



CORPORATE CATERING MENU

BREAKFAST . LUNCH . DINNER . RECEPTION

WWW.PRIMEBUSINESSDINING.COM/EMPIRE-STATE-PLAZA

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PHONE: (518) 463-0568

BREAKFAST

All catering can be prepared as full service or drop-off service
Full service catering includes; linen for buffet tables only, paper products, service utensils and wait staff
20% service fee applied to all full service catering*
Upgrade to china for an additional \$4.00 per person

Drop-off service includes; paper products and service utensils
Delivery fee is applied to all drop-off catering



**Service Fee: A catering fee is levied on all food and beverage served. This charge is an administrative charge for the administration of your banquet and/or your function and is not a gratuity or tip, and none of the amount collected will be distributed as gratuities or tips to employees who provide service to the guests of your event. A gratuity or tip is not required, however, if you feel your wait staff has exceeded your expectations you are welcome to provide a gratuity/tip which will be fully distributed to the employees who provided the service for your event.*

BREAKFAST & MORNING BREAKS

Box Breakfast (Minimum order 15 people)

Bagels with gourmet cream cheese served with fresh whole fruit and bottled orange juice
\$7.00 per person*

Beverage Break

(offered for 2 hours)
Signature blend of coffees and assorted teas
\$3.30 per person *

Beverage refreshes \$2.00 per person

Make It Fast (Minimum order 15 people)

Freshly baked assorted petite pastries and bagels
Signature blend of coffees and assorted teas
\$6.50 per person *

Add Bulk Juice \$1.00

Add Bottled Juice \$1.50

Rise and Shine (Minimum Order 15 people)

Scrambled eggs, skillet fried breakfast potatoes
Sausage or bacon, buttermilk biscuits
Signature blend of coffees and assorted teas
\$16.00 per person *

Bakery Items - By the Dozen \$26.00*

- House-baked granola bars
- Assorted bagels with cream cheese & butter
- Assorted muffins
- Cinnamon rolls
- Chef selected variety tray

A la Carte Breakfast Enhancements

Can be purchased to accompany a breakfast menu package

Sliced fresh fruit	\$3.99 per person
Both meats	\$1.99 per person
Individual yogurts	\$1.50 each
Fruit and yogurt parfaits	\$3.39 each
Oatmeal with toppings	\$3.99 per person
Breakfast sandwiches	\$3.99 each
Bottled juice	\$1.50 per bottle
Bottled water	\$1.50 per bottle
Bottled Pepsi & Diet Pepsi	\$1.50 per bottle
Citrus infused water	\$0.75 per person
Bottled iced tea, fruit punch, lemonade	\$2.50 per bottle

Quiche (12 Slices) \$14.00*

Flavors

- Broccoli and Cheddar
- Bacon and Swiss

House Cured Smoked Salmon Display

Accompanied by whipped cream cheese & vegetable cream cheese, capers, onions and tomatoes



FRESH

ingredients

*Applicable sales tax, delivery and/or catering fee added to each order

PLATED BREAKFAST

*Available for a minimum of 30 people
All plated breakfasts include; china and stainless flatware
Linens for guest tables are not included*

The Eye Opener

Farm fresh scrambled eggs, crisp bacon, skillet fried potatoes, buttermilk biscuit
Ice water, orange juice, coffee, decaffeinated coffee and tea offered tableside
\$17.00 per person *

The Continental

House baked muffin, yogurt parfait with granola and melon wedges
Ice water, orange juice, coffee, decaffeinated coffee and tea offered tableside
\$13.50 per person *

Le Petite Dejeuner

Broccoli & NY Cheddar quiche, sausage link, skillet fried potatoes, croissant
Ice water, orange juice, coffee, decaffeinated coffee and tea offered tableside
\$17.00 per person *

Chef Stations – Available a la carte or as an add-on to any buffet

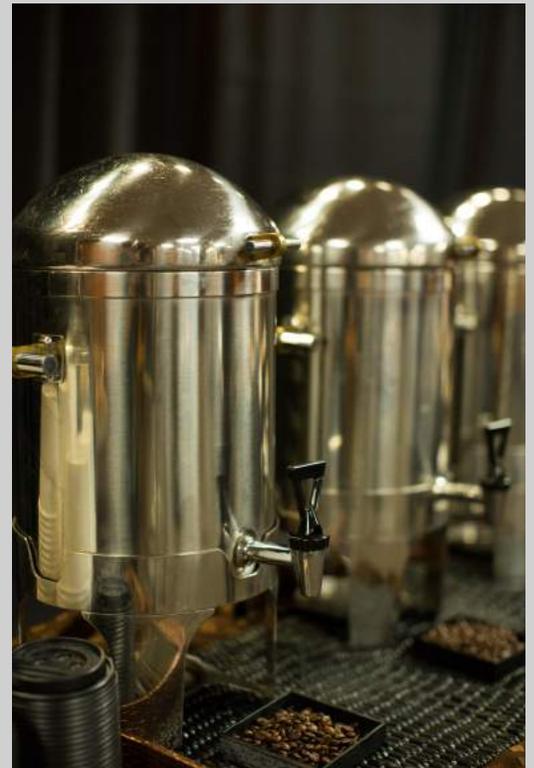
Station chef fee \$75 (one chef needed for every 75 guests)

Omelet Station (minimum 30 people)

Assorted fillings to include: onions, peppers, mushrooms, spinach, tomatoes, breakfast meats, cheeses
\$6.00 per person *

French Toast Station (minimum 30 people)

Thick sliced egg-dipped bread prepared in the classic way with assorted toppings to include:
warm maple syrup, cinnamon sugar, strawberries, blueberries and vanilla whipped cream
\$5.00 per person *



REFRESHING
easy ordering

LUNCH

All catering can be prepared as full service or drop-off service

Full service catering includes; linen for buffet tables only, paper products, service utensils and wait staff

20% service fee applied to all full service catering*

Upgrade to china for an additional \$4.00 per person

Drop-off service includes; paper products and service utensils

Delivery fee is applied to all drop-off caterings



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Boxed & Buffet Lunches

Lunch Buffet available for a minimum of 20 people
Volume discount may be available for boxed lunches, please inquire

PRIME Boxed Lunch \$13.80*

Assorted sandwiches to include: oven roasted turkey breast, medium rare roast beef, baked ham, or grilled vegetable and hummus wrap, lettuce, tomato, and individual condiment selection
Terrell potato chips, cookie and bottled water

PRIME Boxed Salad \$13.80*

Your choice of Caesar, Greek, or chefs salad with chicken
Includes rolls and butter, cookie and bottled water

Boxed Lunch Enhancements

Whole fresh fruit \$1.25 per person
Wedge of Vermont Cheddar \$2.00 per person
House-made granola bar \$2.00 per person

Lunch Buffets

Executive Lunch Room Buffet \$15.50*

Pre-made sandwiches: medium rare roast beef, turkey breast, baked ham, grilled vegetable and hummus wrap garnished with lettuce and tomato, appropriate condiments and pickles
chef's selected deli or tossed salad, Terrell potato chips, cookies, brownies and bottled water

Half Deli Plus (portion size is 1 half sandwich per guaranteed guest) \$14.00*

Assorted half sandwiches and wraps, soup of the day, chef's choice deli salad, Terrell chips, assorted cookies and bottled water

