



# **Café Mezzaluna**

## **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 48hrs in advance.

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

Prices are subject to change without notice.

Please call us at **232-0055**



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

## **Breakfast**

### **European Breakfast**

Chilled Fruit Juices  
(choice of orange, apple, grapefruit)  
Croissants, Danishes, Sliced Fresh Fruit  
Fresh Brewed Coffee / Tea

\$7.95 per person

### **Canadian Breakfast**

Chilled Fruit Juices  
(choice of orange, apple, grapefruit)  
Bacon / Sausage  
Home Fries Potatoes  
Toast / Butter / Preserves  
Sliced Fresh Fruit  
Fresh Brewed Coffee / Tea

\$9.95 per person

### **Continental Breakfast**

Chilled Fruit Juices  
(choice of orange, apple,  
grapefruit)  
Croissants, Muffins and  
Danishes  
Fresh Brewed Coffee / Tea

\$5.95 per person

## **Refreshment Breaks**

### **Health Break**

Chilled Fruit Juices or Mineral Water  
Yogurt (individual size)  
Sliced Fruit Plate

\$5.95 per person

### **Mid Morning Break**

Chilled Fruit Juices  
(choice of orange, apple, grapefruit)  
Fresh Brewed Coffee / Tea

\$2.75 per person

### **Afternoon Break**

Fresh Brewed Coffee / Tea  
Assorted Soft Drinks  
Assorted Cookies

\$3.75 per person

## **Miscellaneous**

Coffee / Decaffeinated Coffee / Regular  
Tea  
\$17.50 per pot (approx. 15 cups)

Herbal Tea, Special Teas  
\$18.50 per pot

Chilled Fruit Juices  
(choice of orange, apple, grapefruit)  
\$13.50 per jug (approx. 10 glasses)  
Cranberry \$16.00 per jug

Assorted Soft Drinks  
\$1.50 per drink

S. Pellegrino Mineral Water,  
Assorted Bottled Fruit Juice  
\$2.50 per bottle

Croissants or Danishes  
(butter / jam included)  
\$2.50 each

Assorted Muffins Platter or  
Sweet Bread Platter  
\$24.00 per dozen  
\$13.00 per ½ dozen  
Assorted Tortes or Cakes  
\$4.95 each

Assorted Dessert Squares  
\$2.50 per person

Bagels & Cream Cheese  
\$3.50 each

Assorted French Pastries  
\$3.95 each

Assorted Cookie Platter  
\$13.95 per dozen

Italian Biscotti Tray  
\$1.95 each  
(minimum 1 dozen)

Individual Size Yogurts  
\$1.95 each

## Working Lunches

**#1**

Soup Selection  
Assorted Kaiser Sandwiches  
Fresh Brewed Coffee / Tea

\$10.95 per person

**#2**

Soup Selection  
Fresh Rolls & Butter  
Garden Salad  
Fresh Brewed Coffee / Tea

\$9.95 per person

**#3**

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

\$12.95 per person

## Luncheon Buffets

### Cold Buffet

Assortment of Salads  
Garnished Cold Meat Platters  
Including Roast Beef and Black  
Forest Ham  
Relish Tray  
Assortment of Breads  
Dessert  
Fresh Brewed Coffee / Tea

\$14.95 per person  
Minimum 10 persons

### Grilled Chicken Breast on a Bun

Assortment of Fresh Salads  
Celery, Pickles and Olive Tray  
Grilled Chicken on a Bun  
Dessert  
Fresh Brewed Coffee / Tea

\$14.95 per person  
Minimum 10 persons

### Hot Buffet

Caesar Salad with Fresh Rolls  
Choice of Two:  
Lasagna, Ravioli, Tortellini  
Primavera,  
Penne & Tomato Sauce or  
Cannelloni  
Dessert  
Fresh Brewed Coffee / Tea

\$14.95 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

\$4.50 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  
(choice of one side brown and the other white)  
served with pickles and olives

\$4.00 per person

### Vegetable Platter

Fresh seasonal vegetables  
Served with dip  
\$2.50 per person  
Minimum 8 persons

### Fruit Platter

Fresh seasonal fruit  
\$3.95 per person  
Minimum of 8 persons

### Cheese & Fruit Platter

A selection of cheese and seasonal  
fruit  
\$3.95 per person  
Minimum of 8 persons

### Deli Platter

Choice of three: Roast Beef, black forest ham, turkey, and salami  
Selection of assorted breads & rolls, pickles, olives, tomatoes and lettuce  
\$7.95 per person

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

## **Dinner Suggestions**

Each entrée includes your choice of soup or salad, potatoes 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  
\$26.95

Chicken Pancetta  
Breast of Chicken Stuffed with Italian Bacon &  
Cheese in a Wine & Mushroom Sauce  
\$28.95

Chicken Piccata  
Boneless Breast of Chicken in a Wine & Lemon Sauce  
\$26.95

Chicken Parmigiana  
Breaded Breast of Chicken with Cheese & Tomato  
Sauce  
\$26.95

Cornish Hen  
Stuffed with Wild Rice  
\$30.95

Roast Butter Ball Turkey with Dressing  
\$29.95

### **Veal Entrées**

Veal Parmigiana  
Breaded Veal Topped with Cheese & Tomato Sauce  
\$27.95

Veal Scallopine  
In a White Wine Mushroom Sauce  
\$27.95

Veal Scallopine  
In a Marsala Sauce  
\$27.95

Grilled Veal Chop  
Peppercorn Sauce  
\$39.95

### **Beef Entrées**

Roast Prime Rib au Jus  
\$30.95

New York Sirloin (10 oz) Center Cut  
With Green Peppercorn Sauce  
\$30.95

### **Fish & Seafood Entrées**

Grilled Arctic Char with Tarragon  
\$29.95

Fillet of Salmon  
In Mushroom Balsamic Sauce  
\$29.95

## Dinner Buffets

### Buffet Mezzaluna

Assortment of Salads  
Garnished cold Meat Platters  
Relish Tray

Choice of two Hot Entrées:  
Spinach & Cheese Mancotti, Chicken Cacciatore, Roast  
Top Sirloin of Beef au Jus,  
and Veal Vino Bianco

