



Lunch Menu

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!

701-373-7805 | www.MosaicFoods.net | info@mosaicfoodgroup.com

Lunch Menu

Option One Bag Lunch

Two sandwich choices
Two salad choices
Chips
Cookie or Brownie

10/person

Option Two Buffet Lunch

Two sandwich choices
Two salad choices
Chips
Cookie or Brownie

12/person

*** Starred items have a minimum order of 15**

Salads

Turkey Cranberry Pasta Salad

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

Chicken Gorgonzola

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

Spinach Cobb Salad

*Chicken, Smoked Bacon, Tomatoes, Boiled Egg,
Sweet Onions & Buttermilk Herb Dressing*

Greek Salad

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

"Mosaic" Caesar

*Tomato Confit, Roast Red Onions, Rustic Croutons
Creamy Balsamic Dressing*

Chicken Wild Rice Salad

*Grapes & Toasted Almonds
Creamy Balsamic Dressing*

Tuscan Style Balsamic Pasta

*Kalamata Olives, Capers, Tomatoes, Red Onion,
Feta Cheese & Smoked Ham*

Strawberry Spinach Salad

*Boursin Cheese & Toasted Pecans
Creamy Balsamic Dressing*

Mosaic Potato Salad ^{GF}

Mustard Dressing

* Chinese Chicken Salad

Napa Cabbage, Spicy Cashew Dressing & Crisp Wontons

Sandwiches

Ham and Boursin Cheese Croissant

Sprouts & Tomato

Tuscan Wrap

*Genoa Salami, Cappicola & Prosciutto, Fresh Mozzarella
& Basil Pesto*

"Mosaic" Club Croissant

*Smoked Ham, Turkey, Bacon, Cheddar, Tomato, Sprouts,
Mayo & Mustard*

Grilled Vegetable Wrap

Hummus, Pesto & Variety of Grilled Vegetables

Country Style Cobb Wrap

*Chicken, Bacon, Tomatoes, Boiled Egg, Cheddar
& Buttermilk Herb Mayo*

BLT on Ciabatta or Wrap

Bacon, Lettuce, Tomato, Caper Aioli

Meatloaf Sandwich

Avocado & Tomato on Ciabatta

* Balsamic Roast Beef Wrap

*Horseradish Cream, Cabbage, Whole Grain Mustard
& Jarlsberg Cheese*

* Smoked Turkey with Cranberry Cream Cheese

*Candied Pecans, Sprouts & Grilled Red Onion on
Ciabatta Bread*

* Portobello Mushroom Wrap

Basil Pesto, Lettuce, Onion & Tomato

Smoked Turkey and Bacon Club

Tomato, Lettuce and Aioli as a Croissant or Wrap

* Chili Chicken Wrap

*Roasted Tomatoes, Black Beans, Sweet
Corn & Cheddar*

Add ½ pint of Soup for \$3/person (or sub soup for salad or sandwich)

Ask about our selection of fresh soups or choose from the list on the following page.

Soups

Tomato Herb
Tomato Ricotta
Butternut Squash Bisque
Tuscan White Bean with Pesto
Caribbean Black Bean
Traditional Chile
Chicken Wild Rice
Pork Green Chile
Peppered Beef with Dried Cranberries & Barley
Italian Sausage
Corn Chowder
Creamy Potato
Broccoli Cheddar
Cheddar & Ale
Traditional Chicken Noodle
White Bean Chicken Chile
Vegetable Minestrone

...and many more! Soups also available by the gallon, 35 - 45

Hot Lunch Options

Pasta Bar
Mosaic Caesar Salad, Garlic Herb Bread
Beef Bolognese, Chicken Alfredo and Roast Vegetable & Pesto Pastas
15/person (10 Person Minimum)

Fajita Bar
Mosaic Caesar Salad, Chile Braised Beef & Chile-Lime Marinated Chicken,
Peppers, Onions, Spanish Rice, Coconut Refried Beans, Shredded Cheese,
Assorted Salsas, Guacamole & Sour Cream
18/person (10 Person Minimum)

Baked Potato Bar
Romaine Salad with Cucumber, Tomato & Roast Red Onion with Buttermilk Herb Dressing
Large Baked Potatoes served with Smoked Bacon, Broccoli, Tomatoes, Onion, Cheese, Sour Cream,
& Baked Beans
12/person (10 Person Minimum)

"Mosaic" Mac & Cheese
A variety of flavors to choose from (price may vary depending on choice of ingredients)
Full Pan 76.00 serves 30-40
Half Pan 40.00 serves 15-20

Beverage Variety

Coke, Diet Coke, Sprite, Root Beer & Bottled Water
1.25 each

Milk (by the carafe, serves approximately 5)
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