



# *Banquet Menus*

*Banquet Menus are only available for Functions with 25 guests or more. Functions smaller than this can order from our regular lunch or dinner menus depending on the time of your function.*

**Mezza Luna**  
*The Italian Family Restaurant*™

Est. 1937

*Dear Customer,*

*Thank you for inquiring about your banquet needs at the Mezza Luna Restaurant. We offer a wide variety of A la Carte and Buffet menus for any and all types of functions. Company Christmas parties, weddings, wedding rehearsals, baby showers, christenings, bridal showers, birthday parties, bereavements and corporate meetings are just a few examples. We accommodate all functions, big and small. If you are responsible for organizing an event, let us do the work for you. We are here for all occasions. At the Mezza Luna, our goal is satisfaction as we strive to accommodate you with a delicious meal at a reasonable price. We are confident that you will find both the perfect setting as well as exceptional service at our establishment.*

*Please look through all of our menus to see which will suit your needs. Any of our menus can be modified specifically for your event. Our Catering and Function Coordinator **Meaghan O'Brien** is always available to answer any of your event questions or to make suggestions that may assist you in your decision making process. Simply call her at **508-759-4667**. I'm sure we can customize a menu that will exceed your guests' expectations and make your event a complete success!*

*We at the Mezza Luna also specialize in all of your catering needs we can prepare a menu that will allow you to serve your guests a delicious meal at home or in the office or even at a friend's house easily and affordable. Please take a look at our catering menu to get some ideas and once again if necessary allow us to customize a menu to suit your needs. Whether you are looking for a completely catered party from start to finish or just some additional entrees to add to your existing menu we can accommodate you.*

*Once again, thank you for choosing the Mezza Luna Restaurant and we look forward to serving you!*

*Sincerely,*

**Emilio John Cubellis II**  
**Chef/Owner**  
**Mezza Luna Restaurant**



## **Our Banquet Rooms:**

Due to the quantity of rooms we have to offer, your room will be determined and booked based on the menu and head count that you provide. Rooms are non-negotiable unless you are prepared to pay the minimum booking fee, which is based on the capacity of the room.

### **Rental Fees:**

We do not require a rental fee for our rooms, however we do require that you order from one of the function menus offered in this brochure.

### **Rose Room:**

Lunch Minimum: 25 People  
Dinner Minimum: 30 People  
Maximum Capacity:  
45 People with a Buffet, 56 People if served from the Ala Carte Menu

### **Banquet Room:**

Lunch Minimum: 50 People  
Dinner Minimum: 60 People (Sunday-Thursday)  
75 People (Friday)  
Maximum Capacity:  
80 People with a Buffet, 100 People if served from the Ala Carte Menu

### **Venetian Room:**

The Venetian Room is one of our most sought after private rooms and is available for 20 people. This room is booked on a first come first serve basis and does not require a deposit or a special menu, and can be reserved by simply calling the restaurant during normal business hours and making a reservation. The Venetian Room will not be guaranteed if your party is less than 20.

### **Saturday Evening Policy:**

*Unfortunately, our function rooms are not available on Saturday evenings. We will accommodate large parties in our regular dining room and from our dinner menu. A large group will be sat as tables of 6 and 8 and you may have 1 check for the whole group or checks by each table. Sorry Cash bar is not available.*

# **Luncheon Buffet Menu**

Please choose 1 Item from each of the following choices:

**\* Garden Salad with Italian Dressing or Antipasto Salad for (\$3 extra)**

***Homemade Italian Garlic Bread***

**\*Pasta Primavera, Cheese Ravioli or Traditional Pasta w/ Tomato Sauce**

**\*Chicken Marsala, Chicken Cacciatore, Chicken Picatta with capers,  
Homemade Meatballs or Hot Italian Sausage & Peppers  
Or Substitute Chicken Parmigiana (\$2 extra), Broiled Haddock (\$4 extra)  
Baked Stuffed Haddock (\$4.5 extra)**

**\*Italian Style Zucchini & Summer Squash or Rice Pilaf**

**\*For Dessert Assorted Italian Mini Pastries approx. 2 per person  
served with Coffee or Tea**

***If you are bringing your own Cake we offer Vanilla Ice cream instead of Mini Pastries***

**\$22**

***Add \$3.50 per person for additional entrees.***

***\*If choosing a substitution as an additional entrée, both per person fees apply.***

***Prices do not include 20% suggested gratuity, 5% taxable administrative fee and  
6.25% Massachusetts meals tax and .75% Local Tax***

## **Additional Suggestions:**

***Cheese and Cracker Platter Served with Genoa Salami, Olives, Pepperonicinis, Cheese  
and Crackers for \$3 Per Person***

***Coffee and Tea Station Throughout your Banquet for \$2.50 Per Person***

**Luncheon Buffets require a minimum of 25 people**

**Our Buffets portions are plentiful so once all of the guests have had dinner we do allow people to  
make return trips.**

