



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)