



*Thank you for your interest in **Moondance Catering**. We look forward to bringing creativity and our exceptional service to your special occasion. We are especially proud to be a preferred caterer at many choice venues and exclusive offsite locations. As a **full-service** caterer we have expertise in the entire event process and can assist you with many needs including tenting and rentals, floral and linen design, entertainment and so much more; all with uncompromising delivery and execution. Moondance will help you **customize** a creative menu as well as assist in all aspects of your event planning process!!!*

“If the Divine Creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony.” –

Fernand Point, French restaurateur and Father of modern French cuisine

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LEAD TIME

We require 48 hours notice for most items
However, we will accommodate all late orders to
the best of our ability. ☺

PLACING YOUR ORDER

The preferred way of placing an order is to use the
Catering Request Form,
available on-line
www.moondancecatering.com

Please include the following information when placing an order:

- Your name and cell or phone extension
 - Date and nature of your event
 - Beginning and ending time of event
 - Location of the event
 - Number of guests attending

MENU PLANNING

Our Chef can design a menu especially for your event.
Menu alternatives are limited only to the imagination.

Additional services we specialize in:

Venue Locations
Custom Event Concept & Design
Floral Concepts
China and Silver Service
Rental Equipment Coordination
Entertainment
Specialty Linens
Valet Service

Breakfast- 15 person minimum

Continental Breakfast-\$10pp

Orchard fresh Fruit Platter, assorted Mini Danish, Croissants, Bagels and Muffins, served with Butter, Cream Cheese and Fruit Preserves

*Accompanied with Orange Juice, Coffee, Tea, and Decaf

For Your Health Continental Breakfast-\$12pp

Orchard fresh Fruit Kabobs, assorted Yogurt with Granola, Bran Muffins, Hot Oatmeal with Brown Sugar and Raisins, sliced Banana & Zucchini Bread.

*Accompanied with Orange Juice, Coffee, Tea, and Decaf

"On-Site" Chef Prepared Omelets-\$20pp

Three-Egg Omelets made fresh to order by our uniformed Chef with your choice of the following; Smoked Salmon, Diced Ham, Turkey, Bacon, Bell Peppers, Diced Tomatoes, Red Onions, Avocado, Mushrooms, Spinach, Jack Cheese or Swiss Cheese

Breakfast Accompaniments

Breakfast Potatoes roasted with Rosemary, Onions and Garlic \$3pp

Salmon Benedict; Poached Eggs, Smoked Salmon, Tomato, Hollandaise and Bacon \$8pp

Breakfast Frittata of farm fresh Eggs with Andouille Sausage, Red Potatoes, fresh Herbs, Parmesan, and Mozzarella another must to try! \$7pp

Adler Wood Smoked Salmon Tart - Baked Tart Shell spread with Crème Fraîche topped with Smoked Salmon, Diced Red Onions and Capers \$5pp

Fruit Kabobs; Strawberry, Pineapple, Honeydew & Cantaloupe served with Coconut-Lemon Dipping Sauce \$4pp

Breakfast Burrito; Egg, Potato, Cheese, Onion, Peppers and Bacon \$6pp

Grand Marnier French Toast served with Fresh Strawberries and Maple Syrup \$8pp

Corporate Lunch- 10 person minimum

Box Lunches

Petite Deli Sandwiches

Choose from choice Meats, including Smoked Turkey, Ham, and Roast Beef. Sandwiches are served with Jack Cheese, shredded Lettuce and fresh Tomato on a Babette Bakery Dinner Roll. For our vegetarian friends, a fabulous Veggie sandwich of Grilled Eggplant and Roasted Red Bell Peppers is also available. Served with bag of Chips, Cookie and Bottled Water

\$11

Chinese Chicken Salad

We have captured the flavor of the East in this boxed lunch. Our Chefs blend finely shredded Chou blanc white cabbage with exotic Greens. Next, we add crispy Wontons, crunchy Peanuts, and our especially tender Teriyaki-glazed Chicken Breast, and top it off with a snappy Sesame Vinaigrette. Served with a Dinner Roll, Dessert or Fruit and Bottled Water

\$12

Grilled Chicken and fresh Feta

This one will make your taste buds dance! A fresh grilled Chicken Breast, roasted Red Bell Peppers, and Feta Cheese, served over a zesty Kalamata Olive and Penne Pasta Salad with our fresh Tomato Basil Sauce. Served with a Dinner Roll, Dessert or Fruit and Bottled Water