***The Mezza Luna has been in business since 1937 under the same family management***



Est. 1937

## **Dinner Buffet Menu**

*(Please choose 1 item from the following choices below)*

*Garden Salad with Italian Dressing or Antipasto Salad for (\$3 extra)*

*Homemade Italian Garlic Bread*

*Pasta Primavera, Cheese Ravioli or Traditional Pasta w/ Tomato Sauce*

*Chicken Marsala, Chicken Cacciatore or Chicken Picatta with capers or  
Substitute Chicken Parmigiana (\$2 extra), Broiled Haddock (\$4 extra)  
Baked Stuffed Haddock (\$4.5 extra)*

*Homemade Meatballs or Hot Italian Sausage & Peppers*

*Italian Style Zucchini & Summer Squash or Rice Pilaf*

*\*For Dessert Assorted Italian Mini Pastries approx. 2 per person  
served with Coffee or Tea*

*If you are bringing your own Cake we offer Vanilla Ice cream instead of Mini Pastries*

**\$27**

*Add \$4.50 per person for additional entrees.*

*\*If choosing a substitution as an additional entrée, both per person fees apply.*

*Prices do not include 20% suggested gratuity, 5% taxable administrative fee and  
6.25% Massachusetts meals tax and .75% Local Tax*

### **Additional Suggestions:**

*Cheese and Cracker Platter Served with Genoa Salami, Olives, Pepperonicinis, Cheese  
and Crackers for \$3 Per Person*

*Coffee and Tea Station Throughout your Banquet for \$2.50 Per Person*

**Dinner Buffets require a minimum of 30 people**

**Our Buffets portions are plentiful so once all of the guests have had dinner we do allow people to  
make return trips.**

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## **Ala Carte Menu**

### **Salad Course**

*(Choose one for all guests)*

*Caesar Salad, Garden Salad, Chicken or Minestrone Soup / Clam Chowder (add \$3)*

### **Entrée Course Choices**

*(Please Pick 2 or 3 Entrees)*

*For more than 3 choices a \$3.00 per person up charge will be applied for each additional choice*

*Veal Parmigiana, with Penne Pasta & tomato sauce    Lunch \$23    Dinner \$32*

*Chicken Parmigiana, with Penne Pasta & tomato sauce    Lunch \$23    Dinner \$32*

*Broiled Haddock, topped with seasoned crumbs, butter & white wine served with fresh vegetables  
and a baked potato    Lunch \$26    Dinner \$33*

*Our Famous Prime Rib, served medium with a fresh vegetable and baked potato    Dinner only    \$40*

*Surf & Turf, 2 Baked Stuffed Shrimp with our minced crab & scallop stuffing and a 12 oz queen cut of  
Prime Rib served with fresh vegetables and a baked potato    Dinner only    \$40*

*14 oz New York Sirloin prepared medium served with a fresh vegetable and baked potato    Lunch or Dinner \$43*

*Baked Stuffed Shrimp, with a fresh vegetable and baked potato    Lunch \$26    Dinner \$35*

*Baked Stuffed Haddock with our minced crab & scallop stuffing with a fresh vegetable and baked potato  
Lunch \$25    Dinner \$34*

*Stuffed Shells topped with meatsauce    Lunch \$21    Dinner \$27*

*Penne Pasta with Meatballs or Hot Italian Sausage topped with our homemade tomato sauce  
Lunch \$19    Dinner \$24*

*Eggplant Parmigiana, layered eggplant with tomato sauce & parmesan cheese then baked with mozzarella  
cheese  
served with Penne Pasta    Lunch \$22    Dinner \$27*

*Baked Stuffed Scallops with our minced crab & scallop stuffing with a fresh vegetable and baked potato  
Lunch \$29    Dinner \$36*

### **Dessert Course**

*\*For Dessert Assorted Italian Mini Pastries approx. 2 per person  
served with Coffee or Tea*

*If you are bringing your own Cake we offer Vanilla Ice cream instead of Mini Pastries*

*Prices do not include 20% suggested gratuity, 5% taxable administrative fee and  
6.25% Massachusetts meals tax and .75% Local Tax  
This Menu requires a minimum of 25 people*

## **Appetizer Menu**

Most Appetizers are sold by the piece.  
Our Hickory Room Cocktail Lounge & Appetizer menus are always available

*Stuffed Mushroom Caps with our minced crab & scallop stuffing* \$2.25 ea.

*Clams Casino with our minced crab & scallop stuffing* \$3. ea.

*Chicken Wings (BBQ, Buffalo or Fried Italian style)* \$2.5

*Chicken Tenders plain or hot w/ bleu cheese dressing & celery* \$2.5 ea.

*Homemade Meatballs in tomato sauce* \$2.5 ea.

*Jumbo Shrimp Cocktail w/ our homemade cocktail sauce* \$4.5 ea.

