

*Blue Moon
Caterers*
2017

Hors d'oeuvres



Hors d'oeuvres

Dazzle your guests with delicious hors d'oeuvres prepared by the Chefs at Blue

Moon. Whether served as a pre-meal teaser...or as the centerpiece of your event, these unique bites will entertain and delight your guests. Hors d'oeuvres can be passed among your guests, or displayed. These displays can be themed or eclectic, and can incorporate on-site Chefs preparing delicious things right in front of your guests to add entertainment value to your event.

Pricing on Hors d'oeuvres events can vary widely based on what items are served, and whether they are served in quantities to serve as a teaser or to substitute for a meal ("Heavy Hors d'oeuvres"). As a general rule, serving Heavy Hors d'oeuvres is more expensive than serving a meal due to the raw cost of the types of products typically utilized, and the amount of hand labor needed to prepare them. Minimum quantities apply on most items, and these quantities vary by item. Some items must be cooked on site to provide appropriate quality.



Priced by the piece except as noted.

Beef

Pepper Rubbed Beef Tenderloin <i>(for Carving)</i>	160.00 ea
Grilled Beef Medallions <i>(Carved)</i>	16.00 ea
Beef Charita Bites	1.05
Petite Beef Charita Skewers with Mojo Mayo Sauce	2.30
Oriental Beef Rollup	2.20
Steak Rollup with Cream Cheese, Spinach, Caramelized Onions	2.20
Beef Rollup with Cream Cheese Tapenade	2.20
Steak and Blue Cheese Rollup	2.20
Tenderloin Bruschetta	2.30
Cajun Meatloaf Sliders with Smoked Pepper Cream Sauce	2.45
Petite Meatloaf Mashed Potato Muffins	
with Mashed Potato "frosting"	1.95
Little Cocktail Meatballs <i>(BBQ, Swedish, Chipotle or Teriyaki)</i>	.60
Hot Link Bites	.60
Sliders with Cheese, Pickle, Ketchup and Mustard	2.40
Sliders with Bleu Cheese	2.45

Pork and Lamb

Brown Sugar and Pepper Grilled Pork Tenderloin	29.50 ea
<i>(for Carving)</i>	
Chipotle Glazed Sunday Roast Ham <i>(for Carving)</i>	70.00 ea
Seared Pork Tenderloin Dippers with Sauce Medley	1.90
Rosemary Grilled Lamb Rib Chops	2.60
Carnita Street Tacos	1.90
Miniature Ham and Cheese Biscuits	2.20
Miniature Pork BBQ Sandwiches	1.90
Petite Cuban Pork Sandwiches with Mojo Mayo Sauce	1.90
Pork Potstickers with Pan Asian Sauce	1.10
Pork Tenderloin Bruschetta with Caramelized Onions,	
and Spicy Pear Chutney	2.20
Tiny Skewered Lamb Bites with Tzatziki Sauce	4.65

Carving Station

Buns and Sauces for Carving Station	55.00 + .65 pp
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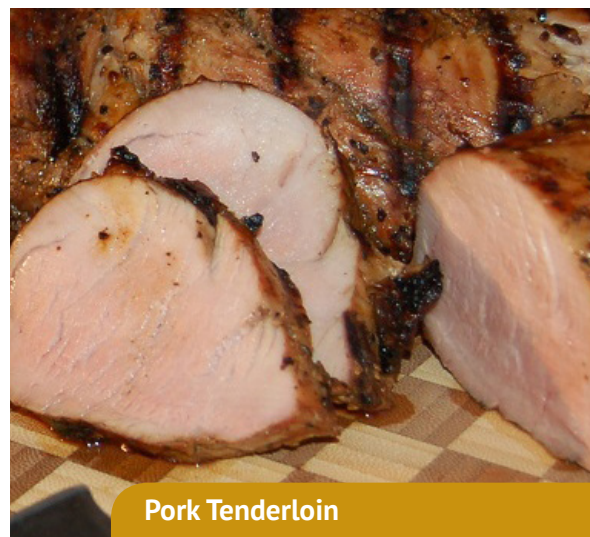
Steak and Bleu Cheese Rollup



