



ON-PREMISES PRIVATE EVENT PACKAGES



© A P E
MEZZANOTTE

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Edition 7.5

APPETIZERS & HORS D'OEUVRE EVENTS

Minimum 20 guests, final guest count and menu selections due one week prior to event

SELECT FOUR \$21 PER GUEST

SELECT FIVE \$25 PER GUEST

SELECT SIX \$28 PER GUEST

SELECTIONS

SOME ITEMS MAY CHANGE WITH THE SEASON

CRISPY SMELT

fried white baitfish, wilted argula, capers, lemon, evoo, tonnato aioli

PEAR SACHETTI

pasta "purses" of pear and ricotta, parm cream sauce, walnut, balsamic

GRILLED SAUSAGE

hot italian sausage, sauteed peppers and onions, crushed tomato

SHRIMP COCKTAIL

(ADD \$3)

grilled and chilled jumbo gulf shrimp, bloody mary cocktail dipper, lemon

MOZZARELLA CAPRESE

ripe tomato, fresh mozzarella, olive, basil, balsamic glaze, evoo

LASAGNA WRAPPERS

beef, ricotta, mozzarella, and pasta sheet with tomato sauce in crispy wrapper

BRUSCHETTA NAPOLITANO

marinated tomato, onion, basil and garlic atop toasted ciabatta

PENNE MARINARA

penne pasta, parmesan cheese, house marinara sauce

LIFEGUARD CALAMARI

fried rhode island squid, house tomato sauce, sweet peppers, spicy aioli

90 MILE MEATBALL

blend of beef, veal and pork, with marinara and shaved reggiano

SEAFOOD INVOLTINI

(ADD \$3)

bacon wrapped jumbo gulf shrimp and dry packed scallop

CHICKEN PARM BOCCONE

miniature breaded chicken breast pieces, melted mozzarella, tomato sauce

MUSHROOM RIPIENO

cremini mushrooms, whipped herb cheese, ciabatta crumb,

BREAD & OIL

house ciabatta bread with sun dried tomato dipping oil

MEZZANOTTE'S FAMOUS GRAZING STATION

cured meats, local and imported cheeses, marinated vegetables, nuts, bruschetta, crostini, crackers and more... \$12 per guest

*Or counts as two selections for Hors D'oeuvre Events

ADD appetizers to any plated/buffet event for \$5 per person per item (some exceptions apply)

*we will prepare 2-3 servings per selection per guest

BUFFET EVENTS

Minimum 20 guests, final guest count and menu selections due one week prior to event
Pricing includes non alcoholic beverages, Add Ciabatta Bread and Dipping Oil \$2
*Off-Premises Events are Dinner Portion all day

MEZZANOTTE SIGNATURE BUFFET

\$26 LUNCH / \$33 DINNER

CAESAR SALAD

fresh romaine, ciabatta crouton,
reggiano, anchovy dressing

SEASONAL VEGETABLES

braised, sautéed or roasted
in-season produce

PENNE PRIMAVERA

penne pasta, mixed vegetables,
mushrooms, creamy rose' sauce

CHICKEN TRAZZO

pan seared air chilled chicken breast in choice
of Picatta, Parmigiana or Marsala preparations

SHRIMP TRUCA

diced shrimp, prosciutto pieces, tomato,
arugula, fresh short pasta, white wine sauce

TASTE OF TUSCANY BUFFET

\$39 LUNCH / \$45 DINNER

CASA SALAD

bibb lettuce, toasted walnut, tomato,
gorgonzola, creamy balsamic vinaigrette

SEASONAL VEGETABLES

braised, sautéed or roasted
in-season produce

MARBLE POTATO

roasted tri colore creamer potatoes,
parmesan butter sauce

FILET MIGNON

petite beef tenderloin medallions,
bone broth demi glace

CHICKEN TRAZZO

pan seared air chilled chicken breast, choice of
Picatta, Parmigiana or Marsala preparations

SEAFOOD MEDITERRANEO

shrimp, scallop, and jumbo lump crab
atop short pasta in vodka rose' sauce

PENNE AI FUNGHI

campanelle pasta, garlic mushrooms, shaved
reggiano, arugula, truffle oil

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta
and chocolate chip cream

PLATED EVENTS

Pricing includes Caesar salad, bread and oil, and non-alcoholic drinks. Gluten free preparations available day of event

