

2011 WEDDING RECEPTION MENU

Mezzaluna's full service catering department will design your wedding custom-tailored to your tastes providing the ultimate in service & elegance. In today's economy you can depend on us to stay within your budget, while treating you to white-glove hospitality & sumptuous food. As always, with Mezzaluna, you create the memories; we put the cherry on top.

SPECIALTY COCKTAILS

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

BLUEBERRY BOMBSHELL

Stoli blueberry vodka, fruit-infused cognac, fresh muddled blueberries, lime, soda water

IRRATIONAL PASSION

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

PRETTY-IN-PINK GUAVA MARTINI

Grey Goose vodka, Cointreau, fresh 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, Absolut 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 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

PEAR-TINI

Absolut pear vodka, grapefruit juice, muddle lime, served with a 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

RASMOPOLITAN

Raspberry-infused vodka, Chambord, lemon-lime juice.

PIRATE'S RUM PUNCH

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

WILD WATERMELON MARTINI

Watermelon-infused vodka, citrus juice, fresh muddled watermelon, served with a pink-sugar-frosted rim

FLIRTINI

X-Rated fusion liqueur (blend of French vodka, blood oranges, & passion fruit), SKYY vodka, splash of orange juice, cranberry and lime. Served with a floating pink orchid

HOPE FLOATS

PAMA 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

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

TRAY-PASSED HORS D' OEUVRES

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

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

Gooey 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 arrabiata sauce

Crisp lettuce cups with hoisin chicken and cashew stir fry

SALADS

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

Mache salad with pan fried panko-crusted herbed chèvre, 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

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

PASTA ENTREES - some of these can also be used as vegetarian options

Creamy Fettuccine Alfredo with wild mushrooms sautéed in Madeira & fresh thyme

Athenian Linguine Primavera tri-colored peppers, baby peas, zucchini, fresh mint & feta in a white wine sauce

Penne Pasta with house-made pesto, Parmesan, spring peas & pine nuts

Soba Noodle Stir Fry with tri-colored peppers, water chestnuts, bamboo shoots, snow peas, ginger, spouts in toasted sesame sauce

Aglie e Olio spaghetti tossed in olive oil, garlic, bacon, toasted breadcrumbs, red chile flakes & Parmesan

Penne Neapolitan with spicy Italian sausage, sun dried tomatoes, fresh spinach, croutons, Parmesan, & cream

Mezzaluna's Macaroni & Cheese with English cheddar, smoked Gouda, & fontina with a crunchy panko crust

VEGETARIAN ENTRÉES

Grilled Polenta Triangles topped with a ragout of roasted red peppers, grilled eggplant, roasted tomatoes & mushrooms dusted with freshly grated asiago cheese

Roasted Seasonal Vegetable Skewers on a bed of saffron-infused couscous

Butternut Squash Ravioli with vanilla bean vin blanc & fresh sage

Wild Mushroom Strudel with spinach & goat cheese, accompanied by a cranberry citrus glaze

Portabella Mushroom stuffed with wild rice, artichoke hearts, roasted peppers, mozzarella & Parmesan cheeses, topped with buttered Japanese breadcrumbs

Spanikopita sautéed spinach, feta, garlic, & mint baked in a puff pastry & finished with a lemon cream

CHICKEN ENTREES

Chicken Carbonara with smoked ham, roasted peppers, mushrooms, in Parmesan cream sauce over spaghetti

Teriyaki-marinated chicken breast topped with grilled pineapple, drizzled with a ginger scallion sauce

Apricot Chicken slow roasted breasts smothered with an apricot-dijon glaze topped with toasted almonds

Montrachet chicken stuffed with Montrachet & mascarpone, artichokes, & sun dried tomatoes served with chardonnay cream

Chicken Marsala sautéed breast of chicken with wild mushrooms in a Marsala wine sauce

Champagne Chicken seasoned chicken breasts, roasted & finished with confetti squashes, peppers in champagne vin blanc

Poulet Vin Blanc medallions of chicken breast with a vanilla bean vin blanc & sliced almonds

Pecan Encrusted Chicken with a port wine pear-rosemary sauce

BEEF ENTREES – add \$9.00 per guest for Beef Tenderloin entrée

Beef Stroganoff tender slices of butter-sautéed beef in a rich dijon-sour cream sauce with mushrooms & onions

Beef Tenderloin Fillet with:

1. Au Poivre with Dijon-cognac cream sauce (our signature sauce)
2. Bordelaise sauce – shallots, cracked pepper, cabernet sauvignon, butter, & beef stock
3. Mushroom Madeira sauce – garlic, Madeira wine, fresh parsley, tomato paste, and fresh cream
4. Gorgonzola cheese & fresh garlic compound butter – melts down over the side!