\$12

Beef Tenderloin

When only the best will do... Beef Tenderloin rubbed with Sichuan Peppercorns and Anise Seeds and grilled, roasted, cooled and sliced and accompanied with a Mango Jicama Chopped Salad and our delicious Red Skin Potato and Dill Salad. Served with a Dinner Roll, Dessert or Fruit and Bottled Water

\$20

Veggie Delight

Artichoke and Potato Salad . . . A Baton of blanched Haricot Verts is tossed with Confit of Artichoke, Red Bliss Potatoes and fire-roasted Roast Red Bell Peppers and dressed with an irresistible Champagne Vinaigrette. Served with a Dinner Roll, Dessert or Fruit and Bottled Water

\$13

Cold Lunch Spreads

Petite Sandwich Spread

Choose 3

\$15 pp

Lemon Pork; Tender Marinated Pork Loin Thinly Sliced Served with Grilled Zucchini and Tarragon Mayonnaise Mini Brioche

Shrimp and Dill Salad; Fresh Shrimp Salad with a Hint of Dill, Cucumber and Tomato served on Mini Croissants

Roast Beef; Thinly sliced Roast Beef with Green Leaf Lettuce, Tomato, Onion Strings, and With a Tangy A-1 Mayonnaise Sauce on Mini Brioche

Chicken Salad Sandwich; All White Meat Chicken Salad, Red Grapes and Cashews on Mini Pan de Leche

*Served with Mixed Green Salad, Fresh Fruit and Assorted Desserts

Build Your Own Sandwich

20 person minimum

\$14 pp

Have it your way; bread choice of Ciabatta, Whole Grain Bun or Pita Bread. Fill with Smoked Turkey, Ham, Roast Beef and/or Grilled Veggies. Then build away with selection of Sliced Tomatoes, Cucumber, Green Leaf Lettuce, Boursin Cheese, Pepper Jack, Provolone or Cheddar. Lastly, smear with Chipotle Aioli, Balsamic Mustard, Herbed Oil or Hummus

*Served with Mixed Green Salad, Fresh Fruit and Assorted Desserts

Sandwich Platter

10 person minimum

\$10 pp

Selection of Turkey with Gouda and Smokey Pepper Mayo, Ham and Swiss with Honey Mustard, Roast Beef with Bleu Cheese Aioli or Grilled Vegetable with Herbed Oil

*Served with Mixed Green Salad, Fresh Fruit or Assorted Desserts

Hot Lunch

10 person minimum

Prices range from \$15pp (*Custom Menus available upon request*)

Choose 1

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan

Viva Salad; Mixed Exotic and Baby Greens, Sliced Strawberries and Raspberries, Crumbled Blue Cheese and Candied Pecans dressed with a Raspberry Vinaigrette

Spinach Salad; fresh Baby Spinach, Crumbled Bacon, Feta Cheese, Red Onions dressed with a Dijon Vinaigrette

Choose 1

Garlic-Rosemary Roasted Potatoes

Creamy Scalloped Potatoes

Rice; Spanish, Pilaf, Saffron or Spicy Fried Basmati

Choose 1

Grilled, Steamed or Julienne Vegetables

Orange Glazed Baby Carrots

Haricot Verts

Choose 1

Caramelized Salmon with Bok Choy and Asian Citrus Sauce

Herb-grilled Salmon served over a lemon-scented Champagne Cream Sauce

Coconut-crusted Alaskan Halibut topped with a Pineapple Salsa

Yankee Pot Roast with Southern Comfort Whiskey Gravy

Coconut-Crusted Chicken with Citrus Rum Sauce

Grilled Breast of Chicken with Artichokes and Sundried Tomatoes

Stuffed Breast of Chicken with sweet Italian Sausage in Wild Mushroom Demi

Pesto Chicken Milanese with a zesty Roma Tomato Relish

Medium Rare Roast Choice Beef served in a Mushroom Gravy

BBQ Tri-Tip

*Served with Fresh Rolls and Butter and Chef Select Desserts

International Hot Lunches

10 person minimum

Mexican

Chicken Enchilada with Chile Verde \$15pp

Served with Pinto Beans, Spanish Rice, Mexicana Salad, Chips and Salsa

Chicken & Beef Fajitas \$18pp

Chicken or Flank Steak, Peppers and Onions... Accompanied with shredded Lettuce, chopped Tomatoes, Cheddar and Jack Cheese, Salsa, Sour Cream and our delicious signature Guacamole!! Served with warm Flour Tortillas and Barancho Beans.

