

Thank you for your interest in Mosaic Catering. All food from our menu can be delivered or picked up from our catering kitchen at 69 4th Street N, Fargo. We invite you to visit our restaurants, Mezzaluna, located at 309 Roberts Street North, Fargo, or Rustica, at 315 Main Street, Moorhead, 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 \$500 minimum food cost. Food can be delivered to your party site Monday through Saturday. 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. A return pickup can be arranged for an additional fee.

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. (There is no charge if china is provided by the venue.) 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 menu items 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 3 pm 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 701-373-7805 or info@mosaicfoodgroup.com.

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.

Items that are or may be gluten free noted by ^{GF}, vegan items noted by ^V. Please indicate preferences/allergies when ordering.

Crostinis: 1.75

Roasted Grape, Toasted Almond & Brie
Caprese: Tomato, Basil & Mozzarella
Wild Mushroom & Boursin Cheese
Artichoke, Fresh Mozzarella & Pesto
Crab, Artichoke & Parmesan
Chicken, Artichoke & Gorgonzola
Port Onion, Roasted Beef & Gorgonzola
BBQ Chicken & Provolone
Smoked Ham Reuben
Cuban: Ham, Jarlsberg, Pickle & Mustard

Miniature Beef Wellington
Wild Mushrooms & Spinach
2.25

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

Bacon Wrapped Dates with Chorizo Sausage ^{GF}
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 Cheeseburgers with Housemade Buns
Assorted Condiments
2

Miniature Meatloaf Slider with Housemade Buns
Assorted Toppings
2

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

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

Traditional Chicken Sate ^{GF}
Spicy Peanut Sauce
1.75

Jerk Marinated Chicken Skewers ^{GF} 1.75
Jerk Marinated Shrimp Skewers ^{GF} 2.25

Tandoori Chicken Skewers ^{GF}
Spicy Mango Salsa (Summer)
Spicy Grilled Pineapple Salsa (Winter)
1.75

Shanghai Chicken Skewers ^{GF}
Ginger, Scallion & Cucumber Relish
1.75

Sweet Barbeque Pulled Pork Sandwiches
Miniature Molasses Peppercorn Buns
1.75

Italian Sausage Stuffed Mushrooms ^{GF}
2

Roasted Vegetable Stuffed Mushrooms ^{GF/V}
Hummus
2

Pecan Brie Croquettes
Cranberry-Pecan Preserves
2.00

Potato Parmesan Croquettes
Basil Pesto
1.50

Broiled Stuffed New Potatoes ^{GF}
Roast Garlic, Spinach & Brie
1.75

Cold Hors D'Oeuvres

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

Items that are or may be gluten free noted by ^{GF}, vegan items noted by ^V. Please indicate preferences/allergies when ordering.

Toast Points

- Caprese: Tomato, Basil & Mozzarella 1.75
- Feta Cheese, Tapenade & Balsamic Tomato 1.75
- Smoked Salmon with Sour Cream 1.75
- Grilled Shrimp with Chipotle Lime Aioli 2.00
- Crab Salad, Avocado & Tomato 2.00
- Rare Sesame Tuna with Asian Slaw 2.25

Wonton Cups

- Thai Chicken 1.75
- Chinese Chicken 1.75
- Buffalo Chicken with Blue Cheese & Celery 1.75
- Chile-Soy Beef Tenderloin with Asian Slaw 2.00

Vegetarian Spring Rolls ^{GF/V}

- Spicy Peanut Sauce*
- 1.75

Traditional Deviled Eggs ^{GF}

1.50

Mosaic Deviled Eggs ^{GF}

- Crab, Spinach & Sprouts*
- 1.75

Sesame-Soy Shrimp ^{GF}

2.25

Shrimp Cocktail ^{GF}

2.50

Prosciutto & Basil Wrapped Shrimp

- Kalamata Olive, Caper & Lemon Aioli*
- 2.50

Goat Cheese & Pistachio Encrusted Grapes ^{GF}

1.75

Gorgonzola & Almond Encrusted Grapes ^{GF}

1.75

Caprese Salad Skewers ^{GF}

- Marinated Tomatoes, Fresh Mozzarella & Basil*
- 2.00

Miniature Honey Ham & Boursin Cheese Wraps

1.75

Cucumber Bites with Hummus ^{GF/V}

- Tomatoes & Alfalfa Sprouts*
- 1.50

Asparagus wrapped with Prosciutto & Turkey ^{GF}

- Herb Cream Cheese*
- 2.00

Prosciutto wrapped Melon ^{GF}

- Honeydew & Cantaloupe*
- 1.50

Candied Bacon ^{GF}

1.25

Miniature Roasted Zucchini Sandwich ^{GF}

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

Maple Chicken Salad Profiteroles

- Cranberries & Toasted Almonds*
- 1.75

Ham & Brie Profiteroles

1.50

Turkey & Jarlsberg Profiteroles

1.50

Assorted Potato Bites: ^{GF}

- Sour Cream, Salmon & Chives 1.75
- Roasted Broccoli, Onion, Tomato & Hummus 1.75 ^V
- Boursin Cheese, Artichoke & Tomato 1.75
- Crab Salad, Avocado & Tomato 2.00

Tuscan Ham & Sundried Tomato Pinwheels

- Cream Cheese & Kalamata Olives*
- 1.75

Goat Cheese Stuffed Apricots with Pistachios ^{GF/V}

1.75

Crisp Apple & Cheddar Cheese Skewers ^{GF}

- 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.

Items that are or may be gluten free noted by ^{GF}, vegan items noted by ^V. Please indicate preferences/allergies when ordering.

Whole Poached Salmon ^{GF options available}
Traditional Garnishes, Bread & Crackers
Serves approx. 20-30 people
Market Price

Chilled Beef Tenderloin ^{GF options available}
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 ^{GF options available}
Smoked Ham, Turkey, Roast Beef,
Cheddar, Pepper Jack & Swiss,
Lettuce, Tomatoes, Pickles & Onions,
Bread, Spreads & Homemade Rolls
3/person

World Tour Cheese Platter ^{GF options available}
Olives, Fresh & Dried Fruits, Assorted Nuts
Bread & Crackers
3/person

Roast Vegetable Platter or Fresh Vegetable Crudit 
Hummus, Pesto & Ranch ^{GF - not including ranch, V options}
2/person

Fresh Fruit Platter ^{GF/V}
Variety of Seasonal Fruit
2.50/person

Antipasta Platter ^{GF options available}
Salami, Prosciutto, Capicola, 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 ^{GF options available}
Assorted Spreads & Toppings with Toasted Breads
2/person

Dessert Bites

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

Double Chocolate Brownies 1.75
Vanilla Bean Cheesecake 1.75
Lemon Curd 1.75
Bourbon Pecan Pie 1.75
Carrot Cake 1.75
Chocolate Covered Strawberries 1.75 ^{GF & V Options available}

Chef's Choice Assorted Dessert Bites: 1.50/piece