



# 2011 HOLIDAY COCKTAIL PARTY MENU

EXECUTIVE CHEF, JOHN PAULK

## COCKTAIL SOIREES FROM 25 TO 500 GUESTS:

MEZZALUNA HAS CATERING PRIVILEGES AT NUMEROUS WINERIES AND PUBLIC VENUES IN THE PORTLAND-VANCOUVER METRO AREA (ASK US FOR OUR LIST). WE ALSO CATER IN PRIVATE HOMES.

### WE OFTEN CATER FOR:

- ◆ Charity galas and fundraisers, balls, cotillions, and lavish events
- ◆ Bar and bat mitzvahs
- ◆ Corporate events / entertaining your clients or colleagues inside or outside the office
- ◆ Wedding receptions & rehearsal dinners encompassing seasonal, organic ingredients & flavors
- ◆ Special events like: birthday dinners, anniversaries, baby & bridal showers, retirement, & graduations
- ◆ Holidays of every kind.

## WHAT YOU CAN EXPECT FROM US:

- ◆ Professional staff with more than 200 years combined culinary experience
- ◆ An extensive list of our current and past clients
- ◆ Prompt responses and follow through to your questions and concerns
- ◆ On-time arrival to your venue or home and service of your food exactly when you want it
- ◆ Impeccable service of and an immaculately clean kitchen when we leave
- ◆ Complete catering services including management of rental items, florals, and other accoutrements
- ◆ Competitive pricing

## COCKTAIL PARTIES ARE COMPRISED OF:

- ◆ Seven different tray-passed and stationary hors d'oeuvres from our list of over 70 unique options
- ◆ OLCC-certified bartenders will serve your guests and mix signature cocktails
- ◆ Complete oversight of your event, set-up, clean-up and tear down of your event space
- ◆ Florals to die for, unique serving pieces, stemware and china. Themed décor and hand made client gifts
- ◆ Fabulous petite-sized desserts available to end your evening with a sweet touch.



## 2011 HOLIDAY SPECIALTY COCKTAILS

### HOLIDAY RUM PUNCH

Spiced dark and white rums, fresh orange juice, cranberry juice

### TICKLED PINK

X-Rated fusion liqueur (blend of French vodka, blood oranges, & passion fruit), and champagne

### CHEF JOHN'S MANGO GINGER MARTINI

Vodka, fresh Mango puree, fresh ginger and lime juice

### CANDY CANE MARTINI

Starbucks crème liqueur, peppermint schnapps, white crème de cacao, & grenadine, topped with candy cane crunch

### TICKLED PINK

X-Rated fusion liqueur (blend of French vodka, blood oranges, & passion fruit), and champagne

### RAVISHING RASPBERRY MARTINI

Raspberry vodka, Chambord, raspberry puree and lemon juice

### PROSECCO GOLD RUSH

Chilled Italian Prosecco, vodka, and Goldschlager

### FLIRTINI

X-Rated fusion liqueur (blend of French vodka, blood oranges, & passion fruit), SKYY vodka, orange juice, cranberry and lime.

### SPARKLING SANTA

Calvados (apple brandy), fresh lemon, chilled Prosecco, garnished with fresh cranberries

### POMEGRANATE MARTINI

Raspberry vodka, triple sec, pomegranate, lemon-lime juice

### PARIS'S CRIMSON CHAMPAGNE COCKTAIL

Cranberry juice, fresh ginger, cinnamon stick and star anise, reduced to syrup then blended with brandy and champagne

### BLOOD ORANGE MARGARITA

Premium tequila, blood orange puree, triple sec, lemon-lime

### CELEBRATION FIZZ

Seedless white grapes, Absolut Mandarin vodka, white grape juice and chilled champagne

### MEZZALUNA'S CHOCOLATE MARTINI

Raspberry vodka with white crème de cacao

### PEPPERMINT COSMOPOLITAN

Pomegranate juice, vodka, peppermint, mint and a candy cane

### AMARETTO-CRANBERRY KISS

Grey Goose vodka, cranberry juice, amaretto, orange juice

### HARVEST SKY

Stoli vodka, Chambord, and cranberry juice

### BALTHAZAR FRENCH MARTINI

Belvedere vodka, pineapple juice and Chambord

### CHAMPAGNE AU POIRE

with pear au de vie and a fresh pear slice

### RASPBERRY BELLINI

Champagne with fresh raspberry puree and a sugar cube

### BALTHAZAR FRENCH MARTINI

Belvedere vodka, pineapple juice and Chambord

### PEAR-TINI

Absolut pear vodka, grapefruit juice, muddle lime, pear slice

### THE RUBY SLIPPER

Grapefruit vodka, white cranberry juice, triple-sec, lime juice, muddled with pink grapefruit, topped with champagne