Brown Sugar-Bourbon Flank Steak the name says it all...seared to perfection

Brandied Peppercorn Steak top round fillets coated with cracked peppercorns smothered in a sage, brandy demi cream

Grilled Ribbons of Thai Flank Steak with a coconut milk, red curry paste, peanut sauce

Spicy Tangerine Beef simmered in hoisin sauce, soy, tangerine juice, scallions, & sesame seeds

London Broil sliced thin with balsamic-port reduction sauce

PORK ENTREES

Herb-Crusted Loin of Pork Roast with roasted apples & dijon-cognac cream sauce

Boneless Pork Medallions oven-roasted smothered in a wild mushroom demi-sauce

Apricot Ginger Pork marinated & glazed with apricot-ginger-soy

Cider Braised Pork with apple compote & balsamic reduction

Granny Smith Apple-Adobo Pork with toasted cumin seed, & apple cider reduction

SEAFOOD ENTREES – add \$9.00 per guest for seafood entree

Roasted Halibut Fillet with:

1. Puttanesca salsa – capers, kalamata olives, fresh tomatoes, parsley and garlic
2. Romesco sauce – tomatoes, piquillo peppers, cayenne, smoked paprika, parsley & sherry vinegar
3. Thai red curry sauce – coconut milk, fresh basil, limejuice, fish sauce, and straw mushrooms

Roasted Wild Salmon with:

1. Wasabi sauce – cilantro, limejuice, ginger, mirin, wasabi, & garlic aioli
2. Hoisin glaze & plum-ginger relish
3. Pineapple salsa & spicy chile sauce – chipotle chiles, pineapple, oranges, lime, ginger & cilantro
4. Maple-brown sugar-fresh ginger glaze

Pan Roasted Tilapia with toasted almond crust

Seared Tuna Fillet with strawberry-mango salsa

Pan-seared Sea Scallops with lemon white wine cream sauce

STARCH & VEGETABLE SIDE DISHES

Roasted new potatoes with olive oil, garlic & fresh rosemary
Mashed potatoes with caramelized onions & heavy cream
Wasabi cream mashed potatoes
Pesto mashed potatoes
Garlic mashed potatoes with fried leeks
Gruyère cheese scalloped potatoes with a crusty top
Herbed Yukon gold mashed potatoes with Chardonnay gravy
Sweet potato puree with streusel crunch topping
Moroccan curried couscous with dried apricots, cranberries, scallions & cilantro
Rice pilaf with toasted almonds, mushrooms, & scallions
Herbed bread stuffing with Italian sausage, sage, apples, & sautéed mushrooms
Orzo pilaf tossed with brunoise of red & yellow peppers, scallions, currants, & toasted pine nuts
Spicy Thai noodle salad with bean sprouts, julienne carrot, ginger & garlic

Cheese tortellini salad with baby spinach, feta, Greek olives & red wine vinaigrette
Fettuccine with olive oil, garlic & Parmesan
Farfalle pasta with asparagus tips, purple onions, & mushrooms in a roasted tomato pesto
Honey & thyme glazed roasted carrots
Roasted asparagus with garlic & lemon zest
Sautéed fresh green beans with crispy bacon
Sautéed seasonal vegetables
Braised cabbage with balsamic vinegar & sea salt
Asian vegetable mélange: ginger scented bamboo shoots, snow peas, Japanese eggplant, water chestnuts, & shredded bok choy tossed with sesame oil & sesame seeds
Roasted market vegetables: including asparagus, red peppers, wild mushrooms, colorful squashes, baby carrots, & fingerling potatoes
Celery root rémoulade – a creamy, refreshing slaw-style salad

Mezzaluna also can provide a full array of exquisite desserts,
Whimsical cupcakes, a 5-tier stunning chocolate fountain, & other offerings



All packages are based on a minimum guest count of 80.
An 20% service charge is added to your final invoice including food, service, bar, dessert, & rentals.



2011 MINIATURE DESSERTS

IN LIEU OF A WEDDING CAKE, TRY OUR LINE OF SIGNATURE DESSERTS.
WE SERVE THEM IN A TRIO, SO SELECT THREE. COST IS: \$8.50 PER GUEST

Mezzaluna's Fabulous Cake Pop Tower is custom-designed in the colors of your wedding. Stunning!

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

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

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 amaretto crème anglaise

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

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