

C A F E  
*Mezzanotte*

ALL OCCASION BANQUET  
AND CATERING MENU

## BREAKFAST

Assorted pastries, danish, and croissant

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Seasonal fresh fruit

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Chilled orange & cranberry juice

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Freshly brewed coffee, decaffeinated coffee, specialty teas

~

\$11 per person



Breakfast events can be accommodated 7 days a week

Please contact our banquet coordinator for the time most convenient for you

## BRUNCH BUFFET

AVAILABLE SATURDAY & SUNDAY 11:30 – 2:00  
MINIMUM 25 GUESTS

Served with soft drinks, iced tea, coffee  
Bread and dipping oil

### BUFFET

Scrambled Eggs, Bacon, Sausage Links,  
Breakfast Potatoes & French Toast  
Seasonal Fruit & Salad

### ENTREES

Select Two

Chicken Cacciatore Marsala  
Penne Bolognese  
Rigatoni Mignon  
Eggplant Parmigiana  
Cheese Ravioli  
Bistro Trio Panini

~

\$25 per person



## HAPPY HOUR AND H'ORS DOURVES

SELECT FOUR  
\$18 PER PERSON



SELECT FIVE  
\$21 PER PERSON



SELECT SIX  
\$24 PER PERSON

- bruschetta napolatana
- bruschetta mignon
- olive & artichoke bruschetta
- mozzarella caprese
- antipasto italiano
- calamari
- pistachio chicken skewers
- shrimp cocktail
- penne marinara
- neapolitan pizzas
- meatballs and sausage
- risotto croquettes
- mediterranean flatbreads

Guarantee of 30 people on Friday and Saturday nights

Charges will be based on final expected guest count

## BUFFETS

### MEZZANOTTE SIGNATURE BUFFET

mixed green salad

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mixed julienne vegetables

~

penne marinara

~

chicken marsala

~

salmon imperial

~

mini cannoli

~

Lunch - \$19 per person

Dinner - \$26 per person



Guaranteed minimum of 20 guests for signature buffet

Buffet includes soft drinks, iced tea, coffee, and bread with homemade dipping oil

Final guarantee due three days prior to event

## PLATED EVENTS

### STARTERS

bruschetta napolatana 3

bruschetta mignon 4

antipasto italiano 5

mozzarella caprese 4

shrimp cocktail 5

calamari fritti 4

mussels marinara 4

bacon wrapped shrimp and scallops 6

oysters rockefeller 6



starters are priced per person  
choose as many appetizers as you wish

### SOUP

pasta e fagolie \$4

cream of crab \$6

tomato tortellini \$4

lobster bisque \$6



## PLATED EVENTS

### OPTION A

fettuccine alfredo  
rigatoni meatballs  
chicken marsala  
shrimp scampi

**lunch \$15**

**dinner \$26**

### OPTION B

fusilli primavera  
chicken fiorentina  
salmon picatta  
veal parmigiana

**lunch \$17**

**dinner \$28**

### OPTION C

fettuccine bolognese  
chicken principessa  
salmon imperial  
tornado marsala

**lunch \$20**

**dinner \$31**

all plated entrees are accompanied by a predetermined choice of house or caesar salad,  
bread with house dipping oil, soft drinks, iced tea, and coffee

substitutions are welcomed, additional charges may be applied

prices do not include tax and gratuity



## PLATED EVENTS

### PASTA

Rigatoni Bolognese  
creamy meat sauce

Penne Arrabiata  
spicy marinara, parmesan, fresh  
basil

Risotto Primavera  
fresh mixed vegetables, creamy  
risotto, roasted pepper ragout

Fettuccine Alfredo  
light parmesan cream sauce

Lunch \$13

Dinner \$25

### MARE

Fettuccine Mediterraneo  
Scallops, jumbo gulf shrimp, lump  
crabmeat, light cream sauce

Salmon Imperial  
Lump crabmeat, mushrooms,  
roasted peppers, scampi sauce

Crab Cakes  
Broiled Maryland crab cake,  
remoulade sauce

Shrimp Scampi  
Jump gulf shrimp, linguini, lemon  
white wine and garlic sauce

Lunch \$18

Dinner \$32

### POLLO

Chicken Marsala  
mushrooms, rosemary marsala  
reduction

Chicken Fiorentina  
spinach, fontina cheese, creamy  
rose sauce

Chicken Principessa  
lump crabmeat, roasted peppers,  
scampi sauce

Chicken Fantasia  
chopped shrimp, mixed peppers,  
seafood bisque sauce

Lunch \$16

Dinner \$26

### VITELLO

Veal Saltimbocca  
prosciutto, fontina cheese, spinach,  
marsala reduction

Veal Chesapeake  
lump crabmeat, mushrooms,  
creamy rose sauce

Veal Rockefeller  
spinach, bacon, sambuca cream  
sauce

Veal Marsala  
mushrooms, rosemary marsala  
reduction

Lunch \$19

Dinner \$29

### CARNE

Grilled Pork Chop  
French cut, cinnamon brandy  
cream sauce

Lamb Chops  
Marinated and grilled, port wine  
reduction

Tornado Marsala  
Six ounce filet, mushrooms  
marsala wine reduction

Lunch \$22

Dinner \$34

\*carne options will be cooked to  
medium

For plated events up  
to (5) entrees may be chosen

All non-pasta entrees  
accompanied by mozzarella  
mashed potato and  
mixed julienne vegetables.

