



2010 WINTER-SPRING

DINNER PARTY MENU

EXECUTIVE CHEF, JOHN PAULK

A SIGNATURE MEZZALUNA DINNER PARTY INCLUDES:

- ◆ Individual menu planning encompassing Portland's freshest, seasonal ingredients
- ◆ Meticulous preparation & service of a four-course (or larger) meal to you and your guests
- ◆ Complete clean up of your kitchen leaving it sparkling clean
- ◆ Warm friendly chefs, servers, and bartenders sprinkled with delightful senses of humor

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 for you to contact
- ◆ Prompt responses and follow through to your questions and concerns
- ◆ On-time arrival to your home or venue and service of your meal exactly when you want it
- ◆ Impeccable service of your meal and an immaculately clean kitchen when we leave
- ◆ Competitive pricing

DINNERS ARE COMPRISED OF:

- ◆ Two different tray-passed hors d'oeuvres
- ◆ A fresh seasonal salad or soup
- ◆ One entrée with appropriate side dishes
- ◆ A fabulous dessert

Additional courses like cocktails, soup, a plated appetizer, a second entrée and a cheese course may be added if you wish

WITH MEZZALUNA, YOU CREATE THE MEMORIES; WE PUT THE CHERRY ON TOP.

2736 SE Monroe Street, Milwaukie, OR 97222

phone 503 . 442 . 1111



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— CHOOSE 2

SEAFOOD

- Fried coconut prawns with apricot-jalapeno sauce
 - Wasabi sesame seed-crust ed 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-crust ed 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

Deep fried Portobello mushroom "fries" with smoked paprika aioli

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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SALAD — CHOOSE 1

Purple frisee, watercress and red oak leaf lettuces with poached figs, Roquefort cheese, and warm port wine dressing

Mache salad with pan fried panko-crusting herbed chévre, cara-cara oranges, and citrus vinaigrette

Honey-roasted pear salad on winter field greens with sugared pecans, cambazola cheese & champagne vinaigrette

Classic Caesar salad with handmade croutons & shaved parmesan cheese

Bibb lettuce with toasted hazelnuts, dried cherries and goat cheese with green goddess dressing

Butter lettuce with sugared bacon, dried cherries & Roquefort vinaigrette

Roasted red & golden beet salad with goat cheese, pistachios and basil oil

Wild greens with figs; cabrales cheese and marcona almonds with champagne vinaigrette

SOUP — SOUP COURSE CAN BE ADDED IF YOU SO DESIRE

Tomato-basil soup with aged cheddar crisps

Creamy roasted sweet potato soup with nutmeg and maple syrup

Roasted carrot soup with crispy bacon and chestnut cream

Creamy porcini mushroom soup with blue cheese toasts

Butternut squash soup with parmesan and friend sage leaves

Calvados-laced squash soup with cinnamon and bay leaves

Velvety cream of asparagus soup

Roasted red pepper soup with basil crème fraîche

ENTREES — CHOOSE 1

BEEF

Roasted fillet of beef tenderloin with spicy crab salad, and dijon-cognac cream sauce; Yukon gold potato and gruyere flan; or caramelized onion mashed potatoes; roasted baby carrots, beets, brussels sprouts, and cipoline onions

Chateaubriand with shitake mushroom rub a la bordelaise; crispy polenta cakes; caramelized whole shallots

Tournedos of beef with sauce Béarnaise served on artisan crostini; carrot-orange-ginger puree

Braised short ribs of beef; balsamic-glazed roasted root vegetables; celery root & potato puree with fresh horseradish

Classic beef stroganoff with wild mushrooms, brandy and crème fraîche; served on spinach linguine

Beef Wellington with mushroom duxelles and demi-glace, roasted fingerling potatoes & sautéed brocolini

Chocolate-dusted chateaubriand with pan fried polenta, wilted spinach and aged balsamic glaze

LAMB

Rack of lamb with dried cherry & green peppercorn sauce; braised chard with mushrooms & creamy polenta

Seared rack of lamb with mint-mascarpone pesto; mashed yukon gold potatoes with roasted pear puree; sautéed cabbage with Fleur de sel

Roasted lamb chops with orange, garlic & rosemary-pesto rub, crème fraîche mashed potatoes & sautéed red cabbage with balsamic & fleur de sel

PORK

Roasted pork loin stuffed with apricots, dried cherries, sage, dried figs & toasted hazelnuts with orange-tarragon reduction;
Fresh corn-sage polenta; & roasted caramelized pears

Crown roast of pork with calvados sauce; corn bread, cherry, & bacon stuffing; glazed apples

Roasted pork tenderloin with adobado sauce; cumin cardamom cilantro rice; balsamic-grilled radicchio

CHICKEN / DUCK / FOWL

Crispy chicken cordon bleu with prosciutto, smoked gouda; gorgonzola Mornay sauce; confetti polenta cake & sautéed zucchini

Caramelized apple-stuffed chicken breast with fontina & Bing cherries with cinnamon pancetta fusilli pasta

Thai-curry game hens with trumpet mushrooms, Szechwan noodles & sautéed baby bok choy

Seared Muscovy duck breast with pinot noir sauce; sweet potato puree with bananas, pecans, & honey; and roasted asparagus

Crisp roast duck breast with port wine-balsamic glaze; creamy risotto with pancetta and wild mushrooms; caramelized Brussels sprouts

SEAFOOD / FISH

Sea scallops with fiery fruit salsa; crimson couscous & sautéed kale with garlic

Seared albacore tuna fillet wasabi-coconut sauce and roasted-pepper rice pilaf; & wilted greens on a crispy deep-fried wonton

Braised Maine Lobster with black truffle risotto cake and verjus crème fraîche (add \$20.00 per guest for Lobster)

Hazelnut-crusted halibut with forest mushrooms & sherry vinaigrette; and Moroccan apricot couscous

Halibut fillet in Thai curry sauce over fresh corn polenta; roasted zucchini

Pan-seared salmon with hoisin glaze & plum-ginger relish; jasmine rice timbale with black sesame seeds; & snow pea pods

Spicy seafood Cioppino with saffron rice and garlic crostini

Mezzaluna's crab cakes with Thai chile sauce; mashed herbed yukon gold potatoes and celery root rémoulade

Smoked paprika roasted salmon with braised rainbow chard and French lentils

DESSERTS — CHOOSE 1

BREAD PUDDING

Pumpkin pie bread pudding with bourbon toffee sauce

White chocolate blueberry bread pudding with Amaretto cream sauce

Caramel-banana bread pudding with vanilla bean sauce

Eggnog & dried cherry bread pudding with hot buttered rum sauce

The Benson Hotel'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 and vanilla ice cream

Chocolate Cherries Jubilee – prepared tableside

Chocolate-hazelnut ravioli with sugared mint leaves

Individual dark chocolate molten lava cakes with pistachio cream

Bourbon chocolate pecan tart with Chantilly cream

Bittersweet chocolate bread pudding with Frangelico cream and dried cherries

SOMETHING SPECIAL

Banana hazelnut upside down cakes

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

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

Miniature strawberry shortcakes on spoons

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

Fresh seasonal fruits with prosecco sabayon in a petite martini glass

Raspberry port wine tiramisu

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

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