Basic Lunch Room \$14.00*

Assorted full deli sandwiches and wraps
Terrell chips, assorted cookies and bottled water

Salads and More \$15.50*

Classic Caesar salad, PRIME Harvest Salad and Tossed Garden Salad served with grilled chicken, rolls and butter, assorted cookies and bottled water

PRIME NY \$17.75*

Featuring State National pastrami, corned beef and turkey with rye bread, macaroni salad, coleslaw, half sour pickles, house-fried Saratoga chips, double chocolate brownie and bottled water

A Little Bit of Everything \$18.50*

Classic Caesar salad with garlic croutons, grilled sliced chicken, petite pre-made sandwiches, chef's choice pasta with sauce
assorted cookies and brownies and bottled water

That's Italian \$21.50*

Roasted vegetable and cheese "antipasto" salad, chicken parmesan or meatballs, penne with marinara, bread, Italian sweets and bottled water



QUALITY
service

*Applicable sales tax, delivery and/or catering fee added to each order

Express Lunch & Enhancements

Perfect for last minute orders

Chef's Whim Buffet

\$20.00*

Chef selected salad, entrée, vegetable, starch and dessert
Bottled water

Buffet Enhancements — Priced per person

Soup du Jour, crackers	\$2.30
-Upgrade to bread bowl	\$2.00
Classic meat & cheese chili, crackers	\$5.00
Three bean chili, crackers	\$3.30
Side salad (macaroni, pasta, potato, coleslaw)	\$1.50
Garden salad with two dressings	\$2.00
Fruit salad	\$4.00

Express Catering Lunch — Priced by the pan

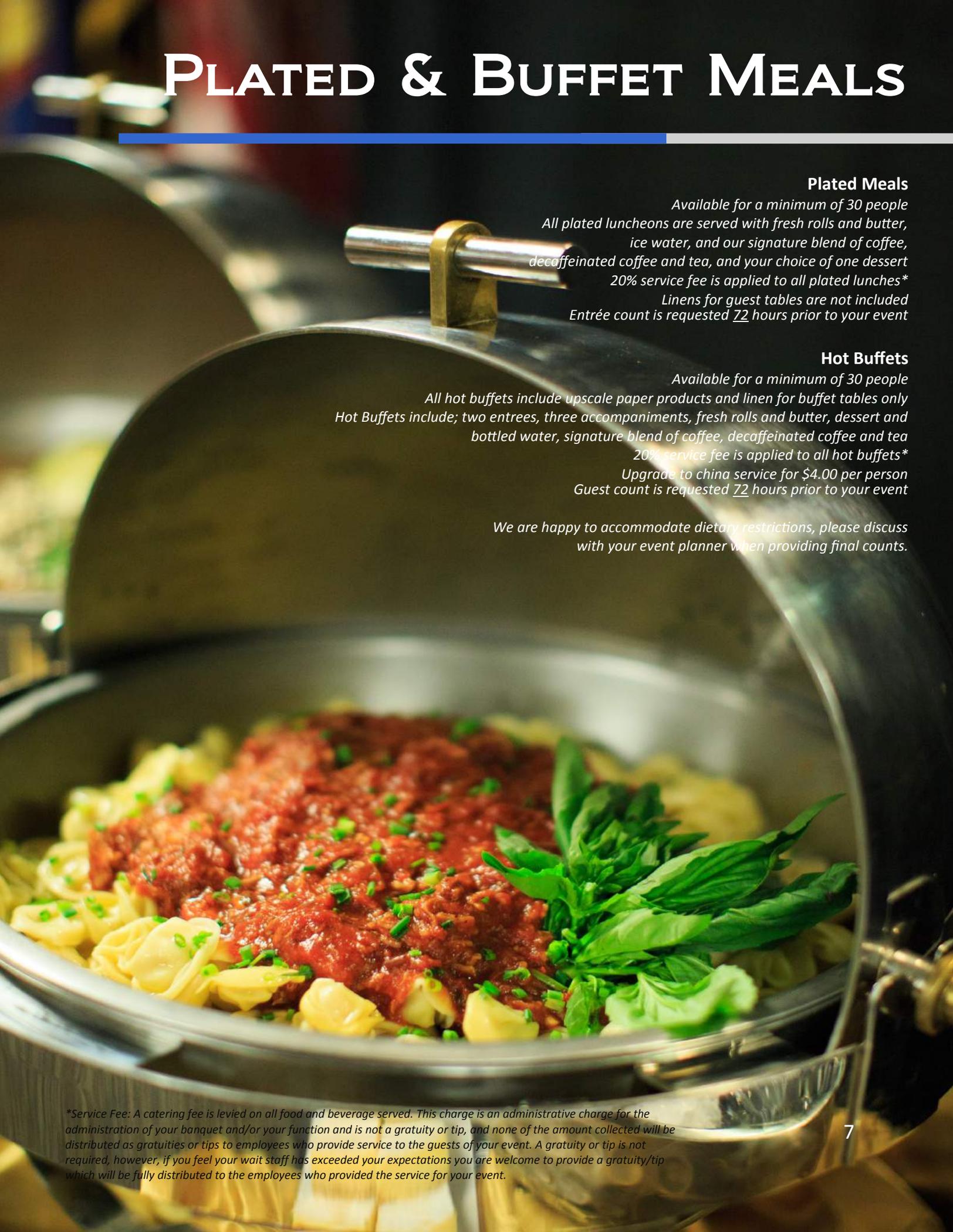
Each pan serves approximately 20 people
Available as add-on to any lunch buffet, as take-out, or drop-off service
Paper products, serving utensils and linen not included

Soup (by the gallon) with crackers	\$50.00
Signature Salads – potato, macaroni, pasta	\$40.00
Stew or Chili (by the Gallon) with crackers	\$65.00
Meat Lasagna	\$95.00
Vegetarian Lasagna	\$90.00
Pasta a la vodka	\$72.00
Eggplant Parmesan	\$90.00
Chicken Parmesan	\$120.00
Greek bone-in Roasted Chicken	\$100.00
Sausage and peppers with onions	\$100.00
Meatballs Marinara	\$100.00
Oven roasted potatoes	\$45.00
Seasonal Vegetables	\$45.00
2 Dozen Rolls and butter	\$30.00
7-hour Cherry Pepper Pork with Flash Fried Chips	\$150.00
Macaroni and Cheese	\$80.00
Buffalo Chicken Macaroni and Cheese	\$120.00



CUTTING EDGE
recipes

PLATED & BUFFET MEALS



Plated Meals

*Available for a minimum of 30 people
All plated luncheons are served with fresh rolls and butter,
ice water, and our signature blend of coffee,
decaffeinated coffee and tea, and your choice of one dessert
20% service fee is applied to all plated lunches*
Linens for guest tables are not included
Entrée count is requested 72 hours prior to your event*

Hot Buffets

*Available for a minimum of 30 people
All hot buffets include upscale paper products and linen for buffet tables only
Hot Buffets include; two entrees, three accompaniments, fresh rolls and butter, dessert and
bottled water, signature blend of coffee, decaffeinated coffee and tea
20% service fee is applied to all hot buffets*
Upgrade to china service for \$4.00 per person
Guest count is requested 72 hours prior to your event*

*We are happy to accommodate dietary restrictions, please discuss
with your event planner when providing final counts.*

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Plated Lunches

Plated Salad Luncheon

All plated salad lunches are served with fresh rolls and butter, ice water, and our signature blend of coffee, decaffeinated coffee and tea, and your choice of one dessert

Chicken Caesar salad

\$16.50*

With grilled sliced chicken, shaved parmesan, garlic croutons and traditional Caesar dressing

Greek Chicken Salad

\$16.95*

Greek chicken, crisp greens, Kalamata olives, beefsteak tomatoes, cucumber, shaved red onion, feta cheese, drizzled in an oregano lemon vinaigrette

Antipasti salad

\$16.50*

Crisp romaine, garbanzos, pepperoni, salami, capicola, provolone, olives, roasted peppers, red wine vinaigrette, and garlic crostini

Plated Lunches

All plated lunches are served with house salad, fresh rolls and butter, ice water, and our signature blend of coffee, decaffeinated coffee and tea, your choice of one dessert

ENTREES — please select up to two entrees, including a vegetarian, of the following

Maple Mustard Grilled Salmon

\$23.00*

Basmati rice pilaf, butter snipped green beans

Char Grilled Strip Sirloin (6 – 7 oz.)