TWO COURSE - PREMIER MENU

LUNCH \$25 / DINNER \$35

ENTRÉE

EGGPLANT PARMIGIANA

egg battered and fried, mozzarella, fresh spaghetti, tomato sauce

CHICKEN MARSALA

chicken breast, rosemary marsala demiglace, potato, vegetable

SPAGHETTI MEATBALL

fresh spaghetti pasta, 90 mile meatballs, house tomato sauce

SHRIMP ROMANO

jumbo gulf shrimp, fettuccine, parmesan cream sauce

TWO COURSE - EXECUTIVE MENU

LUNCH \$31 / DINNER \$41

ENTRÉE

PENNE AI FUNGHI

organic mushroom, thyme, reggiano, arugula, truffle oil

SCALLOP TRUCA

scallop pieces, prosciutto, tomato, arugula, parmesan risotto

CHICKEN PARMIGIANA

breaded organic chicken breast, mozzarella, house tomato sauce

FILET MIGNON

grilled to medium rare, potato, vegetable, bone broth demi

FOUR COURSE - CHEF'S MENU

LUNCH \$39 / DINNER \$49

APPETIZERS

MOZZARELLA CAPRESE

tomato, fresh mozzarella, olive, basil, balsamic glaze, evoo

LIFEGUARD CALAMARI

rhode island squid, fried, sweet peppers, spicy aioli tomato sauce

ENTRÉE

EGGPLANT PARMIGIANA

egg battered and fried, mozzarella, spaghettini, tomato sauce

SHRIMP SCAMPI

jumbo gulf shrimp, linguine, garlic lemon white wine sauce

CHICKEN PICATTA

pan seared, capers, lemon white wine sauce, potato, veg

FILET MIGNON

grilled to medium rare, potato, vegetable, bone broth demi

DESSERT

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

FOUR COURSE - PROPRIETOR'S MENU

LUNCH / DINNER \$75

APPETIZERS

90 MILE MEATBALL

blend of beef, veal and pork, with marinara and shaved reggiano

LIFEGUARD CALAMARI

rhode island squid, fried, sweet peppers, spicy aioli tomato sauce

SHRIMP COCKTAIL

grilled and chilled jumbo gulf shrimp, george's bloody mary cocktail dipper, grilled lemon

ENTRÉE

CHILEAN SEA BASS

spinach, bacon, charred corn, parmesan risotto, fresh lemon

FETTUCCINE MED

fresh pasta, shrimp, crab, scallop, creamy tomato sauce

GRANDE FILET

10 ounce dry aged filet mignon, potato, vegetable, bone broth demi

CHICKEN PRINCIPESSA

abf chicken breast, crab, red pepper, mozzarella, lemon garlic, spaghetti

DESSERT

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

PROFITEROLE

puff pastry ball, chocolate mousse filling, white chocolate sauce

ADD-ONS

DESSERT OPTIONS

CANNOLI

classic Italian miniature crunchy pastry shells, sweet ricotta and chocolate chip cream

PROFITEROLES

puff pastry ball, chocolate mousse filling, whipped white chocolate chantilly cream, chocolate shavings, fig melassa

OPTIONS

ALL DESSERTS SERVED FAMILY STYLE • \$25 FEE FOR ALL OFF-PREMISE DESSERTS

CHOOSE ONE **\$5 PER GUEST**

CHOOSE TWO **\$8 PER GUEST**

BAR OPTIONS

some packages limited to "Back Room" events only

CONSUMPTION BAR

based on consumption, may be limited to standard beer and house wine only, upon client's request

BEER \$5 EACH

WINE \$9 EACH

SPIRIT \$10 EACH

(simple mix drinks only)

PROSECCO TOAST

add a sparkling prosecco toast to make any event more special

\$4 PER GUEST

OPEN BAR

completely open bar for three hours, based on all guests 21 years and older

BEER AND WINE \$18 PER GUEST

BEER, WINE, SPIRITS \$24 PER GUEST

UPGRADE TO PREMIUM SELECTIONS

\$10 ADDITIONAL

CASH BAR each guest can purchase their own alcohol

TERMS AND AGREEMENT

Food and Beverage Guarantee all private dining areas require a minimum food and beverage guarantee. This total reflects strictly all food and beverage purchases, and excludes tax or gratuity. In the instance that this guaranteed minimum is not achieved, the difference will be applied to the total as a room fee. Minimum guarantees will be explained prior to booking each event. For all buffet events, a guaranteed minimum guest count must be provided. This guarantee must be within 20% of your expected total guests in attendance.

Deposit & Fees all private events require a \$350 non-refundable / non-transferable deposit. \$250 of this deposit will be applied to the final balance of your bill, \$50 is applied toward room maintenance, and the remaining \$50 of this deposit satisfies a standard Booking Fee. Date and time reservations can only be confirmed with a deposit. All events require a credit card to be kept on file. In cases of cancellation due to public health and safety, or state issued closings, deposits will be 100% refundable. Private events are guaranteed for 3 hours. Additional time may be available upon request.

Menu some menu items may change with the seasons, as our regular menu changes seasonally

Service standard service gratuity for private events is 20% of event total, or \$125 per staff during lunch events and \$175 per staff for dinner events, whichever is greater. Off premises catering events are subject to different service fees based upon each event.

Delivery and Off Premises Catering events require a standard \$50 travel fee and may include additional fees for travel time, gas, equipment and tolls. Our standard radius is 15 miles but we can expand beyond that distance on a case by base basis. All Off-Premises events are Dinner Portion all day.

Acknowledgment by signing below you acknowledge that you understand and agree to all terms and conditions contained within this On-Premises Private Events Packages, edition 7.5. An affirmative email or text message can provide acknowledgment.

event info _____

food and beverage minimum _____

date and time _____

credit card _____

room _____

expected guests _____

contact info _____

event host _____

client signature _____

date _____

venue signature _____

date _____