



MEZZA LUNA RESTAURANT

Proudly serving Half Moon Bay since 1993





Benvenuti a Mezza Luna

Thank you for considering Mezza Luna Restaurant for your event. We serve locally sourced farm to table Italian/ Mediterranean cuisine. Mezza Luna is located in the harbor area, north of Half Moon Bay, in the historic Princeton Inn building (circa 1906). The restaurant is an ideal venue for rehearsal dinners, business retreats, corporate events, wedding receptions, family reunions, baby and bridal showers and so much more.

Private Dining

We have two private venues; the Small Banquet Room (up to 35 guests), and Large Banquet Room (up to 110 guests). Private events require a Food and Beverage (F&B) minimum, banquet menu and contract. The F&B minimum charge includes food costs, beverage service, corkage fees, plus any additional menu items ordered for the event. F&B minimum charges vary on the day and time of event.

Non-Private Dining

Shared dining is available for groups of 18 to 40 guests. There is no food and beverage minimum for non-private dining, but a banquet menu and contract are required to confirm reservations. Large group reservation times are limited to 5:00pm to 5:30pm or 8:00pm on weekends.

Beverage Service

Beverage service options range from hosting a full bar or offering beer, wine, and non-alcoholic drinks. Non-alcoholic drinks include soda, iced tea and juices. Hosts may also choose from our wine list and have bottles placed on the tables during the event. The wine list includes California and imported Italian varietals. We recommend asking for the current wine list closer to the event to secure availability.

Decoration and Linens

White cloth table linens and napkins are provided. Decor is welcome, but is subject to pre-approval by management. Flameless battery operated candles are allowed. **Décor set up and removal are the sole responsibility of host. Mezza Luna does not provide any table décor, vases or flowers.**

Contract and Cancellation Fees

A cash deposit is not required, but a contract is necessary to secure the reservation. If host cancels less than 72 hours (3 days) prior to event, Mezza Luna Restaurant reserves the right to charge a cancellation fee. The fees vary upon day and venue.

We look forward to working with you,

Danette Pugliese

Special Events Manager

contact@mezzalunabythesea.com

(650) 728-8108



PRIVATE DINING

SMALL BANQUET ROOM

Seats up to 35 guests
Large arched windows
Terracotta floors with Tuscan decor
Harbor view with natural lighting



Gamberoni alla Roberto



Cannelloni

Minimum Food & Beverage Charge

(plus 20% gratuity and local sales tax)

Monday thru Thursday
Lunch \$1,000 Dinner \$2,500
Friday, Saturday, Sunday
Lunch \$1,500 Dinner \$3,500



PRIVATE DINING

LARGE BANQUET ROOM



Pollo Saltimbocca



Rollino Mezza Luna

Seats up to 110 guests
Full Bar, Dancefloor, Oversized Fireplace
Elevated stage for bands/DJ's
Wood vaulted ceilings with low lighting



Minimum Food & Beverage Charge

(plus 20% gratuity and local sales tax)

Monday thru Thursday
Lunch \$2,000 Dinner \$5,000
Friday, Saturday, Sunday
Lunch \$2,500 Dinner \$8,000



MENU OPTIONS & PRICING

We can accommodate most dietary needs, allergies and gluten sensitivities

We do not have a nut-free or gluten-free kitchen

We accept Cash, Visa, Master Card or American Express, no personal or business checks

