

ON-PREMISES PRIVATE EVENT PACKAGES



© A P E

MEZZANOTTE

410-647-1100
760 Ritchie Hwy, Severna Park, MD 21146
www.cafemezz.com
email inquiries to banquets@cafemezz.com

Edition 4.0

HORS D'OEUVRE EVENTS

SELECT FOUR \$19 PER GUEST

SELECT FIVE \$23 PER GUEST

SELECT SIX \$27 PER GUEST

SELECTIONS

ANTIPASTO ITALIANO

cured meats, imported and local cheese, marinated vegetables

MOZZARELLA CAPRESE

ripe tomato, fresh mozzarella, olive, basil, balsamic glaze, evoo

CALABRIAN CAULIFLOWER

calabrian chili marinated cauliflower, dredged and fried, with caesar dressing

SHRIMP COCKTAIL

(ADD \$2)

grilled and chilled jumbo gulf shrimp, bloody mary cocktail dipper, lemon

FRIED MOZZARELLA

balsamic powder, lemon arugula, marinara, shaved grana padano

GRILLED SAUSAGE

hot italian sausage, broccoli rabe, onion, crushed tomato

BRUSCHETTA NAPOLITANO

marinated tomato, onion, basil and garlic atop toasted ciabatta

PENNE MARINARA

pasta, parmesan, house marinara sauce

DUCK MEATBALLS

duck almond mint meatballs, apricot prosecco chutney, red wine demi

90 MILE MEATBALL

blend of beef, veal and pork, with marinara and shaved reggiano

PANCETTA SEAFOOD

(ADD \$2)

bacon wrapped jumbo gulf shrimp and dry packed scallop

LIFEGUARD CALAMARI

rhode island squid, fried, sweet peppers, spicy aioli

EGGPLANT ROLLETINI

fried eggplant stuffed with ricotta and spinach, with tomato sauce

PARMA PINWHEEL

prosciutto, reblo alpino cheese, fig walnut jam, puff pastry, honey crema

CINGHALE DIP

creamy wild boar, mushroom, onion mascarpone dip, goat cheese, crostini

ADD appetizers to any plated/buffet event for 4.5 per person per item (some exceptions apply)

BUFFET EVENTS

Minimum 20 guests, final guest count and menu selections due one week prior to event
Pricing includes non alcoholic beverages, house ciabatta and dipping oil

MEZZANOTTE SIGNATURE BUFFET

\$21 LUNCH / \$27 DINNER

CAESAR SALAD

fresh romaine, ciabatta crouton,
reggiano, anchovy dressing

SEASONAL VEGETABLES

braised, sautéed or roasted
in-season produce

PENNE ROSE'

with spinach, tomato and onion
in creamy tomato sauce

CHICKEN PARMIGIANA

breaded chicken cutlet, mozzarella,
house tomato sauce

VERLASSO SALMON

broiled fillet, pink peppercorn
beurre blanc, fresh basil

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta
and chocolate chip cream

TASTE OF TUSCANY BUFFET

\$32 LUNCH / \$40 DINNER

CASA SALAD

bibb, toasted walnut, tomato,
gorgonzola, creamy balsamic vinaigrette

SEASONAL VEGETABLES

braised, sautéed or roasted
in-season produce

MARBLE POTATO

roasted tri colore creamer potatoes,
parmesan butter sauce

RISOTTO AI FUNGHI

garlic mushrooms, thyme, shaved
reggiano, arugula, white truffle oil

CHICKEN MARSALA

pan seared chicken breast, rosemary
marsala wine demiglace

TRE SEAFOOD PENNE

shrimp, scallop, and crab in choice of
marinara, rose' or parmesan cream sauce

FILET MIGNON

petite beef medallions atop smoked
garlic demiglace

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and
chocolate chip cream

PROFITEROLE

puff pastry ball, chocolate mousse filling,
white chocolate sauce

PLATED EVENTS

Pricing includes Caesar salad, bread and oil, and non-alcoholic drinks. Gluten free preparations available day of event

