



## **Banquet Menu**

Café Mezzaluna is pleased to offer catering services for any occasion at the Cartier Place Suite Hotel.

We specialize in creating innovative dishes and tantalizing Italian cuisine. Our full Banquet Menu may be custom designed to suit your individual needs or budget.

In order to ensure your full satisfaction, we ask that your choice of menu be made two weeks prior to your function date. Please guarantee the actual number of guests attending the function 72hrs in advance.

Please note that prices do not include applicable taxes or gratuities.

Prices are subject to change without notice.

Please call us at **613-232-0055**

**180 Cooper Street, Ottawa, ON K2P 2L5**

## **Breakfast**

### **European Breakfast**

Choice of any 5 items:  
Chilled Fruit Juices  
(orange, apple or grapefruit);  
Fresh Brewed Coffee / Tea;  
Croissants; Muffins; Danishes;  
Granola with Honey;  
Sliced Fresh Fruit; Whole Fruit;  
Sliced Cheese

\$10.95 per person

### **Canadian Breakfast**

Chilled Fruit Juices  
(orange, apple or grapefruit)  
Scrambled Eggs / Bacon / Sausage  
Home Fries Potatoes  
Toast / Butter / Preserves  
Fresh Brewed Coffee / Tea

\$13.95 per person

Minimum 15 persons

*\*Each Extra Item added to a package is \$2.95 per person\**

*(Includes: Croissants; Muffins; Danishes; Granola with Honey; Sliced Fresh Fruit; Whole Fruit; Sliced Cheese)*

### **Continental Breakfast**

Chilled Fruit Juices  
(orange, apple or grapefruit)  
Choice of Two Pastries:  
Croissants / Muffins / Danishes  
Fresh Brewed Coffee / Tea

\$8.95 per person

## **Refreshment Breaks**

### **Health Break**

Choice of 2 Beverages: Coffee, Tea,  
Chilled Fruit Juices or Bottled Water  
Choice of 2 Items: Sliced Fresh Fruit,  
Whole Fruit, Granola with Honey or  
Assorted Yogurts (individual size)

\$7.95 per person

### **Beverage Break**

Fresh Brewed Coffee & Tea served  
with Choice of Chilled Fruit Juices  
(orange, apple or grapefruit)  
or Soft Drinks

\$3.75 per person

### **Afternoon Break**

Fresh Brewed Coffee / Tea  
Assorted Soft Drinks  
Assorted Cookies

\$4.75 per person

## **Miscellaneous**

Coffee / Decaffeinated Coffee /  
Regular Tea  
\$18.50 per pot (approx. 10 cups)

Herbal Tea, Special Teas  
\$19.50 per pot

Chilled Fruit Juices  
(choice of orange, apple, grapefruit)  
\$15.00 per jug (approx. 10 glasses)  
Cranberry \$16.00 per jug

Assorted Soft Drinks  
\$2.00 per drink

Regular Bottled Water  
\$2.00 per bottle

S. Pellegrino Mineral Water /  
Assorted Bottled Fruit Juice  
\$3.25 per bottle

Croissants / Danishes  
(butter / jam included)  
\$3.50 each

Assorted Muffins Platter or  
Sweet Bread Platter  
\$30.00 per dozen  
\$15.00 per ½ dozen

Assorted Tortes or Cakes  
\$7.95 each

Assorted French Pastries  
\$7.95 each

Bagels & Cream Cheese  
\$3.95 each

Assorted Cookie Platter  
\$14.95 per dozen

Assorted Dessert Squares  
\$2.50 per person

Individual Size Yogurts  
\$2.95 each

Whole Seasonal Fruit  
\$2.95 per person

## Working Lunches

**#1**

Choice of One: Soup or Salad  
(Caesar, Pasta, Garden, Potato)  
Assorted Kaiser Sandwiches  
Fresh Brewed Coffee / Tea

\$12.95 per person

**#2**

Choice of One Soup  
Choice of One Fresh Salad  
(Caesar, Pasta, Garden, Potato)  
Choice of: Assorted Wrap  
Sandwiches or Assorted Kaiser  
Sandwiches  
Fresh Brewed Coffee / Tea

\$14.95 per person

**#3**

Choice of One Soup  
Choice of One Fresh Salad  
(Caesar, Pasta, Garden, Potato)  
Assorted Kaiser Sandwiches  
Sliced Fresh Fruit  
Fresh Brewed Coffee / Tea

\$16.95 per person

## Luncheon Buffets

### Hot Buffet

Choice of One Fresh Salad  
(Caesar or Garden)  
Chicken Breasts  
Choice of Sauce: Piccata, Vino  
Bianco, Cacciatore or Marsala  
Served with Potatoes and Fresh  
Seasonal Vegetables  
Assorted Dessert Squares  
Fresh Brewed Coffee / Tea

\$20.95 per person  
Minimum 10 persons

### Grilled Chicken Breast Buffet

Choice of Two Fresh Salads  
(Caesar, Pasta, Garden, Potato)  
Grilled Chicken Breasts  
Assortment of Breads  
Celery, Pickles and Olive Tray  
Assorted Dessert Squares  
Fresh Brewed Coffee / Tea