\$25.00*

Merlot demi, smashed Yukon gold potatoes, seasonal vegetables

Red Wine Braised Boneless Short Ribs

\$24.00*

Garlic whipped potatoes, seasonal vegetables

Herb Crusted Cod

\$23.00*

Charred pepper and tomato relish, toasted couscous, seasonal vegetables

Roasted Wild Mushroom Ravioli

\$19.00*

Arugula pesto, truffle oil crumbs

Butternut Squash Ravioli

\$18.00*

Sage brown butter

Vegetable Lasagna

\$18.00*

Layers of pasta and roasted vegetables, marinara sauce

Marinated and Grilled Sage Pork Loin

\$22.00*

Pancetta vinegar pepper jus, whipped sweet potatoes, seasonal vegetables

Chicken Picatta

\$22.00*

Lemon caper sauce, rice pilaf, seasonal vegetables

Chicken Wellington

\$23.00*

Boneless breast of chicken stuffed with mushroom ragout, herbs wrapped in a flaky puff pastry, Madeira wine sauce, tomato orzo pilaf, and seasonal vegetables

Chicken Cutlet

\$22.00*

Sautéed scaloppini, shallots, blistered grape tomato and asparagus tips, Marsala wine sauce, roasted potatoes, seasonal vegetables

*Applicable sales tax, delivery and/or catering fee added to each order



Dessert

Please select one of the following:

- Tiramisu
- Classic apple crisp
- Cheesecake with fresh berries
- Seasonal fruit tart
- Old-fashioned carrot cake
- Chocolate flourless cake

HOT BUFFETS

Available for a minimum of 30 people

Hot Buffet — priced per person \$26.00*

- Choose two Tier I entrees
- Choose salad, starch, and vegetable
- Choose one dessert

Tier I Entrees

- Apple cranberry stuffed chicken with rosemary gravy
- Chicken Milanese with breaded cutlet topped with arugula salad
- Chicken Marsala with sweet mushroom sauce
- Sage rubbed turkey breast with gravy
- Today's catch Florentine with spinach garlic stuffing and lemon butter sauce
- Lasagna Bolognese with angus beef and herbed ricotta cheese
- Slow cooked beef pot roast with thyme scented jus
- Italian meatballs with marinara
- Cider brined pork loin with roasted apple gravy
- Roasted vegetable lasagna

Upgraded Tier 2 Entrées (additional \$4.00 per person per selection)

- Chicken Scampi – chicken scaloppini topped with garlic shrimp scampi
- Glazed duck breast with cherry demi
- Sesame-crusted salmon with Teriyaki glaze
- Seafood stuffed sole with citrus beurre blanc
- Veal saltimbocca with prosciutto and sage
- Sliced beef sirloin with roasted garlic and red wine bordelaise
- Braised beef short ribs with cabernet jus
- Seared beef sirloin steaks with French onion demi

Accompaniments

Salads

- **Greek with Mixed Greens** — feta, Kalamata olives, tomatoes, cucumbers, red onions and Greek dressing
- **Classic Caesar Salad** — Romaine lettuce, croutons, Parmesan cheese and creamy Caesar dressing
- **Garden Salad with Mixed Greens** — seasonal fresh vegetables and white balsamic dressing
- **Spinach Salad** — mushrooms, red onions, hard-boiled eggs, bacon and honey mustard dressing

Starch

- Baked ziti
- Penne with diced tomatoes, garlic and basil
- Spinach orzo pilaf
- Herb roasted potatoes
- Maple mashed sweet potatoes
- Roasted garlic mashed potatoes
- Wild rice pilaf
- Almond rice pilaf
- Potato gratin
- Baked potato

Vegetables

- Grilled vegetable platter
- Broccoli and cauliflower gratin
- Seasonal vegetable medley
- Lemon scented green beans
- Roasted root vegetables
- Maple roasted butternut squash

Desserts

- Tiramisu
- Classic apple crisp
- Cheesecake with fresh berries
- Seasonal fruit tart
- Old-fashioned carrot cake
- Chocolate flourless cake



INNOVATIVE
culinary design

*Applicable sales tax, delivery and/or catering fee added to each order

REFRESHMENT BREAKS

Refreshment Breaks

All refreshment breaks include paper products and linen for buffet tables only
20% service charge is required unless drop-off service is requested
Upgrade to china service for an additional \$4.00 per person

The Classic

Home-style cookies and brownies
Signature blend of coffees and teas or
Assorted soda and water
\$6.75 per person*

The Quencher

Signature blend of coffees and teas,
Assorted soda and water
\$4.50 per person (for 2 hours of service)
Add a refresh for \$2.00 per person

Healthy Choices

Market fresh crudité's with green goddess dip or
An assortment of whole fresh fruit and house-made granola bars
Choice of:

- Signature blend of coffees and assorted teas
- Bottled water
- Infused waters

\$7.50 per person*

Afternoon Nosh

Tortilla chips with salsa & guacamole
Hummus with toasted pita and kettle chips with bleu cheese dip
Signature blend of coffees and assorted teas or assorted soda & water
\$9.00 per person*

Angelo's Cupcake Shoppe

A selection of gourmet cupcakes with chef inspired toppings

- Chocolate Buttercream
- Vanilla Buttercream
- Red Velvet with cream cheese

\$7.00 per person*

Cookie Monster

Extra large oatmeal raisin, peanut butter cup, s'more and
chocolate chunk cookies

Signature blend of coffees and teas
Choice of chilled milk chugs or assorted soda and water
\$7.00 per person*

Refreshment Break Enhancements

Bottled water	\$1.50 per bottle
Citrus infused water	\$0.75 per person
Milk Chugs	\$2.00 per bottle
Pepsi & Diet Pepsi	\$1.50 per bottle
Iced tea, fruit punch, lemonade	\$2.50 per bottle



NOSH
a little

RECEPTION

*All Reception packages include; linen for buffet tables only, paper products, service utensils and wait staff
20% service fee is added to all reception packages**

Linen for guest or high-top tables are not included

Upgrade to china service for an additional \$4.00 per person



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RECEPTION PACKAGES

All packages are priced per person with a minimum of 30 people
A guaranteed count is requested 72 hours prior to event

American Reception — priced per person \$17.00*

Service up to 2 hours

Stationary Appetizers:

