



## 2016 GOLD MEDALLION WEDDING PACKAGES

Mezzaluna Fine Catering, offers an extensive menu encompassing foods and flavors representing the Great Pacific Northwest. Gluten free, vegetarian, and vegan options are listed.

V – Ovo-Lacto Vegetarian / VG – Vegan / GF – Gluten Free

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**Package pricing as listed is based on an 80 guest count minimum**

### PLATINUM PACKAGE

\$48.95 PER PERSON

#### INCLUDES:

Wedding Party Refreshments: A pre-ceremony/while-you-are-getting dressed selection of fruit, meats & cheeses, crackers, crudité, olives, pickled vegetables, hummus, assorted sodas, bottled waters

Before Dinner: 3 tray-passed hors d'oeuvres and 2 stationary platters

Buffet Dinner: 2 entrees, three choices of salads or side dishes; artisan rolls

Late Nite Snacks: Your choice of two from our snack menu

### ORCHID PACKAGE

\$38.95 PER PERSON

#### INCLUDES:

Before Dinner: 2 tray-passed hors d'oeuvres and 2 stationary platters

Buffet Dinner: 2 entrees, three choices of salads or side dishes; artisan rolls

### ROSE PACKAGE

\$34.00 PER PERSON

#### INCLUDES:

Before Dinner: 2 tray-passed hors d'oeuvres and 2 stationary platters

Buffet Dinner: 1 entree, three choices of salads or side dishes; artisan rolls

### LILY PACKAGE

\$28.50 PER PERSON

#### INCLUDES:

Dinner: 4 tray-passed hors d'oeuvres and 2 stationary platters

### CARNATION PACKAGE

\$25.00 PER PERSON

#### INCLUDES:

Dinner: 1 entrée, 3 salads or side dishes, artisan rolls

**Children ages 10 and under are 50% off the package price per person**

## ALL MEZZALUNA PACKAGES INCLUDE:

- Service staff
- Coffee, tea, and fruit punch service
- Cake cutting and service is complimentary.

## SERVICE AND STAFFING

All wedding packages include all staff necessary to execute your reception from preparation and set-up, to service and clean-up. For buffet service, our staff will gladly be serving your guests as they proceed through the line in order that they may answer any food-related questions your guests may have.

### Wedding packages encompass seven (7) hours of service following this schedule:

- 2- Hours for room and reception set-up
- 1- Hour cocktail hour following your ceremony
- 3- Hours for dinner service and cake cutting.
- 1- Hour for final clean-up

Regardless of the package you select, seven hours of service are included. If you require additional hours due to a longer reception, complex set-up, extensive clean-up, we will negotiate pricing based on staffing requirements.

## ADDITIONAL CATERING PACKAGES

### Pre-Ceremony Wedding Party Refreshments

A pre-ceremony / while-you-are-getting-dressed selection of fruit, meats & cheeses, crackers, crudité, olives, pickled vegetables, hummus, assorted sodas, and water for the bride and groom, parents, attendants, children, and volunteers

**\$125.00 feeds 8 people**

**\$180.00 feeds 12 people**

**\$225.00 feeds 15 people**

### Late Nite Snacks

For receptions that last a little-longer, we provide scrumptious snacky-type items for your guests who need added nourishment into the wee-hours!

**\$3.00 per snack item per person**

### Additional Hors d'Oeuvres

Wanting more hor d'oeuvres than your package includes? Additional Hors d'oeuvres can be added to your package from our extensive list, if you so desire.

**\$3.00 per guest, per selection**

### Desserts

Many fashionable weddings include not only cake, but a selection of miniature desserts for your guests to enjoy.

**\$3.75 per dessert, per person / For a dessert trio, price is discounted at \$9.00 per person**

### Carving Station

We'd love to hand-carve meat items for your guests. Items like, Beef roasts, turkey, hams, prime rib, etc.

**\$3.25 per guest**

### Plated Service

If you desire a more formal service at your reception, may we suggest having your entrée pre-plated and served to each guest by our staff? This type of service resembles how you are served in a restaurant.