*Scallops Wrapped in Bacon* \$4 ea.

*Little necks on the 1/2 shell* \$2 ea.

*Sausage & Peppers with onions & potatoes* \$7 p.p.

*Warm Calzone (Spinach, Garlic & Cheese or Italian Cold Cut) (24 small servings)* \$70 ea.

*Cheese & Crackers with olives, pepperoncini's, salami & assorted cheese* \$3 p.p.

**This menu requires a minimum spent of \$20.00 per person or a \$200.00 set up fee will be charged.**

***The Mezza Luna has been in business since 1937 under the same family management!***



## **Appetizer Buffet Menu**

Please choose 5 Items from the following choices:

*Stuffed Mushrooms (2 pcs per person)*

*Boneless Fried Chicken Tenders Plain or Buffalo (2 pcs per person)  
Served with bleu cheese or honey mustard*

*Chicken Wings (2 pieces per person)  
Fried, Buffalo, BBQ, or Teriyaki*

*Homemade Meatballs (2 pieces per person)*

*Warm Spinach, Cheese and Garlic Calzone (2 pieces per person)*

*Italian Cold Cut Calzone (2 pieces per person)*

*Hot Italian Sausage, Peppers, Onions and Potatoes*

*Fresh Vegetable Crudités served with Bleu Cheese*

*Cheese and Cracker Platter*

*Rolled Genoa salami and provolone, black and green olives and pepperoncini's*

***\$20.00 Per Person***

***Add \$4.00 per person for additional selections***

***Prices do not include 20% suggested gratuity, 5% taxable administrative fee and  
6.25% Massachusetts meals tax and .75% Local Tax***

**Appetizer Buffets require a minimum of 25 people**

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## **Mezza Luna Restaurant Banquet/Function General Policy Information**

*Thank you for choosing the Mezza Luna to accommodate all of your banquet needs.*

### **Deposit and Payment**

Reservations are not considered final until a deposit is received. A non-refundable deposit of \$200.00 is required to secure the date and time for use of the room. Check, cash, or credit cards are all acceptable forms of payment. This deposit will be deducted from your final bill the day of the event. Full payment is due at the completion of your event. Cancellation of an event within 90 days of the date held will forfeit your full deposit.

### **Menu Selection and Guarantee**

A final guaranteed guest count and your menu selections are required 14 days prior to the event. (Special arrangements will be made for funeral collations) You will be charged for the amount of people booked for due to food preparation requirements. However, if you have a larger turn out than expected you will be charged the per person price that corresponds with your menu selection for your additional guests. Mezza Luna Restaurant reserves the right to deny any banquet menu due to a headcount that drops below banquet menu requirements. We reserve the right to add a fee for weddings and / or additional set up (up to \$1000.00).

### **Additional Fees**

All menu prices are subject to a 6.25% Massachusetts meals tax, a .75% local tax, 20% suggested gratuity and a 5% taxable administrative fee. The Administrative fee does not represent a tip or service charge paid directly to employees; but is a charge to cover operational costs. All substitutions are subject to a price increase. Prices can only be held until the end of the calendar year.

### **Decorations**

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. All decorations are to be approved by the function coordinator. We do not allow tape, or tacks on the wall, glitter, confetti, open flamed candles, and entertainment must be pre-approved by the function coordinator. All events are served with china, silver, and glassware. White linens and burgundy napkins are provided, along with small flower bud vases if you choose to use them.

### **Food Service**

All food must be provided by The Mezza Luna Restaurant and consumed on premise. Buffet food cannot be taken home after it has been on the buffet line. This is a restriction per The Board of Health. It is in compliance with the Food Safety Temperature Control Act. This allows us to protect the health and wellbeing of our guests. Occasion Cakes are allowed.

### **Children and Special Diets**

Meals for children under the age of 12 years old are would be half price if you have chosen a buffet. There is a separate children's menu available upon request. Please include children in your final guarantee one week prior to the event. Vegetarian and gluten free options are always available and should be included in your final guarantee. Please let us know if anyone in your party has an allergy.

### **Bar Service**

All beverage service options are based on consumption. You may offer your guests an open bar, limited open bar, or a cash bar where guests purchase their own beverages. The open bar can be limited by time, a certain dollar amount, or specific beverages. The Mezza Luna Restaurant Inc., as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages consumed on the premises, in accordance with Massachusetts State Liquor Regulations. Therefore, the Mezza Luna Restaurant reserves the right to refuse the sale and/or service of alcoholic beverages to anyone attending the event.

### **Liability**

The Mezza Luna Restaurant reserves the right to inspect and control all private functions. There is a fee of \$1000.00 for any persons pulling a false fire alarm. Liability for damage to the premises will be charged accordingly. The Mezza Luna cannot assume responsibility for the loss of, or damage to, personal property and/or equipment brought onto the premises.