



*Banquets & Catering*  
PRIVATE EVENT  
PACKAGES



CAFÉ  
MEZZANOTTE

410-647-1100  
760 Ritchie Hwy, Severna Park, MD 21146  
email inquiries to [banquets@cafemezz.com](mailto:banquets@cafemezz.com)  
[www.cafemezz.com](http://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

### CARROT RIBBONS

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

### GRILLED SAUSAGE

hot Italian sausage, sauteed peppers  
and onions, crushed tomato

### BRUSCHETTA NAPOLETANA

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

### 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

### 90 MILE MEATBALL

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

### 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

### BLUE CATFISH TONNATO

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

## TASTE OF TUSCANY BUFFET

*\$44 LUNCH • \$51 DINNER*

### 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

#### CHICKEN MARSALA

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

#### SPAGHETTI MEATBALL

fresh spaghetti pasta, 90 mile meatballs, famous tomato sauce

#### SHRIMP ROMANO

jumbo gulf shrimp, fettuccine, parmesan cream sauce

## 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... **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

#### KING SALMON

seared fillet, potato, vegetable, lemon caper evoo

#### CHICKEN PARMIGIANA

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

#### PRIME FILET

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

### DESSERT

#### CHOCOLATE CHIP CANNOLI

crunchy pastry shells, sweet ricotta and chocolate chip cream

## 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

#### FETTUCCINE MED

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

#### PRIME FILET

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

#### 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



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

# 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 case 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 \_\_\_\_\_

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