Mediterranean

Lemon Olive Chicken \$16pp

Served with Greek Salad, Saffron Cous-Cous, Grilled Vegetables, Humus and Pita Bread

Grilled Salmon with Moroccan Spice and Mango Chutney \$20pp

Served with Greek Salad, Saffron Cous-Cous, Grilled Vegetables, Humus and Pita Bread

Roasted Boneless Leg of Lamb served with Cucumber Yogurt Sauce \$18pp

Served with Greek Salad, Saffron Cous-Cous, Grilled Vegetables, Humus and Pita Bread

Italian

Chicken Picatta \$16pp

Served with Cesar Salad, Saffron Rice, Haricot Verts and Rosemary Garlic Bread

Herbed Chicken Breast \$12pp

Served with Chopped Salad, Garlic Mashed Potatoes, Haricot Verts and Ciabatta Bread

Italian Sausage Lasagna \$14pp

Served with Cesar Salad, Haricot Verts and Rosemary Garlic Bread

*****Sweet Endings Options on Page 22***

*****Fish Options Available upon Request***

Soups

Tomato Bisque

Roasted Red Pepper

Cream of Asparagus

Wild Mushroom Cream

Carrot Ginger

Minestrone with Tubeti Pasta

Coconut Lemongrass with Chicken and Shiitake Mushrooms

Shrimp Bisque

Salads

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan

Spinach Salad; fresh Baby Spinach, Crumbled Bacon, Feta Cheese, Red Onions dressed with a Dijon Vinaigrette

Viva Salad; Mixed Exotic and Baby Greens, Sliced Strawberries and Raspberries, Crumbled Blue Cheese and Candied Pecans dressed with a Raspberry Vinaigrette

Nicoise Salad; Albacore Tuna, Olives, Potatoes, Haricot Verts, Boiled Egg dressed with a Dijon Vinaigrette

“Pear”fect Salad; Mesclin Greens; sliced Bosc Pears, crumbled Roquefort and our homemade Pralines and dressed with a sumptuous Pear-Roquefort Vinaigrette

Panzanella Salad, Vine Ripened Tomatoes, Grilled Baguette, Kalamata Olives and Basil

Caprese Salad; Cherry Tomatoes, Mozzarella Balls and Basil tossed in Reduced Balsamic Vinegar

Syndi’s Love; Green Leaf Lettuce, Grilled Red Peppers, Avocado, Feta Cheese dressed with Champagne Vinaigrette

Kay’s Dream Salad; Fresh sliced Mango and Avocado on Bibb Lettuce, garnished with Candied Walnuts and Walnut Oil Dressing

Tray Passed Hors D'oeuvres

Fresh sweet Honeydew Melon wrapped with Classic Italian Prociutto
Grilled Eggplant stuffed with Goat Cheese and fresh Feta
Empanadas including Chicken with Sun dried Tomato or Spinach with Feta
Belgian Endive with Creamy Roquefort, Sun dried Cranberries, Pear and Pralines
Black Olive and Sun-dried Tomato Croustades
Maryland Crab Cakes with Dijon Mustard Sauce or Ginger Aioli
Chicken Satay with spicy Peanut Dipping Sauce
Kung Pao Chicken Cones
Mini Peking Duck Crepes with Spicy Asian Plum Dipping Sauce
Tartlets of Sun dried and fresh Tomatoes with Goat Cheese and fresh Herbs
Baby Lamb Chops with Cilantro Mint Pesto Sauce
Bruschetta with Brie and wild Mushrooms
Chicken or Pork Pot Stickers in Spicy Tangerine and Soy Sauce
Tarte de Provence with Pine nuts, Caramelized Red Onion & Goat Cheese
Mini Kobe Beef Hamburger Sliders with Arugula, Brie and Caramelized Onions
Hickory Smoked Bacon wrapped Scallops with Thai Chili Plum Sauce
Sweet Sticky Rice Cakes with Mango Salsa
Fire Cracker Shrimp, Shrimp wrapped in Rice paper served with Sweet Chili
Smoked Salmon and Dill Cream Cheese Canape decorated with Fresh Caviar
Angus Beef Tartar with Capers, Red Onion, Parsley and Lemon Aioli
Arepas - Corn Cakes topped with Mango Salsa
Petite Filet Mignon or Chicken Wellingtons with a Wild Mushroom or Béarnaise
Caprese Skewers; Cherry Tomatoes, Bocconcini Mozzarella and Basil
Beggars Purse Filled with Brie, Pear & Walnut
Lamb Suvlaki with Cucumber and Mint Yogurt Sauce
Boursin Cheese Crostini with Olive Topenade
Spicy Tuna Tartar in Cucumber Cup
Oyster Shooters, Bloody Mary with Russian Vodka, Raw Oyster and Celery Salt
Miniature Rubeens requires on-site chef
Lobster stuffed Mushrooms with Spinach, Pine Nuts and Fontina Cheese
Prociutto wrapped Breadsticks
Spinach Spanikopitas with Cucumber Tzatziki Dipping Sauce
Cornmeal Crusted Calamari with Garlic Aioli requires on-site chef