Exact counts on each  
entrée are not required  
but are encouraged

Kids 12 & under \$9

## DESSERT



Cannoli

Profiteroles

Tiramisu

Chocolate Ganache Cheesecake

\$5 per person

two desserts \$8 per person

Dessert served family style at each table

Outside cakes are welcome \$20 cake cutting fee applied

## BEVERAGE

Based on Consumption

Open bar (3 hours)

Beer & Wine \$15/person

Beer, Wine, & Spirits \$20/person

Add premium spirits & wine \$5/person

Cash Bar



**CHEFS RECOMMENDED MENU**

**ANTIPASTI**

bruschetta napolatana

calamari

**INSALATA**

mixed green salad or classic caesar

**ENTRÉE**

risotto primavera

chicken principessa

salmon picatta

tornado marsala

**DESSERT**

cannoli and chocolate ganache cheesecake

**LUNCH \$25**

**DINNER \$38**

## FAMILY PLATTERS

	FOR (4-6)	(8-10)
<b>Antipasto Italiano</b> An assortment of premium imported meats and cheeses with marinated vegetables	\$24	\$45
<b>Penne Bolognese</b> Ground beef and parmesan simmered in creamy tomato sauce with penne	\$35	\$62
<b>Rigatoni Pomodoro</b> Choice of meatballs or sweet Italian sausage oven roasted tomato sauce	\$37	\$68
<b>Lasagna</b> Pasta sheets with ricotta, parmesan and ground beef, with tomato bechemal sauce	\$38	\$64
<b>Chicken Parmigiana</b> Breaded chicken breast with melted mozzarella over capellini pasta with roasted marinara	\$40	\$69
<b>Chicken Marsala</b> Sautéed chicken breast and wild mushrooms in marsala wine sauce over capellini pasta	\$40	\$69
<b>Chicken Broccoli Alfredo</b> Chicken breast and steamed broccoli over fettuccine, finished in a romano cream sauce	\$43	\$72
<b>Chicken Arrabiata</b> Diced chicken breast and penne pasta sautéed with basil in spicy cherry tomato marinara	\$43	\$72
<b>Shrimp Scampi</b> Jumbo shrimp sautéed with white wine and Garlic, served over linguini	\$51	\$79

In addition to your entrée please enjoy...

Bistro / Greek / Caesar Salad \$16 ( feeds four)

Baked ciabatta bread with dipping oil \$9 (feeds four)

Miniature cannoli \$13 (feeds four)

# CAFÉ *Mezzanotte*

## **PRIVATE DINING AT CAFÉ MEZZANOTTE**

Café Mezzanotte offers a variety of options to accommodate your private dining requirements. With seating up to 115, our two private dining rooms offer an elegantly appointed setting that we hope will become your preferred venue for business meetings, corporate events and special occasions of all sorts. Guests in the private rooms can look forward to the same high level of food and service that they have come to expect from Café Mezzanotte. Private dining rooms feature wireless internet access, projection screens, and available outdoor seating. Our intention is to create a truly unique and wonderful experience for you and your guests.

We hope you will consider Café Mezzanotte when planning your next special event.

## **MINIMUMS**

Private Dining Event Space is available without rental fee. All private rooms are subject to a food and beverage minimum. Minimums are based on the season and day of the week. Please contact the Director of Banquets and Catering for further information. Groups not reaching the specified food and beverage minimum will have the difference added to the bill for their event. Food and beverage minimums do not include tax & service charge.

## **MENU PLANNING**

Each private dining event at Café Mezzanotte is carefully planned to best serve the individual requirements of our guests. Café Mezzanotte has an extensive cellar providing a wide range of international wine focusing on California and Italian wines as well as a full bar offering top shelf spirits. Guests are invited to work with our Director of Banquets and Catering to create a special menu that highlights the best that the season and marketplace has to offer. Recommended menu items are included but not limited to the packet within these materials.

## **CONFIRMATIONS / DEPOSITS**

Our private dining room require a \$100 deposit for lunch or \$200 deposit for a dinner event. Rooms will not be held until the deposit has been received.

## **METHODS OF PAYMENT**

Payment is due immediately upon completion of function. We accept Cash, Check, MasterCard, Visa, and American Express.

## **OFF SITE CATERING**

From gatherings at home, working lunches to gala events, Café Mezzanotte offers a full range of off-site catering options and party planning services.

## **TO PLAN YOUR NEXT EVENT**

For further inquiries or to begin planning your next special event at Café Mezzanotte please contact David Bremer, Director of Banquets and Catering. He can be contacted directly via e-mail at [dbremer@cafemezz.com](mailto:dbremer@cafemezz.com) or by phone at 443-510-0407.