Tenderloin Bruschetta



Pork Potstickers



Pork Tenderloin

Display Boards

Antipasto Boards

Medium	215.00
Small	165.00

Cheese Boards – Simple

Large	215.00
Medium	170.00
Small	125.00
Petite	77.50

Cheese Boards – Elegant

Large	275.00
Medium	215.00
Small	165.00
Petite	105.00

Kerry's Kick-ass Cheese Boards

Large	320.00
Medium	265.00
Small	215.00

Seafood

Cocktail Shrimp – 16/20 count.....	2.15
Cocktail Shrimp – 21/25 count.....	1.60
Cocktail Shrimp – 26/30 count.....	1.20
Citrus Grilled Shrimp.....	2.15
Ginger Lime Shrimp.....	2.15
Savory Shrimp Cups.....	2.30
Coconut Shrimp.....	2.25
Shrimp & Red Pepper Brochettes.....	2.75
Bacon Wrapped BBQ Shrimp	2.65
Sushi – Regular	1.35
Sushi – Deluxe	2.45
Crab Rangoon.....	1.35
Pan Seared Scallops on Spoons	3.25
Seafood Martini – Large	7.50
Seafood Martini – Small	4.40
Seafood Martini – Miniature	3.20
Salmon Bruschetta with Lime Dill Sauce	2.20



Elegant Cheese Board with
Fruit and Veggies

Grilled Salmon on Sweet Potato Crisp.....	2.20
Grilled Baby Artichoke Hearts with Shrimp Stuffing.....	3.60
Petite Crab Cakes with Remoulade Sauce	2.25
Seared Ahi Tuna with Wasabi.....	1.35
Peppered Tuna on Endive with Wasabi Cream Sauce.....	2.45
Dim Sum Trio.....	1.65
Asian Slaw with Shrimp in Belgian Endive	2.40
Gazpacho Shooters with Shrimp	2.20
Blackened Red Snapper with Smoked Pepper Cream Sauce	2.20
Fresh Shucked Chesapeake Bay Oysters	2.25
Costa Rican Ceviche Shooters with Crispy Tortilla Roll Garnish.....	1.95
Smoked Salmon with Cucumber “Scales” and Garnishes	165.00

Chicken and Turkey

Chicken Satay with Spicy Peanut Sauce	1.90
Chicken Charita Skewers.....	1.90
Chicken Charita Bites	.85
Chicken Salad with Pita Chips	1.25
Chicken Salad in Wonton Cups	1.95
Chicken Salad in Petite Wonton Cones	2.10
Petite Sweet Chile Chicken Salad Tacos.....	2.35
Chipotle Chicken Cups.....	2.35
Fried Chicken Bites	.60
Jalapeno Cheese Grits with Blackened Chicken on Spoons.....	1.90
Petite Chicken a la King Bites in a Tiny Puff Pastry Shell.....	1.70
Roasted Pulled Chicken and Creamed Corn in Phyllo Cups...	2.20
Duck Potsticker with Pan Asian Sauce	2.60
French Cut Turkey Breast (for Carving - approx 7#)	67.50 ea
Fried Chicken Wings with Bleu Cheese Dressing	1.20
Jerk Chicken Skewers.....	1.90
Grilled Sesame Chicken Skewers with Pan Asian Sauce	2.20
Spicy Raspberry Chicken on Endive	2.45
Flatbread Pizza with Tomatoes, Feta, Roasted Chicken, and Red Onion....	2.85
Grilled Chicken Bruschetta, with Spinach Chiffonade, Almonds, Yellow Tomato, Feta, & Pistou	2.20

Mexican

Seven Layer Torte with Chips	45.00 ea
Fiesta Pinwheels.....	1.20
Beef or Chicken Flautas.....	1.35
Chips & Salsa.....	1.20 pp
Chips, Queso, Salsa.....	2.25 pp
Seven Layer Dip in Margarita Sombrero.....	3.10
Black Bean, Mango, and Avocado Salsa with Chips	1.80 pp

Cheese Specialties

Cream Cheese with Mississippi Delta Sauce.....	25.00 ea
Sun Dried Tomato Cheese Ball.....	27.50 ea
Artichoke Pesto Cheese Ball.....	27.50 ea
Blue Cheese Cheesecake with Spicy Pear Chutney	90.00 ea
Caramelized Onion Infused Cream Cheese Bruschetta.....	1.90
Potato Crisp Canapés with Caramelized Onions, Goat Cheese, and Red Peppers.....	1.90
Sautéed Veggie Cheese Cup.....	2.35
Mac n Cheese Muffins	2.35



Grilled Chicken Bruschetta



Petite Sweet Chile Chicken Salad Tacos



Fiesta Pinwheels



Seven Layer Torte



Pork Tenderloin Bruschetta

Vegetable, Non-meat (mostly)