Stationary Hors D'oeuvres

Prices based upon 40 person minimum

Grilled Vegetable Spread including Squash, Eggplant, Zucchini, Asparagus, Baby Carrots, Red Peppers and Mushrooms with Moondance Dijon Vinaigrette

\$120

Smoked Norwegian Salmon with Capers, shaved Onions, Dijon Mustard & assorted Bagel Chips

\$130

Tray of Domestic Cheeses with fresh Fruit and Fancy Crackers

\$50

Baked Imported Brie en Croute topped with Apricot Chutney

\$70

Classic Antipasto with imported Salami and Prosciutto, fresh Milk Mozzarella, California Cheddar, Artichoke Hearts, marinated Black Olives, Baby Corn, Pepperoncini and grilled Vegetables

\$120

European and Domestic Cheese Display; Brie, Boursin, Deux de Montagne, Smoked Diamond Cheddar, Gouda, Tartare, Saint Andre and Seasonal Berries, Grapes, Melons and Exotic Fruits

\$150

Grilled Spiced Shrimp and Crab Claw Platter served with Vodka Cocktail Sauce

\$250

Artichoke and Crab Dip Served with Pita Chips

\$90

Smoked Salmon Cheesecake served with Artisan Style Breads

\$100

Fresh Sushi Selection- subject to market prices

Dinner Buffet Stations

50 person minimum

Entrees ~ Chicken, Game

Golden roasted Rock Cornish Game Hens served over a Natural *Jus Lie*

Breast of Chicken with Orange Tarragon Picatta Sauce

Chicken Wellington served with Champagne Cream Sauce

Chicken Breast Stuffed with Spinach Herb Cheese served with a White Wine Sauce

Chicken Cecilia; Chicken Stuffed with Wild Rice, Pine nuts and Peppers with a Passion fruit Citrus Sauce

Chicken Oscar; Tender Chicken Breast topped with Crab Meat Asparagus and Béarnaise sauce

Entrees ~ Fish, Seafood

Lemony Mahi-Mahi topped with Baby Shrimp with Champagne Cream Sauce

Blackened Pacific Salmon Filet served with our acclaimed Papaya Kiwi Salsa Pan Seared

Chilean Sea Bass with Champagne Beurre Blanc

Caramelized Salmon with Bok Choy and Asian Citrus Sauce

Herb-

grilled Salmon served over a lemon-scented Champagne Cream Sauce

Coconut-crusted Alaskan Halibut topped with a Pineapple Salsa

Panko crusted Sea Scallops with Citrus Beurre Blanc Sauce

Entrees ~ Beef, Lamb or Pork

Medium Rare Roast USDA Choice Beef served in a Mushroom Gravy

Beef Tenderloin with Brandi Demi

BBQ Tri-Tip

Roast Loin of Pork in Rosemary and Dijon Mustard

Rack of Lamb with rub of fresh herbs and balsamic reduction

Yankee Pot Roast with Southern Comfort Whiskey Gravy

Beef Wellington served with Mushroom Demi

Entrees ~ Pasta

Shrimp Penne with Diced Tomatoes, fresh Basil and Olive Oil

Baked Ziti with Italian Sausage, Mozzarella, Marinara and Parmesan

Delicate Homemade Heart-Shape Ravioli in a rich, creamy "Pink Sauce"

Fusilli with roasted Chicken, sweet Corn and Chipotle Pesto Cream Sauce

Gnocchi di Spinaci; Delicate Homemade Potato and Spinach Gnocchi in a rich, creamy Alfredo Sauce with fresh Basil and grated Parmesan

