

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!

Luncheon & Dinner Buffet Menu

Choice of 2 Salads, 2 Main Dishes & 2 Sides

All buffets come with homemade dinner rolls and whipped butter and Chef's choice seasonal vegetables.

Luncheon: \$18 per person

Dinner : \$25 per person

* Note extra charge for "premium" items. Please inquire about plated and further buffet pricing options.

Artisan Breads are additional \$2 per person.

All entrée's are served with an appropriate sauce.

Salads

Green Salads

"Mosaic" Caesar Salad

*Crisp Romaine, Tomato Confit, Roasted Red Onions,
Rustic Croutons
Creamy Balsamic Dressing*

Spinach Cobb Salad

*Chicken, Pancetta, Tomatoes, Boiled Egg, Green Onions
Buttermilk Herb Dressing*

*Apples, Grapes & Candied Pecans on Romaine
Honey-Yogurt Dressing*

Country Style Greek Salad

*Kalamata Olives, Tomatoes, Red Onion, Spinach,
Capers, Feta Cheese,
Mixed Greens & Cucumbers
Creamy Balsamic Dressing*

Chinese Chicken Salad

*Nappa Cabbage, Spicy Cashew Dressing
& Crisp Wontons*

*Tomato, Cucumber & Red Onion Salad
Mixed Greens, Basil & Balsamic Vinaigrette*

Strawberry Spinach Salad

*Spinach, Roast Red Onions, Boursin Cheese
& Toasted Pecans
Creamy Balsamic Dressing*

*Apple, Fennel & Golden Raisin Salad
Crisp Romaine, Toasted Pecans & Pumpkin
Seed-Balsamic Vinaigrette*

Mosaic Waldorf Salad

*Apples, Grapes, Celery & Candied Walnuts
Cinnamon Scented Chantilly Dressing*

*Broccoli & Cauliflower with Golden Raisins
Toasted Almonds & Smoked Bacon*

Pasta & Potato Style Salads

Turkey Cranberry Pasta Salad

*Roast Turkey, Dried Cranberries, Toasted Almonds
Creamy Poppy Seed Dressing*

Chicken Gorgonzola Pasta

*Pasta with Chicken, Smoked Bacon, Tomatoes,
Baby Spinach & Gorgonzola*

Tuscan Style Balsamic Pasta

Mediterranean Vegetables & Italian Ham

Tabbouleh Salad (Bulgar Wheat)

Tomatoes, Cucumbers, Garlic & Fresh Parsley

Asian Noodle Salad

*Sprouts, Scallions & Carrots
Sesame-Soy Vinaigrette*

Roast Sweet Potato Salad

Toasted Walnuts & Maple Dressing

German Style Warm Potato Salad

Smoked Bacon Vinaigrette

Chicken Wild Rice Salad

*Toasted Almonds, Grapes, Roasted Chicken
Creamy Maple-Balsamic Dressing*

Entrees & Sides

Entrees

Roast Vegetable & Sautéed Spinach
Stuffed Portobello Mushroom

Grilled Vegetable Strudel with Pesto

Vegetarian Shepherd's Pie

Bacon Wrapped Chicken Breast
Smoked Tomato & Corn Relish

Herb Roasted Chicken Breast
Artichoke Hearts, Olives & Capers

Chicken Cordon Blue Style
Sweet Bacon Relish

Chicken Picatta
Prosciutto Ham & Lemon-Caper Cream Sauce

Roasted Pork Loin
Wild Mushrooms & Roasted Bell Peppers

Maple-Peppercorn Glazed Pork Loin
Burgundy Onions & Roasted Garlic

Smoked Bacon Wrapped Pork Loin
Sundried Tomato Relish

Balsamic Roasted Beef Sirloin
Smoked Bacon, Blue Cheese & Spinach

Maple Glazed Salmon
Grilled Red Onions & Roasted Garlic

Cornmeal Dusted Walleye Fillet
Tomato & Shrimp Relish

Grilled Mahi Mahi
Spicy Pineapple Salsa

Side Dishes

Garlic & Herb Whipped Potatoes

Parmesan Scalloped Potatoes

Garlic & Herb Roast New Potatoes

Basmati Rice Pilaf

Blended Rice Pilaf

Maple Whipped Sweet Potatoes

Bacon & Mushroom Barley

Chef Attended Stations

To compliment your buffet

Priced per person, hors d'oeuvre size plus \$75 per hour chef fee.

Please inquire for prices on luncheon or dinner portion sizes.

All items may be substituted in the buffet for an entrée. Pricing will vary.

Pasta Bar

Penne, Cavatappi, and Rotini Pastas
Bolognese or Marinara, Alfredo & Pesto Sauces
with a variety of toppings

7.00

Mini-Burgers

*Mini Burgers, Homemade Miniature Rolls, Cheddar Cheese, Pickles, Roast Red Onions.
Variety of Condiments...*

4.00

Roast Turkey Breast Carving Station

Lingonberry Mayonnaise & Natural Gravy

4.00

Roasted Beef Ribeye Carving Station

Au Jus & Horseradish Cream

8.00

Beef Tenderloin Carving Station

Sweet Garlic-Peppercorn Sauce & Horseradish Cream

10.00

Maple- Peppercorn Glazed Pork Loin Carving Station

Apple Chutney

4.00

You may substitute a carving station for a standard buffet meat selection for an additional cost:

Beef Ribeye & Roasted Turkey or Pork Loin Carving Station

Add \$3.00 per person

Roasted Turkey & Pork Loin Carving Station

Add \$2.00 per person