



Private Dining Menus



Corporate Events
Wedding Receptions
Bridal/Baby Showers
Holiday Parties

Rehearsal Dinners
Religious Celebrations
Engagement Parties
Private Meetings

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Croissant Park Buffet Menu

35 guests minimum

Salad Station

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

Pasta Station

Pasta Primavera ~ Penne Pasta with Seasonal Mixed Vegetables
Tossed In Olive Oil
Rigatoni Bolognese ~ Classic Italian Sauce with Pork, Veal and Beef

Entree Station

Eggplant Parmesan ~ Lightly Breaded with Pomodoro Sauce
& Mozzarella Cheese
Chicken Marsala ~ Wild Mushroom Marsala Wine Sauce
Salmon Medallions ~ White Wine & Herb Butter Sauce

Sides Station

Rosemary Roasted Potatoes
Seasonal Vegetable

Dessert Platter

Key Lime Squares or New York Style Cheese Cake

\$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 Chops 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

Package price includes fresh dinner rolls and butter.

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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
- Shrimp Spring Rolls** ~ Mango Salsa and Sweet Chili-Lime Sauce
- 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

Package price includes fresh dinner rolls and butter.

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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

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 \$4.25
- Goat Cheese Crostini with Pear and Cranberry Chutney \$2.25
- Prosciutto Wrapped Asparagus with Lemon and Olive Oil \$3.00
- Buffalo Mozzarella and Tomato Bruschetta \$2.75
- Fig and Bleu Cheese Toast Points with Roasted Pistachios \$2.75
- Mini Jumbo Lump Crab Cakes \$5.50
- Chicken Satay \$3.00
- Brie and Raspberry Wrapped in Phyllo \$3.50
- Stuffed Mushroom Caps with Sausage and Fontina \$3.75
- Buffalo Shrimp with Homemade Bleu Cheese \$4.00
- Mini Frankfurter in Blanket \$2.25
- Bacon Wrapped Scallops \$5.95
- Vegetable Crudité with Roasted Garlic Hummus \$4.00

Display Platters

(Market price per person)

- Domestic and Imported Artisanal Cheeses
- Seasonal Vegetable Crudité
- Assorted Fresh Fruit
- Frutti Di Mare ~ Marinated Seafood Salad
- Classic Italian Antipasti

Raw Bar Items

(Charged per piece)

- Fresh Oysters \$3.50
- Colossal Shrimp Cocktail \$8.00
- Medium Shrimp Cocktail \$3.00

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



Banquet Beverage Selections

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
\$24 per hour for the first 2 hours, \$17 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

Finlandia or Svedka
New Amsterdam
Flora DeCana
Dewar's White Label
Jack Daniels
Canadian Club
Cabo Wabo

Premium Level Brands

Grey Goose or Titos
Bombay Sapphire
Bacardi
Johnny Walker Black
Crown Royal
Makers Mark
Don Julio

Wine Selections

Chardonnay
Pinot Grigio
Cabernet
Sauvignon
Malbec
Merlot

Beer Selections

Heineken
Stella
Corona
Sam Adams
Budweiser
Miller Lite

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

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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 17th Street then turn Right onto SE10th 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 17th Street then turn Right onto SE10th 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 17th Street. Take SE 17th Street to SE 10th 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 17th Street then turn Right onto SE10th Avenue. Bistro Mezzaluna is located between Outback Steakhouse and Hyatt Place.