



M O S A I C

CATERING & EVENT SERVICE

*Luncheon & Dinner Buffet 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](mailto: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](http://www.MosaicFoods.net) | [info@mosaicfoodgroup.com](mailto:info@mosaicfoodgroup.com)**

## Luncheon & Dinner Buffet Menu

Includes choice of 2 Salads, 2 Main Dishes & 2 Sides

*All buffets come with housemade dinner rolls and whipped butter and Chef's choice seasonal vegetables.  
Minimum of 10 people.*

Luncheon: \$18 per person

Dinner: \$25 per person

\* Note extra charge for "premium" items. Please inquire about plated and further buffet pricing options.  
*Artisan Breads are additional \$2 per person. All entrée's are served with an appropriate sauce.*

Items that are or may be gluten free noted by <sup>GF</sup>, vegan items noted by <sup>V</sup>. Please indicate preferences/allergies when ordering.

### **Salads**

#### Green Salads

"Mosaic" Caesar Salad <sup>GF/V</sup>

*Crisp Romaine, Tomato Confit, Roasted Red Onions,  
Rustic Croutons  
Creamy Balsamic Dressing*

Spinach Cobb Salad

*Chicken, Pancetta, Tomatoes, Boiled Egg, Green Onions  
Buttermilk Herb Dressing*

Apples, Grapes & Candied Pecans on Romaine <sup>GF/V</sup>  
*Honey-Yogurt Dressing*

Country Style Greek Salad <sup>GF/V</sup>

*Kalmata Olives, Tomatoes, Red Onion,  
Capers, Feta Cheese & Cucumbers  
Creamy Balsamic Dressing*

Chinese Chicken Salad

*Nappa Cabbage, Spicy Cashew Dressing  
& Crisp Wontons*

Tomato, Cucumber & Red Onion Salad <sup>GF/V</sup>  
*Mixed Greens, Basil & Balsamic Vinaigrette*

Strawberry Spinach Salad <sup>GF/V</sup>

*Spinach, Roast Red Onions, Boursin Cheese  
& Toasted Pecans  
Creamy Balsamic Dressing*

Apple, Fennel & Golden Raisin Salad <sup>GF/V</sup>

*Crisp Romaine, Toasted Pecans & Pumpkin  
Seed-Balsamic Vinaigrette*

Mosaic Waldorf Salad

*Apples, Grapes, Celery & Candied Walnuts  
Cinnamon Scented Chantilly Dressing*

Broccoli & Cauliflower with Golden Raisins

*Toasted Almonds & Smoked Bacon*

#### Pasta & Potato Style Salads

Turkey Cranberry Pasta Salad

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

Chicken Gorgonzola Pasta

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

Tuscan Style Balsamic Pasta

*Mediterranean Vegetables & Italian Ham*

Tabbouleh Salad (Bulgar Wheat) <sup>V</sup>

*Tomatoes, Cucumbers, Garlic & Fresh Parsley*

Roast Sweet Potato Salad <sup>V</sup>

*Toasted Walnuts & Maple Dressing*

Mosaic Potato Salad <sup>GF</sup>

*Mustard Dressing*

German Style Warm Potato Salad

*Smoked Bacon Vinaigrette*

Chicken Wild Rice Salad

*Toasted Almonds, Grapes, Roasted Chicken  
Creamy Maple-Balsamic Dressing*

## Entrees & Sides

### Entreés

Roast Vegetable & Sautéed Spinach  
Stuffed Portobello Mushroom <sup>GF/V</sup>

Grilled Vegetable Strudel with Pesto

Bacon Wrapped Chicken Breast  
*Smoked Tomato & Corn Relish*

Herb Roasted Chicken Breast  
*Artichoke Hearts, Olives & Capers*

Chicken Cordon Blue Style  
*Sweet Bacon Relish*

Chicken Picatta  
*Prosciutto Ham & Lemon-Caper Cream Sauce*

Coq au Vin  
*Chicken Braised in Red Wine Sauce*

Roasted Pork Loin  
*Wild Mushrooms & Roasted Bell Peppers*

Maple-Peppercorn Glazed Pork Loin  
*Roasted Onions & Roasted Garlic*

Smoked Bacon Wrapped Pork Loin  
*Sundried Tomato Relish*

Balsamic Roasted Beef Sirloin  
*Smoked Bacon & Blue Cheese*

Beef Bourguignon  
*Bacon & Mushrooms*

Meatloaf  
*Smoked Tomato & Corn Relish*

Maple Glazed Salmon  
*Grilled Red Onions & Roasted Garlic*

Cornmeal Dusted Walleye Fillet  
*Tomato & Shrimp Relish*

Grilled Mahi Mahi  
*Spicy Pineapple Salsa*

### Side Dishes

Garlic & Herb Whipped Potatoes <sup>V</sup>

Parmesan Scalloped Potatoes

Garlic & Herb Roast New Potatoes <sup>V</sup>

Basmati Rice Pilaf <sup>V</sup>

Blended Rice Pilaf <sup>V</sup>

Maple Whipped Sweet Potatoes

Bacon & Mushroom Barley

## **Family-Style Menu**

Includes choice of salad, side and 2 entrees.

*All meals come with housemade dinner rolls, whipped butter and Chef's choice seasonal vegetables.  
Minimum of 25 people, \$30/person.*

*Artisan Breads are additional \$2 per person. All entrée's are served with an appropriate sauce.*

### Entreés

Roast Vegetable & Sautéed Spinach  
Stuffed Portobello Mushroom <sup>GF/V</sup>

Traditional Lasagna  
Vegetarian Lasagna

Pasta Options:

*Beef Bolognaise*

*Chicken Alfredo*

*Roasted Vegetable with Pesto*

*Mosaic Mac & Cheese*

*Shrimp Pasta*

Braised Brisket

Braised Short Ribs

Beef Bourguignon

Braised Pork

Meatloaf

*Smoked Tomato & Corn Relish*

Jambalaya <sup>GF</sup>

*Seafood, Chicken, Shrimp & Andouille Sausage*

Coq au Vin

*Chicken Braised in Red Wine Sauce*

Chicken Pot Pie

### Side Dishes

Garlic & Herb Whipped Potatoes <sup>V</sup>

Garlic & Herb Roast New Potatoes <sup>V</sup>

Basmati Rice Pilaf <sup>V</sup>

Blended Rice Pilaf <sup>V</sup>

Maple Whipped Sweet Potatoes

Bacon & Mushroom Barley