### PINK GIN SPRITZER

Bombay Sapphire, cranberry, grenadine and club soda

### FIERCE

Fresh strawberry puree, lemon & lime juice, raspberry liqueur, citrus vodka & Champagne

### THE NEGRONI

Bombay Sapphire gin, red vermouth, and Campari

### BAILEY'S HOLIDAY MARTINI

Bailey's Irish cream, vodka, chocolate liqueur & raspberry

### PINK GIN SPRITZER

Bombay Sapphire, cranberry, grenadine, and club soda

### POMEGRANATE-GINGER CHAMPAGNE

With Cointreau, fresh ginger, orange juice and brut champagne

### CLASSIC COSMOPOLITAN

Grey Goose vodka, cranberry, lemon-lime with a sugared rim

### FLAMING BRANDY PUNCH

Brandy, cinnamon sticks, orange, lemon, cloves...set on fire!

### CHRISTMAS QUICKIE

Vodka, Chambord, heavy cream, sour mix, mint

### PEPPERMINT WHITE HOT CHOCOLATE

Heavy cream, shaved white chocolate, oil of peppermint, and a dash of peppermint schnapps

### PEPPERMINT EGG NOG

With or without alcohol

### POMEGRANATE FROST PUNCH

Pomegranate and cranberry, lemon, lime and sparkling H2O



## 2011 HOLIDAY HORS D'OEUVRES

Due to the seasonal nature of the fresh ingredients that we use, substitutions may be necessary.

### SEAFOOD

Yellow fin ahi tuna tar tare cones with scallions, ginger, sesame & chile oil and toasted pine nuts

Crispy panko-coated sea scallops with wasabi-lime crème

Deep fried risotto cakes with curried crab and fresh dill

Mezzaluna's signature crab cakes with Thai chili aioli

Vanilla bean butter-poached lobster shooters (additional charge)

Really spicy paprika glazed shrimp with fresh basil chiffonade, prepared in front of your guests

Char-grilled tiger prawns served with Miss B's caper remoulade

Mezzaluna's Raw Bar—chilled poached lobster; jumbo shrimp, clams, oysters, & crab...and fabulous sauces...(consult us about pricing)

### BEEF / PORK / LAMB

Peppered tenderloin fillet on a large crusty French bread crouton with Madeira-mushrooms; melted gorgonzola cheese

Miniature Ruben sandwiches grilled on marble rye. Amazing!

Grilled flank steak quesadillas with caramelized onions, gooey St. Andre cheese & spicy adobo sauce

"Steak and Potatoes" rare beef tenderloin topped with creamy garlic mashed potatoes, red pepper mayo, and crispy onions...decadent!

Baby BLT's with brown sugar-cured bacon, tomato, arugula, melted swiss, and dijonaise on sourdough toast

Meatball sammies Chef John's meatballs on a rosemary caramelized onion rolls, smothered in spicy arrabiata sauce with melted asiago

Petite panini's with coppa salami, fontina, artichoke hearts, roasted red peppers & pesto on sourdough

Brown sugar-cruste smoked ham on cheddar corn muffins with whole grain mustard

Oven-roasted pulled pork sliders with ketchup-mayo and kosher pickles. Drop dead delicious!

Chef John's mini meatloaf sandwiches with mango chutney mayonnaise on hand baked white bread

Rack of lamb "lollipops" with mint pesto

Chorizo sausage pups on a stick – our version of a corn dog!

Crispy mini won ton cones with Thai flank steak salad

"White trash wontons" – trust us...they're yummy!

### POULTRY

Chicken empanadas with chorizo, golden raisins, olives & warm spices with chipotle crème

Chef John's crispy fried chicken sandwich on buttermilk biscuits topped with pancetta and blue cheese slaw

Miniature curried chicken pot pies with a puff pastry crust served in a petite crock

Moroccan chicken bsteeya: phyllo triangles with crushed almonds, cinnamon and warm spices

Duck Confit Tacos with scallion, balsamic, guava jam on a crispy won ton shell with hoisin slaw

### VEGETARIAN

Sweet potato-apple latkes with cinnamon sour cream & candied pecans

Deep fried 6-cheese macaroni & cheese balls – with spicy arrabiata sauce. You'll want to slap somebody they're sooo good!

Roasted shallot mascarpone, roasted butternut squash, and wild field mushrooms on French crostini

Roasted crimson beet salad with crumbled herb feta, scallions, pistachios, orange zest and citrus vinaigrette. Served in a small wine flute.