TWO COURSE OPTION A

LUNCH \$18 / DINNER \$28

ENTRÉE

EGGPLANT PARMIGIANA

egg battered and fried, mozzarella, spaghetti, tomato sauce

CHICKEN MARSALA

chicken breast, rosemary marsala demiglace, potato, vegetable

SPAGHETTINI MEATBALL

spaghetti pasta, 90 mile meatballs, house tomato sauce

VERLASSO SALMON

pink peppercorn sauce, fresh basil, potato, vegetable

TWO COURSE OPTION B

LUNCH \$27 / DINNER \$35

ENTRÉE

PENNE AI FUNGHI

organic mushroom, thyme, reggiano, arugula, truffle oil

SCALLOP TRUCA

scallop pieces, prosciutto, tomato, oregano, parmesan risotto

CHICKEN PARMIGIANA

breaded chicken cutlet, mozzarella, house tomato sauce

FILET MIGNON

grilled to medium rare, potato, vegetable, smoked garlic demi

FOUR COURSE CHEF'S MENU

LUNCH \$33 / DINNER \$45

APPETIZERS

MOZZARELLA CAPRESE

tomato, fresh mozzarella, olive, basil, balsamic glaze, evoo

LIFEGUARD CALAMARI

rhode island squid, fried, sweet peppers, spicy aioli tomato sauce

ENTRÉE

EGGPLANT PARMIGIANA

egg battered and fried, mozzarella, spaghetti, tomato sauce

SHRIMP DIAVOLA

jumbo gulf shrimp, linguine, spicy cherry tomato marinara

CHICKEN SUPREMO

pan seared breast, sauteed vegetables, garlic pan jus, potato

FILET MIGNON

grilled to medium rare, potato, vegetable, smoked garlic demi

DESSERT

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

FOUR COURSE PROPRIETOR'S MENU

LUNCH \$46 / DINNER \$62

APPETIZERS

GRILLED SAUSAGE

hot italian sausage, broccoli rabe, onion, crushed tomato

DUCK MEATBALL

duck almond mint meatballs, apricot prosecco chutney, red wine demi

SHRIMP COCKTAIL

grilled and chilled jumbo gulf shrimp, bloody mary cocktail

ANTIPASTO ITALIANO

cured meats, imported and local cheese, marinated vegetables

ENTRÉE

CHILEAN SEA BASS

spinach, bacon, charred corn, parmesan risotto, fresh lemon

LOBSTER PENNE

lobster, spinach, red pepper, mushroom, lobster butter

NY STRIP STEAK

creamer potato, rainbow carrot, gorgonzola, balsamic steak sauce

BERKSHIRE PORK CHOP

apple root veg hash, honey sambuca cream, fresh pea tendrils

DESSERT

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

PROFITEROLE

puff pastry ball, chocolate mousse filling, white chocolate sauce

ADD appetizers (page 2) to any plated/buffet event for 4.5 per person per item (some exceptions apply)

ADD-ONS

DESSERTS

CANNOLI

crunchy pastry shells,
sweet ricotta and
chocolate chip cream

TIRAMISU

espresso, faretto soaked
ladyfinger cookies, mascarpone
cream, vanilla and cocoa

PROFITEROLES

puff pastry ball, chocolate
mousse filling, white
chocolate sauce

OPTIONS

ALL DESSERTS SERVED FAMILY STYLE • \$25 FEE FOR ALL OFF-PREMISE DESSERTS

CHOOSE ONE *\$6 PER GUEST*

CHOOSE TWO *\$10 PER GUEST*

CHOOSE THREE *\$12 PER GUEST*

BAR

CASH BAR

each guest can purchase their
own alcohol

OPEN BAR

completely open bar for three hours,
based on all guest 21 years and older

BEER AND WINE *\$16 PER GUEST*

BEER WINE AND SPIRITS *\$21 PER GUEST*

UPGRADE TO PREMIUM SELECTIONS
\$6 ADDITIONAL

CONSUMPTION BAR

based on consumption, may be
limited to beer and wine only

PROSECCO TOAST *\$3.5 PER GUEST*

TERMS AND AGREEMENT

Food and beverage guarantee all private dining areas require a minimum food and beverage guarantee. This total reflects strictly all food and beverage purchases, and excludes tax or gratuity. In the instance that this guaranteed minimum is not achieved, the difference will be applied to the total as a room fee. Minimum guarantees will be explained prior to booking each event. For all buffet events, a guaranteed minimum guest count must be provided. This guarantee must be within 20% of your expected total guests in attendance.

Deposits all private events require a \$250 non-refundable / non-transferable deposit. This deposit will be applied to the final balance of your bill. Date and time will be temporarily held for 48 hours after initial inquiry. If deposit has not been received within 48 hours the temporary hold will be released. All events require a credit card to be kept on file.

Cancellation policy in the event of cancellation 30 days or more prior to your event, no cancellation fees will apply. If cancellation occurs within 30 days of the scheduled event, the credit card on file will be charged 50% of the pre-agreed food and beverage minimum. The deposit may be applied towards this cancellation fee.

Acknowledgment by signing below you acknowledge that you understand and agree to all terms and conditions contained within this On-Premise Private Events Packages, edition 4.0.

event info _____

food and beverage minimum _____

date and time _____

credit card _____

room _____

expected guests _____

contact info _____

client signature _____

date _____

venue signature _____

date _____