



2016 COCKTAIL PARTY MENU

EXECUTIVE CHEF: JOHN PAULK

COCKTAIL SOIREES FROM 25 TO 750 GUESTS:

MEZZALUNA HAS CATERING PRIVILEGES AT NUMEROUS WINERIES AND PUBLIC VENUES IN THE PORTLAND-VANCOUVER METRO AREA (ASK US FOR OUR LIST). WE ALSO CATER IN PRIVATE HOMES.

WE OFTEN CATER FOR:

- ◆ Charity galas and fundraisers, balls, cotillions, and lavish events
- ◆ Corporate events / entertaining your clients or colleagues inside or outside the office
- ◆ Same-sex and opposite gender engagements, rehearsal dinners, celebrations and weddings
- ◆ Special events like: birthday dinners, anniversaries, baby & bridal showers, retirement, & graduations
- ◆ Holidays of every kind.

WHAT YOU CAN EXPECT FROM US:

- ◆ Professional staff with more than 200 years combined culinary experience.
- ◆ An extensive list of our current and past clients.
- ◆ Prompt responses and follow through to your questions and concerns.
- ◆ On-time arrival to your venue or home and service of your food exactly when you want it.
- ◆ Impeccable service and an immaculately clean kitchen when we leave.
- ◆ Complete catering services including management of rental items, florals, and other accoutrements.
- ◆ Competitive pricing.

COCKTAIL PARTIES ARE COMPRISED OF:

- ◆ Seven different tray-passed and stationary hors d'oeuvres from our list of over 70 unique options.
- ◆ OLCC-certified bartenders will serve your guests and mix signature cocktails.
- ◆ Complete oversight of your event, set-up, clean-up and tear down of your event space.
- ◆ Florals to die for, unique serving pieces, stemware and china. Themed décor and handmade client gifts.
- ◆ Fabulous petite-sized desserts available to end your evening with a sweet touch.



2016 SPECIALTY COCKTAIL SELECTIONS

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, Absolute 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 Goldschlager

RENDEZVOUS ON THE BEACH

Grey Goose vodka, peach schnapps, freshly squeezed orange juice and cranberry

SOUR APPLE

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

CREAMSICLE

Premium vodka, triple Sec, Freshly squeezed O.J. & cream

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



2016 HORS D'OEUVRES SELECTIONS

Due to the seasonal nature of the fresh ingredients that we use, substitutions may be necessary.

SEAFOOD

- Crispy panko-coated sea scallops with wasabi-lime crème
- Deep fried risotto cakes with curried crab and fresh dill
- Mezzaluna's signature crab cakes with Thai chili aioli
- Really spicy paprika glazed shrimp with fresh basil chiffonade, prepared in front of your guests
- Char-grilled tiger prawns served with Miss B's caper remoulade

BEEF / PORK / LAMB

- Miniature Ruben sandwiches grilled on marble rye. Amazing!
- Grilled flank steak quesadillas with caramelized onions, gooey St. Andre cheese & spicy adobo sauce
- "Steak and Potatoes" rare sirloin topped with creamy garlic mashed potatoes, red pepper mayo, and crispy onions...decadent!
- Baby BLT's with brown sugar-cured bacon, tomato, arugula, melted swiss, and dijonaïseon sourdough toast
- Meatball sammies Chef John's meatballs on rosemary caramelized onion rolls, smothered in spicy arrabbiata sauce with melted asiago
- Petite panini's with coppa salami, fontina, artichoke hearts, roasted red peppers & pesto on sourdough
- Brown sugar-cruste smoked ham on cheddar corn muffins with whole grain mustard
- Oven-roasted pulled pork sliders with ketchup-mayo and kosher pickles. Drop dead delicious!
- Chef John's mini meatloaf sandwiches with mango chutney mayonnaise on hand baked white bread
- Chorizo sausage pups on a stick – our version of a corn dog!
- Crispy mini won ton cones with Thai flank steak salad
- "White trash wontons" – trust us...they're yummy!

