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# *Custom Catering*

*Menu and Services  
Listing*

7/20/10

*Our menu is constantly evolving as we develop and improve products. If your menu copy is more than a couple of months old, please contact us so we can get you the current version or download it at [BlueMoonCaterers.com](http://BlueMoonCaterers.com)*

## Mixed Grill

*Our Mixed Grill line includes a selection of grilled meats, potatoes, vegetables, and salads. Mix and match whatever suits your event. Included are:*

### Salads

- Mixed Green Salad w/ choice of Dressing
- Blue Moon Salad
- Blue Spinach Salad
- Caesar Salad
- Fall Salad with Gorgonzola, Walnuts, and Pears
- Bibb Leaf Lettuce Wedge with Endive

### Dressings

- Creamy Pepper
- Sweetened Vinaigrette
- Italian Vinaigrette
- Balsamic Vinaigrette
- Cranberry Vinaigrette
- Caesar
- Honey Mustard

### Meats

- Pepper Rubbed Tenderloin
- Filet Mignon
- Bacon Wrapped Filet
- Medallions of Beef
- Marinated Top Sirloin
- Prime Rib
- Bacon Wrapped Chopped Beef Steak
- Hamburger Steak
- Veal Milanese
- Pork Chops
- Honey Pepper Grilled Pork Tenderloin
- Rosemary Lamb Rib Chops
- Traditional Roasted Turkey
- French Cut Turkey Breast
- Herb Grilled Chicken
- Citrus Grilled Chicken
- Parmesan Chicken
- Fried Chicken
- Baked Chicken
- Citrus Grilled Salmon
- Blackened Red Snapper
- Grouper
- Citrus Grilled Shrimp
- Seared Scallops
- Brochettes (beef, chicken, shrimp, vegetarian)

### Potatoes and Starches

- Traditional Mashed Potatoes with Country Gravy
- Roasted Garlic Mashed Potatoes
- Parmesan Mashed Potatoes
- Horseradish Mashed Potatoes
- Roasted Red Skin Potatoes
- Grilled Baby Yukon Potatoes
- Wild Rice
- Seasoned Brown Rice
- Risotto
- Jalapeno Cheese Grits

### Vegetables

- Sautéed Green Beans with Onions and Peppers
- Home-Style Green Beans
- Vegetable Medley with Cauliflower, Broccoli, Green Beans, and Carrots
- Creamed Spinach
- Grilled Asparagus
- Grilled Mushrooms
- Brown Sugar Glazed Carrots
- Sautéed Squash and Zucchini
- Sautéed Sugar Snap Peas
- Roasted Red, Yellow, and Green Peppers with Mushrooms
- Grilled Vegetables
- Grilled Red Onions
- Steamed Broccoli and Cauliflower
- Fire Roasted Corn and Sweet Peppers

<b>Blue Moon Menu</b>	<b>Per Person Charge</b>		
	<b>Number of Guests</b>		
	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
<b>Sample Mixed Grill Menus</b>			
<b>Royal Oaks Mixed Grill</b> Blue Moon Salad (Field Greens with Roma Tomatoes, Feta Cheese, Avocado, Pecans, and Red Onion, in a lightly sweetened Vinaigrette) Pepper Rubbed Grilled Tenderloin with Sweet Bourbon Pepper Sauce Southwest Grilled Salmon with Lime Dill Sauce Herb Grilled Chicken with Peppercorn Sauce Parmesan Mashed Potatoes Sautéed Green Beans with Onions and Peppers Creamed Spinach Artisan Bread Variety	22.95	21.95	20.95
<b>City Grill</b> Blue Spinach Salad Grilled Medallions of Beef with Sweet Bourbon Pepper Sauce Southwest Grilled Salmon with Lime Dill Sauce Parmesan Mashed Potatoes Sautéed Squash and Zucchini Artisan Bread Variety	16.95	15.95	14.95
<b>East Side Grill</b> Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Pears in Balsamic Vinaigrette Grilled Medallions of Beef Herb Grilled Chicken Balsamic Brown Sugar Sauce Roasted Garlic Mashed Potatoes Sautéed Green Beans, Peppers, and Onions Artisan Bread Variety	15.50	14.50	13.50
<b>Blue Moon Grill</b> Blue Moon Salad Honey Pepper Grilled Pork Tenderloin Citrus Grilled Chicken Peppercorn Sauce Roasted Garlic Mashed Potatoes Vegetable Medley Artisan Bread Variety	13.95	12.95	11.95
<b>Traditional Grill</b> Mixed Green Salad with Parmesan Ranch Dressing Bacon Wrapped Chopped Beef Steak Citrus Grilled Chicken Peppercorn Sauce Roasted Garlic Mashed Potatoes Home-style Green Beans Artisan Bread Variety	9.25	8.75	8.25
<b>Simple Grill</b> Mixed Green Salad with Parmesan Ranch Dressing Hamburger Steak w/ Grilled Onions Mashed Potatoes with Country Gravy Home-style Green Beans Artisan Bread Variety	7.25	6.75	6.25