**\$10.00 additional per person**

# TRAY-PASSED HORS D' OEUVRE SELECTION

Caprese Skewers: Heirloom cherry tomato, mini mozzarella balls, and fresh basil, skewered and drizzled with balsamic-olive oil [V/GF](#)

Mini Pulled Pork Sliders: Our house-made succulent pulled pork, doused with tangy barbeque sauce and classic slaw

Quiche Lorraine Tartlets: Buttery tart shells filled with smoked ham, spinach, and aged swiss cheese

Bacon Wrapped Dates: Medjool dates stuffed with gorgonzola cheese then wrapped with our brown sugar-cayenne bacon. [GF](#)

Mushroom Soufflé: Button mushrooms filled to the brim with parmesan cheese, roasted red pepper, chives, and garlic [V](#)

ALT (Avocado-Lettuce-and Tomato Sammie): Fresh and delicious with basil pesto spread then grilled to perfection [V](#)

BLT (Bacon-Lettuce-and Tomato Sammie): Same as above but with Bacon instead!

Vegetable Won Tons: Sautéed seasonal vegetables, caramelized onions, fresh herbs, deep fried in a won ton wrapper [V](#)

Fetunta: Grilled artisan bread smothered with sun-dried tomato pesto, and fresh herbs [V](#)

Stuffed New Potatoes: Herbed whipped butter, and cheddar cheese-crunch topping [V](#)

Sweet potatoes French fries; tarragon-paprika aioli, [GF/V](#)

Shoestring French fries with rosemary salt & truffle oil, [GF/V](#)

Mini vegetarian lasagnas in a won ton cup, [VG](#)

Gingered chicken cakes with cilantro-lime mayonnaise

Fried red curry chicken wontons with golden plum sauce

Chicken empanadas with pork chorizo, jack and cheddar cheese, golden raisins and spicy chipotle crema

Roasted chicken satay with spicy green curry cream, [GF](#)

Chilled melon gazpacho – a trio of melons, pink guava nectar, fresh mint, and lime juice with a melon ball garnish, [V, VG, GF](#)

## APPETIZER PLATTERS

Fresh Cut Fruit Display: Assorted Melons, Pineapple, Grapes & Seasonal Berries, [VG/V/GF](#)

Asian Vegetable Display: Grilled Eggplant, Green Beans, Jicama, Baby Corn and Edamame.  
Served with Sesame Peanut Dip [VG/V/GF](#)

Domestic Cheese Selection: Cheddar, Gouda, Fontina, Provolone, Dill Havarti & Swiss,  
Gourmet Crackers [V](#)

Northwest Vegetable Crudite Display of Marinated and Fresh Vegetables,  
Served with Tarragon-sour cream sauce [V/GF](#)

# BUFFET DINNER ITEMS

## AMAZING PASTAS!

Penne Bolognese: A rich meat sauce with Italian flavors, sautéed vegetables and Parmesan cheese

Italian Sausage, Spinach or Roasted Vegetable Lasagna Served with Marinara or Meat Sauce

Grilled Chicken Alfredo Penne Pasta, Mushrooms & Roasted Peppers in Garlic Cream Sauce,

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

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

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

Spaghetti and Meatballs – traditional and delicious

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

Aglio 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, V

Pasta Putanesca; a spicy-zesty marinara sauce laden with green olives, capers and chunks of tomato, V

Spaghetti Carbonara: bacon, peas, mushrooms, parsley in a lovely velvety cream sauce

## CHICKEN

Chicken Marsala: Chicken Breasts & Mushrooms Glazed with a Rich Marsala Cream Sauce GF

Thai Coconut Chicken: Chicken breast with Fresh Basil, Eggplant, Bamboo Shoots, Peppers & Coconut Milk GF

Lemongrass Chicken Breasts: Grilled with Lemongrass, Sweet Onions, Bok Choy, Cilantro & Carrots GF

Chicken Souvlaki: Lemon, Oregano, Mint & Garlic Marinated Chicken Skewers, served with Tzatziki Sauce GF

Teriyaki Grilled Chicken: Breasts Marinated & Grilled In Ginger, Garlic, Citrus, Chinese Five Spice, Sherry & Sesame GF

Dijon Schnitzel Chicken Breast: Rubbed with Dijon, Breaded, Grilled & Glazed with a Lemon and Caper Butter Sauce

Chicken Breast Parmesan Boneless Breasts Breaded & Baked with Arribbiata Sauce, Mozzarella, Provolone & Parmesan

Char Broiled Asian Chicken Thighs: Marinated in Sesame, Sherry, Garlic, Oyster & Soy Sauce, Jalapeno & Five Spice Powder GF

