



BANQUET MENU

**CREATING MEMORABLE EVENTS IN UN-
FORGETTABLE SETTINGS**

General Information Term and Conditions

Menu

Menu selections, set-up requirements and desired amenities must be received 10 days prior to your event. No reduction of the final count is allowed within seven (7) days of the event date and the client will be responsible to pay for the guaranteed count. Due to seasonal market fluctuations, prices are subject to change. Prices will be guaranteed your final booking. Outside caterers or food products prepared off premise are not allowed, with the exception of wedding cakes, homemade ethnic desserts, and wedding favors. When more than one entrée is selected, you will be required to guarantee the number of each entrée and provide a means of identifying which guest gets which entrée.

Beverage

The sale and service of alcoholic beverages is strictly regulated by the Rhode Island State Liquor Control Board. We ask that in accordance with Rhode Island State Law, no alcoholic beverages be brought into the venue. No alcohol may be purchased or served to any guest under the age of 21. Mezzo practices responsible alcohol service and will refuse service to any guest deemed to be intoxicated.

Liability

Mezzo reserves the right to oversee all private events. The client assumes all responsibility for any or all damage to the premise during an event and will be charged accordingly. The venue cannot assume responsibility for the loss or damage of personal property and equipment brought into the premise.

Billing and Deposits

A final invoice must be presented and approved 10 days prior to the event date. All rooms that are booked will require a non-refundable deposit of half the room fee, no less than \$500.00. Parties with food orders for 10 or more people will require a \$100.00 non-refundable deposit as well. All additional charges are due five (5) days prior to the event. V.I.P. tables in our lounge require a non-refundable deposit of \$200.00 payable immediately upon making reservation.

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Cancellations

Once a deposit is made to reserve an event date, it is understood that if the client should cancel for any reason before or on the date of the function, the entire deposit is non-refundable. Under the Manager's discretion, the deposit may be transferred toward another reservation within the same calendar year.

Tax Exemptions

Any group claiming an exemption from paying the State Sales Tax must provide the venue with an Exemption Certificate issued by the State of Rhode Island. Acceptable form of payment is via check from the exempt organization.

Function Rooms

Our function rooms are designated according to the guaranteed number of guests. The venue does not accept responsibility for items left in the room after it is no longer occupied.

1. The Main Lounge

This space holds approximately 300 guests. The Main Lounge features include one-of-a-kind local artwork, a fully stocked bar, incredibly stylish seating, and the latest lighting and sound system.

2. The Upper Lounge

The Upper Lounge offers a more private, upper-level space for entertaining and includes its own bar, ultra-luxe décor and windows that overlook our outdoor terrace.

3. The Red Room

The Red Room accommodates up to 120 guests and it is the most exclusive private party experience. Its features include a fully stocked bar, spacious lounge seating, and state-of-the-art lighting and sound that create the ultimate personalized experience.

4. The Outdoor Patio

The Outdoor Patio accommodates up to 300 guests with a variety of public and private seating. It offers a large fireplace, tented alfresco dining, state-of-the-art lighting and sound, and a contemporary bar.

5. Dining Room

The Dining Room accommodates 50-52 seated guests plus an additional 12 at our spacious bar. It features one-of-a-kind local artwork, stylish seating, and state-of-the-art lighting and sound.

Available Amenities

1. Professional and experienced personnel to assist you in all of your party selections
2. Indoor and alfresco dining
3. Six (6) fully stocked bars with professional and attentive bartender
4. Valet Parking for \$1.00 per person
5. Coat Room Attendant for \$1.00 per person
6. Professional Event Coordinator to assist you with making all of your necessary arrangements
7. Extended Reception (Excluding Fridays and Saturdays) for \$250.00 per hour
8. Attractive Setting for Photographs
9. Colored Linens and Overlays
10. Personalized Decorations
11. Video Wall Upload \$100
12. Backdrop Customized \$50
13. Projection Services \$100
14. Cake Cutting \$50
15. Front Sign Customized \$150
16. DJ or Bands- available
17. Photographer- available

Specialty Breaks

Wine on the Patio

- Array of Imported and Domestic Cheeses
 - Grapes, Berries, Dried Fruits, and Nuts
 - French Breads and Assorted Crackers
 - Wines to be selected from our Wine List
- \$11 Per Person

A Taste of Mexico

- Crisp Tortilla Chips with Cheese Sauce,
Salsa, Guacamole, and Sour Cream.
 - Assorted Fountain Soda
- \$8 Per Person