Moondance's Vegetarian Pasta with Tomatoes, Artichoke Hearts, Kalamata Olives, Tomato Basil Sauce and fresh Parmesan

Accompaniments

Grilled Polenta topped with Parmesan and Peppers, served over Tomato Basil Sauce

Cheesy Polenta Topped with Portabella Mushroom Stew

Rice; Spanish, Pilaf Saffron or Spicy Fried Basmati

Garlic-Rosemary Roasted Potatoes

Mascarpone Mashed Potatoes with Chives

Chipotle-Corn Mashed Potatoes

Onion crusted Scalloped Potatoes

Grilled or Steamed Vegetables

French Spinach Sauté with Garlic

Grilled Asparagus with Tarragon Butter

Haricot Verts

Baked Spinach Soufflé

Orange Glazed Baby Carrots

International Stations

50 person minimum

“South of France – St. Tropez”

Croques- Mini Monte Cristo Sandwiches

Petite Black Angus Filet Mignon

Topped with Garlic Butter Shrimp Scampi and Béarnaise Sauce

Veal Chop St. Tropez

Seared and slow roasted with a Balsamic Demi Reduction.

Seasonal Baby Vegetables

Shrimp Florentine

Jumbo Tiger Shrimp stuffed with Spinach and Spiced Sausage

wrapped with Bacon in a White Wine Butter Sauce

Rustic Potatoes, Mushrooms and Thyme Gratin

\$70pp

“The Mediterranean – Italy and Spain”

Breast of Chicken Scaloppini Saltimbocca

Chicken breast Italian Parma ham and Cheese topped with a dry sweet

Vermouth Mushroom Sauce

Paella

Clams, Shrimp, Mussels, Scallops, Chicken, Chorizo, Saffron Rice in perfect harmony

Grilled Milano Antipasto

Assortment of Cured, Prosciuttini, Salami, Provolone, Smoked Mozzarella, Grilled,
Egg plant, Zucchini, Asparagus, cured Olives and Fennel in a fig Balsamic Vinaigrette

Beef Carpaccio Salad

Baby Arugula, Spinach and Shaved Grana Reggiano Extra Virgin Olive oil.

Sautéed Spinach with Garlic, Lemon and Parmesan

\$60pp

“The Pacific Rim”

Samoa Style BBQ Pork Ribs

Achote Paste, Cumin Garlic slow roasted over an open flame finished with a sweet Teriyaki s

Woked Cheng Pee Chicken

Sliced Chicken With Orange Rind Red Wine, Chilies, Garlic, Scallions Served with Fong Noodles.

Crab Stuffed Atlantic Salmon

Sundried tomatoes, Fresh Basil, Garlic, Sherry wine Sauce

Fried Rice

\$55pp

Japanese“Kaiseki” Station

Sakizuke:

- Pork and Vegetable Gyoza served with Seasoned Soy Dressing
- Edamame Japanese Soy Beans

Hassun:

- Hama-Hama Oysters Shooters, served on Ice Garnished with Minced Ginger, Scallions and Finished with Ponzu Sauce

Su-zakana:

- Japanese Cucumber Salad Thinly Sliced Kyuri Cucumber Marinated in Seasoned Rice Wine Vinegar Dressing Garnished with Shiso Leaf Chiffonade and Minced Ginger

Gohan:

- Chicken and Beef Yakitori, Skewered Meat Seasoned and Grilled to Perfection, served with Dipping Sauce Selection. Spicy Mustard Sauce, Teriyaki Glaze, Wasabi Aioli
- Steamed White Rice or Fried Rice

Tome-wan:

- White Miso Soup with Kombu, Scallions and Tofu

Mizumono:

- Lychee, Peach, and Japanese Pear Stuffed Crepes, Garnished with Macerated Strawberries and Mint Chiffonade

\$95pp

“By The Sea”

Contessa Shrimp, Stone Crab Claws, Lobster Medallions, Smoked Salmon accompanied with Dill Caper, Lemon Wedges, Honey Mustard Aioli Sauce and Tropical Mango Cocktail Sauce

Salt Boiled Baby White Potatoes & Assorted Crackers and Lavosh

Lemon Curd Tarts

\$100pp

“Festivo”

Adovado Pork or Beef

Chicken Mole

Mexican Rice

Cesar Salad

Boracho Beans

Roasted Potatoes with Chorizo

Warm Flour & Corn Tortillas

Grilled Vegetables

Spiced Molten Cake drizzled with Chocolate Mole Sauce and Tres Leches Ice Cream

\$45pp

“The English Fare”

