



## **Private Dining Menus**



Corporate Events  
Wedding Receptions  
Bridal/Baby Showers  
Holiday Parties

Rehearsal Dinners  
Religious Celebrations  
Engagement Parties  
Private Meetings

1821 Southeast 10<sup>th</sup> Avenue  
Fort Lauderdale, Florida 33316

[WWW.BISTROMEZZALUNA.COM](http://WWW.BISTROMEZZALUNA.COM)

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Events Coordinator Phone: 954.522.9191 Fax: 954.522.3280  
Email: [banquets@bistromezzaluna.com](mailto:banquets@bistromezzaluna.com)



## **Croissant Park Buffet Menu**

35 guests minimum

### **Salad Station**

**House Salad** ~ Shaved Parmesan and Balsamic Vinaigrette  
Served with Fresh Rolls & Butter

### **Pasta Station**

Please select one for your guests to enjoy:

**Pasta Primavera** ~ Penne Pasta with Seasonal Vegetables Tossed In Olive Oil

**Rigatoni Bolognese** ~ Classic Italian Sauce with Pork, Veal and Beef

### **Entree Station**

Please select two for your guests to enjoy:

**Chicken Marsala** ~ Wild Mushroom Marsala Wine Sauce

**Salmon Medallions** ~ White Wine & Herb Butter Sauce

**Eggplant Parmesan** ~ Lightly Breaded with Mozzarella Cheese & Pomodoro Sauce

### **Sides Station**

Rosemary Roasted Potatoes

Seasonal Vegetable

### **Dessert Platter**

Key Lime Squares or New York Style Cheesecake

**\$45.00++ Per Person**

### **Carving Station Add-Ons**

Priced per person

#### **Prime Rib**

Chef's Medium/Medium Rare  
Au Jus & Horseradish Crème

**\$32**

#### **Beef Tenderloin**

Chef's Medium/Medium Rare  
Bordelaise & Béarnaise Sauce

**\$36**

Vegetarian, Vegan and Gluten Free options available for all menus upon request

*Package price includes fresh dinner rolls and butter.*

*ALL PRICES ARE EXCLUSIVE OF A 20% SERVICE CHARGE AND 7% SALES TAX*



## **Victoria Park Dinner Menu**

### **Starter Course**

Please select one for your guests to enjoy:

#### **Lobster Bisque**

**House Salad** ~ Shaved Parmesan and Balsamic Vinaigrette

**Caesar Salad** ~ Shaved Reggiano & Garlic Croutons

### **Entrée Course**

Please select three for your guests to choose from:

**Grilled Salmon** ~ with a Lemon, Herb, and White Wine Sauce

**Grilled Free-Range Chicken** ~ with Citrus-Herb Compound Butter

**Grilled Pork Chop** ~12 oz. Center-Cut Chop Grilled to Perfection

**Rigatoni Bolognese** ~ Classic Italian Sauce with Pork, Veal, and Beef

Please select one starch and one vegetable  
to accompany your non pasta entrées:

Rosemary Roasted Potatoes

Bistro Mashed Potatoes

Broccoli

French Green Beans

### **Dessert Course**

Please choose one for your guests to enjoy:

**Flourless Chocolate Cake**

**Key Lime Pie**

**New York Style Cheesecake**

**\$55.00++ Per Person**

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## **Cordova Dinner Menu**

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## **Cordova Dinner Menu**

### **Appetizer Course**

#### **Family Style**

Please select two for your guests to enjoy:

**Buffalo Mozzarella** ~ Beefsteak Tomatoes, Basil, Extra Virgin Olive Oil

**Homemade Meatballs** ~ Pomodoro Sauce & Herb Ricotta Cheese

**Bruschetta** ~ Marinated Tomato and Buffalo Mozzarella on a Crostini

**Crispy Calamari** ~ Zesty Arrabbiata Sauce

### **Starter Course**

Please select one for your guests to enjoy:

#### **Lobster Bisque**

**Caesar Salad** ~ Shaved Reggiano & Garlic Croutons

**House Salad** ~ Parmesan Shavings and Balsamic Vinaigrette

### **Entrée Course**

Please select three for your guests to choose from:

**7oz. Filet Mignon** ~ Center Cut of Certified Angus Beef

**Grilled Free-Range Chicken** ~ with Citrus-Herb Compound Butter

**Grilled Salmon** ~ with a Lemon, Herb, and White Wine Sauce

**Rigatoni Bolognese** ~ Classic Italian Sauce with Pork, Veal, and Beef

Please select one starch and one vegetable  
to accompany your non pasta entrées:

Rosemary Roasted Potatoes

Bistro Mashed Potatoes

Broccoli

French Green Beans

### **Dessert Course**

Please select one for your guests to enjoy:

**Flourless Chocolate Cake**

**Key Lime Pie**

**New York Style Cheesecake**

**\$70.00++ Per Person**

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## **Rio Vista Dinner Menu**

### **Appetizer Course**

#### **Family Style**

Please select two for your guests to enjoy:

- Shrimp Cocktail** ~ Horseradish and Cocktail Sauce
- Buffalo Mozzarella** ~ Beefsteak Tomatoes, Basil, & Extra Virgin Olive Oil
- Crispy Calamari** ~ Zesty Arrabbiata Sauce
- Stuffed Mushroom** ~ Sausage and Fontina

### **Starter Course**

Please select one for your guests to enjoy:

#### **Lobster Bisque**

- Arugula Salad** ~ Shaved Reggiano and Marinated Tomatoes
- Pear Salad** ~ Mixed Greens, Bleu Cheese Crumbles and Candied Walnuts
- Caesar Salad** ~ Shaved Reggiano & Garlic Croutons
- House Salad** ~ Shaved Parmesan and Balsamic Vinaigrette

### **Entrée Course**

Please select three for your guests to choose from:

- Yellowtail Snapper** ~ Lump Crab, Capers and Tomatoes in a White Wine Sauce
- 7oz. Filet Mignon** ~ Center Cut of Certified Angus Beef
- Shrimp Fra Diavolo** ~ Pomodoro Sauce with Chili Peppers over Linguini
- Grilled Free-Range Chicken** ~ Citrus-Herb Compound Butter
- Rigatoni Bolognese** ~ Classic Italian Sauce with Pork, Veal, and Beef

Please select one starch and one vegetable  
to accompany your non pasta entrées:

Rosemary Roasted Potatoes  
Bistro Mashed Potatoes

French Green Beans  
Grilled Asparagus

### **Dessert Course**

Please select one for your guests to enjoy:

- Flourless Chocolate Cake**
- Key Lime Pie**
- New York Style Cheesecake**

**\$80.00++ Per Person**

*Package price includes fresh dinner rolls and butter.*  
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## **Harbor Beach Dinner Menu**

### **Appetizer Course**

#### **Family Style**

Please select two for your guests to enjoy:

- Shrimp Cocktail** ~ Horseradish and Cocktail Sauce
- Buffalo Mozzarella** ~ Beefsteak Tomatoes, Basil, & Extra Virgin Olive Oil
- Bruschetta** ~ Marinated Tomato and Buffalo Mozzarella on a Crostini
- Mini Crab Cakes** ~ Colossal Crab Meat and a Chipotle Remoulade

### **Starter Course**

Please select one for your guests to enjoy:

#### **Lobster Bisque**

- Arugula Salad** ~ Shaved Reggiano and Marinated Tomatoes
- Pear Salad** ~ Mixed Greens, Bleu Cheese Crumbles and Candied Walnuts
- House Salad** ~ Parmesan Shavings and Balsamic Vinaigrette
- Caesar Salad** ~ Shaved Reggiano & Garlic Croutons

### **Entrée Course**

Please select three for your guests to choose from:

- Yellowtail Snapper** ~ Lump Crab, Capers and Tomatoes in a White Wine Sauce
- 10oz. Filet Mignon** ~ Center Cut Of Certified Angus Beef
- 14oz. Prime N.Y. Strip** ~ Grilled and Topped with Garlic Herb Butter
- Grilled Free-Range Chicken** ~ Citrus-Herb Compound Butter
- Shrimp Fra Diavolo** ~ Pomodoro Sauce with Chili Peppers over Linguini

Please select one starch and one vegetable  
to accompany your non pasta entrées:

Rosemary Roasted Potatoes  
Bistro Mashed Potatoes

French Green Beans  
Grilled Asparagus

### **Dessert Course**

Please select one for your guests to enjoy:

- Flourless Chocolate Cake**
- Key Lime Pie**
- New York Style Cheesecake**

**\$90.00++ Per Person**

*Package price includes fresh dinner rolls and butter.*  
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## **Reception Menu Options**

### **Butler Passed Hors D' Oeuvres**

#### **Priced Per Piece**

(Minimum of 50 pieces each)