Chocoholic

- Hershey's Kisses
 - Chocolate-Chocolate Chip Cookies
 - Chocolate Dipped Strawberries
 - Chocolate Assorted Fruits on Skewers
 - Hershey's Candy Bar
 - Devil Dogs
- \$12 Per Person

Refresh & Re-energize

- Selection of Italian ices
 - Fresh Fruit Salad
 - Frozen Fruit Bars
- \$12 Per Person

Cold Luncheon Buffets

American Deli

Choice of 3 Salads:

1. Red Skinned Potato
2. Penne Pasta with Roasted Eggplant and Sweet Peppers
3. Mixed Garden Greens with Granny Smith Apple's, Dried Cherries, with an Aged Balsamic or Herbed Vinaigrette
4. Cucumber Dill Salad
5. Tuna Salad
6. Minted Fresh Fruit Salad

Selection of Condiments:

Roast Beef, Virginia Ham, Smoked Turkey Breast, Vermont Cheddar Cheese and Swiss Cheese, Dill Pickles, Leaf Lettuce, Sliced Tomatoes, Red Onions

Basket of Assorted Breads

Chef's Selection of Desserts

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

\$29.50 Per Person

Deli Sandwich Wrap

Choice of 3 Salads:

- 1.Red Skin Potato Salad
- 2.Penne Pasta with Roasted Eggplant Sweet Peppers
- 3.Mixed Greens Salad with Herbed Vinaigrette or Aged Balsamic Dressings
- 4.Minted Fresh Fruit Salad

An Assortment of Wraps to consist of: Smoked Turkey Breast with Swiss, Imported Ham with Dill Harvati, Roast Beef with Boursin Spread, Tuna Fish and Roasted Vegetables with Red Pepper Hummus

Italian Deli

Chilled Escarole Soup

Orecchiette Pasta with Roasted Vegetables and Sun dried Tomato & Basil Dressing

Italian Tuna

Salad Caesar Salad with Herbed Crouton

Selection of condiments:

Prosciutto, Sweet Capicola Ham, Genoa Salami, Mortadella, Provolone, and Smoked Mozzarella Cheeses

Dill Pickles, Leaf Lettuce, Sliced Tomatoes, Red Onions and Olives

Bulky Rolls, Mini Baguette

Sliced Seasonal Fruit

Assorted Italian Cake's, Cannolis and Mini Pastries

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

\$31 Per Person

Hot Luncheon Buffets

The Mezzo Patio Buffet

Tuscan Minestrone Soup
Caesar Salad with Herbed Croutons
Fresh Mozzarella & Marinated Tomato Salad with Balsamic Vinaigrette and Basil
Italian Bean Salad with Roasted Garlic Vinaigrette

Chicken Parmigiana with Provolone served with Linguini
Beef Lasagna
Asiago Risotto
Roasted Italian Style Mixed Vegetables
Garlic Bread

Tiramisu and Assorted Italian Mini Pastries
Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas
\$37 Per Person

The Rhode Island Buffet

Rhode Island Clear Chowder
Penne Pasta with Eggplant, Roasted Peppers and Caramelized Onions
Mixed Field Greens with Herbed Vinaigrette or Aged Balsamic Vinaigrette
Seafood Salad with Tomato-Basil Vinaigrette

Pan-seared Breast of Chicken with Artichokes and Sweet Peppers with a
Shallot-Rosemary Sauce
Sliced Roast Beef with a Local Mushroom Sauce
Oven Roasted Potatoes
Seasonal Vegetables
Fresh baked Rolls and Butter

Chef's Selection of Desserts
Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas
\$39 Per Person

A Taste of France

Bay Shrimp Salad with Tomatoes, Cucumber, Spring Onions & Lemon-Thyme Dressing
Tender Field Greens with Endive, Goat Cheese, Sweet Dried Cherries, House Vinaigrette

Array of French Cheeses, Pecan Raisin Bread and Crispy French Bread

Charbroiled Sirloin of Beef with a Horseradish Cream Sauce
Chicken Fricassee
Ratatouille Vegetables
Roasted Fingerling with Fine Herbs
Saffron Rice

Assortment of Mini Pastries and Tortes
Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas
\$41 Per Person

Cold Hors D'Oeuvres

(Priced Per Piece)

Oven Roasted Tomato, Ricotta, Kalamata Olives with Pesto on Toasted Crostini
\$2.50 each

