

Break the Fast

ROSH HASHANAH & YOM KIPPUR

LET MAZZONE HOSPITALITY HELP YOU WELCOME THE NEW YEAR



ROSH HASHANAH PICK-UP AND DELIVERIES*

Thursday, Sept 17, 1:00 - 5:00 pm
Friday, Sept 18, 1:00 - 6:00 pm
Saturday, Sept 19, 10:00 am - 3:00pm

BRISKET DINNER \$180

Herbed Glazed Braised Brisket (*sliced*)
Sweet Onion Au Jus *1 quart*
Potato and Leek Au Gratin *½ pan*
Heirloom Roasted Carrots, Za'atar, Pomegranate,
Local Honey *½ pan*
Israeli Couscous Salad, Cucumber, Red Onion, Olives,
Tomato, Parsley, Lemon Vinaigrette *½ pan*
Round Challah Bread with Butter
Apple Tart, Apricot Glaze (*10"*)
Cinnamon Whipped Cream (*1 pint*)

TURKEY DINNER \$170

Herb Crusted Roasted Turkey Breasts (*sliced*)
Thyme Pan Gravy *1 quart*
Potato and Leek Au Gratin *½ pan*
Heirloom Roasted Carrots, Za'atar, Pomegranate,
Local Honey *½ pan*
Israeli Couscous Salad, Cucumber, Red Onion, Olives,
Tomato, Parsley, Lemon Vinaigrette *½ pan*
Traditional Wild Mushroom Bread Stuffing *½ pan*
Round Challah Bread with Butter
Apple Tart, Apricot Glaze (*10"*)
Cinnamon Whipped Cream (*1 pint*)

YOM KIPPUR PICK-UP AND DELIVERIES*

Sunday, Sept 27, 1:00 - 5:00 pm
Monday, Sept 28, 1:00 - 6:00 pm

All packages serve 6-8

CHICKEN DINNER \$150

Garlic, Lemon and Rosemary Crusted Slow Roasted Chicken
(*whole or cut in sixths*)
Thyme Pan Gravy, *1 quart*
Potato and Leek Au Gratin *½ pan*
Heirloom Roasted Carrots, Za'atar, Pomegranate,
Local Honey *½ pan*
Israeli Couscous Salad, Cucumber, Red Onion, Olives,
Tomato, Parsley, Lemon Vinaigrette *½ pan*
Traditional Wild Mushroom Bread Stuffing *½ pan*
Round Challah Bread with Butter
Apple Tart, Apricot Glaze (*10"*)
Cinnamon Whipped Cream (*1 pint*)

NEW YORK STRIP \$220

Herb and Garlic Crusted New York Strip Roast
Shallot Demi Glaze *1 quart*
Peppery Horseradish Cream Sauce *1 pint*
Potato and Leek Au Gratin *½ pan*
Heirloom Roasted Carrots, Za'atar, Pomegranate,
Local Honey *½ pan*
Israeli Couscous Salad, Cucumber, Red Onion, Olives,
Tomato, Parsley, Lemon Vinaigrette *½ pan*
Round Challah Bread with Butter
Apple Tart, Apricot Glaze (*10"*)
Cinnamon Whipped Cream (*1 pint*)

*Meals can be picked up at our Corporate Office, 743 Pierce Road, Clifton Park. Delivery is available for an additional \$75.00 fee within a 30 mile radius of our Corporate Office. All food is served in re-heatable (non-microwaveable) pans with instructions. Delivery of hot food is available.

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A LA CARTE



SOUP AND APPETIZERS

Chicken Vegetable Soup (GF) with Crackers (Serves 3-4)	\$8 quart
Matzoh Balls	\$2 each
Chopped Chicken Liver (GF) Egg, Red Onion, Toasted Crostini, Flatbread Crackers	\$18 quart
Artichoke Spinach Dip, Vermont Cheddar Crumb Topping, Toasted Crostini, Flatbread Crackers (Serves 6-8)	\$38
Round Challah Bread with Butter	\$6 each
Potato and Leek Pancakes, Sour Cream and Green Apple Honey Chutney (1 quart) (16 pieces)	\$34

PLATTERS

Smoked Fish Platter, Nova Smoked Salmon, Whole Boneless Fish with Whitefish Salad, Capers, Sliced Onions, Tomatoes, Cucumber, Muenster Cheese, Lemon, Plain and Vegetable Cream Cheese, Assorted Fresh Baked Bagels (1 dozen) (Serves 8-10)	\$120
Charred Vegetables, Eggplant, Broccolini, Squashes, Portabella, Onions, Carrots, Tomato, Fennel, Green Beans, Green Onion, 25-year Balsamic Caramel, Tuscan Herb Oil (Serves 6-8)	\$30
Artisanal Cheeses, A Variety of Cheeses Made of Cow, Sheep, and Goats' Milk, Pita Crisps, Naan Garlic Toasts, Olive Crackers (Serves 6-8)	\$80
Fruit and Berry Platter (GF), Melon, Pineapple, Mango, Berries, Minted Pomegranate Yogurt, (Serves 6-8)	\$30
Premium Salad Platter (GF), Tuna, Chicken, Egg Salad, Sliced Onions and Tomatoes, Lettuce, Cucumbers, Seeded Rye and Pumpernickel Breads, Pickles (Gluten Free bread available) (Serves 6-8)	\$70
Hummus Platter, Trio of Carrot Coriander, White Bean Rosemary and Beet Ginger, Toasted Cumin Dusted Pita (Serves 6-8)	\$18

SIDES, SALADS AND ACCOMPANIMENTS

Roasted Beet Salad, Red Sorrel, Watercress, Herbed Goat's Chevre, Roasted Carrot, Pistachio Vinaigrette (Serves 6-8)	\$48
Caesar Salad, Torn Romaine, Garlic Croutons, Parmesan, Creamy Dressing (Serves 6-8)	\$25
Sweet Noodle Kugel, Apples, Golden Raisins (Serves 6-8) 1/2 pan	\$32
Frittata Muffins, Spinach, Mushroom, White Vermont Cheddar (12 Muffins)	\$36
Roasted Root Vegetables, Parsnips, Carrots, Sweet Potato, Celery Root, Onion 1/2 pan (Serves 6-8)	\$25
Cheese Blintzes, Fresh Berry Sauce 1/2 pan (Serves 6-8)	\$20
Quiche, Spinach, Smoked Goat Gouda, Leek (10") (Serves 6-8)	\$25 each
Beet or White Horseradish, 5oz Jar	\$5 jar

MAINS

Miso Glazed Seabass, Sesame Bok Choy (8-7oz pieces)	\$130
Honey & Dill Glazed Roasted Maine Salmon, Cucumber Tzatziki (8-7oz pieces)	\$96

DESSERTS

Jumbo Cookies and Brownies, Chocolate Chip, M&M Cookies, Double Fudge Brownies (Serves 6-8)	\$35
Coconut Layer Cake, Raspberry Filling, Coconut Buttercream, Feathered Coconut (10")	\$25
Apple Tart, Apricot Glaze (10") with Cinnamon Whipped Cream (1 pint)	\$25
Apple Sour Cream Crumb Cake (10")	\$22
Rugelach, Cinnamon or Raspberry	\$13/lb
Chocolate Bark, Sea Salt, White Chocolate, Pomegranate, Pistachio	\$28/lb

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