\$19.95 per person  
Minimum 10 persons

### Pasta Buffet

Choice of One Fresh Salad  
(Caesar, Pasta, Garden, Potato)  
Fresh Rolls  
Choice of Two Pastas:  
Lasagna, Ravioli, Cannelloni,  
Tortellini Primavera or  
Penne & Tomato Sauce  
Assorted Dessert Squares  
Fresh Brewed Coffee / Tea

\$18.95 per person  
Minimum 10 persons

## Luncheon Platters

### Assorted Kaiser Platter

Choice of three: Roast Beef, black forest ham, turkey,  
tuna, egg, capicola (Italian ham), salami & Cheese, and  
chicken salad prepared on Kaiser rolls  
served with pickles, olives, tomatoes, lettuce

\$7.95 per person

### Assorted Sandwich Platter

Choice of three: Roast Beef, black forest ham, turkey,  
tuna, egg, capicola (Italian ham), salami & Cheese,  
and chicken salad prepared on brown / white bread  
served with pickles and olives

\$5.95 per person

### Vegetable Platter

Fresh seasonal vegetables  
Served with dip  
\$3.25 per person  
Minimum 8 persons

### Fruit Platter

Fresh seasonal fruit  
\$4.95 per person  
Minimum of 8 persons

### Cheese & Fruit Platter

A selection of cheese and seasonal  
fruit  
\$7.95 per person  
Minimum of 8 persons

*\*Add soup or salad to any luncheon platter for \$4.50 per person\**

## **Dinner Suggestions**

Each entrée includes your choice of soup or salad, potatoes or rice and fresh seasonal vegetables, rolls & butter, dessert, tea / coffee

Please refer to À la Carte Selection for choices available

### **Poultry Entrées**

Chicken Marsala  
Boneless Breast of Chicken in Marsala Sauce  
\$34.95

Chicken Pancetta  
Breast of Chicken Stuffed with Italian Bacon &  
Cheese in a Wine & Mushroom Sauce  
\$36.95

Chicken Piccata  
Boneless Breast of Chicken in a Wine & Lemon Sauce  
\$34.95

Chicken Parmigiana  
Breaded Breast of Chicken Topped with Cheese &  
Tomato Sauce  
\$34.95

Cornish Hen  
Stuffed with Wild Rice  
\$39.95

Roast Butter Ball Turkey with Dressing  
\$34.95

### **Veal Entrées**

Veal Parmigiana  
Breaded Veal Topped with Cheese & Tomato Sauce  
\$36.95

Veal Scallopini  
In a White Wine Mushroom Sauce  
\$36.95

Veal Scallopini  
In a Marsala Sauce  
\$36.95

Grilled Veal Chop  
Peppercorn Sauce  
\$49.95

### **Beef Entrées**

Roast Prime Rib au Jus  
\$44.95

New York Sirloin (10 oz) Center Cut  
With Green Peppercorn Sauce  
\$42.95

### **Fish & Seafood Entrées**

Fillet of Salmon  
In Mushroom Balsamic Sauce  
\$38.95

Seasonal Fish Selection (as per availability)  
Market Price

## Dinner Buffets

### Buffet Mezzaluna

Assortment of Salads  
Garnished cold Meat Platters  
Relish Tray

\*Choice of two Hot Entrées:

Spinach & Cheese Manicotti, Chicken Cacciatore,  
Chicken Piccata, Chicken Marsala or Veal Vino Bianco

Potatoes & Vegetables  
Rolls & Butter

Dessert / Coffee / Tea

\$32.95 per person

\*Add \$4.50 per person for Roast Beef option  
Minimum 25 persons

### Italian Buffet

Assortment of Salads

Choice of One:

Lasagna, Penne Con Pomodoro, Spinach & Cheese  
Manicotti, and Tortellini Primavera in Tomato  
Sauce

Choice of One:

Chicken Piccata, Veal Vino Bianco, and Chicken  
Marsala

Potatoes & Vegetables,  
Rolls & butter

Dessert / Coffee / Tea

\$28.95 per person

Minimum 20 persons

## Buffet Deluxe

### Show Pieces

Whole Decorate Roast Turkey  
Honey Glazed Virginia Ham  
Whole Decorate Salmon

### Assortment of Salads

Fresh Garden Salad  
Pasta Salad, Caesar Salad  
Potato Salad

### Hot Entrées

Choice of Two:

Roast Hip of Beef au Jus or Roast  
Top Sirloin or Beef au Jus  
Grilled Chicken Breast Peppercorn  
Chicken White Wine Mushroom  
Sauce

Spinach & Cheese Manicotti  
Seafood Risotto

Fresh Seasonal Vegetables  
Potatoes,  
Rolls & Butter

### Dessert Table

Assortment of Fresh Cakes &  
Pastries,  
Sliced Fresh Fruit,  
Imported and Domestic Cheeses,  
Coffee / Tea