Roasted Red Pepper Hummus on a warm Pita Chip
\$2.50 each

Grilled Eggplant Crostini with Bell Pepper Relish
\$2.50 each

Grilled Portobello Crostini with Blue Cheese and Black Truffle Salt
\$2.75 each

Smoked Turkey with a Cranberry Relish on Rye
\$2.75 each

Smoked Salmon with Whipped Cream Cheese on Pumpnickel
\$3.00 each

Thai Marinated Shrimp with a Mango Relish rolled in Phyllo
\$3.25 each

Goliath Shrimp Cocktail
Cocktail Sauce
\$3.75 each

Strawberries Stuffed with whipped Lemon Mascarpone
\$2.75 each

Hot Hors D'Oeuvres

(Priced Per Piece)

Sesame Chicken Skewer with a Ginger Plum Sauce
\$2.50 each

Vegetable Spring Roll with a Ginger & Soy Glaze
\$2.50 each

Spanakopita with Creamy Artichoke Sauce
\$2.75 each

Meatball Slider with Marinara and Mozzarella on Brioche Bun
\$3.00 each

Marinated Beef Skewers with Beef Au Jus
\$3.00 each

Mini Crab Cakes with Chipotle Aioli
\$3.50 each

Petite Beef Wellington with a Horseradish Cream Sauce
\$3.50 each

Scallops wrapped in Hickory Smoked Bacon
\$3.25 each

Beer Battered Coconut Shrimp
\$3.25 each

New Zealand Lamb Chop with Rosemary-Garlic Jus
\$Market Price

Displayed Hors D'Oeuvres

International & Domestic Cheese Display

To consist of the following Cheeses

Saga Blue, Dill Havarti, Smoked Gouda, Brie, Imported Swiss, Vermont Cheddar & Goat Cheese

Artistically Displayed and Garnished with Grapes and Seasonal Berries

Assorted Crackers and Mini French bread

\$6.00 Per Person

(Minimum 25 People)

Italian Antipasto Display

A lavish display consisting of Prosciutto, Soppressata, Salami, Mortadella, Provolone Cheese, Fresh Mozzarella, Roasted Red Peppers, Marinated Mushrooms, Artichokes, Olives, Cherry Tomatoes, and Focaccia Bread

\$8.00 Per Person

(Minimum 25 People)

Mediterranean Display

Roasted Red Pepper Hummus, Baba Ghanoush, Assorted Marinated Olives, Stuffed Grape Leaves, Tabbouleh, and Roasted Peppers

Sesame Crackers & Pita Chips

\$7.00 Per Person

(Minimum 25 People)

Raw Bar

Goliath Shrimp Cocktail at \$3.75 each

Freshly Shucked Oysters at \$2.75 each

Cold Water Crab Claws at \$3.25 each

Littleneck Clams at \$2.50 each

All served with Cocktail sauce, Mignonette, Horseradish, and Lemon

Enhance your raw bar with caviar at Market Price

Cocktail Lobster at Market Place

Themed Dinner Buffet

The New England Buffet Dinner

Potato and Cheddar Soup
Red Bliss Potato Salad with Hickory Smoked Bacon and Green Onions
Butter lettuce and Radicchio Salad with Blue Cheese and Aged Balsamic Vinaigrette
Red Beet, Apple, and Fennel Salad

Roasted Pork Loin with Grain Mustard Sauce
Baked Scrod with a Chardonnay Chive Sauce
Grilled Breast of Chicken with Apples and Cranberries
Roasted Garlic Whipped Potatoes
Seasonal Vegetables
Fresh Baked Rolls and Butter

Boston Cream Pie
Apple Pie

Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas
\$45 Per Person

The Asian Buffet

Spicy Cucumber, Tomato, and Red Onion Salad
Oriental Greens with Sesame Soy Vinaigrette
Minted Fresh Fruit Salad

Stir-Fried Chicken with Oriental Vegetables and Ginger Soy Sauce
Assorted Dumplings with Soy, Plum Sauce and Thai Chili Sauce
Beef Spring Rolls with Hot Mustard Dipping Sauce
Chinese BBQ Marinated Pork Loin with Spicy Cabbage Slaw
Broiled Salmon with Lemon Grass and Grilled Pineapple Relish
Steamed Jasmine Rice
Chinese Long Bean Medley
Fresh Baked Rolls

Assorted Mini Pastries, Custards, and Fortune Cookies
Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas
\$48 Per Person