Gratuity (20%) and local sales tax will automatically be added to the final bill

| | | | | | | | | | | | | | |
|--|--------------------------|-----------------|--|-----------------|-----------------|--------------------------|---|----------------|-----------------|---------------|-----------------|-----------------|--------------------------|
| <p style="text-align: center;"><u>MENU ONE</u></p> <p style="text-align: center;">Host chooses the following:</p> <p style="text-align: center;">One Salad (all guests) Three Entrée Choices (guests pick one) One Dessert (all guests)</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">PRANZO (lunch)</td> <td>\$45 per person</td> </tr> <tr> <td>CENA (dinner)</td> <td>\$60 per person</td> </tr> <tr> <td>PREMIUM ENTRÉE*</td> <td>Add \$10 per guest order</td> </tr> </table> | PRANZO (lunch) | \$45 per person | CENA (dinner) | \$60 per person | PREMIUM ENTRÉE* | Add \$10 per guest order | <p style="text-align: center;"><u>MENU TWO</u></p> <p style="text-align: center;">Host chooses the following:</p> <p style="text-align: center;">One Salad (all guests) One Primi Pasta (1/2 portion all guests) Three Entrée Choices (guests pick one) One Dessert (all guests)</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">PRANZO (lunch)</td> <td>\$60 per person</td> </tr> <tr> <td>CENA (dinner)</td> <td>\$75 per person</td> </tr> <tr> <td>PREMIUM ENTRÉE*</td> <td>add \$10 per guest order</td> </tr> </table> | PRANZO (lunch) | \$60 per person | CENA (dinner) | \$75 per person | PREMIUM ENTRÉE* | add \$10 per guest order |
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| <p style="text-align: center;"><u>CHILDREN'S MENU</u></p> <p style="text-align: center;">Pizza <i>choice of cheese or pepperoni</i> OR Penne or Spaghetti Pasta <i>marinara, bolognese, alfredo or cheese & butter sauce</i> AND Homemade vanilla gelato</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">LUNCH & DINNER</td> <td>\$20 per child</td> </tr> </table> | LUNCH & DINNER | \$20 per child | <p style="text-align: center;"><u>BUFFET STYLE MENU</u></p> <p style="text-align: center;">Host chooses the following:</p> <p style="text-align: center;">One Salad (all guests) Three Entrée Choices (all guests) One Dessert (all guests)</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">PRANZO (lunch)</td> <td>\$45 per person</td> </tr> <tr> <td>CENA (dinner)</td> <td>\$60 per person</td> </tr> </table> <p style="text-align: center;">Available only for private events in Large Banquet Room Not available in Small Banquet Room</p> | PRANZO (lunch) | \$45 per person | CENA (dinner) | \$60 per person | | | | | | |
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INCLUDED

Homemade Ciabatta bread & butter (EVOO/balsamic vinegar upon request)

Filtered glasses of water on tables

White linen table cloths and napkins

EXTRAS

Beverages are not included in menu price. See last page for options.

Corkage fee is \$30 per 750 ml bottle

Customer supplied desserts have a cutting fee of \$3 per person

For Premium entrées, add \$10 per guest order

Antipasti (appetizers) are charged per order



Banquet Menu One

SALADS

Select ONE for all guests

INSALATE

| | |
|----------------|--|
| Caesar Salad | <i>romaine lettuce hearts, house made croutons, classic caesar dressing (contains raw pasteurized egg)</i> |
| Insalata Mista | <i>organic green salad , carrots, tomato, cucumber, olives, shaved fennel, balsamic vinaigrette dressing (V)</i> |

ENTREES

Select THREE options-guests will choose ONE

PASTA

| | |
|-------------------------|---|
| Fusilli al Pesto | <i>corkscrew pasta in homemade pesto sauce, (room temperature, contains pine nuts and cheese) (V)</i> |
| Gnocchi al Gorgonzola | <i>potato dumplings with gorgonzola cheese sauce</i> |
| Farfalle Primavera | <i>bow-tie shaped pasta sautéed with fresh seasonal vegetables, sweet onion and EVOO (V)</i> |
| Farfalle al Salmone | <i>bow-tie shaped pasta sautéed with chunks of fresh salmon, served in vodka tomato cream sauce</i> |
| Ziti alla Bolognese | <i>tube-shaped pasta served in our homemade meat sauce (top sirloin)</i> |
| Tortellini Aurora | <i>meat tortellini, sauteed with ham and peas, in a light tomato cream sauce</i> |
| Penne Pastore | <i>tube shaped pasta sauteed with eggplant, tomato and scamorza cheese (smoked mozzarella) (V)</i> |
| Parmigiana di Melanzana | <i>layers of sliced eggplant, mozzarella cheese and tomato sauce (V)</i> |
| Manicotti Vegetali | <i>homemade sheet pasta stuffed with vegetables and ricotta cheese in a tomato béchamel sauce (V)</i> |
| Rollino Mezza Luna | <i>sheet pasta rolled with eggplant, smoked mozzarella and parma ham in a tomato cream sauce</i> |
| Calamari Dore * | <i>calamari steak sautéed with lemon, capers and white wine</i> |
| Pollo Saltimbocca * | <i>chicken breast topped with prosciutto, mozzarella cheese in a sage white wine sauce</i> |
| Pollo Piccata * | <i>chicken scaloppini sautéed with lemon, capers and white wine</i> |
| Cannelloni | <i>homemade sheet pasta stuffed with meat and ricotta cheese, topped with a tomato béchamel sauce</i> |
| Parmigiana di Manzo * | <i>breaded new york beef cutlet topped with mozzarella cheese and tomato sauce</i> |
| Braciola di Maiale * | <i>roasted pork loin stuffed with prosciutto and spinach in a sage and white wine sauce</i> |

DESSERT

Select ONE for all guests

DOLCE— Includes choice of coffee or tea

| | |
|------------------|---|
| Tiramisu | <i>lady fingers soaked in espresso and brandy, mascarpone cheese, dusted with coffee powder</i> |
| Bigne Mezza Luna | <i>custard filled pastry drizzled with dark chocolate ganache</i> |