## BEEF

Broiled Chimichurri Sirloin Tri-Tip: Olive Oil, Wine Vinegar, Parsley, Cilantro, Lemon & Garlic Marinade, Grilled Medium Rare GF

Teriyaki Sliced Sirloin: Tri-Tip Marinated in Soy Sauce, Lemongrass, Garlic, Ginger & Cilantro, Char Broiled Medium Rare GF

Grilled Latin Tri-Tip: Lime, Cilantro & Tequila Marinade, Avocado Salsa GF

London Broil: Lean Sirloin Tri-Tip Marinated in Red Wine, Worcestershire & Herbs, Mushroom Demi-Glace GF

## PORK

Rosemary & Dijon Roasted Pork Loin: Boneless Pork Loin, Brandy Demi-Glace GF

Stuffed Pork Loin: Filled with Italian Sausage stuffing, Marsala Demi-Glace GF

Apricot Pork Loin: Thinly sliced loin with a savory apricot glaze GF

# VEGETARIAN

Spaghetti Squash & Ricotta Cabbage Rolls Mango, Pineapple & Pecan Glaze **GF**  
Spanakopita Layers of Phyllo Filled with Spinach, Feta Cheese, Parsley & Greek Herbs  
Linguine and Tomato with Pesto Alfredo Sauce Fresh Tomato & Pine Nuts, Parmesan on the Side  
Couscous Stuffed Red Peppers with Eggplant, Feta and Tomato, Roasted Red Pepper Cream Sauce **GF**  
Yakisoba Noodles with Cabbage, Green Onion, Mushrooms and Carrot in a Savory Sesame, Garlic, Soy & Honey Sauce  
Macaroni & Cheese Baked with a Blend of Cheddar, Fontina, Gruyere & Smoked Gouda, Herb & Parmesan Crumbs  
Vegetable Kabobs Bell Peppers, Zucchini, Sweet Onions & Eggplant, Brushed with Greek Style Vinaigrette **GF**  
Eggplant Napoleon Layers of Eggplant, Potato, Tomato, Bell Pepper & Marinara, Topped with Artichoke Hearts & Cheese  
Springtime Pasta Linguine in a Lemon Cream Sauce, with Asparagus & Seasonal Vegetables

# STARCHES, SALADS, VEGETABLES, AND SIDES

Caesar Salad Tossed with our Garlic & Lemon Caesar Dressing, House-Made Cut Croutons & Parmesan **V**  
Pacific Rim Greens with Jicama, Bean Sprouts, Mandarin Orange & Sesame, Sesame Peanut Dressing **V/GF/VG**  
Spinach Salad Chopped Egg, Peppers & Sliced Mushrooms, Raspberry Vinaigrette and Ranch Dressing **V/GF**  
Greens with Pears, Feta, Candied Walnuts & Dried Cranberries Raspberry Vinaigrette & Ranch Dressing **V/GF**  
Tossed Greek Salad Greens, Tomato, Cucumber, Pepperoncini, Red Onion, Kalamata & Feta, Oregano Vinaigrette **V/GF**  
Traditional Green Salad with Red & Yellow Peppers & Grape Tomato, Ranch Dressing & Apple Cider Vinaigrette **V/GF/VG**  
Gorgonzola & Walnut Chopped Salad: Romaine, Red Onion, Red Peppers, Dried dates, White Balsamic & Gorgonzola Dressing **V/GF**  
Cucumber & Jicama Salad Tossed with Light Sweet Rice Wine Vinaigrette **V/GF/VG**  
Broccoli, Grape & Bacon Salad with Sunflower Seeds & Green Onion in a Creamy Dressing **GF**  
Brazilian Orange, Avocado & Tomato Salad Fresh Orange, Avocado, Tomato, Pineapple & Cilantro **V/GF/VG**  
Greek Vegetable Salad Roma Tomato, Cucumber, Red Onion, Kalamata's & Feta with Oregano Vinaigrette **V/GF/VG**  
Macaroni Salad with Sweet Relish, Celery & Cheddar Cheese **V**  
Orzo Pasta Salad with Feta, Red Onion, Fresh Spinach and Balsamic Vinaigrette **V**  
Red Potato Salad with Celery, Red Onion & Sweet Relish in a Creamy Mustard Dressing **V/GF/VG**  
Italian Pasta Salad Penne Pasta, Red Pepper, & Pine Nuts in a Creamy Basil Pesto Dressing **V**  
Greek Tortellini Salad Cheese Tortellini, Baby Spinach & Feta in Lemon & Oregano Vinaigrette **V**  
Moroccan Couscous with Currants, Apricots, Honey, Almonds, Green Onion & Delicate Spices **V/GF/VG**  
Oriental Noodle Salad Chinese Noodles, Green Onion, Bok Choy, Cilantro & Carrot in a Sesame Soy Dressing **V**  
Yukon Gold Potato, Tarragon & Horseradish Salad in a Horseradish & Whole-Grain Mustard Vinaigrette **V**  
Roasted new potatoes with olive oil, garlic & rosemary, **V/GF/VG**  
Mashed potatoes with caramelized onions & cream, **V/GF/VG**  
Red smashed potatoes with cream and fresh herbs, **VG/GF**  
Garlic mashed potatoes with fried leeks, **VG/GF**  
Gruyère cheese scalloped potatoes with a crusty top, **V**  
Sweet potato puree with brown sugar-cayenne streusel crunch topping, **V**  
Moroccan curried couscous with dried apricots, cranberries, scallions & cilantro, **V/VG**  
Quinoa and kale with kalamata olives, dried cranberries, scallions, currents, dried figs, vanilla citrus vinaigrette, **V/GF/VG**  
Rice pilaf with almonds, mushrooms, & scallions, **V/GF/VG**  
Herbed bread stuffing (with or without) Italian sausage, sage, apples, & sautéed mushrooms