Chef Carved Roasted Prime Rib of Beef with Creamed Horseradish

Roasted Chicken

Whipped Mashed Potatoes

Creamed Spinach

Roasted Baby Root Salad

Tossed Herbed Roasted Baby Beets, Turnips, Parsnips and Yams

Yorkshire Pudding

Sherry Trifle

\$85pp

“Aloha”

Hawaiian Style Shortribs

Teriyaki Chicken

Classic Island Macaroni Potato Salad

Coconut Pineapple Fried Rice

Sesame Steamed Veggies

Hawaiian Bread

\$25pp

Southern Hospitality BBQ

Prices start at \$25pp- based upon 25 person minimum

Off the Grill Choose 2

Tender Tri-Tip of Beef

Barbecue Breast of Chicken

Slabs of Slow-Roasted Spare Ribs

Quarter Pound Chuck Burgers

All Beef Hot Dogs

Accompaniments Choose 3

Spicy Rice & Red Beans

Texas Style Chili

Grilled Fresh Vegetables with Seasoning

Corn Bread and/or Hot Biscuits

Ranch-Style Baked Beans

Southern Collard Greens

Potato Salad

Char-Grilled Corn-on-the-Cob Basted in Butter

Sweet Endings Choose 2

Bread Pudding with Vanilla Sauce

Banana Pudding

Double Fudge Nut Brownies

Fresh Fruit Cobbler

Fruit Kabobs

Great BBQ or Picnic Additions & Entertainment Pricing on Request

☞ Popcorn Cart

☞ Churro Machine

☞ Snow Cone Cart

☞ Soft Pretzel Cart

☞ Cotton Candy Machine

☞ Margarita Machine

For the Children ☞ Moon Bounce for Children ☞ Clowns, Face Painting

☞ Magicians

☞ Pony Rides

☞ Water Slides

Seasonal/Holiday Menu Ideas

Prices start at \$30pp- based upon 40 person minimum

Soups choose 1

Roasted Chestnut Puree garnished with Truffle Infused Crème Fraiche and Fried Sage
Cream of Mushroom Soup with Goat Cheese Crostini

Salads choose 1

Fresh Winter Greens Salad with Winter Pear, Dried Cranberries, Candied Walnuts, and Goat Cheese served with a Creamy Balsamic Dressing

