. Stir continuously until thick and creamy. Set the mashed potatoes aside once hot.
- **Green Beans:** Add two ounces of butter to a sauté pan over medium heat. When butter is melted, add green beans, season with salt and pepper to taste. When heated through add the almonds and cook for two more minutes. Set the green beans aside once hot.
- **Chianti Demi:** Heat in a small saucepan until hot.
- **For Plating:** Spoon the truffle mashed potatoes into the center of the plate. Rest the green beans alongside the mashed potatoes. Prop the filet at an angle on top of the mashed potatoes. Once plated, drizzle the demi on top of the filet and around the edge of the plate for decoration. Enjoy!

Dessert Instructions

- **Chocolate Dipped Long Stem Strawberries:** Place these delights on a bread-and-butter plate and top with confectionary sugar and enjoy!
- **Flourless Chocolate Cake:** Place the chocolate cake in the center of a bread-and-butter plate. Then, heat the berry compote in in a saucepan until warm. Once heated, drizzle over the middle of the cake until it starts to drip over the sides.
- **NY Style Cheesecake With Port Poached Figs:** Place the cheesecake in the center of a bread-and-butter plate. Spoon poached figs over the middle of the cheesecake until it starts to drip over the sides.

Prep Instructions For The Pan Seared Stather Chicken Breast Dinner

- **Chicken Breast:** Bake in a 350 degree preheated oven for 12 minutes or until internal temperature of 165 degrees in the thickest part.
- **Truffle Mashed Potatoes:** Heat a small sauce pot with one ounce of butter and one ounce of milk over medium heat. Stir continuously until thick and creamy. Set the mashed potatoes aside once hot.
- **Green Beans:** Add two ounces of butter to a sauté pan over medium heat. When butter is melted, add green beans, season with salt and pepper to taste. When heated through add the almonds and cook for two more minutes. Set the green beans aside once hot.
- **Chianti Demi and Portobello Compote:** Heat in a small saucepan until hot.
- **For Plating:** Spoon truffle mashed potatoes into the center of the plate. Rest green beans, cippolini onions and artichokes alongside mashed potatoes. Prop the chicken at an angle on top of mashed potatoes. Once plated, drizzle the portobello compote and chianti demi on top of the chicken and around the edge of the plate for decoration. Enjoy!

Dessert Instructions

- **Chocolate Dipped Long Stem Strawberries:** Place these delights on a bread-and-butter plate and top with confectionary sugar and enjoy!
- **Flourless Chocolate Cake:** Place the chocolate cake in the center of a bread-and-butter plate. Then, heat the berry compote in a saucepan until warm. Once heated, drizzle over the middle of the cake until it starts to drip over the sides.
- **NY Style Cheesecake With Port Poached Figs:** Place the cheesecake in the center of a bread-and-butter plate. Spoon port poached figs over the middle of the cheesecake until it starts to drip over the sides.

Prep Instructions For The Chilean Sea Bass Dinner

- **Sea Bass, Butter Braised Leeks and Shiitake Mushrooms:** Preheat the oven to 350 degrees. While preheating, spray a baking sheet with pam and place the sea bass and vegetables onto the pan. Cook for 8 minutes or until the internal temperature reaches 165 degrees in the thickest part.
- **Truffle Mashed Potatoes:** Heat a small sauce pot with one ounce of butter and one ounce of milk over medium heat. Stir continuously until thick and creamy. Set the mashed potatoes aside once hot.
- **Green Beans:** Add two ounces of butter to a sauté pan over medium heat. When butter is melted, add green beans, season with salt and pepper to taste. When heated through add the almonds and cook for two more minutes. Set the green beans aside once hot.
- **Port Wine Sauce:** Heat in a small saucepan until hot.
- **For Plating:** Spoon truffle mashed potatoes into the center of the plate. Rest green beans, butter braised leeks and shiitake mushrooms alongside mashed potatoes. Place the sea bass on top of mashed potatoes. Once plated, drizzle the port wine sauce on top of the sea bass and around the edge of the plate for decoration. Finally, top it off with microgreens. Enjoy!

Dessert Instructions

- **Chocolate Dipped Long Stem Strawberries:** Place these delights on a bread-and-butter plate and top with confectionary sugar and enjoy!
- **Flourless Chocolate Cake:** Place the chocolate cake in the center of a bread-and-butter plate. Then, heat the berry compote in a saucepan until warm. Once heated, drizzle over the middle of the cake until it starts to drip over the sides.
- **NY Style Cheesecake With Port Poached Figs:** Place the cheesecake in the center of a bread-and-butter plate. Spoon poached figs over the middle of the cheesecake until it starts to drip over the sides.

Prep Instructions For The Bucatini Dinner

- **Bucatini:** Microwave the bucatini with the mushroom ragu for three minutes.
- **Truffle Mashed Potatoes:** Heat a small sauce pot with one ounce of butter and one ounce of milk over medium heat. Stir continuously until thick and creamy. Set the mashed potatoes aside once hot.
- **Green Beans:** Add two ounces of butter to a sauté pan over medium heat. When butter is melted, add green beans, season with salt and pepper to taste. When heated through add the almonds and cook for two more minutes. Set the green beans aside once hot.
- **For Plating:** Slide the heated bucatini onto a plate and garnish with shaved pecorino and chives. Enjoy!

Dessert Instructions

- **Chocolate Dipped Long Stem Strawberries:** Place these delights on a bread-and-butter plate and top with confectionary sugar and enjoy!
- **Flourless Chocolate Cake:** Place the chocolate cake in the center of a bread-and-butter plate. Then, heat the berry compote in a saucepan until warm. Once heated, drizzle over the middle of the cake until it starts to drip over the sides.
- **NY Style Cheesecake With Port Poached Figs:** Place the cheesecake in the center of a bread-and-butter plate. Spoon port poached figs over the middle of the cheesecake until it starts to drip over the sides.

Prep Instructions For The Butter Poached Cold Water Lobster Tail

- Place butter in a small saucepan, turn on low heat and add the lobster tail. Reheat the tail in the microwave for two minutes or until the internal temperature is 165 degrees.

Dessert Instructions

- **Chocolate Dipped Long Stem Strawberries:** Place these delights on a bread-and-butter plate and top with confectionary sugar and enjoy!
- **Flourless Chocolate Cake:** Place the chocolate cake in the center of a bread-and-butter plate. Then, heat the berry compote in a saucepan until warm. Once heated, drizzle over the middle of the cake until it starts to drip over the sides.
- **NY Style Cheesecake With Port Poached Figs:** Place the cheesecake in the center of a bread-and-butter plate. Spoon poached figs over the middle of the cheesecake until it starts to drip over the sides.