



Banquets & Catering
**PRIVATE EVENT
PACKAGES**



MEZZANOTTE

410-647-1100
760 Ritchie Hwy, Severna Park, MD 21146
email inquiries to banquets@cafemezz.com
www.cafemezz.com

Edition 8.0

APPETIZERS

Appetizers available to add-on to any menu package

SELECT THREE \$14 PER GUEST

SELECT FOUR \$17 PER GUEST

SELECT FIVE \$21 PER GUEST

SELECTIONS

SOME ITEMS MAY CHANGE WITH THE SEASON

SHRIMP COCKTAIL ADD \$3

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

BRUSCHETTA NAPOLETANA

marinated tomato, onion, basil, garlic
bruschetta, ciabatta crostini

90 MILE MEATBALL

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

BLUE CATFISH TONNATO

fried chesapeake blue catfish pieces,
argula, capers, lemon tonnato aioli

CARROT RIBBONS

crispy shaved carrots, salsa verde,
garlic aioli, pancetta, horseradish

GRILLED SAUSAGE

hot Italian sausage, sauteed peppers
and onions, crushed tomato

MOZZARELLA CAPRESE

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

LASAGNA WRAPPERS

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

SEAFOOD INVOLTINI ADD \$3

bacon wrapped jumbo gulf shrimp,
calabrian chili aioli

LIFEGUARD CALAMARI

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

FAMOUS BREAD & OIL

house ciabatta bread with sun dried
tomato dipping oil

CHICKEN PARM BOCCONE

miniature breaded chicken breast pieces,
melted mozzarella, tomato sauce

MEZZANOTTE'S FAMOUS GRAZING STATION

cured meats, local and imported cheeses, marinated vegetables, nuts,
bruschetta, crostini, crackers and more... \$14 per guest

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

*we will prepare 1.5-2.5 servings per selection per guest

BUFFET EVENTS

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

*Off-Premises Events are Dinner Portion all day

MEZZANOTTE SIGNATURE BUFFET

\$29 LUNCH • \$36 DINNER

CAESAR SALAD

fresh romaine lettuce, ciabatta crouton, reggiano cheese, anchovy dressing

SEASONAL VEGETABLES

braised, sautéed or roasted in-season produce... changes monthly

PENNE PRIMAVERA

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

CHICKEN TRAZZO

air-chilled a.b.f. chicken breast in choice of classic Picatta, Parmigiana or Marsala preparation

SHRIMP TRUCA RISOTTO

diced shrimp, prosciutto, tomato, arugula, garlic ciabatta crumb, white wine, creamy arborio rice

CASA SALAD

mixed greens, cucumber, tomato, olive gorgonzola, creamy balsamic vinaigrette

SEASONAL VEGETABLES

braised, sautéed or roasted in-season produce... changes monthly

MARBLE POTATO

roasted baby creamer potatoes, parmesan butter sauce

EGGPLANT PARMIGIANA

egg battered and pan fried fresh eggplant, baked with mozzarella, basil tomato sauce

SEAFOOD MEDITERRANEO

shrimp, scallop, and jumbo lump crab atop penne pasta in creamy rose' sauce

CHICKEN TRAZZO

air-chilled a.b.f. chicken breast in choice of Picatta, Parmigiana or Marsala preparation

CREEKSTONE FARMS FILET MIGNON

prime black angus beef tenderloin medallions, red wine bone broth demi-glace

*1.5 pieces per person, \$5 per additional piece



ADD appetizers (page 2) to any plated/buffet event for \$5 per person per item (some exceptions apply)

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 \$28 · DINNER \$38

ENTRÉE

EGGPLANT PARMIGIANA

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

SPAGHETTI MEATBALL

fresh spaghetti pasta, 90 mile meatballs, famous tomato sauce

CHICKEN MARSALA

chicken breast, rosemary marsala demi-glace, potato, vegetable

SHRIMP ROMANO

jumbo gulf shrimp, fettuccine, parmesan cream sauce

four course... CHEF'S MENU

LUNCH \$49 · DINNER \$59

APPETIZERS

MOZZARELLA CAPRESE

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

LIFEGUARD CALAMARI

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

ENTRÉE

RISOTTO AI FUNGHI

mixed mushrooms, arugula, truffle oil, reggiano cheese, arborio rice

CHICKEN PARMIGIANA

breaded a.b.f. chicken breast, mozzarella, house tomato sauce

KING SALMON

seared fillet, potato, vegetable, lemon caper evoo

PRIME FILET

six ounce, grilled filet mignon, potato, vegetable, demi-glace

DESSERT

CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

two course... EXECUTIVE MENU

LUNCH \$35 · DINNER \$45

ENTRÉE

PENNE PRIMAVERA

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

SCALLOP TRUCA

scallop pieces, prosciutto, tomato, arugula, parmesan risotto

CHICKEN PARMIGIANA

breaded a.b.f. chicken breast, mozzarella, house tomato sauce

PAPPARDELLE MIGNON

filet mignon tips, papardelle pasta, marsala, gorgonzola

four course... PROPRIETOR'S MENU

LUNCH OR DINNER \$78

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, and charred corn, in parmesan risotto, lemon

PRIME FILET

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

FETTUCCINE MED

shrimp, crab, scallop, fresh fettuccine, creamy rose' sauce

CHICKEN PRINCIPESSA

a.b.f. chicken breast, crab, red pepper, mozzarella, lemon garlic, spaghetti

DESSERT

MINI CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

PROFITEROLE

puff pastry ball, vanilla mousse, white chocolate cream



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ADD-ONS

DESSERT OPTIONS

ROSA'S MINI CANNOLI

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

ITALIAN PROFITEROLES

puff pastry ball, vanilla mousse filling, whipped white chocolate cream, chocolate shavings, berry coulis

PACKAGES

ALL DESSERTS SERVED FAMILY STYLE • \$35 FEE FOR ALL OFF-PREMISE DESSERTS

CHOOSE ONE \$6 PER GUEST

CHOOSE TWO \$10 PER GUEST

BAR OPTIONS

some packages limited to *Back Room* events only

CONSUMPTION BAR

based on actual guest consumption, includes standard beers and house wines, premium options available upon request

MOCKTAIL \$6 EACH

BEER \$6 EACH

WINE \$9 EACH

SPIRIT \$11 EACH

*simple mix drinks only

PROSECCO TOAST

add a sparkling prosecco toast to make any event that much more special

\$5 PER GUEST

OPEN BAR

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

BEER AND WINE \$21 PER GUEST

BEER, WINE, SPIRITS \$27 PER GUEST

**UPGRADE TO PREMIUM SELECTIONS
\$12 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 \$150 per staff during lunch events and \$200 per staff for dinner events, whichever is greater. Off premises catering events are subject to different service fees based upon each event.

Media cafe mezzanotte reserves the right to use video and photo from your event in future marketing materials.

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 *Banquets & Catering Private Events Packages*, edition 8.0. An affirmative email or text message can also 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 _____