Camembert, roasted pear and caramelized balsamic onion quesadillas

Rogue Creamery blue vein cheese, golden apple & toasted pecan phyllo rolls

Miniature grilled Beecher's sharp cheddar cheese sandwiches and creamy tomato-basil soup in a demitasse cup

Deviled eggs from Hell! – scrumptious & spicy as all get out...

Creamy mashed potato bar: brown sugar bacon: scallions; aged white cheddar, and wild mushrooms in Madeira

Edamame and goat cheese puree piped onto puff pastry triangles

Crispy sweet potato french fries with smoked paprika aioli served in individual metal fry baskets

Handmade goat cheese crackers with mushroom-thyme ragout

Red pepper hummus with roasted autumn & winter root vegetables

Miniature twice-baked potatoes with herbed sour cream, aged English white cheddar, crispy bacon & snipped chives

Creamy carrot-ginger soup with dill sabayon served in a tube

"Take-Out Noodles" Thai soba noodle salad with julienned vegetables, and a creamy roasted peanut dressing

Gorgonzola & walnut tartlets with red grape-rosemary salsa

Savory Coeur a la Crème topped with apricot chutney, served with English biscuits

Shaved asparagus salad with pecorino and red onion vinaigrette

Handmade deep-fried sweet potato & beet chips with Green Goddess dipping sauce

Roasted pear, caramelized onion & camembert strudel

Quince paste and manchego cheese. Paired together with a crystal pick. Really, really delicious.

Mini pizzettes with gorgonzola, fontina, and fresh basil

Roasted golden beets on an English cucumber crowned with herbed chèvre, garnished with an edible flower

Deep fried mini-mozzarella balls with spicy Arrabbiata sauce

Crisp lettuce cups with hoisin chicken and cashew stir fry

## 2011 HOLIDAY DESSERTS

WE OFFER THESE MINIATURE CREATIONS IN A TRIO, SO SELECT THREE

### COZY BREAD PUDDING

- Pumpkin pie bread pudding with bourbon toffee sauce
- White chocolate blueberry bread pudding with Amaretto cream sauce
- Bittersweet chocolate bread pudding with Frangelico cream and dried cherries
- Caramel-banana bread pudding with vanilla bean sauce
- Eggnog & dried cherry bread pudding with hot buttered rum sauce
- The Mezzaluna's chocolate chunk bread pudding with brandied crème anglaise

### CRÈME BRÛLÉE & PANNA COTTA

- Classic crème brûlée served with brown sugar shortbread
- Rose panna cotta with dark and light raspberry sauces with crystallized rose petals
- Banana crème brûlée with & almond cookies
- Cardamom panna cotta with candied orange relish
- Peanut butter crème brûlée served with a double-chocolate ginger cookie
- Sour cream panna cotta with blackberry-Zinfandel compote

### CHOCOLATE DESSERTS

- White Chocolate Mousse in a handmade pecan-cookie cup with seasonal fruit
- Flourless chocolate cake with toasted almonds & brandied cherries
- Crème brûlée au chocolat with raspberries
- Bittersweet Chocolate macadamia nut tart
- Jumbo espresso brownies with a bittersweet chocolate rosette and a gold-dusted espresso bean
- Chocolate Cherries Jubilee
- Individual dark chocolate molten lava cakes with pistachio cream
- Bourbon chocolate pecan tart with Chantilly cream

### SOMETHING SPECIAL

- Banana hazelnut upside down cakes with gilded spun sugar
- Granny Smith apple crisp in a miniature crock served with cinnamon crème chantilly
- Port wine tiramisu
- Red velvet cake with almond butter cream frosting
- English trifle with cognac custard & pears
- Individual orange butter cakes with crème anglaise and gilded hazelnuts
- Pear ginger upside down cakes with warmed caramel sauce
- Cornmeal and rosemary cakes with apricot glaze and balsamic-port wine reduction – to die for!
- Cranberry pear tarts with gingerbread crust
- Chocolate-cream raspberry Napoleons with chocolate sauce
- Tiramisu eggnog trifle
- Individual apple charlottes with cinnamon sabayon
- Coconut tres leches cake with caramelized bananas
- Red velvet cake with ancho bourbon pecan frosting
- "Turtle" Mi-Su - a spin on the classic with pecan turtle candy, layered with pecans, mascarpone cheese, lady fingers and caramel
- Pink champagne sorbet with lavender heart-shaped shortbread
- Chocolate fondue with Chambord liqueur and assorted dippers