

Thank you for your interest in Mosaic Catering. All food from our menu can be delivered or picked up from our Mezzaluna location, 309 Roberts Street, Fargo. We invite you to visit our restaurant to experience the style of our food and company.

Our objective at Mosaic Catering is to create individual menus for individual people and events, if you do not see what you want on our menu, please do not hesitate to call or email us to work on a specialty menu.

We pride ourselves on creating all of our dishes from scratch. There are no frozen or pre-made items on our menu. Each item is individually made with great care from our professional chefs and kitchen staff, guaranteeing fresh and quality products.

ALL ORDERS MUST BE PLACED IN ADVANCE: Menu items may change with the seasons and are subject to availability. Please contact our catering department to place your order. We do not over book our event days as to ensure quality and to provide the best possible service. To guarantee a booking, please contact us well in advance. All orders require a 48 hour notice, unless otherwise specified, and are based on availability.

ORDERS:

CATERED DELIVERY ORDERS: All delivered orders are subject to a \$300 minimum food cost. Food can be delivered to your party site Monday through Saturday. Delivery charges are based on distance from our location, your order size and day of the week. We will arrange for delivery and provide an estimated delivery fee when you place your order. Platters and chafing dishes are included in the surcharge and must be returned the following business day to our catering kitchen or one of our cafes. A return pickup can be arranged for an additional fee.

TAKE-AWAY ORDERS: Orders to be picked up are placed on disposable platters or packed in foil take-away containers. Please see the take-away menu for options.

UTENSILS, PLATES, ETC: White paper goods and plasticware are included in the 5% surcharge of the total bill. Full China (plate, water goblet, 2 forks, knife, spoon) is \$6/person. Additional pieces are extra. Paper goods may be added to take-away orders for an additional charge.

PRICING: All prices are subject to change without notice. Please note some items on the menu have minimum quantity requirements. (Other minimums may apply depending on location and style of event.)

EVENT STAFFING: Requires an 18% gratuity charge or \$75/hour per server, whichever is greater. Gratuity is based on 3 hours of service; service exceeding 3 hours will be billed at \$75/hour per server.

CHANGES AND CANCELLATIONS: Changes or cancellations must be made at least 24 hours in advance of the scheduled delivery or pick up time. Orders scheduled for delivery after 3 pm may not be changed or cancelled after 3pm on the weekday prior. Catering Office Hours: Monday through Friday 8 am-4 pm. In the event you get our voicemail, please leave a message and we will get back to you! Please contact the Catering Department directly for any changes or cancellations at 701-371-8830.

After reviewing the menu, if you would like assistance regarding quantities or selections, please call our Catering Department 701-373-7805. If you would like full service catering with staff, rentals, décor, custom menu design, etc... please inquire. We would be happy to assist you with planning all of your special events!

Warm Hors D'Oeuvres

2 DOZEN MINIMUM ORDER PER ITEM. PRICE BASED PER PIECE.

Assorted Crostinis: \$1.75
Roasted Grape, Toasted Almond & Brie
Capresse: Tomato, Basil & Mozzarella
Wild Mushroom & Boursin Cheese
Artichoke, Fresh Mozzarella & Pesto
Crab, Artichoke & Parmesan
Tuna-Artichoke Salad with Havarti Cheese
Chicken, Artichoke & Gorgonzola
Port Onion, Roasted Beef & Gorgonzola
BBQ Chicken & Provolone
Smoked Ham Reuben

Miniature Beef Wellington
Wild Mushrooms & Spinach
\$2.25

Shanghai Chicken Skewers
Ginger, Scallion & Cucumber Relish
\$1.75

Sweet Corn Cake
Mango-Black Bean Salsa (Summer)
Grilled Pineapple-Black Bean Salsa (Winter)
\$1.75

Bacon Wrapped Dates with Chorizo Sausage
\$1.75

Asian Style Meatballs
Ginger Soy Glaze
\$1.75

Bison Meatballs
Creamy Vermouth & Mushroom Sauce
\$2.00

Petite Crab Cakes
Caper Aioli
\$2.50

Miniature Chicken, Artichoke & Bacon Popover
Parmesan Cheese & Puff Pastry
\$2.00

Asian Style Chicken Dumplings
Sweet Chile & Soy Dipping Sauce
\$1.75

Miniature Italian Sausage & Pesto Popover
Fresh Mozzarella & Puff Pastry
\$2.00

Traditional Chicken Sate
Spicy Peanut Sauce
\$1.75

Jerk Marinated Chicken Skewers \$1.75
Jerk Marinated Shrimp Skewers \$2.25

Tandoori Chicken Skewers
Spicy Mango Salsa (Summer)
Spicy Grilled Pineapple Salsa (Winter)
\$1.75

Greek Style Grilled Lamb Chops
Garlic, Herb & Olive Oil
\$3.00

Flatbread Pizza
Mozzarella & Pesto
\$1.75

Sweet Barbeque Pulled Pork Sandwiches
Miniature Molasses Peppercorn Buns
\$1.75

Pecan Brie Croquettes
Cranberry-Pecan Preserves
\$2.00

Potato Parmesan Croquettes
Basil Pesto
\$1.50

Miniature Cheeseburgers with Housemade Buns
Assorted Condiments
\$2

Broiled Stuffed New Potatoes
Roast Garlic, Spinach & Brie
\$1.75

Cold Hors D'Oeuvres

2 DOZEN MINIMUM ORDER PER ITEM. PRICE BASED PER PIECE.

Assorted Toast Points:

- Rare Sesame Tuna with Asian Slaw \$2.25
- Feta Cheese, Tapenade & Balsamic Tomato \$1.75
- Grilled Shrimp with Chipotle Lime Aioli \$2.00
- Crab Salad, Avocado & Tomato \$2.00
- Capresse: Tomato, Basil & Mozzarella \$1.75

Assorted Wonton Cups:

- Thai Chicken \$1.75
- Chinese Chicken \$1.75
- Chile-Soy Beef Tenderloin with Asian Slaw \$2.00
- Ginger Sesame Shrimp & Crab \$2.00
- Buffalo Chicken with Blue Cheese & Celery \$1.75

Vegetarian Spring Rolls

- Spicy Peanut Sauce*
- \$1.75

Assorted Sushi Rolls

- California, Spicy Tuna & Vegetable*
- \$2.00

Traditional Deviled Eggs

\$1.50

Mosaic Deviled Eggs

- Crab, Spinach & Sprouts*
- \$1.75

Fresh Dolmades

- Stuffed Grape Leaves with Rice, Mint, Raisins*
- & Balsamic Syrup*
- \$1.75

Sesame-Soy Shrimp

\$2.25

Shrimp Cocktail Shooters

\$2.50

Goat Cheese & Pistachio Encrusted Grapes

\$1.75

Gorgonzola & Almond Encrusted Grapes

\$1.75

Capresse Salad Skewers

- Marinated Tomatoes, Fresh Mozzarella & Basil*
- \$2.00

Miniature Honey Ham & Boursin Cheese Wraps

\$1.75

Cucumber Bites with Hummus

- Tomatoes & Alfalfa Sprouts*
- \$1.50

Asparagus wrapped with Prosciutto & Turkey

- Herb Cream Cheese*
- \$2.00

Prosciutto wrapped Melon

- Honeydew & Cantaloupe*
- \$1.50

Candied Bacon

\$1.25

Miniature Roasted Zucchini Sandwich

- Roasted Bell Pepper, Boursin Cheese & Sprouts*
- \$1.50

Maple Chicken Salad Profiteroles

- Cranberries & Toasted Almonds*
- \$1.75

Ham & Brie Profiteroles

\$1.50

Turkey, Spinach & Jarlsberg Profiteroles

\$1.50

Assorted Potato Bites:

- Sour Cream, Salmon & Chives \$1.75
- Boursin Cheese, Artichoke & Tomato \$1.75
- Tuna Artichoke Salad with Sprouts \$1.75
- Crab Salad, Avocado & Tomato \$2.00

Tuscan Ham & Sundried Tomato Pinwheels

- Cream Cheese & Kalamata Olives*
- \$1.75

Prosciutto & Basil Wrapped Shrimp

- Kalamata, Caper & Lemon Aioli*
- \$2.50

Goat Cheese Stuffed Apricots with Pistachios

\$1.75

Crisp Apple & Cheddar Cheese Skewers

- Honey Mustard Sauce*
- \$1.50

Platters

Mosaic's Platters are beautifully arranged and garnished using only the freshest ingredients from our kitchens. Platters are a convenient way of serving a variety of foods at your next gathering, party or business meeting.

TEN PERSON MINIMUM ON ALL PLATTERS.

Whole Poached Salmon

Traditional Garnishes, Bread & Crackers

Serves approx. 20-30 people

Market Price

Chilled Beef Tenderloin

Caper, Red Onion & Olive Relish

Bread & Crackers

Serves approx. 20-30 people

Market Price

Pepper Baked Brie

Fruit Chutney, Breads & Crackers

Serves approx. 20-30 people

\$40

Deli Platter

Smoked Ham, Turkey, Roast Beef,

Cheddar, Pepperjack & Swiss

Lettuce, Tomatoes, Pickles & Onions

Bread, Spreads & Homemade Rolls

\$3/person

World Tour Cheese Platter

Olives, Fresh & Dried Fruits, Assorted Nuts

Bread & Crackers

\$3/person

Roast Vegetable Platter or Fresh Vegetable Crudit 

Hummus, Pesto & Ranch

\$2/person

Fresh Fruit Platter

Variety of Seasonal Fruit

\$2.50/person

Antipasta Platter

Salami, Prosciutto, Cappicola, Smoked Ham

Fresh Mozzarella, & Roast Vegetables

Olives, Pesto, & Bread

\$3.50/person

Salsa Bar

Homemade Chips, Pico de Gallo, Black Bean & Corn

Salsa, Cilantro Cream & Guacamole

\$4/person

Bruschetta Bar

Assorted Spreads & Toppings with Toasted Breads

\$2/person

Assorted Dessert Bites

2 DOZEN MINIMUM ORDER PER ITEM. PRICE BASED PER PIECE.

Double Chocolate Brownies \$.75

Vanilla Bean Cheesecake \$1.00

Lemon Curd \$1.00

Caramel Apple Pie \$.75

Pecan Pie \$.75

Mini Almond Canolli Shells \$1.00

Mini PB&J Chocolate Cups \$1.00

S'more Bites \$1.00