Orzo pilaf tossed with brunoise of red & yellow peppers, scallions, currants, & toasted pine nuts, **V/VG**  
Spicy Thai noodle salad with bean sprouts, julienne carrot, ginger, garlic, cilantro and a spicy coconut-peanut dressing, **V**  
Cheese tortellini salad with baby spinach, feta, Greek olives & red wine vinaigrette, **V**  
Fettuccine with olive oil, garlic & Parmesan, **V**  
Bow tie pasta with asparagus tips, purple onions, & mushrooms in a roasted tomato pesto, **V**  
Egg Noodles with olive oil and fresh herbs, **V**  
Jasmine or brown rice, **V/GF/VG**  
Honey & thyme glazed roasted carrots, **V/GF/VG**  
Sautéed fresh green beans, **V/GF/VG**  
Braised cabbage with balsamic vinegar & sea salt, **V/GF/VG**  
Asian vegetable mélange: ginger scented bamboo shoots, snow peas, Japanese eggplant, water chestnuts, & shredded bok choy tossed with sesame oil & sesame seeds, **V/GF/VG**  
Celery root rémoulade – a creamy, refreshing slaw-style salad, **V**

## DESSERTS

Bittersweet chocolate pots de crème crowned with cappuccino whipped cream, **V/GF**  
Miniature coconut cream tarts with torched meringue, **V**  
Banana, vanilla bean, chocolate, raspberry, hazelnut, or lavender crème brûlée, **V/GF**  
Pecan bourbon tartlets, **V**  
English trifle with cognac custard and caramelized pears, **V**  
Granny Smith apple crisp served with amaretto crème anglaise, **V**  
Chocolate bread pudding with crème anglaise, **V**  
New York cheesecake with choice of sauce: berry, chocolate or caramel, **V**

## LATE NIGHT SNACKS

Large Bavarian-Style Warm Pretzels, served with whole grain mustard  
Cheeseburger Sliders with caramelized onions, tomato, lettuce, cheddar cheese and sriracha mayo  
French fries; with tarragon-paprika aioli, **G/F/V**  
Mini Tacos with pork, beef, or chicken, lettuce, shredded cheddar, salsa, and olives  
Pizza Egg Rolls: Pepperoni or Italian sausage, marinara sauce, mozzarella and sautéed onion rolled up in a wrapper and deep fried.  
Macaroni & Cheese Baked and served in a small crock with Cheddar, Fontina, Gruyere & Smoked Gouda, Herb & Parmesan Crumbs  
Corn Dogs served with ketchup and mustard  
Grilled Cheese Sammies served with or without our thick-sliced bacon, grilled on tick Texas toast, served with tomato-basil soup