Potatoes & Vegetables  
Rolls & Butter

Dessert / Coffee / Tea

\$26.95 per person  
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

\$24.95 per person  
Minimum 20 persons

## Buffet Deluxe

### Show Pieces

Whole Decorate Roast Turkey  
Honey Glazes 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 Rissotto  
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

\$39.95 per person  
Minimum 50 persons

## À la Carte Selection

### Appetizers

Shrimp Cocktail .....	\$9.95
Anitpasta Mezzaluna .....	\$9.95
Smoked Salmon .....	\$9.95
Prosciutto & Melon .....	\$9.95
Cannelloni .....	\$8.95
Penne Alla Bolognese .....	\$8.95
Lasagna al Forno .....	\$8.95
Penne Tomato Basil .....	\$7.95
Tortellini in Tomato Sauce .....	\$8.95
Manicotti (spinach & cheese) .....	\$8.95

### Soups

Cream of tomato Basil & Orange .....	\$5.95
Clam Chowder .....	\$5.95
Cream of Chicken Vegetable.....	\$5.95
Minestrone .....	\$5.75
Tomato Florentine .....	\$5.75
Tortellini in Brodo .....	\$5.75
Straciatelle .....	\$5.75
Pastina in Brodo .....	\$5.75
Cosommé.....	\$5.75

### Salads

Pasta Salad .....	\$4.50
Caesar Salad .....	\$4.50
Fresh Garden Salad.....	\$4.50
Potato Salad .....	\$4.50

### Desserts

#### **Other Selections Available**

Chocolate Grand Marnier Cake .....	\$5.95
Strawberry Cake.....	\$5.95
Chilled Cheese Cake.....	\$5.95
Tiramisu Cake .....	\$5.95
Italian Wedding Cake .....	\$5.95
Chocolate Mousse Cake .....	\$5.95
Lemon Mousse Cake .....	\$5.95
Cappuccino Cheese Cake .....	\$5.95
Deluxe Assorted French Pastries (per pastry) .....	\$5.95
Gelato (various flavors) .....	\$5.95

## Hors D'Oeuvres

### Hot Selection

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

### Cold Selection

Matane Shrimp on Melba Rounds.....	\$14.95 doz.
Smoked Oysters on Melba Rounds.....	\$18.95 doz.
Pâté de Chef on Rye Bread.....	\$14.95 doz.
Devilled Eggs with Sundried Tomatoes.....	\$14.95 doz.
Smoked Salmon with Cavier.....	\$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.....	\$2.50/person
Cocktail Sandwiches (1½ per person).....	\$4.00/person
Canadian Cheese & Crackers.....	\$3.25/person
International Cheese & Baguette (min 30 persons).....	\$125.00
Fresh Fruit Platter (sliced fruit).....	\$3.95/person
Selection of Pâtés with Baguette (min. 30 persons).....	\$75.00
Assortment of Imported Canadian Cheeses with Sliced Fresh Fruit & Crackers (based on 3oz per persons).....	\$7.95/person

## Beverages

Cocktails (Caesars, Bloody Mary).....	\$5.75
Appétitifs.....	\$4.75
High Balls.....	\$4.75
Liqueurs House Selection.....	\$4.95
Liqueurs Premium Selection.....	\$5.75
Liqueurs Premium (Remy Martin, Courvoisier).....	\$9.75
Domestic Beer.....	\$4.25
Premium & Imported Beer.....	\$5.50
Fruit Punch (one gallon/4.5L).....	\$50.00
Liquor Punch (per gallon).....	\$100.00
Soft Drinks.....	\$1.75
Mineral Water.....	\$2.50
Juices.....	\$2.50

## Wine List

### Whites

Collavini Pinot Grigo (Italy) (0).....	\$40.00
Columbia Crest Chardonnay (U.S.A.) (0).....	\$35.00
Bolla Soave Classico (Italy) (0).....	\$35.00
Orvieta Classico Dry (Italy) (0).....	\$35.00
Sauvignon & Fils Muscadet Sur Lie (France) (0).....	\$35.00
Vineland Estate Reisling Dry VQA (Ontario) (1).....	\$35.00

### Reds

Bolla Valpolicella (Italy) (0).....	\$35.00
Ricasoli Chianti Classico Brolio (Italy) (0).....	\$55.00
Errazuriz Merlot (Italy) (0).....	\$35.00
Lungarotti Rubesco (Italy) (1).....	\$35.00
Montepulciano D' Abruzzo (Italy) (0).....	\$30.00

### Champagne & Sparkling Wine

Asti Spumanti (Italy) (8).....	\$40.00
Segura Viudas Brut (1).....	\$40.00
Pol Roger Brut (0).....	\$100.00
Veuve Clicquot Brut (1).....	\$120.00

### House Wines

	<u>Glass</u>	<u>Litre</u>
Red Rosso Fiore (Italy) (0).....	\$6.50.....	\$29.50
White Bianco Fiore (Italy) (0).....	\$6.50.....	\$29.50

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 \$15.00 per hour. Minimum 3 hours.

Corkage Fee of \$15.00 per bottle (750ml)