- Tuna Tartar on a Crispy Wonton \$4.75
- Goat Cheese Crostini with Pear and Cranberry Chutney \$3.25
- Prosciutto Wrapped Asparagus with Lemon and Olive Oil \$3.75
- Buffalo Mozzarella and Tomato Bruschetta \$3.00
- Mini Jumbo Lump Crab Cakes \$5.50
- Chicken Satay \$4.00
- Brie and Raspberry Wrapped in Phyllo \$3.75
- Stuffed Mushroom Caps with Sausage and Fontina \$4.25
- Buffalo Shrimp with Homemade Bleu Cheese \$5.00
- Mini Frankfurter in Blanket \$2.75
- Bacon Wrapped Scallops \$6.50

### **Display Platters**

(Market price per person)

- Domestic and Imported Artisanal Cheeses \$12.00
- Seasonal Vegetable Crudit  with Hummus \$8.00
- Assorted Fresh Fruit \$12.00
- Frutti Di Mare ~ Marinated Seafood Salad \$18.00
- Classic Italian Antipasti \$17.00

### **Raw Bar Items**

(Charged per piece)

- Fresh Oysters \$4.00
- Colossal Shrimp Cocktail \$8.50
- Large Shrimp Cocktail \$3.75

*\*Vegetarian, Vegan and Gluten free options available for all menus upon request.*



## **Banquet Beverage Selections**

**Priced Per Person \***

### **Beer and Wine Package \***

Domestic Beer, House Wines and Soft Drinks

\$15 per hour for the first 2 hours, \$12 per hour after the second hour

### **Select Bar Package \***

Domestic and Imported Beer, House Wines and Select Brand Liquors

\$22 per hour for the first 2 hours, \$16 per hour after the second hour

### **Premium Bar Package \***

Domestic and Imported Beer, House Wines and Premium Brand Liquors

\$26 per hour for the first 2 hours, \$18 per hour after the second hour

### **Consumption Bar Package**

The consumption package allows guests to order beverages of their choice and each beverage is added to the Host's bill

#### **Select Level Brands**

New Amsterdam  
(Vodka & Gin)  
Siesta Key Rum  
Jim Beam  
Canadian Club  
Dewar's White Label  
El Jimador

#### **Premium Level Brands**

Grey Goose or Titos  
Bombay Sapphire  
Bacardi  
Chives Regal 12  
Crown Royal  
Makers Mark  
Don Julio

#### **Wine Selections**

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Merlot

**Beer**  
***Domestic***  
Budweiser  
Miller Lite  
***Imported***  
Corona  
Heineken  
Stella

### **Consumption Bar Package**

The consumption package allows guests to order beverages of their choice and each beverage is added to the Host's bill

### **Bottled Wine Service**

Please refer to our award winning wine list to pre-select the wines of your choice.

\$150.00 Bartender setup fee, when Applicable



## **Banquet Audio Visual Selections**

### **Television**

\$100.00

### **Screen**

\$50.00

### **Podium, Microphone and Speaker**

\$100.00

## **Banquet Linen Upgrade Selections**

### **Chair Covers**

*(Black)*

\$2.50 Each

### **Full Length Table Clothes**

*(Black, White, Ivory)*

8 Top ~ \$15.00 Each

10 Top ~ \$18.00 Each



## **Private Dining Room Options**



### **Lighthouse Room**

100 Reception  
80 Seated  
70 Presentation



### **Mermaid Room & Palm Room**

50 Reception  
36 Seated  
30 Presentation



## **Directions**

### **From the North (Boca Raton, West Palm Beach)**

Take I-95 South. Merge onto State Road 84 (East) Exit 25. Turn Left onto Sr-84 (East) Marine Mile Blvd. Turn Left onto US-1(North).Turn Right onto SE 17<sup>th</sup> Street then turn Right onto SE10<sup>th</sup> Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.

### **From the South (Aventura, Miami)**

Take I-95 North. Exit Griffin Road (East). Turn Left onto US-1(North).Turn Right onto SE 17<sup>th</sup> Street then turn Right onto SE10<sup>th</sup> Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.

### **From the Beachside**

Travel South on Atlantic Blvd/Seabreeze Blvd. Follow until turning into SE 17<sup>th</sup> Street. Take SE 17<sup>th</sup> Street to SE 10<sup>th</sup> Street Turn Left. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.

### **From the West (Plantation, Weston)**

Take I-595 East. Merge onto US1/A1A (North) Exit 12B. Turn Right onto SE 17<sup>th</sup> Street then turn Right onto SE 10<sup>th</sup> Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.