POULTRY

- Chicken empanadas with chorizo, golden raisins, olives & warm spices with chipotle crème
- Chef John's crispy fried chicken sandwich on buttermilk biscuits topped with pancetta and blue cheese slaw
- 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
- Duck Confit Tacos with scallion, balsamic, guava jam on a crispy won ton shell with hoisin slaw

VEGETARIAN

- Sweet potato-apple latkes with cinnamon sour cream & candied pecans
- Deep fried 6-cheese macaroni & cheese balls – with spicy arrabbiata sauce. You'll want to slap somebody they're sooo good!
- Roasted shallot mascarpone, roasted butternut squash, and wild field mushrooms on French crostini
- Roasted crimson beet salad with crumbled herb feta, scallions, pistachios, orange zest and citrus vinaigrette. Served in a small wine flute.
- Camembert, roasted pear and caramelized balsamic onion quesadillas
- Rogue Creamery blue vein cheese, golden apple & toasted pecan phyllo rolls
- Miniature grilled Beecher's sharp cheddar cheese sandwiches and creamy tomato-basil soup in a demitasse cup
- Deviled eggs from Hell! – scrumptious & spicy as all get out...
- Creamy mashed potato bar brown sugar bacon; scallions; aged white cheddar, and wild mushrooms in Madeira

Edamame and goat cheese puree piped onto puff pastry triangles

Crispy sweet potato french fries with smoked paprika aioli served in individual metal fry baskets

Handmade goat cheese crackers with mushroom-thyme ragout

Red pepper hummus with roasted autumn & winter root vegetables

Miniature twice-baked potatoes with herbed sour cream, aged English white cheddar, crispy bacon & snipped chives

Creamy carrot-ginger soup with dill sabayon served in a tube

"Take-Out Noodles" Thai soba noodle salad with julienned vegetables, and a creamy roasted peanut dressing

Gorgonzola & walnut tartlets with red grape-rosemary salsa

Savory Coeur a la Crème topped with apricot chutney, served with English biscuits

Shaved asparagus salad with pecorino and red onion vinaigrette

Handmade deep-fried sweet potato & beet chips with Green Goddess dipping sauce

Roasted pear, caramelized onion & camembert strudel

Quince paste and manchego cheese. Paired together with a crystal pick. Really, really delicious.

Mini pizzettes with gorgonzola, fontina, and fresh basil

Roasted golden beets on an English cucumber crowned with herbed chèvre, garnished with an edible flower

Deep fried mini-mozzarella balls with spicy Arrabbiata sauce

Crisp lettuce cups with hoisin chicken and cashew stir fry

2015 DESSERTS

WE OFFER THESE MINIATURE CREATIONS IN A TRIO, SO SELECT THREE

COZY BREAD PUDDING

- White chocolate blueberry bread pudding with Amaretto cream sauce
- Bittersweet chocolate bread pudding with Frangelico cream and dried cherries
- Caramel-banana bread pudding with vanilla bean sauce
- Vanilla bean & dried cherry bread pudding with hot buttered rum sauce
- The Mezzaluna's chocolate chunk bread pudding with brandied crème anglaise

CRÈME BRÛLÉE & PANNA COTTA

- Classic crème brûlée served with brown sugar shortbread
- Rose panna cotta with dark and light raspberry sauces with crystallized rose petals
- Banana crème brûlée with almond cookies
- Cardamom panna cotta with candied orange relish
- Peanut butter crème brûlée served with a double-chocolate ginger cookie
- Sour cream panna cotta with blackberry-Zinfandel compote

CHOCOLATE DESSERTS

- White chocolate mousse in a handmade pecan-cookie cup with seasonal fruit
- Flourless chocolate cake with toasted almonds & brandied cherries
- Crème brûlée au chocolat with raspberries
- Bittersweet chocolate macadamia nut tart
- Jumbo espresso brownies with a bittersweet chocolate rosette and a gold-dusted espresso bean
- Individual dark chocolate molten lava cakes with pistachio cream
- Bourbon chocolate pecan tart with Chantilly cream

SOMETHING SPECIAL

- Banana hazelnut upside down cakes with gilded spun sugar
- Granny Smith apple crisp in a miniature crock served with cinnamon crème chantilly
- Port wine tiramisu
- Red velvet cake with almond butter cream frosting
- English trifle with cognac custard & pears
- Individual orange butter cakes with crème anglaise and gilded hazelnuts
- Pear ginger upside down cakes with warmed caramel sauce
- Cornmeal and rosemary cakes with apricot glaze and balsamic-port wine reduction – to die for!
- Cranberry pear tarts with gingerbread crust
- Chocolate-cream raspberry Napoleons with chocolate sauce
- Tiramisu egnog trifle
- Individual apple charlottes with cinnamon sabayon
- Coconut tresleches cake with caramelized bananas
- Red velvet cake with ancho bourbon pecan frosting
- "Turtle" Mi-Su - a spin on the classic with pecan turtle candy, layered with pecans, mascarpone cheese, lady fingers and caramel
- Pink champagne sorbet with lavender heart-shaped shortbread
- Chocolate fondue with Chambord liqueur and assorted dippers