- Fresh fruit display with yogurt dip
- Crisp vegetable crudité with chipotle ranch dip
- Farmhouse cheese board with crackers and flatbreads
- Cheddar mac & cheese bar with toppings
- Saratoga chips with blue cheese dip
- Pickle platter with olives (pickle chips, cherry peppers, banana peppers, giardinera)

Choice of 1 Passed Slider (Passed):

- Angus burger with Cheddar cheese
- Pretzel crusted chicken with beer mustard
- BBQ pulled pork with coleslaw
- Buffalo chicken with blue cheese
- Meatloaf with chipotle ketchup
-

Choice of 3 Passed Hor d'oeuvres

- Franks en pastry with spicy mustard
- Mini pizza bite
- Spanakopita
- Mini grilled cheese
- Roasted corn and black bean quesadilla
- Mini meatball with tomato jam
- Chef's choice hors d'oeuvres

Stationary Reception Package - priced per person \$16.00*

Service up to 2 hours

Choice of 4 Appetizers:

- Fresh fruit display with yogurt dip
- Crisp vegetable crudité with dip
- Farmhouse cheese board with crackers and flatbreads
- Saratoga chips with blue cheese dip
- Breaded eggplant and tomato salad
- Warm olives with fresh herbs
- Blue cheese and spicy caramelized onion flatbreads
- Tart cherry and prosciutto flatbread with shaved Romano
- Trio of bruschetta: tomato mozzarella, olive tapenade, eggplant capanata

Choice of Two Pastas (includes Basket of Fresh Bread):

- Cavatappi Bolognese with shaved parmesan
- Penne with fresh tomatoes, garlic and basil
- Farfalle carbonara with ham, peas and garlic cream
- Cheese tortellini with pesto cream sauce
- Baked ziti with herbed ricotta
- Orecchiette with sausage, broccoli and chili flakes
- Pasta Prima Vera with fresh vegetables and white wine broth



SIMPLY
delicious

*Applicable sales tax, delivery and/or catering fee added to each order

RECEPTION PACKAGES

Plaza PRIME reception—priced per person \$17.00*

Service up to 2 hours

- Breaded eggplant and tomato salad
- Warm olives with red pepper flakes and aromatic herbs
- Bleu cheese and spicy caramelized onion flatbreads
- Seasonal fruit with dip
- Vegetable crudité with house-made dip
- Italian meats, vegetables and cheese with assorted breads and crackers
- Pesto and Ricotta cheese torte with crackers and flatbreads

Please Select 4 Butler Passed Items

- Fresh Mozzarella & tomato brochette
- Exotic mushroom “bruschetta” with truffle oil Parmesan, yellow fingerling potato crisp
- Franks en pastry with spicy mustard
- Mango chicken and corn relish
- Spinach and vegetable stuffed cremini mushrooms
- Feta & spinach spanakopita
- Shrimp & crab stuffed mushrooms
- Sausage stuffed mushrooms
- Maryland crab cakes with cajun remoulade
- Sesame chicken satay with soy-ginger glaze
- Pastry jacket apples smoked sausage with pear chutney
- Steak seared crostini, caramelized onion, goat cheese and grilled pears
- Chef’s choice hors d’oeuvres

A la Carte Platters

Small — approximately 25 servings

Large — approximately 50 servings

Farmhouse Cheese Board with Crackers and Flatbreads

Small \$95 Large \$175 Add to package \$3.00/person

Fresh Fruit Platter

Small \$85 Large \$155 Add to package \$2.50/person

Crisp Crudité with Dip

Small \$85 Large \$155 Add to package \$2.50/person

Antipasto Display of Assorted Meats and Cheeses

Small \$115 Large \$215 Add to package \$4.00/person



MINGLE
and taste

*Applicable sales tax, delivery and/or catering fee added to each order

RECEPTION PACKAGES

*AVAILABLE IN 50 PIECE QUANTITIES

A la Carte Hors d'oeuvres

All a la carte hors d'oeuvres are served on upscale paper products

20% service fee is added to all reception packages

Linens for the buffet tables only are included

Upgrade to china service for an additional \$4.00 per person

Tier I

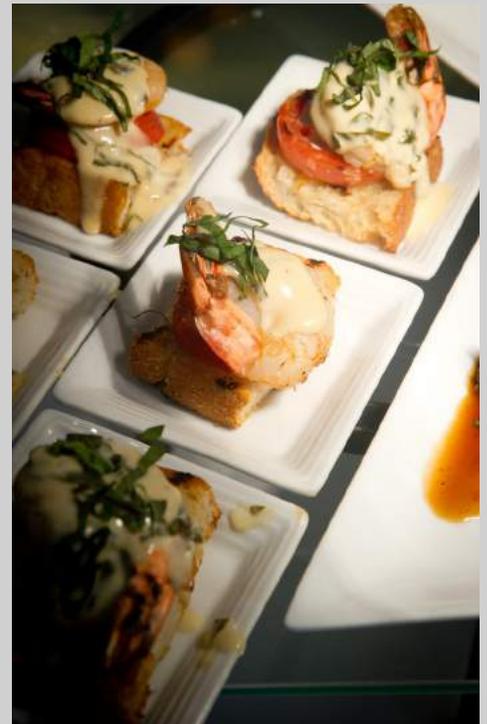
\$2.00/piece

- Fresh Mozzarella and tomato bruschetta
- Wild mushroom "bruschetta" with truffle oil potato crisp
- Spinach & vegetable stuffed mushrooms
- Feta & spinach spanakopita
- Vegetable spring rolls with sweet chili sauce
- Sesame chicken satay with soy-ginger glaze
- Seared steak crostini, caramelized onion and goat cheese
- Mini pirogues with bacon scallion sour cream
- Crispy lemongrass chicken wontons
- Truffled arancini with Marinara sauce
- Tomato and Mozzarella skewers
- Chicken and waffles with maple Dijon
- Mango chicken and corn relish
- Hummus and roasted red pepper on pita chips
- Lamb kofta skewers with Tzatziki sauce

Tier II

\$3.00/piece

- Bacon wrapped scallops
- Chimichurri beef empanada with cilantro lime sour cream
- Jerked pineapple shrimp skewer
- Smoked salmon on cucumber chip with dill sour cream
- Brown sugar glazed pork belly sliders
- Maryland crab cakes with Cajun remoulade
- Rare ahi tuna sate with sweet soy glaze and toasted peanuts
- Grilled lamb "lollipops" with horseradish honey mustard
- Shrimp cocktail with cocktail sauce
- Duck Peking spring roll with sweet chili sauce
- Beef short rib sliders with pickled onion
- Mini beef wellingtons with whole grain mustard sauce



PASS
it around

*Applicable sales tax, delivery and/or catering fee added to each order

RECEPTION PACKAGES

A la Carte Gourmet Station Menu

All a la carte gourmet stations may be added to enhance reception packages or selected as a stand alone package