(v) Vegetarian - does not contain meat, but may have dairy/cheese

Gluten Free penne is available for most pasta dishes

*Indicates dish is served with side seasonal vegetable and starch



Banquet Menu Two

SALADS

Select ONE for all guests

INSALATE

- Caesar Salad *romaine lettuce hearts, house made croutons, classic caesar dressing (contains raw pasteurized egg)*
Insalata Mista *organic green salad , carrots, tomato, cucumber, olives, shaved fennel, balsamic vinaigrette dressing (V)*

PRIMI PASTA

Select ONE for all guests (1/2 portion)

PASTA

- Fusilli al Pesto *corkscrew pasta in homemade pesto sauce, (room temperature, contains pine nuts and cheese) (V)*
Gnocchi al Gorgonzola *potato dumplings with gorgonzola cheese sauce*
Farfalle Primavera *bow-tie shaped pasta sautéed with fresh seasonal vegetables, sweet onion and EVOO (V)*
Farfalle al Salmone *bow-tie shaped pasta sautéed with chunks of fresh salmon, served in vodka tomato cream sauce*
Ziti alla Bolognese *tube-shaped pasta served in our homemade meat sauce (top sirloin)*
Tortellini Aurora *meat tortellini, sauteed with ham and peas, in a light tomato cream sauce*
Penne Pastore *tube shaped pasta sauteed with eggplant, tomato and scamorza cheese (smoked mozzarella) (V)*

ENTREES

Select THREE options-guests will choose ONE

VEGETABLE/FISH/MEAT

- Parmigiana di Melanzana *layers of sliced eggplant, mozzarella cheese and tomato sauce (V)*
Manicotti Vegetali *homemade sheet pasta stuffed with vegetables and ricotta cheese in a tomato béchamel sauce (V)*
Rollino Mezza Luna *sheet pasta rolled with eggplant, smoked mozzarella and parma ham in a tomato cream sauce*
Calamari Dore * *calamari steak sautéed with lemon, capers and white wine*
Pollo Saltimbocca * *chicken breast topped with prosciutto, mozzarella cheese in a sage white wine sauce*
Pollo Piccata * *chicken scaloppini sautéed with lemon, capers and white wine*
Cannelloni *homemade sheet pasta stuffed with meat and ricotta cheese, topped with a tomato béchamel sauce*
Parmigiana di Manzo * *breaded new york beef cutlet topped with mozzarella cheese and tomato sauce*
Braciola di Maiale * *roasted pork loin stuffed with prosciutto and spinach in a sage and white wine sauce*

DESSERT

Select ONE for all guests

DOLCE— Includes choice of coffee or tea

- Tiramisu *lady fingers soaked in espresso and brandy, mascarpone cheese, dusted with coffee powder*
Bigne Mezza Luna *custard filled pastry drizzled with dark chocolate ganache*

(v) Vegetarian - does not contain meat, but may have dairy/cheese

Gluten Free penne is available for most pasta dishes

*Indicates dish is served with side seasonal vegetable and starch



Buffet Banquet

Private Events only in Large Banquet Room

Not available in Small Banquet Room

SALADS

Select **ONE** option to be served to all guests

INSALATE

| | |
|----------------|--|
| Caesar Salad | <i>romaine lettuce hearts, house made croutons, classic caesar dressing (contains raw pasteurized egg)</i> |
| Insalata Mista | <i>organic green salad , carrots, tomato, cucumber, olives, shaved fennel, balsamic vinaigrette dressing (V)</i> |

