



Contact us for all of your corporate or private catering needs

503-442-1111

WWW.MEZZALUNA.BIZ

SERVICES WE PROVIDE FROM 2 TO 350 PEOPLE:

- ◆ **Wedding receptions & rehearsal dinners** encompassing seasonal buffet dinners, tray-passed hors d'oeuvres, or formal sit-down service
- ◆ **Special event parties** like: birthday dinners, anniversaries, baby & bridal showers, retirement, graduations
- ◆ **Corporate & client events:** parties at your office or outside venues for picnics and holiday parties
- ◆ **Holiday parties & our food** are unforgettable. We handle all the rentals, staffing, and a fantastic menu.

WHAT YOU CAN EXPECT FROM US:

- ◆ Professional staff with more than 100 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 home or venue and service of your food exactly when you want it
- ◆ Impeccable service of your meal 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
- ◆ Fabulous petite-sized desserts available to end your evening with a sweet touch!



2010 SPECIALTY COCKTAILS

Pirate's Rum Punch

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

Chef John's Mango Ginger Martini

Vodka, fresh Mango puree, fresh ginger and lime juice

Ravishing Raspberry Martini

Raspberry vodka, Chambord, raspberry puree and lemon juice

Irrational Passion

Bacardi silver rum, passion fruit, and a splash of grenadine

Pretty-in-Pink Guava Martini

Grey Goose vodka, Cointreau, pink guava puree, lime and cranberry juices

Pomegranate Martini

Stolichnaya raspberry vodka, triple sec, pomegranate juice, 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, Absolute Mandarin vodka, white grape juice and chilled champagne

Amaretto-Cranberry Kiss

Grey Goose vodka, cranberry juice, amaretto, orange juice

Prosecco Gold Rush

Chilled Prosecco, vodka, and Goldschlager (cinnamon schnapps)

Rendezvous on the Beach

Grey Goose vodka, peach schnapps, freshly squeezed orange juice and cranberry

Sour Apple Martini

Citrus vodka, cointreau, fresh lemon & sour apple schnapps

Pucker-up Lemon Drop Martini

Lemon-infused citron vodka, fresh lemon juice, simple syrup

Harvest Sky

Stoli vodka, Chambord, and cranberry juice

Raspberry Cheesecake Martini

Grey Goose, Chambord, cream, fresh lemon and lime and mint

Balthazar French Martini

Belvedere vodka, pineapple juice and Chambord

Champagne with Pear Liqueur

garnished with a pear slice

Raspberry Bellini

Champagne with fresh raspberry puree and a sugar cube

Pink Gin Spritzer

Bombay Sapphire, cranberry, grenadine and club soda

Fierce

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

Love Potion #9

Pineapple, strawberries and Absolut mango vodka

Hope Floats

Pomegranate liqueur, lemon vodka, pink grapefruit juice, Champagne and raspberry sorbet

The Negroni

Bombay Sapphire gin, red vermouth, and Campari

Mezzaluna Cosmopolitan

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

Electric lemonade

Citron vodka, blue Curacao, lemon/lime & a blue sour straw

Mezzaluna Classic Martini...shaken...NOT stirred!

Grey Goose vodka, vermouth – waived over the glass; 2 olives

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2010 HORS D'OEUVRES SELECTION

SEAFOOD

Fried coconut prawns with apricot-jalapeno sauce

Wasabi sesame seed-crusting ahi tuna-grilled and skewered, served with ginger aioli

Crispy panko-coated sea scallops with wasabi-lime aioli

Mini risotto cakes with curried crab and fresh dill

Ginger-sesame salmon tartar martini with avocado, scallions, jalapeno, toasted sesame oil, crispy won ton straws

Mezzaluna's signature crab cakes with Thai chili aioli

Miniature tuna melts with aged swiss on artisan rye - hearken back to the 60's!

Sea scallop & tiger prawn ceviche served on a Japanese spoon

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

Deep fried Dungeness crab wontons with sweet & sour dipping sauce

Ahi tuna martinis with crisp napa cabbage salad in a miniature footed crystal bowl

Roasted sea scallops wrapped in bacon & skewered

Mango crab salad with wasabi mayo, mango, jicama, and yellow peppers served in an English cucumber cube

BEEF / PORK / LAMB

Peppered tenderloin fillet crostini with Madeira-mushrooms and melted gorgonzola cheese

Tiny sirloin burger sliders with saffron aioli, sliced roma tomato and melted manchego cheese

Miniature Ruben sandwiches grilled on marble rye

Grilled sirloin steak quesadillas with caramelized onions and melted brie

Baby BLT's with brown sugar bacon, tomato, arugula, melted gruyere cheese, and curried mayo on sourdough toast

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

Brown sugar-crusting smoked ham on buttermilk cheddar cheese biscuits with whole grain mustard

Oven-roasted pulled pork sliders with curry slaw and kosher pickle slice

Braised lamb sliders with mint aioli & apple relish

Chef John's mini meatloaf sandwiches with mango chutney mayonnaise on hand baked rosemary focaccia

Parmesan-stuffed Medjool dates wrapped in apple wood bacon

Rack of lamb "lollipops" with mint pesto

Andouille sausage pups on a stick - our version of a corn dog!