Traditional Carving

Includes your choice of 2 meats

- Herb roasted top sirloin, horseradish cream, and shallot demi-glace
- Thyme & mustard rubbed roast pork, cider gravy
- Oven roasted turkey breast, pan gravy
- Ham pork "Steamship" Dijon mustard, cranberry port sauce

assorted rolls, chef's choice of potato and vegetable

\$24.00 per person (add \$125 chef fee)*

\$14.00 per person as a reception add-on (add \$125 chef fee)*

Prime Steakhouse

Black pepper rubbed thick cut rib eye or rosemary and garlic rubbed NY Sirloin sautéed mushrooms, horseradish cream, Angelo's 677 Prime steak sauce sage rubbed roasted turkey breast, pan gravy, warm thyme and onion stuffing homemade lobster macaroni & cheese, roasted fingerling potatoes, seasonal vegetables, silver dollar rolls

\$32.00 per person (add \$125 chef fee)*

\$25.00 per person as a reception add-on (add \$125 chef fee)*

Comfort Foods

Three cheese house-made macaroni and cheese, meat loaf and mashed potatoes, chicken and biscuits, honey-glazed carrots, tossed garden salad, warm buttermilk biscuits and butter

\$25.00 per person*

\$15.00 per person as a reception add-on*

Asian Specialties

Steamed BBQ pork buns, chicken pot stickers, vegetable spring rolls, Korean BBQ pork loin, steamed jasmine rice and Asian beef and bok choy

\$27.00 per person*

\$17.00 per person as a reception add on*

Pasta Bar

Penne, sweet sausage, broccoli rabe tossed with oil & garlic and fresh herbs
Rigatoni Pomodoro

Caesar Salad

Focaccia and crusty rolls

Assorted Italian cheeses, olives & flatbreads

\$22.00 per person (optional \$125 chef fee)*

\$11.00 per person as a reception add-on (optional \$125 chef fee)*

Dessert & Coffee

Assorted pastries and fresh baked cookies

Our signature blend of coffee, decaffeinated coffee and teas

\$8.00 per person (only available as a reception add-on)*



ENHANCEMENT stations

*Applicable sales tax, delivery and/or catering fee added to each order

PLATED DINNERS

Available for a minimum of 30 people
All plated dinners are served with house salad, fresh rolls and butter,
ice water, and our signature blend of coffee,
decaffeinated coffee and tea, and your choice of one dessert
20% service fee is applied to all plated dinners*
Linens for guest tables are not included
Entrée count is requested 72 hours prior to your event

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PLATED DINNER PACKAGE

Available for a minimum adult guest count of 30 people
Priced per person

Empire State Dinner

\$37.00*

1 Hour Hors d'oeuvre Reception

Domestic and imported cheeses, crackers, white bean hummus, cumin toasted pita chips, pepper and lemon oil marinated olives, breaded eggplant and tomato salad, crudité with dip

Appetizer

Please select one of the following

- **House Salad** — Mixed greens, tomatoes, cucumber, black olives, croutons and balsamic vinaigrette
- **Grilled Onion Romaine Wedge** — Iceberg wedge, tomato, grilled red onion, crumbled blue cheese and balsamic vinaigrette

Basket of fresh house-made bakery selections with whipped butter

Entrées

Please select up to three of the following

- **Classic Chicken Marsala** — sautéed boneless breast of chicken topped with a mushroom Marsala wine reduction, roasted potatoes, zucchini, sautéed yellow squash
- **Chicken Francaise** — egg battered sautéed chicken breast, lemon thyme veloute, butter snipped green beans, rice pilaf
- **Honey Dijon Glazed Baked Salmon Fillet** — basmati rice, butter snipped green beans
- **Chicken Wellington** — boneless breast of chicken, mushroom duxelle wrapped in puff pastry, supreme sauce, mashed potatoes
- **Herb-Crusted Tilapia** — charred pepper and tomato relish, toasted couscous, butter asparagus
- **Butternut Squash Ravioli** — mascarpone garlic cream, roasted butternut squash, manchego cheese, fried sage
- **Roasted Sage Pork Loin** — vinegar pepper jus, roasted sweet potatoes, sautéed julienne vegetables
- **Chicken Picatta** — lemon caper sauce, rice pilaf, butter snipped green beans
- **Grilled NY Strip Steak (12 oz.)** Add an additional \$5.00 per person selecting this entrée cabernet demi and roasted onion, Yukon gold smashed potatoes, roasted asparagus
- **Grilled Filet Mignon (7 oz.)** Add an additional \$6.00 per person selecting this entrée Yukon gold smashed potatoes, roasted vegetables, sweet shallot demi
- **Chianti Braised Boneless Short Rib** — Yukon gold smashed potatoes, roasted asparagus

Dessert — Please select one of the following

- Tiramisu
- Classic apple crisp
- Cheesecake with fresh berries
- Seasonal fruit tart
- Old-fashioned carrot cake
- Chocolate flourless cake

Our signature blend of coffee, decaffeinated coffee, and tea

*Applicable sales tax, delivery and/or catering fee added to each order



GATHER
together

PLATED DINNER OPTIONS

Available for a minimum adult guest count of 30 people
Entrée Count requested 72 hours prior to event

Appetizer

House Salad— mixed greens, tomatoes, cucumber, black olives, garlic croutons and balsamic vinaigrette

Grilled Onion Romaine Wedge – iceberg wedge, tomato, grilled red onion, crumbled bleu cheese and balsamic vinaigrette

Butternut Squash Bisque—garlic crouton

Roasted Tomato Bisque—basil pesto

Entrées — up to three entrees, including a vegetarian, can be selected

Sautéed Lemon Chicken

Potato chive ravioli, caramelized fennel, wilted spinach
\$25.00 per person*

Chicken Wellington

Boneless breast of chicken, mushroom duxelle wrapped in puff pastry, supreme sauce, Yukon gold smashed potatoes
\$26.00 per person*

Chicken Francaise

Butter snipped green beans, rice pilaf
\$25.00 per person*

Honey Dijon Glazed Baked Salmon Fillet

Basmati rice, butter snipped green beans
\$29.00 per person*

Potato Crusted Haddock

Wine butter sauce, roasted carrots, rice pilaf
\$28.00 per person

Butternut Squash Ravioli

Mascarpone garlic cream, roasted butternut squash, manchego cheese, fried sage
\$25.00 per person*

Roasted and Sage Pork Loin

Vinegar pepper jus, roasted sweet potatoes, sautéed julienne vegetables
\$26.00 per person *

Chicken Picatta

Lemon caper sauce, rice pilaf, butter snipped green beans
\$25.00 per person*

Herb Baked Seafood Stuffed Sole

Lemon butter, basmati rice pilaf, honey roasted carrots
\$30.00 per person*

Grilled NY Strip (12 oz.)

Cabernet demi and roasted onion, Yukon gold smashed potatoes, roasted asparagus
\$35.00 per person*

Grilled Filet Mignon (7 oz.)

