



2011 HOLIDAY DINNER PARTY MENU

EXECUTIVE CHEF, JOHN PAULK

SOUS CHEFS: CAMILLE GOSHIEN & CARMEN ENDRINA; PASTRY CHEF: BONNIE KURKA

PLATED DINNER PARTIES FROM 8 TO 250 GUESTS:

- 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.

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

FORMAL DINNERS ARE COMPRISED OF:

- Two--three different tray-passed hors d'oeuvres
- A fresh seasonal salad
- One or two entrées with appropriate side dishes
- A fabulous dessert
- Additional courses like cocktails, soup, a plated appetizer, and a cheese course may be added
- Our florals are to die for...we'd love to give you a bid. We also create take-away gifts for your guests.

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



2011 HOLIDAY SPECIALTY COCKTAILS

HOLIDAY RUM PUNCH

Spiced dark and white rums, fresh orange & cranberry

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, 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

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

PARIS'S CRIMSON CHAMPAGNE

Cranberry juice, fresh ginger, cinnamon stick and star anise, blended with brandy and champagne

BLOOD ORANGE MARGARITA

Premium tequila, blood oranges, triple sec, lemon-lime

CELEBRATION FIZZ

Seedless white grapes, Absolute 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, candy cane

AMARETTO-CRANBERRY KISS

Grey Goose vodka, cranberry juice, amaretto, orange

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, grapefruit juice, muddle lime, pear slice

THE RUBY SLIPPER

Grapefruit vodka, white cranberry juice, triple-sec, lime juice, 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, champagne

CLASSIC COSMOPOLITAN

Grey Goose vodka, cranberry, lemon-lime juice

FLAMING BRANDY PUNCH

Brandy, cinnamon stick, citrus, and 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 dijonnaise on sourdough toast

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

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

Brown sugar-crusting 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 bisteeya: 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 arrabbiata 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 crimson beets on an English cucumber crowned with herbed chèvre and crowned with a pomegranate seed...Gorgeous for Christmas

Deep fried mini-mozzarella balls with spicy Arrabbiata sauce

Crisp lettuce cups with hoisin chicken and cashew stir fry

SALAD — CHOOSE 1

- Brussels sprout petals with bacon, pickled cranberries and coriander vinaigrette
- Mache salad with pan fried panko-cruste herbed chévre, blood oranges, toasted pistachios, 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
- A burst of phyllo-wrapped Camembert triangles on baby greens with pecans and sherry vinaigrette
- Cauliflower and crispy bacon served warm over baby arugula with a shallot-honey-red wine dressing
- Butter lettuce with candied bacon, dried cherries & light Roquefort vinaigrette
- Roasted crimson beet salad with Rogue Creamery's Oregon Blue, frisee, toasted almond; balsamic vinaigrette

OPTIONAL COURSE OFFERINGS — CAN BE ADDED IF YOU SO DESIRE

- Creamy porcini mushroom soup with blue cheese toasts
- Celery & leek veloute soup with winter herb gremolata
- Butternut squash soup with maple cream and spice dust
- Raw oysters with champagne mignonette on red sea salt
- Savory crème brûlée with lobster and pumpkin confit

ENTREES — CHOOSE 1

BEEF

- Roasted 8oz. fillet of beef tenderloin with spicy crab salad, and Chef John's dijon-cognac cream sauce; Yukon gold potato and gruyere flan; or caramelized onion mashed potatoes; roasted baby carrots, beets, & brussels sprouts
- Chateaubriand with shitake mushroom dust a la bordelaise; white roquefort polenta, roasted wild mushrooms
- Braised short ribs of beef; balsamic-glazed roasted root vegetables; celery root & potato puree with fresh horseradish
- Beef Wellington with mushroom duxelles and demi-glace; pommes Anna; brussels sprouts with bacon

LAMB

- Merlot-rosemary marinated rack of lamb with dried cherry-green peppercorn sauce; braised chard; Israeli couscous with fresh mint, dried apricots, golden raisins, and scallions
- Grilled rack of lamb with mint-mascarpone pesto; mashed yukon gold potatoes with roasted pear puree; sautéed cabbage with 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 apples & pears
- Crown roast of pork with calvados cream sauce; corn bread, cremini, shallot & bacon stuffing; glazed apples

CHICKEN AND DUCK

- Caramelized apple-stuffed chicken breast with fontina & bing cherries with cinnamon pancetta fusilli pasta
- Duck confit on a bed of braised red cabbage with crispy tourne potatoes sautéed in duck fat

SEAFOOD AND FISH

- Pan-seared sea scallops on roasted cauliflower puree; red wine butter sauce and wilted watercress
- Butter-poached Lobster on fettuccine with English peas, shallots and lobster cream (add \$20.00 per guest for Lobster)
- Hazelnut-cruste fillet of sole with forest mushrooms & sherry vinaigrette; mashed potatoes and caramelized root vegetables
- Sesame-cruste Sea Bass in an aromatic broth, carrot and parsnip puree; braised kale with shallots.
- Mezzaluna's classic crab cakes with tarragon-caper remoulade; mashed herbed yukon gold potatoes and celery root remoulade

GORGEOUS & GOOEY PLATED DESSERTS — CHOOSE 1

- Banana hazelnut upside down cakes with burnt sugar sauce and gilded hazelnuts
- Hood River apple cake with cinnamon sabayon
- English trifle with cognac custard, roasted pear puree, almond brickle crunch, and chantilly cream
- Pear “Ménage á Trois”: pear sorbet; pear tart; and a fallen pear soufflé.
- Cabernet-sauvignon poached Bartlett pears with mascarpone and pistachio nuts
- “Turtle” Mi-Su - a spin on the classic with pecan turtle candy, mascarpone cheese, lady fingers and caramel
- Maple pots de crème with almond praline brickle
- Gingerbread cake with root beer-poached pears
- Pumpkin pie bread pudding with bourbon toffee sauce
- Eggnog & dried cherry bread pudding with hot buttered rum sauce
- Cranberry-almond paste upside downs cakes with crème anglaise
- Eggnog panna cotta with ginger snap cookies
- Peppermint white chocolate semi-freddo with house made hot fudge, & candy cane crunch
- Chocolate Cherries Jubilee – prepared tableside
- Individual dark chocolate molten lava cakes with pistachio cream
- Chocolate Profiteroles with pink peppermint-stick ice cream, served with thick, hot fudge sauce
- Pumpkin mousse tart with a gingerbread-sugared pecan crust