



Private Dining Menus



Corporate Events
Wedding Receptions
Bridal/Baby Showers
Holiday Parties
Rehearsal Dinners

Celebrations of Life
Religious Celebrations
Engagement Parties
Private Meetings
Pharmaceutical Dinners

1821 Southeast 10th Avenue
Fort Lauderdale Florida 33316

www.BistroMezzaluna.com



LAS OLAS LUNCH MENU

STARTER COURSE

Please select one for your guests to enjoy:

Lobster Bisque

House Salad - Shaved parmesan and balsamic vinaigrette

Caesar Salad Shaved reggiano and garlic croutons

ENTRÉE COURSE

Please select one chicken, one pasta and one seafood entrée for your guests to choose from:

CHICKEN

Marsala - Wild mushroom Marsala wine sauce

Or

Picatta - Capers, lemon & herb beurre blanc

PASTA

Rigatoni Bolognese - classic Italian sauce with pork, veal and beef

Or

Pasta Primavera - Penne Pasta with seasonal vegetables in olive oil

SEAFOOD

Grilled Salmon - Lemon butter sauce with roasted potatoes and mixed vegetables

Or

Soy Ginger Mahi-Mahi - Ginger scented basmati stir-fry rice

DESSERT COURSE

Flourless Chocolate Cake

Or

Key Lime Pie

\$38.00++ per person

Package price includes fresh dinner rolls and butter.

Vegetarian, Vegan and Gluten free options available for all menus upon request

ALL PRICES ARE EXCLUSIVE OF A 20% SERVICE CHARGE AND LOCAL SALES TAX



CROSSANT PARK BUFFET MENU

*Can be served for lunch or dinner
35 persons minimum*

SALAD STATION

House Salad - Shaved parmesan and balsamic vinaigrette
Served with fresh rolls & butter

PASTA STATION

Pasta Primavera – Penne pasta with seasonal mixed vegetables tossed in olive oil
Rigatoni Bolognese - classic Italian sauce with pork, veal and beef

ENTREE STATION

Eggplant Parmesan – Lightly breaded with pomodoro sauce & mozzarella cheese
Chicken Marsala - Wild mushroom Marsala wine sauce
Salmon Medallions – White wine & herb butter sauce

SIDES STATION

Rosemary Roasted Potatoes
Seasonal Mixed Vegetables

DESSERT PLATTER

Key Lime Squares

\$40.00++ per person

CARVING STATION ADD-ONS

Priced per person

Prime Rib

Chef's Medium/Medium Rare
Au Jus & Horseradish Creme

\$24

Beef Tenderloin

Chef's Medium/Medium Rare
Bordelaise & Bearnaise Sauce

\$28

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VICTORIA PARK DINNER MENU

STARTER COURSE

Please select two for your guests to choose from:

Cup of Lobster Bisque

House Salad- Shaved parmesan and balsamic vinaigrette

Caesar Salad-shaved reggiano & garlic croutons

ENTRÉE COURSE

Please select three for your guests to choose from:

Grilled Salmon-with a lemon, herb, and white wine sauce

Grilled Free-Range Chicken-with citrus-herb compound butter

Skirt Steak- Chimichurri sauce

Rigatoni Bolognese-classic Italian sauce with pork, veal, beef

Please select one starch and one vegetable to accompany your entrées:

Rosemary Roasted Potatoes

Bistro Mashed Potatoes

Rice Pilaf

Broccoli

Seasonal Mixed Vegetables

French Green Beans

DESSERT COURSE

Please select two for your guests to choose from:

Flourless Chocolate Cake

Key Lime Pie

New York Style Cheesecake

Seasonal Berries with whipped cream

\$55.00++ Per Person

Package price includes fresh dinner rolls and butter.