Yukon gold smashed potatoes, roasted vegetables, sweet shallot demi
\$33.00 per person*

Chicken Piccata and Stuffed Jumbo Shrimp

Boneless breast of chicken piccata served with a scallop stuffed jumbo shrimp, garlic butter, orzo pilaf, sautéed fresh vegetables
\$34.00 per person *

Chianti Braised Boneless Short Rib

Yukon gold smashed potatoes and roasted asparagus
\$31.00 per person*



PLATED

perfection

THEMED PACKAGE

ITALIAN

Italian Flavors

- Assorted meats & cheeses
- Breaded eggplant and tomato salad
- Assorted bruschetta, grilled Tuscan bread
- Marinated olives, roasted peppers and artichoke hearts

Italian Buffet

- Meat lasagna
- Penne a la Vodka
- Rigatoni with rabe and sausage, oil and garlic sauce
- Chicken Marsala, orzo pilaf
- Sweet sausage, tri-colored peppers
- Sliced tomato and Mozzarella with fresh basil, balsamic drizzle
- Tossed Italian salad, white balsamic vinaigrette
- Sliced Italian bread, garlic Italian rolls

Dessert

- Assorted Italian pastries and cookies
- Our signature blend of coffee, decaffeinated coffee and tea

*\$34.00 per person**

WESTERN

Western Flavors

- Mexican layered dip with tortilla chips, guacamole and salsa
- Vegetable crudité with red pepper dip
- Assorted cheeses, pepperoni and crackers

Western Buffet

- Sweet & sour cabbage slaw
- Baked potatoes, sour cream with chives, whipped butter
- Campfire beans
- Cheddar mac & cheese
- Assortment of salad greens with crunchy vegetables, balsamic dressing
- BBQ pulled pork, fresh buns
- Lemon pepper marinated bone-in chicken
- Basket of crusty breads, corn bread and rolls

Dessert

- House-made chocolate brownies and cookies
- Chef inspired bread pudding
- Our signature blend of coffee, decaffeinated coffee and tea

*\$31.00 per person**



THEMES
are fun

THEMED MEAL PACKAGE

ASIAN

Asian Flavors

- Crab rangoon
- Pork potstickers
- Vegetable spring rolls
- Sweet chili, Asian BBQ & hoisin sauces

Mix Your Own Asian Noodle Station

Noodles; Thai rice, lo mein

Add-Ins; slivered egg, scallions, grilled chicken, roasted pork, toasted peanuts, shiitake mushrooms, cilantro, spinach, soy sauce, wok fried bok choy, sesame seeds, dashi and chicken broth

Dessert

- Fortune cookies
- Almond crescents
- Our signature blend of coffee, decaffeinated coffee and tea

*\$36.00 per person**

MEXICAN

Mexican Flavors

- Garden salad, cilantro lime vinaigrette
- Street tacos and fajitas with mole chicken and steak, guacamole, sour cream, black olives, onions
- Black beans
- Mexican green rice
- Roasted corn and jack cheese quesadillas
- Beef Empanadas
- Pico de gallo, queso fundido, fried tri-colored tortilla chips

Dessert

- Chocolate chip brownies
- House-baked cookies
- Our signature blend of coffee, decaffeinated coffee and tea

*\$34.00 per person**



HAVE FUN
with it

*Applicable sales tax, delivery and/or catering fee added to each order

MAZZONE BEVERAGE PACKAGES

THE CLASSIC

House Liquors:

Pinnacle Vodka, Pinnacle Citrus Vodka, Gordons Gin, Bacardi Rum, Cuervo Gold Tequila, Jim Beam Bourbon, J&B Scotch, Seagram's 7, Crown Rye

Call Liquors:

Bombay Gin, Captain Morgan Spiced Rum, Malibu Rum, Dewars Scotch

CORDIALS:

Kahlua, Peach Schnapps and Dekuyper Cordials - Amaretto, Apple Pucker and Triple Sec

House Wine:

Pinot Grigio, Riesling, Chardonnay, Cabernet Sauvignon and Pinot Noir

Choice of 3 Bottled Beers:

*Coors Light, Heineken Light, Corona, Heineken, Sam Adams Lager, Brooklyn Lager
New Castle Brown Ale, Saranac Pale Ale, Blue Moon, Estrella Damm Daura (Gluten Free Beer)*

Non-Alcoholic:

Sodas, Mixers, Juices, Saratoga Water, Bucklers NA Beer

Pricing:

\$26.00++ per person for 5 hours of service

\$11.00++ per person for first hour of service

\$6.00++ per person for second hour of service

\$4.00++ per person for each additional hour of service

THE PREMIUM

Bar is Set with the Classic Bar Offerings and the Following Premium Selections:

Premium Bar:

VODKA: Absolut, Pinnacle, and Pinnacle Citrus

GIN: Beefeater, Gordons and Bombay

RUM: Bacardi, Captain Morgan, Malibu

TEQUILA: Cuervo Gold

BOURBON: Jack Daniels, Jim Beam

WHISKEY: Jameson Irish, Seagram's 7

SCOTCH: Johnnie Walker Red, J&B, Dewars

CORDIALS: Kahlua, Peach Schnapps and Dekuyper Cordials - Amaretto, Apple Pucker, Triple Sec

House Wine:

Pinot Grigio, Riesling, Pinot Noir

Upgraded House Wine:

Chardonnay & Cabernet Sauvignon available at the bar

Choice of 3 Bottled Beers:

Coors Light, Heineken Light, Corona, Heineken, Sam Adams Lager, Brooklyn Lager

New Castle Brown Ale, Saranac Pale Ale, Blue Moon, Estrella Damm Daura (Gluten Free Beer)

Non-Alcoholic:

Sodas, Mixers, Juices, Saratoga Water, Bucklers NA Beer

Pricing:

\$32.00++ per person for 5 hours of service

\$15.00++ per person for first hour of service

\$7.00++ per person for second hour of service

\$5.00++ per person for each additional hour of service

Off premise caterer add \$75 licensing fee. Facility usage fee applies to some venues.

MAZZONE BEVERAGE PACKAGES

THE TOP SHELF

Bar is Set with the Premium Bar Offerings and the Following:

VODKA: Grey Goose, Ketel One, Pinnacle, Pinnacle citrus

GIN: Bombay Sapphire, Gordons, Bombay

RUM: 10 Cane, Bacardi, Captain Morgan, Mailbu

TEQUILA: Corazon Reposado, Cuervo Gold

BOURBON: Maker's Mark, Jim Beam, Jack Daniels

WHISKEY: Crown Royal, Jameson, Seagram's 7

SCOTCH: Chivas Regal, Johnnie Walker Red, J&B, Dewars

CORDIALS: Cointreau, Chambord, Disaronno, Kahlua, peach schnapps, amaretto, apple pucker, triple sec

Includes a Signature Cocktail and Wine from our Preferred Wine List.

House Wine:

Pinot Grigio, Riesling, and Pinot Noir

Upgraded House Wine:

Chardonnay & Cabernet Sauvignon

Choice of 3 Bottled Beers:

Coors Light, Heineken Light, Corona, Heineken, Sam Adams Lager, Brooklyn Lager

New Castle Brown Ale, Saranac Pale Ale, Blue Moon, Estrella Damm Daura (gluten free beer)

Non-Alcoholic:

Sodas, Mixers, Juices, Saratoga Water, Bucklers NA Beer

Pricing:

\$45.00++ per person for 5 hours of service

\$20.00++ per person for first hour of service

\$9.00 per person for second hour of service

\$7.00 per person for each additional hour of service

BEER, WINE & SOFT BEVERAGES

Beer (Select 3):

Coors Light, Heineken Light, Corona, Heineken, Sam Adams Lager, Brooklyn Lager, New Castle Brown Ale, Saranac Pale Ale, Blue Moon, Estrella Damm Daura (gluten free beer)

Select Varietal Wine:

House Chardonnay, Riesling, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir available at the bar

Non-Alcoholic:

Sodas, Mixers, Juices, Saratoga Water, Bucklers NA Beer

Pricing:

\$20.00++ per person for 5 hours of service

\$10.00++ per person for first hour of service

\$4.00++ per person for second hour of service

\$3.00++ per person for each additional hour of service

MAZZONE BEVERAGE PACKAGES

CASH BAR

VODKA: *Absolut, Pinnacle, Pinnacle Citrus, Ketel One, Grey Goose*

GIN: *Beefeater, Gordons, Bombay, Tanqueray*

RUM: *Bacardi, Captain Morgan, Malibu*

TEQUILA: *Lunazul Silver, Cuervo Gold*

BOURBON: *Jack Daniels, Jim Beam*

WHISKEY: *Jameson Irish, Seagrams 7*

SCOTCH: *Johnnie Walker Red, J&B, Dewars*

House Wine to Include:

Chardonnay, Riesling, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Assorted Bottled Beers:

Domestic & Imported

Non-Alcoholic:

Sodas, Mixers, Juices, Saratoga Water, Bucklers NA Beer

Bar Set-Up Fee \$200

HOSTED BAR

House Liquors:

Pinnacle Vodka, Pinnacle Citrus vodka, Gordons Gin, Bacardi Rum, Cuervo Gold Tequila, Jim Beam Bourbon, J&B Scotch, Seagrams 7 Crown Rye

Call Liquors:

Bombay Gin, Captain Morgan Spiced Rum, Malibu Rum, Dewars Scotch

CORDIALS:

Kahlua, peach schnapps and DEKUYPER Cordials - Amaretto, Apple Pucker and Triple Sec

House Wine:

Pinot Grigio, Riesling, Chardonnay, Cabernet Sauvignon, and Pinot Noir

Choice of 3 Bottled Beers:

*Coors Light, Heineken Light, Corona, Heineken, Sam Adams Lager, Brooklyn Lager
New Castle Brown Ale, Saranac Pale Ale, Blue Moon, Estrella Damm Daura (gluten free beer)*

Plus draught beer if available at your event location.

Non-Alcoholic:

Sodas, Mixers, Juices, Saratoga Water, Bucklers NA Beer

Open bar billed on a per drink consumption basis at the prevailing cash bar prices.
(Refer to cash bar price grid for each venue's drink prices).

Bar set up fee \$200 waived if sales exceed \$500.

Off premise caterer add \$75 licensing fee. Facility usage fee applies to some venues.

MAZZONE BEVERAGE PACKAGES

GREETING STATIONS

Champagne:

Chilled champagne exquisitely displayed with fresh fruit garnish

Friexinet Blanc de Blanc \$4.00++ per person or Tullia Rose Prosecco \$6.00++ per person

Spa Refresher:

Infused waters, iced tea, and lemonades

\$3.00+= per person

Hot Cocoa:

House made hot cocoa accompanied by chocolate stir sticks, marshmallows and whipped cream

\$3.00+= per person

Saratoga Water:

Sparkling and Still Saratoga water, lemon & lime

\$5.00++ per bottle

BEVERAGE UPGRADES

House Wine with Dinner

\$5.00++ per person

Friexinet Champagne Toast

\$3.00++ per person

Tullia Sparkling Toast

Rose or Brut \$6.00++ per person

MAZZONE BEVERAGE PACKAGES

Lemonade Stand

Pink lemonade cocktail, Lemon Drop Martini, Champagne with Lemoncello Splash, Old Fashioned lemonade (non alcoholic) with a fresh berry garnish

\$6.00++ Prop Option: Lemonade Stand \$150

Call Your Own Bloody Mary Bar

Specialty Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle, Stuffed Queen Olives, Clam Juice, Cucumber, Celery salt, Sweet Peppers

\$8.00++

Fall Apple Stand

Features Angry Orchard Hard Cider

Angry Cuban: white rum, Angry Orchard Crisp Apple, Pineapple Juice

Orange Adam's Apple: Samuel Adam's Boston lager, Orange Liqueur, Angry Orchard Crisp Apple

Local Apple Cider (non alcoholic – when seasonally available)

Warm Cinnamon Sugar dusted donut holes

\$7.00++ Prop Option Apple Stand \$150

International Cordial Station

Anisette, B & B, Bailey's Irish Cream, Chambord, Cognac, DiSaronno, Frangelico, Grand Marnier, Godiva Chocolate, Sambuca, Cointreau and Sambuca

\$6.00++

Martini Ice Carving Station

Hand carved ice sculpture with made to order martinis cascading through the ice sculpture to chill the gin or vodka as it makes its way to the glass

Please select one of the following gins: Beefeater, Bombay

Please select one of the following vodkas: Grey Goose, Absolut, Stolichnaya

\$8.00 ++PP + \$650 for the ice carving

Mocktail Bars

Creative non-alcoholic beverage options. Add to a bar package at \$1.75 per person, per selection

Cosmo-Not: peach nectar, cranberry juice and lemon lime with a lime twist

Mock Champagne: white grape juice, pineapple and ginger ale

Tornado Twist: cran-raspberry and 7-up

Baby Bellini: peach nectar and sparkling cider

Pomegranate Splurge: pomegranate juice, ginger ale and seltzer

Strawberry Mint Soda: fresh strawberries and mint, club soda in a sugar rimmed glass

Arnold Palmer: Lemonade and Iced Tea

Orange Fizz: orange and lemon juices finished with tonic

Bar Set-ups

(available for off premise events only where the customer is able to provide their own liquor)

Ice, glassware, soft drinks, mixers, bar condiments, and equipment

\$7.00++ per person

PLACING AN EVENT ORDER:

We encourage you to call and reserve the date and time of your event as soon as possible and suggest that all orders be made at least 2 weeks in advance of the event. We recommend that you place your order as early as possible to ensure your choice of delivery time. We will try to do our best to accommodate late orders however food choices will be at the chef's discretion. Orders may be placed via phone, online or email. All orders require a written confirmation and signed contract to be considered valid.

Please have the following information ready when placing an order: name of person booking event, contact person on site for event, name of event, time event starts, time event ends, what time can we access the room, what table arrangements have been made, location, estimated guest count and special needs such as dietary, themes etc.

PAYMENT AND PRICING

Payment is due with your signed contract prior to or day of event. Deposits may be required for larger events. Current local sales tax 8% applies.

STAFFING FEE/GRATUITIES

Service Fee: A catering fee is levied on all food and beverage served. This charge is an administrative charge for the administration of your banquet and/or your function and is not a gratuity or tip, and none of the amount collected will be distributed as gratuities or tips to employees who provide service to the guests of your event. A gratuity or tip is not required, however, if you feel your wait staff has exceeded your expectations you are welcome to provide a gratuity/tip which will be fully distributed to the employees who provided the service for your event.

DELIVERY FEE

Delivery fee may apply based on catered location and service type.

PRODUCTION FEE

Applies to events at Corning Tower, Observation Deck, The Egg and NYS Museum

GUARANTEE

Guaranteed attendance for your event must be received by the catering office 72 hours in advance of the event. You will be billed for that number, or the number of guests served, whichever is greater. A catering staff fee and NYS sales tax will be added to your invoice.

TAX EXEMPT

Tax exempt groups: must provide a copy of their valid state sales tax exempt certificate prior to event. Payment for events claiming tax exemption must originate from the exempt organization. No third party payment will be accepted. A copy of the front and back of exempt organizations credit card is due with signed contract.