Entrées choose 2

Carved

Chef Carved Honey Glazed Holiday Ham served with Mustard Assortment

Chef Carved Sage Rubbed Turkey Breast served with Gravy and Cranberry Sauce

Chef Carved Holiday Pork Loin Roulade served with a Cranberry Reduction Sauce

Chef Carved Prime Rib Roast, served with Au Jus and Horseradish

Pork Chops Filled with Apple Stuffing served with a Tangy Dijon Mustard Sauce

Filet Mignon served with Mushroom Madeira Wine Bordelaise Sauce

Poached Salmon Hot or Cold served with Béarnaise Sauce

Sides choose 2

Sweet Potato Puree

Mashed Potato with Mascarpone Cheese and Chives

Garlic Potato and Celery Root Mash

Herb Roasted Fingerling Potatoes

Haricot Verts French Green Bean Sautéed with Shallot Butter

Sautéed Winter Vegetable Medley or Roasted Root Vegetables

Creamed Spinach

Sausage and Herb Bread Stuffing or Apple Cranberry Bread Stuffing

Dessert choose 2

Cranberry Bread Pudding with Sweet Whiskey Cream Sauce

Pumpkin Bread Pudding with Sweet Orange Liquor Reduction Sauce

Wild Berry Trifle

Pumpkin Pie or Pecan Pie with Fresh Whipped Cream

Creative Stations

Panini Station

Choose 4

\$20 pp - minimum 50 guests

Prosciutto, Pesto, Roma Tomatoes

Smoked Turkey, Fresh Mozzarella, Tomatoes and Olive Tapenade

Grilled Vegetable; Zucchini, Red Peppers, Eggplant, Tapenade and Mozzarella

Fresh Spinach, Roasted Tomatoes and Hummus

Grilled Chicken, Artichokes, Roasted Red Peppers and Goat Cheese

Grilled Chicken Breast, Tomatoes, Basil and Brie

Roast Beef, Caramelized onions, Gorgonzola and Arugula

Grilled Chicken Breast, Rosemary, Tomatoes, Chipotle Aioli and Mixed Greens

Turkey Breast, Pepper Bacon, Tomato, Avocado, Mixed Greens and Lite Mayo

Black Forest Ham, Brie, Capers, Dijon and Mixed Greens

Crab Melt

Gourmet Pasta Station

\$25pp- minimum 50 guests

Includes Choice of Three Pastas, Three Sauces, Two Meats, Four Vegetables

Pastas: Farfalle, Penne, Rigatoni, Gemelli, Linguini, Tortellini

Sauces: Marinara, Alfredo, Bolognese, Tomato Vodka, Sun-Dried Tomato Pesto

Meats: Meatballs, Italian Sausage, Prosciutto Ham, Chicken, Genoa Salami, Shrimp

Veggies: Mushrooms, Tomato, Bell Pepper, Zucchini, Black Olives, Broccoli, Green Onions,

Peas, Garlic, Pine Nuts

Served with Italian Style Breads

Mashed Potato Martini Bar

\$18pp - minimum 50 guests

Martini glasses filled with whipped Mash Potatoes; Served with your choice of five: Shredded Cheddar Cheese, Bleu Cheeses Crumbles, Sour Cream, Chives, Sautéed Mushrooms, Caramelized Onions and Bacon Bits. Enhance your station also with the following: Rosemary Lamb Loin, Garlic - Butter Shrimp, Blackened Chicken, Beef Sirloin Tips in Cabernet Sauce, Ahi-Tuna or Curry Chicken

Ice & Sea Station

\$1575 serves 150 guests

Jumbo Shrimp, Crab Claws, Oysters & Marinated Mussels served with Spiced Vodka Cocktail Sauce, Fresh Lemon Wedges & Creamy Horseradish

Hot and Steamy Cappuccino Bar

3 hour service, \$475 serves 150 guests

Hot and Steamy Cappuccino Bar!

Cappuccinos, Espressos, Café Lattes, Café Mochas, Regular and Nonfat Milk, Vanilla and Chocolate Powders, Nutmeg, Cinnamon Sticks, Whipped Cream surrounded with assorted Gourmet Cookies, Chocolates and Mini Assorted Chocolate Transfers & Cream Puffs

Chocolate Fountain

\$800 serves 50

Your Guests experience the sight, aroma and the decadence of cascading "Couverture Chocolate" the Chocolate used to smother Truffles. The Chocolate-Falls are surrounded by an abundance of fresh Fruits and Confections for your Guests to dip and enjoy. Select from the following delicacies; Marshmallows, Pretzels, Oreo Cookies, Cream Puffs, Brownies, Pound Cake, sliced Banana, Pineapple, Glazed Apricots, Strawberries or Peanut Butter Cookies for your guests to dip and enjoy!

Crudités Garden Cart

\$450 serves 50

Crudité Garden Table - An ingenious display of seasonal Vegetables with an assortment tempting Dips. Guest visit our Garden Table, covered with fresh Wheat Grass Sod, and pick from an assortment of fresh skewered Vegetables growing in the Garden Patch. A fun, entertaining presentation !!

Guests choose two Dipping Sauces: over 100 please choose three
Chipotle Ranch, Saffron-Tarragon-Chive, Roquefort-Black Peppercorn, Black Bean, Hummus, Honey-Dijon, Buttermilk-Dill, Tamari Soy- Citrus Dipping Sauce

Zen Sushi Table

\$1800 serves 50

Tranquil Split Bamboo and Black Pebble Zen Sushi Table - A unique and creative display for your favorite Sushi and/or Sashimi. Layers of hand-split Timber Bamboo frame Streams of flowing Sand set with Black Stone. Include large styled Floral Arrangement. Choose from an assortment of Sushi Maki, Hand Rolls and traditional Salads. Also includes Soy, Tamari, pickled Ginger and Wasabi

Sushi Maki Rolls - Select 2

Spicy Tuna Tuna Toro, Chilies and Scallions, California Crab and Avocado,

Tuna, Yellowtail/Hamachi, Ebi-Cadocooked Shrimp, Avocado, Vegetable Burdock, Cucumber and Lettuce

Hand Rolls - Select 1 Smoked Salmon, Spicy Salmon Skin or Spicy Tuna

Sweet Endings

Signature Items

\$3-10pp

Chocolate Cherry Flourless Chocolate Cake

Our New York Style Cheesecake with fresh Strawberries and Strawberry Sauce or fresh Mangos and Mango Sauce

Pecan Cheesecake served with Crème Anglaise

Our New Classic! Walnut or Pecan Toffee Bars or Coconut Meltaways

Walnut Fudge-style Brownies served dusted with Powdered Sugar

Moondance's Monster Chocolate Chip Cookies

Decorated Cakes our Chocolate with Chocolate Strawberries is the best!