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CORDOVA DINNER MENU

APPETIZER COURSE

Served Family Style

Please select two for your guests to enjoy:

Buffalo Mozzarella- Beefsteak tomatoes, basil, extra virgin olive oil

Shrimp Spring Rolls- Mango salsa and sweet chili-lime sauce

Bruschetta- Marinated tomato and Buffalo mozzarella on a crostini

Crispy Calamari- Zesty Arrabbiata sauce

STARTER COURSE

Please select two for your guests to choose from:

Cup of Lobster Bisque

Caesar Salad- shaved reggiano & garlic croutons

House Salad- parmesan shavings and balsamic vinaigrette

ENTRÉE COURSE

Please select four for your guests to choose from:

Filet Mignon- Certified Angus Beef

Veal Parmesan- breaded veal cutlets with pomodoro sauce & mozzarella

Grilled Free-Range Chicken- with citrus-herb compound butter

Grilled Salmon - with a lemon, herb, and white wine sauce

Rigatoni Bolognese- classic Italian sauce with pork, veal, beef

Please select one starch and one vegetable to accompany your entrées

Rosemary Roasted Potatoes

Bistro Mashed Potatoes

Rice Pilaf

Broccoli

Seasonal Mixed Vegetables

French Green Beans

DESSERT COURSE

Please select two for your guests to choose from:

Flourless Chocolate Cake

Key Lime Pie

New York Style Cheesecake

Seasonal Berries with Whipped Cream

\$70.00++ Per Person

Package price includes fresh dinner rolls and butter.

Vegetarian, Vegan and Gluten free options available for all menus upon request

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RIO VISTA DINNER MENU

APPETIZER COURSE

Served Family Style

Please select two for your guests to enjoy:

- Shrimp Cocktail**- Horseradish and Cocktail sauce
- Buffalo Mozzarella**- Beefsteak tomatoes, basil, & extra virgin olive oil
- Stuffed Mushrooms**- Sausage and Fontina
- Crispy Calamari**- Zesty Arrabbiata sauce

STARTER COURSE

Please select two for your guests to choose from:

Lobster Bisque

- Arugula Salad**- Shaved reggiano and marinated tomatoes
- Pear Salad**- Mixed greens, bleu cheese crumbles and candied walnuts
- Caesar Salad**- Shaved reggiano & garlic croutons
- House Salad**- Shaved parmesan and balsamic vinaigrette

ENTRÉE COURSE

Please select four for your guests to choose from:

- Yellowtail Snapper**- Lump crab, capers and tomatoes in a white wine sauce
- Filet Mignon**- Certified Angus beef
- Grilled Free-Range Chicken**- Citrus-herb compound butter
- Rigatoni Bolognese**- classic Italian sauce with pork, veal, beef
- Shrimp Fra Diavolo**- Pomodoro sauce with chili peppers over linguini

Please select one starch and one vegetable to accompany your entrées:

- | | |
|---------------------------|---------------------------|
| Rosemary Roasted Potatoes | Seasonal Mixed Vegetables |
| Bistro Mashed Potatoes | French Green Beans |
| Rice Pilaf | Asparagus |

DESSERT COURSE

Please select two for your guests to choose from:

- Flourless Chocolate Cake**
- Key Lime Pie**
- New York Style Cheesecake**
- Seasonal Berries with whipped cream**

\$80.00++ Per Person

Package price includes fresh dinner rolls and butter.

Vegetarian, Vegan and Gluten free options available for all menus upon request

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HARBOR BEACH DINNER MENU

APPETIZER COURSE

Served Family Style

Please select two for your guests to enjoy:

- Shrimp Cocktail**- Horseradish and Cocktail sauce
- Buffalo Mozzarella**- Beefsteak tomatoes, basil, & extra virgin olive oil
- Stuffed Mushrooms**- Sausage and Fontina
- Mini Crab Cakes**- Colossal crab meat and a Chipotle Remoulade

STARTER COURSE

Please select two for your guests to choose from:

- Arugula Salad**- Shaved reggiano and marinated tomatoes
- Pear Salad**- Mixed greens, bleu cheese crumbles and candied walnuts
- House Salad**- Parmesan Shavings and Balsamic Vinaigrette
- Caesar Salad**- Shaved reggiano & garlic croutons

ENTRÉE COURSE

Please select four for your guests to choose from:

- Filet Mignon**- Center cut of certified Angus beef
- NY Strip**- Grilled and topped with garlic herb butter
- Grilled Free-Range Chicken**- Citrus-herb compound butter
- Rigatoni Bolognese**- Classic Italian sauce, pork, veal, beef
- Shrimp Fra Diavolo**- Pomodoro sauce with chili peppers over linguini
- Chilean Sea Bass**- Pine nut crusted with Mediterranean salsa

Please select one starch and one vegetable to accompany your entrées:

- | | |
|---------------------------|---------------------------|
| Rosemary Roasted Potatoes | Seasonal Mixed Vegetables |
| Bistro Mashed Potatoes | Asparagus |
| Rice Pilaf | French Green Beans |

DESSERT COURSE

Please select two for your guests to choose from:

- Flourless Chocolate Cake**
- Key Lime Pie**
- New York Style Cheesecake**
- Seasonal Berries with whipped cream**

\$90.00++ Per Person

Package price includes fresh dinner rolls and butter.