CANCELLATIONS

All cancellations must be done by email and will be followed up with a confirmation email. Cancellations within 72 hours of an event will be charged 100% of the total event contract.

FORCE MAJEURE

If the event is canceled or cannot otherwise be held as planned due to circumstances beyond the reasonable control of Mazzone Hospitality ("Events of Force Majeure"), this agreement shall be terminated and Mazzone Hospitality shall be excused from any obligation under this agreement without any liability to client. Events of Force Majeure shall include, but not limited to, acts of God, war, acts of terrorism, government regulations, disaster, civil disorder or the curtailment of Mazzone Hospitality facilities.

SPACES THAT REQUIRE A LIQUOR LICENSE

Some venues within the campus of the Empire State Plaza may require a \$75.00 licensing fee

EARLY ARRIVALS

We strive to provide our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your event planner in advance if this is a problem.

OVERTIME FEE

Our listed prices are for the length of time determined at preparation of your proposal. For events that extend beyond this time, an overtime fee will be levied. Please discuss with your event planner. Please note that overtime is at the discretion of management.

LEFTOVERS

Due to health regulations, no food or beverage is permitted to leave any event, this is for your safety and the

DÉCOR RENTALS

We have a large inventory of specialty rental equipment from china and linen to centerpieces and chairs. If you are interested in upgrading your event, please ask your salesperson for details and pricing.

CONCESSIONS

There will be a \$500.00 concession set up and management fee applied to single day concessions. Consecutive concession day will be \$250.00. Fee will be waived if sales reach \$5,000 over full term of concession.

CELEBRATE WITH CARE

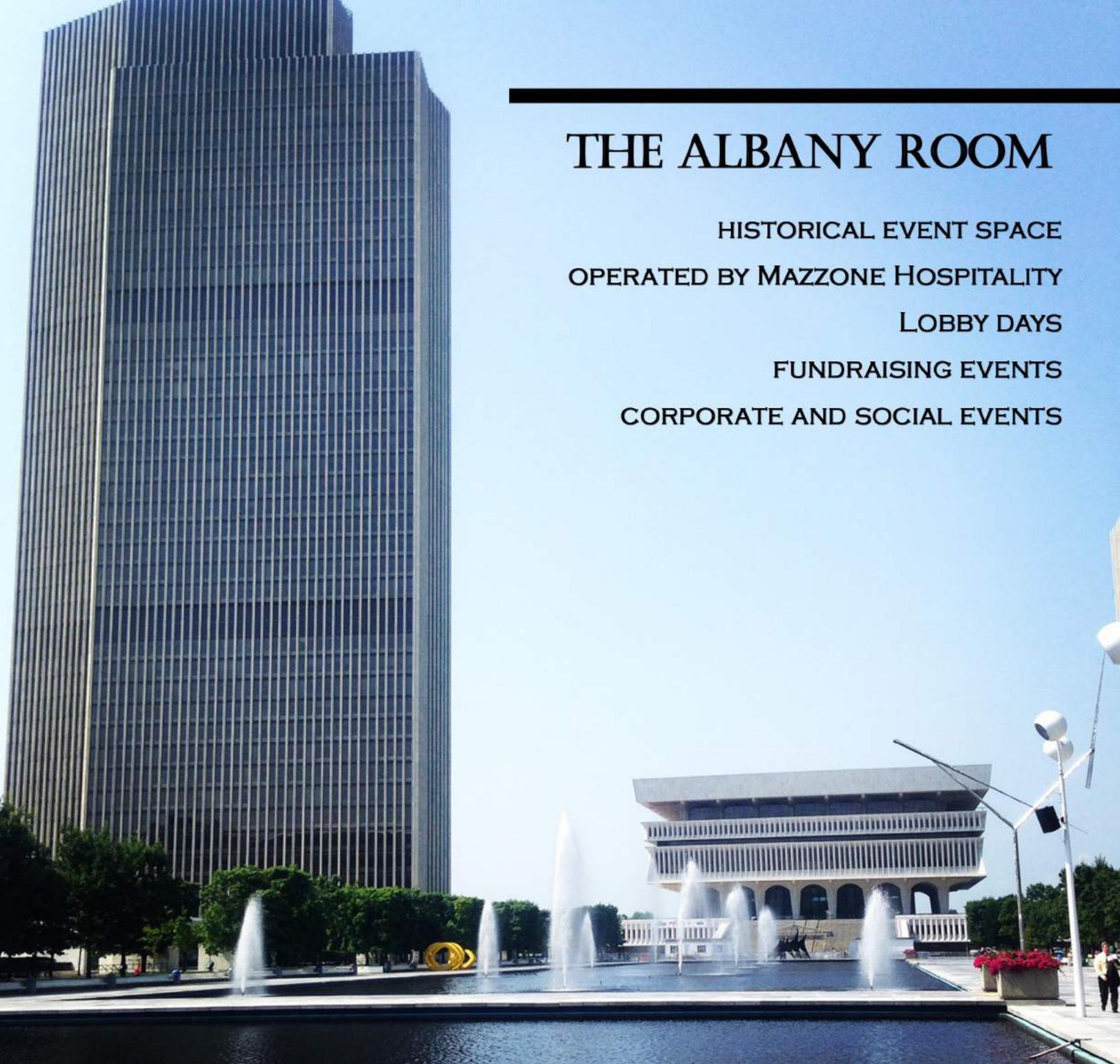
Mazzone Hospitality observes a “serve alcohol with care” policy. We reserve the right to make decisions on continued service of alcoholic beverages. No “shots” under any circumstances, for any event will be served. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID. No vendors you have hired are permitted to consume alcohol on our premises, soft drinks will be served.



WWW.PRIMEBUSINESSDINING.COM/EMPIRE-STATE-PLAZA

EMAIL: PLAZACATERING@PRIMEBUSINESSDINING.COM

PHONE: (518) 463-0568



THE ALBANY ROOM

HISTORICAL EVENT SPACE

OPERATED BY MAZZONE HOSPITALITY

LOBBY DAYS

FUNDRAISING EVENTS

CORPORATE AND SOCIAL EVENTS

THE ALBANY ROOM CAN ACCOMMODATE UP TO 200 GUESTS

ROOM RENTAL IS \$250.00

(INCLUDES USE OF OUR PODIUM AND TABLE LINENS FOR YOUR GUESTS)

ADDITIONAL FEES MAY APPLY

PLEASE ASK YOUR CATERING SALES MANAGER FOR MORE INFORMATION

ABOUT BOOKING THIS HISTORICAL EMPIRE STATE PLAZA SPACE.

taste



experience

savor





your vision.
mazzone quality.
no compromises.

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THE GLEN SANDERS MANSION

HALL OF SPRINGS
SARATOGA PERFORMING ARTS CENTER

Hilton Garden Inn
Clifton Park

mazzone catering

SARATOGA NATIONAL GOLF CLUB

Key Hall at PROCTORS

PRIME
BUSINESS DINING

Angelo's 677 prime

90 STATE EVENTS
By Mazzone Catering

prime
At Saratoga National

tala
AMERICAN BISTRO

Angelo's TAVOLO

Angelo's prime BAR+GRILL

aperitivo BISTRO

This menu is intended to be a starting point for the planner of your event.
 We are happy to customize a menu and event plan to
 suit your individual needs.

WWW.PRIMEBUSINESSDINING.COM/EMPIRE-STATE-PLAZA
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