French Bread Pudding with Irish whiskey sauce

Pumpkin Cheesecake with Jack Daniels Cream Topping

Sweet Endings "Plated"

\$5-10pp

Chocolate Wrapped Tiramisu with Hazelnut Crème Anglaise

Warm Chocolate Souffle with Fresh Summer Berries and Grand Marnier Cream

Summer Strawberry Shortcake with Vanilla Bean Gelato

Sour Cherry Apple Crisp with Rum Raisin Ice Cream

Chocolate Banana Crème Brulee

Apple Crumb Cobbler

Moon "Walk of Sweets" Buffet

\$3-10pp

Selection of Raspberry Strudel Bars, Tangy Lemon Bars, Pecan Bars, Coconut Meltaways, Fruit Tarts, Mini Crème Brulee and assorted Cheesecakes, Cream Puffs & Miniature Chocolate Chambords

Chateau St. Frances De Marco Desserts "Shot Glass Presentation"

\$18pp, 100 person minimum

Vine Yard Grapes and Ricotta Cheese and Rustic Bread, Tiramisu, Cream Brulee,

Chocolate Delight, Ginger Cream Brulee, Yogurt Honey Lime with Biscotti, fresh Berries and Cream, petite Pear Tartlets, Drunk Strawberries & Cream

POPS Concert Menus

Served Dinners- \$30pp

Classic Roasted Chicken Dinner

Slow Roasted Herb Crusted Chicken Breast, Zucchini,
Yellow Squash, Tomato Provincial & Parsley Butter Potatoes

Blacken Talapia

Pan Blacken Fresh Talapia with a Citrus Cilantro Aioli,
Served with a Wild Rice Blend with Peppers and Pine Nuts & Fresh Green Beans

Yankee Pot Roast

All the Comforts of Home, Tender Roasted Yankee Pot Roast
With Southern Comfort Whiskey Gravy, Garlic Mashed Potatoes & Veggie Melody

Served Dinners- \$45pp

Umpqua Valley Pork Medallions

Tender Roasted Pork Medallions Served With a Stone Mustard Cream Sauce.
Grilled Fennel and Baby Vegetables, and Lentil Puree

Blacken Tri Tip

We Blacken Our Tri Tip Then Slow Roast It to Perfection Serve It with a Brandy Demi
Sauce, Top It with Onion Straws, Vegetable Melody & Garlic Mashed Potatoes

Box Dinners - \$40pp

Grilled Asian Salmon and Halibut Roulade

A top a bed of Napa Cabbage presented with Snow Peas, Carrots, Pimentos with a
Sweet Ginger Soy dressing & Crisp Glass Noodles

OR

Tea Smoked Chicken Breast

Slowly Smoked Tender Chicken Breast served over Baby Fresh Greens and blend of
Wild Mushrooms, served with Julian Vegetables and Jicama -Lime Cilantro Dressing

Beverage Service

Sodas and Bottled Water: \$2pp

Gourmet Coffee and Tea Station: \$2pp

Tropical Iced Tea and Strawberry Lemonade Station: \$3pp

Premium Bar: \$20.95pp

Includes non-alcoholic beverages service of Bottled Water and assorted Soda, Sparkling Water, accompanied by House Chardonnay, Merlot and Cabernet Sauvignon, two imported Beers, on Domestic Beer and premium well liquor; Jim Beam, Jack Daniels, Absolute & Sky Vodkas, Jose Cuervo, Seagrams, Barcardi

Full Bar: \$18.95pp

Includes non-alcoholic beverages service of Bottled Water and assorted Soda, Sparkling Water, accompanied by House Chardonnay, Merlot and Cabernet Sauvignon, one imported Beer and two Domestic Beers and full well liquor

Soft Bar: \$15.95pp

Includes non-alcoholic beverages service of Bottled Water and assorted Soda, Sparkling Water, accompanied by House Chardonnay, Merlot and Cabernet Sauvignon, and two imported Beers

Please add \$125 per Bartender based upon 1 Bartender per 100 Guests
Prices based upon 5 Hours of Service