

UPSCALE ON SALE

Saturday - \$101+ per person

Friday & Sunday - \$91+ per person



Michael Conway Photography

COCKTAIL HOUR

CHILLED PROSECCO STATION

A Beautiful Display of Chilled Prosecco and
Sparkling Saratoga Water to Welcome You and Your Guests

STATIONARY DISPLAY

Spinach & Artichoke Dip, Garlic Toasts • Cheese & Potato Pierogies, Caramelized Onions,
Cracked Black Pepper, Sour Cream • Lemon Rosemary Cracked Olives •
Chickpea, Roasted Garlic Hummus, Cumin Toasted Pita •
Imported and Domestic Artisan Cheese Platter with Honey, Dried Fruits and Assorted Breads and Crackers •
Vegetable Crudite with Green Goddess Dressing

BUTLER PASSED HORS D'OEUVRES

Edamame Wonton, Sweet Soy Chile Glaze • Short Rib Grilled Cheese with Sharp Cheddar and Caramelized Onions •
Sesame Chicken Satay, Soy Ginger Glaze • Mini Margherita Flatbread

EXTRAS

Discounted Inn Room Rates For All Wedding Guests (Standard Guest Rooms)

*Free Bridal Suite for the Bride & Groom *NYS Sales Tax and Bedding Taxes apply *When available, blackout dates may apply

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

Contact our Event Planners for Available 2020 Dates
1 Glen Ave, Scotia, NY (518) 374-7262 glensandersmansion.com

DINNER

PROSECCO TOAST

FIRST COURSE / Select One

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing
House Salad, Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons, Balsamic Vinaigrette

ENTRÉES / Select Two

Chicken Scallopini, Egg Battered Breast, Mini Potato Ravioli, Chive Butter,
Caramelized Leeks, Thyme Glazed Carrots, Lemon Velouté

Chicken Cutlet with Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi and Arugula Salad

Honey Soy Glazed Salmon, Mango Chutney, Basmati Rice Pilaf, Stir Fried Carrots & Peppers

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi, Roasted Seasonal Vegetables, Whipped Potatoes

Slow Cooked Boneless Beef Short Rib, Cauliflower-Potato Puree, Glazed Carrots, Pan Jus

VEGETARIAN ENTRÉE

Grilled Eggplant Rollatini, Filled with Summer Vegetable Caponata, Smoky Tomato Puree, White Bean Garlic Sauce



DESSERT

Wedding Cake
Coffee, Tea and Decaf

BEVERAGE ARRANGEMENTS

*One Hour Classic Open Bar with Name Brand Liquors,
Assorted Beers, Wines and Soft Drinks
Followed by Four Hour Beer, Wine and Soda Bar

*Upgrade to Five Hour Classic Open Bar for \$11+ per Guest

+ = All prices are subject to NYS sales tax

mazzone hospitality

*Ask Your Planner About Discounts on Inn Rooms for Your
Wedding Guests, Rehearsal Dinners and Bridal Showers!*