### Garnished Cold Meat Platters

Assortment of Roast Beef,  
Black Forest Ham, Turkey and  
Salami

\$59.95 per person  
Minimum 50 persons

## À la Carte Selection

### Appetizers

Shrimp Cocktail .....	\$12.95
Antipasto Mezzaluna .....	\$12.95
Smoked Salmon .....	\$12.95
Prosciutto & Melon .....	\$12.95
Cannelloni .....	\$10.95
Penne Alla Bolognese .....	\$12.95
Lasagna al Forno .....	\$12.95
Penne Tomato Basil .....	\$10.95
Tortellini in Tomato Sauce .....	\$12.95
Manicotti (spinach & cheese) .....	\$12.95

### Soups

Cream of tomato Basil & Orange .....	\$6.95
Clam Chowder .....	\$6.95
Cream of Chicken Vegetable.....	\$6.95
Minestrone .....	\$6.95
Tomato Florentine .....	\$6.95
Tortellini in Brodo .....	\$6.95
Straciatelle .....	\$6.95
Pastina in Brodo .....	\$6.95
Consommé.....	\$6.95

### Salads

Pasta Salad .....	\$5.95
Caesar Salad .....	\$5.95
Fresh Garden Salad.....	\$5.95
Potato Salad .....	\$5.95

### Desserts

#### **Other Selections Available Upon Request**

Chocolate Grand Marnier Cake .....	\$7.95
Strawberry Cake.....	\$7.95
Chilled Cheese Cake.....	\$7.95
Tiramisu Cake .....	\$7.95
Chocolate Mousse Cake .....	\$7.95
Lemon Mousse Cake .....	\$7.95
Cappuccino Cheese Cake .....	\$7.95
Deluxe Assorted French Pastries (per pastry) .....	\$7.95
Gelato (various flavors) .....	\$7.95

## Hors D' Oeuvres

### Hot Selection

Mini Quiche.....	\$16.95 doz.
Mini Pizza Squares.....	\$16.95 doz.
Mini Egg Rolls.....	\$18.95 doz.
Italian Meat Balls.....	\$15.95 doz.
Cocktail Sausage Rolls.....	\$14.95 doz.
Deep Fried Shrimp & Cocktail Sauce.....	\$22.95 doz.
Spanakopita (Phyllo Pastry with Spinach & Feta Cheese).....	\$18.95 doz.
Italian Bruschetta.....	\$15.95 doz.
Scallops Wrapped in Bacon.....	\$22.95 doz.
Deep Fried Zucchini Sticks.....	\$12.95 doz.
Spicy Italian Sausage with Dijon Mustard.....	\$14.95 doz.
Mushrooms Caps Stuffed with Escargot.....	\$15.95 doz.

### Cold Selection

Matane Shrimp on Melba Rounds.....	\$15.95 doz.
Smoked Oysters on Melba Rounds.....	\$18.95 doz.
Pâté de Chef on Rye Bread.....	\$14.95 doz.
Deville Eggs with Sundried Tomatoes.....	\$14.95 doz.
Smoked Salmon with Caviar.....	\$18.95 doz.
Smoked Salmon Mousse on Melba Toast.....	\$18.95 doz.
Jumbo Shrimp Pyramid (includes 100 pieces).....	\$175.00
Finger Size Vegetables with Dip.....	\$3.25/person
Cocktail Sandwiches .....	\$5.95/person
Canadian Cheese & Crackers.....	\$4.95/person
International Cheese & Baguette (min 30 persons).....	\$125.00
Fresh Fruit Platter (sliced fruit).....	\$4.95/person
Selection of Pâtés with Baguette (min. 30 persons).....	\$75.00
Assortment of Canadian Cheeses with Sliced Fresh Fruit & Crackers (based on 3oz per persons).....	\$7.95/person

## Beverages

Cocktails (Caesars, Bloody Mary).....	\$7.25
Aperitifs.....	\$6.50
High Balls.....	\$5.75
Liqueurs House Selection.....	\$5.95
Liqueurs Premium Selection.....	\$6.95
Liqueurs Premium (Remy Martin, Courvoisier).....	\$9.75
Domestic Beer.....	\$5.75
Premium & Imported Beer.....	\$7.25
Fruit Punch (one gallon/4.5L).....	\$75.00
Liquor Punch (per gallon).....	\$150.00
Soft Drinks.....	\$2.00
Mineral Water.....	\$3.25
Juices.....	\$3.25

## House Wine

	<u>Glass</u>	<u>Bottle</u> (750 ml)
Soave, Folonari (Veneto).....	\$8.00.....	\$32.00
Nero D'Avola / Cabernet Sauvignon, Montalto (Sicily).....	\$8.00.....	\$32.00

**\*Extensive wine list available upon request.**

Above prices for Beverages do not include applicable taxes.  
Host Bar add 15% gratuities.  
Bartender charge may apply on Liquor sales less than \$350.00.  
Bartender charge \$25.00 per hour. Minimum 3 hours.  
If a full dinner service is ordered, the bartender fee is waived.  
Corkage Fee of \$15.00 per bottle (750ml)  
Prices subject to change without notice