

mazzone hospitality

DELIVERING THE DIFFERENCE

HUDSON VALLEY
COMMUNITY COLLEGE

catering



BREAKFAST THE MOST IMPORTANT

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% catering fee is levied on all full service food and beverage*
Upgrade to china for an additional \$3.00 per person
Drop-off service includes; paper products and service utensils
Delivery fee is applied to all drop-off catering
Count is required 72 hours prior to your event



LET'S BREAK

morning intermissions

per person pricing

BEVERAGE BREAK \$3.30

(offered for two hours)

Signature blend of coffees and assorted teas

Beverage refreshes \$2.00 per person

MAKE IT FAST \$6.50

Freshly baked assorted petite pastries and bagels, signature blend of coffees and assorted teas

MAKE IT HEALTHY \$6.95

Build your own yogurt parfaits with fresh berries and house made granola, assorted bagels with cream cheese and butter, signature blend of coffees and assorted teas

Add fruit salad \$2.50 per person

Add bottled juice \$1.50 each

Add bottled water \$1.50 each

RISE AND SHINE \$12.95

Scrambled eggs, skillet fried breakfast potatoes, sausage or bacon, buttermilk biscuits, signature blend of coffees and assorted teas

BAKERY ITEMS

(by the dozen)

- Assorted bagels with cream cheese & butter \$15.00
- Assorted muffins \$26.00
- Cinnamon rolls \$26.00
- Chef selected variety tray \$22.00
- Breakfast breads \$12.00
(banana, cranberry, blueberry)
- Assorted Pastries \$12.00

*Gluten free and kosher options

CHEF STATIONS



*per person pricing, available à la carte or as an add-on to any buffet. Station chef fee \$75 / hour.
One chef needed for every 75 guests.*

OMELET STATION \$6

Minimum 15 people

Assorted fillings to include: onions, peppers, mushrooms, spinach, tomatoes, bacon, ham, sausage, cheeses (gf)

FRENCH TOAST STATION \$5

Minimum 15 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 (v)

ENHANCEMENTS

À LA CARTE BREAKFAST ENHANCEMENTS

Can be purchased to accompany a breakfast menu package

- Cereal with milk \$2.50 per person
- Whole fruit \$1.00 each
- Fruit salad \$2.50 per person
- Sliced fruit \$3.00 per person
- Fruit and yogurt parfaits \$2.75 each
- Individual yogurts \$1.50 each
- Oatmeal with toppings \$3.99 per person
- Milk chugs \$2.00 each
- Fresh cut fruit platters
 - Small serves 15-20 \$40.00 per tray
 - Medium serves 25-50 \$65.00 per tray
 - Large serves 50-100 \$125 per tray

BREAKFAST PIZZA \$18.00

Scrambled eggs, cheddar cheese, bacon crumbles,
breakfast sausage, scallions

BREAKFAST SANDWICHES \$3.99

Choice of one: bagel, hard roll, flour tortilla

Choice of one: egg, egg and cheese, egg whites

Choice of one: pork breakfast sausage, ham, bacon

Add extra meat for \$1.99



*Gluten free and kosher options available with advanced notice



LUNCH

LUNCHBOX: REINVENTED

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BOXES BUFFETS

per person pricing. volume discount maybe available for boxed lunches, please inquire.

PRIME BOXED SALAD \$13.80

Assorted salads to include: chicken Caesar, Greek with chicken, or Chef's salad. Includes a roll and butter, cookie, bottled water

PRIME BOXED LUNCH \$12.95

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

BOXED LUNCH ENHANCEMENTS

- Whole fresh fruit \$1.25
- Wedge of Vermont cheddar \$2.00
- House-made granola bar \$2.00

PIZZA

- Cheese pizza (8 slices) \$16.00
- Topped pizza (8 slices) \$18.00

*Gluten free and kosher options available with advanced notice

LUNCH BUFFETS

per person pricing.

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, potato chips, cookies, brownies and bottled water

BASIC LUNCH ROOM \$14.00*

Assorted full deli sandwiches and wraps, potato chips, assorted cookies, 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

A LITTLE BIT OF EVERYTHING \$18.50*

Classic Caesar salad with garlic croutons, grilled chicken, petite sandwiches, choice of deli salad, assorted cookies and brownies, bottled water

THAT'S ITALIAN \$21.50*

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

PRIME-ITO BAR \$12.50*

Brown or white cilantro lime rice, lettuce, tomato, cheese, sour cream, guacamole, pico de gallo, corn salsa, herbs, black or pinto beans, flour tortillas, hard shell corn tortillas. Choice of two proteins: barbacoa beef, sofritos shredded chicken, carnitas pork, grilled tofu. Served with fresh fried tortilla chips with salsa

Three meats \$14.00 per person

BURRITO BOX \$9.50*

5-15 person increments

Mix and match veggie and meats, chips and salsa, sour cream, guacamole

CHEF'S WHIM BUFFET \$20.00*

Great for last minute events - Chef selected salad, entrée, vegetable, starch and dessert

BUFFET ENHANCEMENTS

- Soup du jour and crackers \$2.00
- Soup du jour in bread bowl \$2.30
- Classic chili and crackers \$5.00
- Three bean chili and crackers \$3.50
- Side salad \$1.50
(macaroni, pasta, potato, coleslaw)
- Garden salad with two dressings \$2.00
- Fruit salad \$2.50

*Gluten free and kosher options available with advanced notice

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

- Signature salads \$40.00
(potato, macaroni, pasta)
- Meat lasagna \$95.00
- Vegetarian lasagna \$90.00
- Pasta a la vodka \$72.00
- Eggplant parmesan \$90.00
- Chicken parmesan \$120.00
- Greek roasted chicken \$100.00
- Sausage and peppers with onions \$100.00
- Meatballs marinara \$100.00
- Oven roasted potatoes \$45.00
- Seasonal vegetables \$45.00
- Two dozen rolls and butter \$30.00
- 7-hour cherry pepper pork \$150.00
with flash fried chips
- Macaroni and cheese \$80.00
- Buffalo chicken macaroni & cheese \$120.00



*Gluten free and kosher options available with advanced notice

REFRESHING

per person pricing, all refreshment breaks include paper products and linen for buffet tables only. 20% catering fee is required unless drop-off service is requested. upgrade to china service for an additional \$3.00 per person.