Crispy mini won ton cones with Thai flank steak salad

Spicy Italian sausage rolls with asiago wrapped in puff pastry

White trash wontons - trust us...they're yummy!

CHICKEN / DUCK

Gingered chicken cakes with cilantro-lime mayonnaise

Fried red curry chicken wontons with golden plum sauce

Chicken empanadas with chorizo, raisins & olives

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

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

Deep fried plantain chip with Jamaican jerk chicken salad

Duck breast with julienne cucumber in green tea crepes with plum wine sauce

Mini chicken breast sandwiches, with Creole-spiced slaw on rosemary focaccia

Roasted chicken satay with spicy green curry cream

Maple glazed duck breast with apricot gastrique on crispy wonton

VEGETARIAN

Potato apple latkes with sour cream & green apple salsa

Deep fried macaroni & cheese balls – you'll want to slap somebody they're sooo good!

Crostini with herbed young goat cheese, roasted butternut squash, and wild mushroom sauté

Gorgonzola, golden apple & toasted pecan phyllo rolls

Miniature grilled cheddar cheese sandwiches and creamy tomato-basil soup in a demitasse cup

Moroccan curried couscous with almonds, cilantro, dried apricots, cranberries, & scallions served in a Japanese spoon

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

Creamy mashed potato bar with choice of cheddar-jalapeno sauce, crispy bacon & scallions or vanilla roasted apples with cracked black pepper or wild mushrooms in Madeira sauce

Caprese skewers – grape tomatoes, basil and petite mozzarella

Strawberry or frosted grape topiaries

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

Handmade goat cheese crackers with mushroom-thyme ragout

Roasted red pepper hummus with roasted crudités

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

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

Emmenthaler cheese fondue with handmade cheese straws

Creamy artichoke & green chile pate in crispy phyllo pastry cups

Wild mushroom-mascarpone & orange zest crostini

Blue cheese & walnut tartlets with red grape-rosemary salsa

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

Petite tarts filled with wild mushrooms sautéed in Madeira, thyme with herbed chèvre

Classic Greek salad with orzo pasta, tomatoes, feta, kalamata olives, red onion & English cucumber served in a footed crystal bowl

Blanched asparagus spears with wasabi aioli served in glass tubes

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

Pear, caramelized onion & parmesan cheese strudels

Chef John's Three-cheese macaroni & cheese served in a petite crock with a crunchy panko crust

Goopy brie with a cracked-sugar shell served with fruit and baguette slices

Artisan cheeses; marcona almonds, & quince paste with baguette

Mini pizzettes with roasted pear, gorgonzola and fresh sage

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

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2010 MINIATURE COCKTAIL PARTY DESSERTS

Bittersweet chocolate pots de crème served in a glass tube crowned with cappuccino whipped cream & 24-carat gold leaf

Old fashioned rum-raisin rice pudding served in individual footed crystal bowls

Brownie "pops" dipped in bittersweet ganache and dusted with crushed toasted macadamia nuts

White chocolate-peppermint mousse with pink peppermint Chantilly cream

Peanut butter and jelly bars

Fresh seasonal fruits with Prosecco sabayon in a petite martini glass

Cranberry, coconut and white chocolate bars

Old fashioned root beer floats with vanilla bean ice cream

Miniature coconut cream tarts with torched meringue

Banana hazelnut upside down cakes

Miniature strawberry shortcakes on spoons

Handmade buttermilk doughnut holes dusted with brightly colored sugars served in paper cones

Espresso brownies with a bittersweet chocolate rosette and a gold-dusted espresso bean

Banana crème brûlée served on individual silver spoons

Petite pecan bourbon tartlets

English trifle with cognac custard and caramelized pears

Granny Smith apple crisp in a miniature crock served with cinnamon ice cream

Cinnamon Bananas Foster prepared in front of your guests with french vanilla ice cream

Chef John's brown sugar-pistachio shortbread cookies with lavender sugar

Miniature cookie dough ice cream sundaes with handmade hot fudge sauce, Chantilly cream and sugared pecans

Chocolate bread puddings with crème anglaise

Lime zest panna cotta with cranberry-pomegranate coulis served in a footed petite bowl

Fresh lemon mousse in a shot glass with a candied sugar lemon rosette

Mezzaluna's glazed apricot-infused corn meal cakes with rosemary-balsamic syrup

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