



Angelo Mazzone

Working at his grandfather's pizzeria at the age of 11, Angelo Mazzone began what is now a long and prosperous career in the restaurant and catering business.

After receiving his Associates Degree in Hotel and Restaurant Management from Schenectady County Community College, and his Bachelors Degree from the University of New Haven in Connecticut, Mr. Mazzone returned to the Capital District and assumed the position of dining hall manager at Union College in Schenectady. Within two years, he became the youngest person in Union College's history to hold the Director of Food Services position; and opened the college's first on-campus pub. While working at Union College, Mr. Mazzone returned to the Schenectady County Community College as a Hotel and Restaurant Management instructor.

The purchase of Peggy's Restaurant in 1981 was the true beginning of what is now Mansion Catering. Under its new management, Peggy's quadrupled its revenue in less than 6 years. Innovative ideas and the addition of Canalside Catering made Peggy's Canalside a leader in the downtown resurgence. While managing Peggy's busy restaurant and catering services, Mr. Mazzone created Papa Cicco's Pizza and Pasta Emporium, breaking records in annual sales.

Operating as Canalside Catering, hard work and perseverance prevailed. Mr. Mazzone was hired as a consultant for the opening of OTB Teletheater's throughout the Northeast becoming responsible for eight locations. This experience gave him the inspiration to imagine what is now a reality - to own and operate a first class catering company with the ability to expand to all areas of the Capital District.

After an extensive search across 3 counties, the Glen Sanders Mansion was chosen to be the sight of Mr. Mazzone's next venture. In 1988, he purchased the Mansion and added 12,000 square feet to the original house including a restaurant and two ballrooms. With a desire to serve the business community better, a 22 room Inn was added in 1995. This completed the property as one of the most unique in the area.

Starting in 1996, Mansion Catering became the exclusive caterer at the Hall of Springs banquet facility located on the grounds of the Saratoga Performing Arts Center in Saratoga.

In the Spring of 2005, Angelo's 677 Prime opened in downtown Albany's theater district becoming the leading restaurant in the Capital District. This upscale steakhouse and wine bar also showcases some of the areas leading artists. In 2006, Mazzone Management became the exclusive caterer at Erlowest in Lake George and in June of 2007 took over the food service at the Saratoga National Golf Club.

Another venture on Mr. Mazzone's plate is his investment in downtown Schenectady. As part of the redevelopment of the downtown area, he has purchased four buildings for the

creation of a first class bistro and wine bar, Aperitivo Bistro, high-end loft apartments and office space.

Mazzone Management, nurtured by Angelo Mazzone, has proven that it can make dreams come true, not only for our thousands of guests, but for Mr. Mazzone and his staff as well. Together they provide the area with quality catering and a company founded on the philosophy of customer service.