ENTREES

Select **THREE** options to be served to all guests

| | |
|-------------------------|---|
| Fusilli al Pesto | <i>corkscrew pasta in homemade pesto sauce, (room temperature, contains pine nuts and cheese) (V)</i> |
| Gnocchi al Gorgonzola | <i>potato dumplings with gorgonzola cheese sauce</i> |
| Farfalle Primavera | <i>bow-tie shaped pasta sautéed with fresh seasonal vegetables, sweet onion and EVOO (V)</i> |
| Farfalle al Salmone | <i>bow-tie shaped pasta sautéed with chunks of fresh salmon, served in vodka tomato cream sauce</i> |
| Ziti alla Bolognese | <i>tube-shaped pasta served in our homemade meat sauce (top sirloin)</i> |
| Tortellini Aurora | <i>meat tortellini, sauteed with ham and peas, in a light tomato cream sauce</i> |
| Penne Pastore | <i>tube shaped pasta sauteed with eggplant, tomato and scamorza cheese (smoked mozzarella) (V)</i> |
| Parmigiana di Melanzana | <i>layers of sliced eggplant, mozzarella cheese and tomato sauce (V)</i> |
| Manicotti Vegetali | <i>homemade sheet pasta stuffed with vegetables and ricotta cheese in a tomato béchamel sauce (V)</i> |
| Rollino Mezza Luna | <i>sheet pasta rolled with eggplant, smoked mozzarella and parma ham in a tomato cream sauce</i> |
| Calamari Dore * | <i>calamari steak sautéed with lemon, capers and white wine</i> |
| Pollo Saltimbocca * | <i>chicken breast topped with prosciutto, mozzarella cheese in a sage white wine sauce</i> |
| Pollo Piccata * | <i>chicken scaloppini sautéed with lemon, capers and white wine</i> |
| Cannelloni | <i>homemade sheet pasta stuffed with meat and ricotta cheese, topped with a tomato béchamel sauce</i> |
| Parmigiana di Manzo * | <i>breaded new york beef cutlet topped with mozzarella cheese and tomato sauce</i> |
| Braciola di Maiale * | <i>roasted pork loin stuffed with prosciutto and spinach in a sage and white wine sauce</i> |

DESSERT

Select **ONE** for all guests

DOLCE— Includes choice of coffee or tea

| | |
|------------------|---|
| Tiramisu | <i>lady fingers soaked in espresso and brandy, mascarpone cheese, dusted with coffee powder</i> |
| Bigne Mezza Luna | <i>homemade cream puffs filled with custard and drizzled in dark chocolate</i> |

(v) Vegetarian - does not contain meat, but may have dairy/cheese

Gluten Free penne is available for most pasta dishes

*Indicates dish is served with side seasonal vegetable and starch



Premium Entrees and Appetizers

PREMIUM ENTRÉE—add \$10 per guest order (not available for Family Style or Buffet)

-All come with a side seasonal vegetable and starch.

*Arrosto di Manzo is only available for parties with 30 or more guests

| | |
|-------------------------------|--|
| Gamberoni alla Roberto | <i>sautéed prawns, garlic, white wine, capers in a spicy tomato sauce</i> |
| Salmone alla Dolores | <i>fresh salmon filet served with green peppercorns in a light cream brandy sauce</i> |
| Pesce al Livornese | <i>catch of the day, fresh local rockfish with tomato, olives, capers and white wine</i> |
| Vitello Piccata | <i>veal scallopine, lemon, capers and white wine</i> |
| Osso Bucco di Maiale | <i>pork shank braised in a mixed vegetable sauce</i> |
| Arrosto di Manzo* | <i>roasted new york medallions served in a red wine reduction</i> |

ANTIPASTI—appetizer add-ons, charged per order

Approximate Serving

Pizzette \$5 per person

focaccia style pizza bites with assorted toppings (vegetarian options)

Bruschetta Campagnola \$14 (V)

toasted bread slices with chopped tomato, basil, garlic, EVOO

4 pieces per order

Bruschetta di Salmone \$17

toasted bread slices with cream cheese, smoked salmon, capers, fresh dill

4 pieces per order

Insalata Caprese \$17 (V) (GF)

tomato slices topped with fresh mozzarella cheese, EVOO and basil

4 pieces per order

Arancini \$17

deep fried rice balls stuffed with meat, peas and cheese (vegetarian options)

4 pieces per order

Polpette della Casa \$17

homemade meatballs served with tomato sauce

5 meatballs per order

Olive Miste \$17 (V) (GF)

cured mixed Italian olives

serves estimated 3-4 guests

Charcuterie \$18 (GF)

assortment of imported Italian cold cuts and cheese

serves estimated 2-3 guests

Calamari Fritti \$19

deep fried calamari served with tartar sauce

serves estimated 2-3 guests

BEVERAGE SERVICE - Not included in menu price and charged per drink/bottle

Beverage service options include (not limited to):

| | |
|--------------------------------|---|
| Hosted Bar (open): | <i>Host pays for all beer, wine, cocktails and non-alcoholic drinks</i> |
| Partial Hosted Bar: | <i>Host pays for beer, wine and non-alcoholic drinks, <u>guests pay for cocktails</u></i> |
| Pre-selected Wine: | <i>Host only pays for wine that is pre-selected from our list</i> |
| Cocktail Hour: | <i>Full bar for a specific timeframe or dollar amount</i> |
| Cash Bar Only: | <i>All drinks are paid by guests</i> |
| Non-Alcoholic Drinks: | <i>Includes sodas, juice, ice tea</i> |
| Bottled Still/Sparkling Water: | <i>Charged per bottle</i> |