Vegetarian, Vegan and Gluten free options available for all menus upon request

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Reception Menu & Display Items

Butler Passed Hors D' Oeuvres

(Minimum of 50 pieces each)

- Tuna Tartar on a Crispy Wonton \$3.50
- Goat Cheese Crostini with Pear and Cranberry Chutney \$2.25
- Prosciutto Wrapped Asparagus with Lemon and Olive Oil \$2.25
- Buffalo Mozzarella and Tomato Bruschetta \$2.50
- Peppered Beef Tenderloin Crostini with Balsamic Onion Jam \$3.50
- Mini Jumbo Lump Crab Cakes \$4.95
- Chicken Satay \$3.00
- Brie and Raspberry Wrapped in Phyllo \$3.50
- Stuffed Mushroom Caps with Sausage and Fontina \$3.00
- Buffalo Shrimp with Homemade Bleu Cheese \$4.00
- Mini Frankfurt in Blanket \$2.00
- Bacon Wrapped Scallops \$5.00
- Crispy Duck Spring Rolls with Sweet Chili Soy \$4.00

Display Platters

(Market price per person)

- Domestic and Imported Artisanal Cheeses \$12.00
- Seasonal Vegetable Crudit  \$7.00
- Assorted Fresh Fruit \$9.00
- Marinated Seafood Salad \$15.00
- Classic Italian Antipasti \$10.00

Raw Bar Items

(Charged per piece)

- Fresh oysters \$2.00
- Colossal Shrimp Cocktail \$9.00
- Medium Shrimp Cocktail \$2.00

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Banquet Beverage Selections

(2 Hour Minimum)

Beer and Wine Package

Domestic Beers, House Wines and Soft Drinks

\$15 per Hour for the First 2 Hours, \$12 per Hour after the Second Hour

Select Bar Package

Domestic and Imported Beers, House Wines and Select Brand Liquors

\$22 per hour for the first 2 hours, \$16 per hour after the second hour

Premium Bar Package

Domestic and Imported Beers, House wines and Premium Brand Liquors

\$24 per hour for the first 2 hours, \$17 per hour after the second hour

Select Level Brands

Finlandia
Brokers
Bacardi
Dewers White Label
Jack Daniels
Canadian Club
Cabo Wabo

Premium Level Brands

Grey Goose
Bombay Sapphire
Bacardi
Johnny Walker Black
Crown Royal
Makers Mark
Patron Silver

Wine Selections

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Malbec
Merlot

Beer Selections

Amstel Light
Heinekin
Stella
Corona
Sam Adams
Budweiser
Miller Lite

Consumption Bar Package

The consumption package allows guests to order beverages of their choice and each beverage is added to the Host's bill

\$150.00 Bartender setup fee, when applicable

Bottled Wine Service

Please refer to our award-winning wine list to pre-select the wines of your choice.

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Private Dining Room Options



Lighthouse Room

100 Reception
90 Seated
80 Presentation



Mermaid Room & Palm Room

50 Reception
40 Seated
35 Presentation



Directions

From the North (Boca Raton, West Palm Beach)

Take I-95 South. Merge onto State Road 84 (East) Exit 25. Turn Left onto Sr-84 (East) Marine Mile Blvd. Turn Left onto US-1(North). Turn Right onto SE 17th Street then turn Right onto SE10th Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.

From the South (Aventura, Miami)

Take I-95 North. Exit Griffin Road (East). Turn Left onto US-1(North). Turn Right onto SE 17th Street then turn Right onto SE10th Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.

From the Beachside

Travel South on Atlantic Blvd/Seabreeze Blvd. Follow until turning into SE 17th Street. Take SE 17th Street to SE 10th Street Turn Left. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.

From the West (Plantation, Weston)

Take I-595 East. Merge onto US1/A1A (North) Exit 12B. Turn Right onto SE 17th Street then turn Right onto SE 10th Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.