THE QUENCHER \$4.50

For two hours of service, signature blend of coffees and teas, assorted soda and water

Coffee refresh \$2.00

THE CLASSIC \$5.95

Home-style cookies and brownies with choice of signature blend of coffees and teas OR assorted soda and water

HEALTHY CHOICES \$7.50

Market fresh crudité's with green goddess dip OR an assortment of whole fresh fruit and house-made granola bars with choice of signature blend of coffees and assorted teas, bottled water OR infused waters

AFTERNOON NOSH \$9.00

Tortilla chips with salsa & guacamole, hummus with toasted pita, kettle chips with bleu cheese dip, assorted soda and water OR signature blend of coffees and assorted teas

COOKIE MONSTER \$7.00

Extra large oatmeal raisin, peanut butter cup, and chocolate chunk cookies, with signature blend of coffees and teas, and choice of chilled milk chugs **or** assorted soda and water

ANGELO'S CUPCAKE SHOPPE \$7.00

A selection of gourmet cupcakes with chef inspired toppings: chocolate buttercream, vanilla buttercream, red velvet with cream cheese

ENHANCEMENTS

Bottled water	\$1.50 each
Citrus infused water	\$0.75 pp
Milk chugs	\$2.00 each
Bottled Pepsi & Diet Pepsi	\$1.50 each
Iced tea, fruit punch, lemonade	\$2.50 each
Cookies	\$10.50 per dozen
Mazzone brownies	\$23.50 per dozen
Assorted Italian pastries	\$24.95 per dozen



HOT & BUFFET RECEPTION

meals

Available for a minimum of 15 people. All hot buffets include upscale paper products and linen for buffet tables only. Hot buffets include; your choice salad, two entrées, two accompaniments, fresh rolls and butter, dessert, bottled water and our signature blend of coffee and assorted teas. 20% catering fee is levied on all full service food and beverage. Upgrade to china service for \$3.00 per person. Guest count is required 72 hours prior to your event.

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

*Gluten free and kosher options available with advanced notice

HOT BUFFET MEALS

\$26.00

per person pricing, 15 person minimum

Choose two tier 1 entrées, one salad, one starch, one vegetable and one dessert

TIER 1 ENTRÉES

(additional \$3.00 pp for third entree)

- Apple cranberry stuffed chicken with rosemary gravy
- Chicken Milanese with breaded cutlet topped with arugula salad
- Chicken Marsala with roasted mushrooms, pearl onions and sweet marsala sauce
- Sage rubbed turkey breast with roasted root vegetables and 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 pp selections)

- Chicken Scampi **or** chicken scaloppini topped with garlic shrimp scampi
- Glazed duck breast with wilted spinach and cherry demi
- Sesame-crust 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

Vegetables

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

Desserts

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

RECEPTION MEALS

paper product and linens added as an additional cost for a la carte items

A LA CARTE HORS D'OEUVRES

priced per dozen

- Sesame chicken skewers \$31.00
- Chicken wings mild, medium, or barbecue \$22.00
- Mini chicken cordon bleu \$12.35
- Chicken or pork pot stickers \$13.00
- Spring rolls \$32.00
- Cocktail meatballs \$7.50
- Philly cheese steak egg roll \$28.00
- Spanakopita \$13.00
- Fried mac and cheese bites \$18.00
- Bacon wrapped scallops market price
- Crab rangoon \$16.00
- Stuffed mushrooms \$15.00
- Tea sandwiches \$10.50

ADD-ON BUFFET ITEMS

these are available to add on to reception packages or a la carte

- Warm spinach artichoke dip with baguettes \$50 per pan
(\$2.50 per person add on)
- Chili con queso with tortilla chips \$50 per pan
(\$2.00 per person add on)
- Buffalo chicken dip \$70 per pan
(\$3.50 per person add on)
- Hummus with pita chips \$2.50 per person
- Fresh fried tortilla chips with salsa \$1.50 per person
- Seven layer dip \$2.50 per person
- Fresh tomato bruschetta \$2.50 per person

COLD PLATTERS

serving size: small 15-25, medium 25-50, large 50-75

- Crudite platter with ranch dip \$35 /\$65 /\$115
- Fresh sliced fruit platter with yogurt dip \$38 /\$65 /\$115
- Fruit and cheese platter \$35 /\$70 /\$110
- Farmhouse cheese board \$50 /\$75 /\$125



POLICIES AND PROCEDURES

PLACING AN EVENT ORDER:

We encourage you to call and reserve the date and time of your event as soon as possible and all orders must 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, signed contract and an attached purchase order 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 or purchase order 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 unless tax exempt.

CATERING 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.

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

Once approved by the Presidents office an additional \$75.00 licensing fee is required.

LEFTOVERS

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

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.

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.