

MENU OPTIONS and PRICING

18% gratuity and local sales tax will be added to final bill

Three Course Option

Pizzette appetizer (all guests)

Pre-select:

one salad (all guests)

two entrée choices (1 per guest)

one dessert (all guests)

PRANZO (lunch): \$30 per person

CENA (dinner): \$40 per person

Four Course Option

Pizzette appetizer (all guests)

Pre-select:

one salad (all guests)

one pasta (all guests)

two entrée choices (1 per guest)

one dessert (all guests)

PRANZO (lunch): \$40 per person

CENA (dinner): \$50 per person

*Add an additional entree option to any
3 or 4 course menu for an additional
\$10 per order per guest

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Plated, Buffet and Family Style Options
available

Corkage Fee \$25 per 750 ml
Cake Cutting Fee \$2 per person
Current Wine List available on our website
or provided upon request

PRIVATE EVENT GUIDELINES

Food and beverage minimum charges are required for evening and private events. We require a set banquet menu for all parties of 20+ guests. These charges are designed for our two private dining areas, and are set for weekday and weekend reservations. In addition to the food and beverage minimums, we charge 18% gratuity and current sales tax to the amount of the final bill. Payment is due in full at the conclusion of the event. We accept cash, Visa, Master Card, Discover or American Express.
No personal or business checks accepted.

LARGE BANQUET ROOM

Our Large Banquet Room seats up to 120 guests. The room boasts low lighting, wood vaulted ceiling, and a full bar. It also includes an over-sized fireplace, elevated stage and hardwood dance area. This room is ideal for weddings, rehearsal dinners and business meetings.

SMALL BANQUET ROOM

The Small Banquet Room can seat a maximum of 40 people. This room is located in our main dining area with large arch-framed windows and views of the Princeton harbor. The terra-cotta tile floors and Tuscan themed decorations transport your event to a Trattoria in Florence.

Photos and additional information:

www.mezzalunabythesea.com

For large party reservations or
Banquet information, email us at
contact@mezzalunabythesea.com



Banquet Information



Special Events

Wedding Receptions
Rehearsal Dinners
Business Functions
Full Bar and Fireplace
Custom Banquet Menus
Private Spaces Available

459 Prospect Way, Princeton by the Sea
Half Moon Bay, California

(650) 728-8108

Banquet Menu



Antipasti - appetizer course options

Pizzette - House-made focaccia bread with toppings

Additional add-on appetizer options:

Salmone Affumicato \$14.5 per order
thin slices of smoked salmon with capers, lemon and fresh dill

Insalata Caprese \$12.5 per order
sliced tomatoes, fresh mozzarella, EVOO

Olive Miste \$13.5 per order
platter of mixed Italian olives

Calamari Fritti \$14.5 per order
deep fried calamari served with tartar sauce

Prosciutto e Parmigiano \$13.5 per order
thin slices of imported Italian Parma ham served with Parmigiano cheese

Antipasto Italiano \$12.0 per order
assorted grilled and marinated vegetable platter

Insalate - salad course options

Caesar Salad - our classic Caesar salad with Romaine lettuce hearts, house made croutons (contains raw egg)

Insalata Mista - mixed organic green salad with balsamic vinaigrette dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Primi e Secondi - pasta & entree course options

Fusilli al Pesto - corkscrew pasta sautéed in our homemade pesto sauce, served at room temperature (contains pine nuts)

Gnocchi al Pomodoro o Gorgonzola - potato dumplings served with fresh tomato **or** Gorgonzola cheese sauce (please select one sauce)

Manicotti Vegetariani - homemade manicotti stuffed with vegetables and ricotta in a tomato cream sauce

Penne al Salmone - pasta sautéed with chunks of fresh salmon, served in vodka tomato cream sauce

Risotto ai Frutti di Mare - Italian arborio rice sautéed with mixed seafood

Cannelloni di Vitello - large pasta shells stuffed with ground veal, vegetables, ricotta cheese, served in a tomato cream sauce

Ziti alla Bolognese - pasta served in our homemade sirloin meat and tomato sauce

Rollino Mezzaluna - pasta sheet rolled with smoked mozzarella, prosciutto & eggplant, served in a light tomato cream sauce

Lasagna Bolognese - homemade meat lasagna made with top sirloin

Tortellini con Funghi - homemade meat tortellini, Parma ham, mushrooms, served in a cream sauce

Eggplant Parmigiana – fresh eggplant layered with mozzarella cheese and tomato sauce

Calamari Steak - calamari steak sautéed with lemon, capers and white wine

Salmon Dolores - fresh salmon served with green peppercorns in a light cream brandy sauce

Pollo Carciofi - chicken breast stuffed with local artichokes, served in a rosemary wine sauce

Pollo Parmigiana - breaded chicken breast topped with Mozzarella cheese in a tomato sauce

Pollo Piccata - chicken scaloppini sautéed with lemon, capers and white wine

Braciola di Maiale - roasted pork loin stuffed with prosciutto, artichokes in white wine and sage sauce

****Additional Entree Options** – add one item to any course- additional \$10 per order per guest

Gamberoni alla Roberto - prawns sautéed with garlic, white wine, capers in a spicy tomato sauce

Arrosto di Manzo - roasted Black Angus medallions served in a red wine sauce

Fresh Catch of the Day - seasonal selection

Veal Marsala - served with sautéed mushrooms in a Marsala wine sauce

Veal Piccata - veal scaloppini sautéed with lemon, capers and white wine

Menu Per Bimbi - child's small portion \$10 per guest

Pizza- cheese or pepperoni

Penne or Spaghetti Pasta- with choice of sauce: marinara, bolognese, alfredo, cheese and butter

Dolce – dessert course options

Served with choice of coffee or tea

Tiramisu - lady fingers soaked in espresso and brandy, mascarpone cheese, dusted with coffee powder

Bigné Mezza Luna - Homemade cream puffs filled with light custard and drizzled with chocolate sauce

Cannoli alla Siciliana - Crisp pastry shell stuffed with ricotta, chocolate chips and candied fruit

Gelato della Casa or Seasonal Sorbet - house made Italian style ice cream **or** fruit sorbet (please select one)