Cut Veggie Display served with Parmesan Ranch	.50
Bacon Wrapped Almond Stuffed Dates	2.20
Bacon Wrapped Water Chestnuts	2.00
Goat Cheese and Sundried Tomato Bruschetta.....	2.00
Spinach Balls.....	1.20
Cucumber Cups with Guacamole	2.20
Cucumber Cups with Mango and Avocado Salsa.....	2.20
Feta & Asparagus Bruschetta	2.10
Petite Antipasto Skewer	2.60
Tomato, Mozzarella Cheese, and Basil Bruschetta	1.90
Caprese Bruschetta	2.00
Caprese Skewer	2.45
Petite Caprese Skewer	1.50
Caprese Salad on a Fork.....	1.80
Caprese Salad on Sweet Potato Crisp.....	2.00
Veggie Sticks in Individual Cups with Parmesan Ranch	2.45
Crudités in Baguette Bowls with Dip Variety	2.45
Toast Points and Crudités with Spinach and Sweet Onion Dip, Benedictine Dip, Welch Rarebit.....	1.30
Petite Tea (finger) Sandwiches	
Egg Salad; Chicken Salad; Cucumber and Cream Cheese	
Pimento Cheese; BLT	1.90
Gourmet Petite Grill Cheese Sandwiches with special cheeses, sauces, and other ingredients.....	2.10
Fresh Blackberry Skewer with Port Salut, Mint, and Strawberry Jam ...	2.40
Grissini w Prosciutto & Gorgonzola.....	1.80
Petite Pizza Triangles	1.40
Petite Quiche.....	1.00
Spinach Artichoke Dip.....	1.25
Grilled Baby Yukon Potatoes.....	.50
Grilled Squash and Zucchini	.50
Petite Spring roll.....	1.90
Skin-on Cut Fruit	.80
Fruit Skewers.....	2.45
Pineapple Palm Tree Display	135.00
Bloody Mary on a Stick	.60
Martini on a Stick.....	1.10
Chilean Salad on Endive	2.20
Hummus with Pita chips.....	.60



Grilled Zucchini Rollups



Caprese Salad on a Fork



Deluxe Sushi



Hummus with Pita Chips



Seared Ahi Tuna

Deviled Eggs.....	1.20
Butternut Squash Rosti Cake with Fire Roasted Tomatoes and Feta Cheese	3.65
Mushroom Caps with Spinach, Blended Cheeses, and Walnuts	2.70
Caesar Salad Cups	1.70
Creamed Spinach Cups	2.00
Soup Shooters - Tomato Bisque, Corn Chowder, Gazpacho.....	1.15/1.65
Baked Bean Shooters	.85
Corn and Black Bean Fritter	1.30
Polenta Square with Marinara and Zucchini	2.95
Endive with Ricotta Cheese, Almonds, and Raisins.....	2.15
Corn Fritters.....	.50
Petite Twice Baked Potato Cups – Mashed Potatoes with Sour Cream, Cheese, Bacon, and Chives in Tiny Roasted Red Skin Potato Cups	2.75
Grilled Zucchini Rollups with Herbed Cheeses, Pine Nuts, and Crudites	3.25
Roasted Fingerling Potatoes with Bleu Cheese Aioli.....	.85
Vegetable Potstickers with Pan Asian Sauce	1.25
Petite BLT's.....	1.95

Desserts

Honeydew Cylinder with Goat Cheese, Walnuts, Honey, and a Balsamic Reduction.....	2.95
Crème Brulee in a Chocolate Cup.....	3.40
Miniature Martini Glass Desserts.....	2.65
Dessert Bars Assortment (approx 1").....	.85
Chocolate Covered Strawberries.....	1.30
Chocolate Covered Fruit Bites.....	1.30
Baklava.....	1.20
Mixed Berry Shooters.....	1.60
Fresh Baked Cookies.....	.95
Key Lime Tartlet	1.10
Flourless Chocolate Cake Bites.....	1.10



**Bacon Wrapped Almond
Stuffed Dates**



**Polenta Square with Marinara
and Zucchini**



Veggie Sticks in Individual Cups



Baklava

Themed Stations

Let us create an exciting themed event to add fun and entertainment to your reception...

- Mexican
- South American
- Caribbean
- Mashed Potatoes
- Mac n Cheese
- BBQ
- American Carnival
- Cajun/Creole
- Lana's Scoopy Station
- Asian
- Luau
- Deep South
- Salads
- Wine and Cheese Pairings

On-site Chef Display Cooking

On-site Chef Display Cooking adds elegance and fun to your event.

- Carving Station
- Tapas
- Seafood Sautee
- Pasta Sautee
- Gourmet Quesadillas
- Panini
- South American Flatbreads
- Grilled Italian Flatbread Pizza
- Macaroni and Cheese Sautee
- Gourmet Grilled Cheese Sandwiches
- Oyster Bar
- Mongolian BBQ
- Bulgogi
- Crepes
- Eggs Benedict
- Omelettes
- Belgian Waffles
- Desserts – Crepes Suzette, Bananas Foster, Cherries Jubilee, S'mores Bar, Ice Cream Sundae Bar



316.612.4694 | 8406 West Central, Wichita, KS 67212
www.bluemooncaterers.com | events@bluemooncaterers.com