The Southwestern Buffet

Bay Shrimp Salad with Avocado and Red Onion, Tequila Lime Dressing

Mesclun Greens with Tomatoes, Carrots, Citrus Vinaigrette

Black Bean Salad with Cilantro

Pan-seared Salmon with Grilled Corn Relish and Chipotle Sauce

Marinated Beef & Chicken Fajitas with Onions and Peppers served with warm Flour
Tortillas

Accompanied by Shredded Cheese, Salsa, Guacamole, and Sour Cream
Red Bean Rice

Roasted Squash and Bell Pepper Medley

Tequila Jalapeño Poppers Stuffed With Jack Cheese

Tri-Colored Tortilla Chips

Fresh Baked Rolls

Assorted Cakes, Pies, and Tortes

Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas

\$45 Per Person

Taste of Italy

Zuppa Pasta Fagioli

Caesar Salad with Shaved Parmesan

Mixed Greens with Endive, Roasted Pears, Gorgonzola, and Aged Balsamic Dressing

Vine-Ripe Tomato with Fresh Mozzarella Salad, Olive Oil, and Roasted Garlic

Grilled Swordfish with Vermouth Sauce and Caramelized Fennel

Chicken Saltimbocca with Prosciutto, Provolone, and Marsala Sauce

Veal Scallopini with Wild Mushrooms in Chianti Sauce

Roasted Eggplant Ravioli with Plum Tomato Basil Sauce

Asiago Risotto

Roasted Italian Vegetables with Rosemary Butter

Fresh Baked Rolls and Butter

Assorted Mini Italian Pastries

Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Herbal Teas

\$55 Per Person

Plated Dinner Selections

Dinner Menu's Include Three Courses and are served with Warm Rolls and Butter,
Chef's Selection of Starch and Seasonal Vegetables

First Course

(Please choose One item from the following selections)

Soups

Chicken Vegetable Soup with Tarragon
Tuscan Minestrone with Pesto
New England Clam Chowder
Wild Mushroom Soup with Creme Fraiche
Butternut Squash with Toasted Almonds
Maine Lobster Bisque with Chive Oil (additional \$3.00 per person)

Or

Salads

Classic Mixed Greens, Cucumber, Tomato, Carrots, and Croutons with Buttermilk
Ranch or House Vinaigrette
Tender Field Greens with Dried Cherries, Goat Cheese, and Tarragon Dressing
Crisp Iceberg with Tomatoes, Bacon, and Blue Cheese Dressing
Greek-Style Salad, Romaine, Tomato, Cucumber, Feta, Black Olives, Red Onions, and
Oregano Vinaigrette
Caesar Salad with Herbed Croutons, Shaved Parmesan, and Lemon Wedge

Plated Dinner Entrees

(Choice of One)

Baked New England Scrod with Mustard and Chive Sauce
\$38 Per Person

Breast of Chicken Tuscany style with Prosciutto and Tomato Vinaigrette
\$36 Per Person

Stuffed Chicken with Artichokes, Fennel, and Boursin Cheese
\$37 Per Person

Pan-Seared Salmon with a Cucumber-Dill-Tomato Compote
\$39 Per Person

Sesame crusted Chicken and Garlic Shrimp with Ginger Soy Glaze
\$39 Per Person

Grilled Chilean Sea Bass with a Watermelon Gazpacho

\$40 Per Person

Grilled Black Angus New York Sirloin with a Cabernet Reduction
\$Market Price

Broiled Halibut with Potato Lobster Crust and Tarragon Relish
\$46 Per Person

Grilled Swordfish with Truffled Lemon Butter
\$44 Per Person

Grilled Black Angus Filet with Smoked Bacon and Shallot Merlot Sauce
\$Market Price

Filet Mignon and Roasted Garlic Shrimp served with Bearnaise Sauce
\$Market Price

Roasted Rack of Lamb with Black Garlic, Mustard Crust, and a Rosemary & Sage
Sauce
\$59 Per Person

Grilled Filet Mignon Lobster Tail with Shiitake Mushroom Sauce and Bearnaise
\$Market Price

Plated Dessert
(Choose One)

Crème Brûlée
Gently Baked Vanilla Custard, Sugar Crust, Fresh Berries

New York Style Cheese Cake with a Strawberry Compote, Sprig of Mint

Pecan Bourbon Torte
Traditional Pecan Pie Filling in Sweet Pastry Crust

Tiramisu
Layers of Sponge Cake Soaked in Espresso, Brandy, Dark Rum, Coco Powder