## Italian

*Our Italian Menu includes a nice variety of salads, meats, pastas, and vegetables. Mix and match whatever suits your event. Included are:*

### Salads

- Italian Salad with Mixed Greens, Roma Tomatoes, Feta cheese, Pine Nuts, Red Onion, and Artichoke Hearts in a light Italian Vinaigrette
- Caesar Salad
- Caprese Salad (Ripe tomato slices, Buffalo Mozzarella Cheese, Fresh Basil, and Balsamic Vinaigrette)

### Meats

- Veal Milanese
- Herb Grilled Pork Tenderloin
- Rosemary Grilled Lamb Rib Chops
- Herb Grilled Chicken
- Garlic Grilled Chicken
- Parmesan Chicken
- Chicken Marsala
- Citrus Grilled Salmon
- Grilled Snapper with Smoked Pepper Cream Sauce
- Garlic Grilled Shrimp
- Pan Seared Scallops

### Pastas

- Penne
  - Tortellini
  - Farfale
  - Fettuccini
  - Ravioli
  - Cannelloni
  - Manicotti
- ### Sauces
- Alfredo
  - Marinara
  - Creamy Marinara
  - Pistou
  - Cream Reduction
  - Béchamel
  - Pesto
  - Smoked Pepper Cream Sauce
- ### Pasta Dishes
- Hearty Beef Lasagna
  - Vegetable Lasagna
  - Penne with Spinach Alfredo Sauce (can be served with Grilled Chicken and Vegetables as an entrée)
  - Cheese Tortellini with Creamy Marinara
  - Cannelloni with Ricotta and Spinach

### Sides and Vegetables

- Sautéed Italian Green Beans
- Creamed Spinach
- Grilled Asparagus with Parmesan
- Grilled Mushrooms
- Sautéed Squash and Zucchini
- Roasted Red, Yellow, and Green Peppers with Mushrooms
- Wild Rice
- Risotto
- Tomato and Mozzarella Bruschetta

<b>Sample Italian Menus</b>	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
<b>Feste Italiano</b> Caprese Salad Rosemary Grilled Lamb Rib Chops Grilled Snapper with Smoked Pepper Cream Sauce Cannelloni with Ricotta and Spinach Grilled Asparagus with Parmesan Creamed Spinach Artisan Bread Variety	21.95	20.95	19.95
<b>Italian Hearth Meal</b> Italian Salad with Mixed Greens, Roma Tomatoes, Feta cheese, Almonds, Red Onion, and Artichoke Hearts in a light Italian Vinaigrette Herb Grilled Pork Tenderloin Chicken Parmesan Farfale in a Creamy Marinara Sauce Sautéed Squash and Zucchini Creamed Spinach Artisan Bread Variety	16.95	15.95	14.95
<b>Tuscan Sampler</b> Italian Salad with Mixed Greens, Roma Tomatoes, Feta Cheese, Almonds, Red Onion, and Artichoke Hearts in a light Italian Vinaigrette Herb Grilled Chicken Grilled Salmon Penne Alfredo Sautéed Green Beans with Tomatoes, Onions, Peppers, Garlic, and Parmesan Artisan Bread Variety	13.75	12.95	11.95
<b>Tour of Italy</b> Caesar Salad Penne in a Spinach Alfredo Sauce with Grilled Chicken and Vegetables Hearty Beef Lasagna Sautéed Green Beans with Tomatoes, Onions, Peppers, Garlic, and Parmesan Artisan Bread Variety	9.50	8.50	7.95

<b>Ethnic, Specialty, and Seasonal Menus</b>			
<b>Mexican</b>	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
<b>Mexican Fiesta Comida</b> Chicken Fajita Meat Spicy Ground Beef Flame Roasted Veggies, including Onions, Peppers, and Roasted Corn Flour Tortillas Charro Beans Mexican Rice Chile con Queso Tortilla Chips Shredded Monterrey Jack & Cheddar Cheese Sour Cream Salsa Pico De Gallo	9.25	8.50	7.95
Cheese and Onion Enchiladas	1.00 ea	.95 ea	.90 ea
Shredded Pork Enchiladas w/ Tomatillo Sauce	1.15 ea	1.10 ea	1.05 ea
<b>BBQ</b>			
<b>Texas BBQ Spread</b> Mixed Green Salad with Parmesan Ranch Dressing Pulled Pork Grilled Chicken Breast with Blended Cheeses Hot Link Bites "Those" Baked Beans (the best on the planet!) Bread	8.25	7.75	7.25
Add Beef Brisket	1.50	1.35	1.25
Add Baby Back Ribs	3.00	3.00	3.00
Add Potato Salad or Roasted Garlic Mashed Potatoes	1.00	.95	.90
Substitute Cucumber, Tomato, Red Onion Vinaigrette	.65	.65	.65
<b>Cajun</b>			
<b>Cajun Feast</b> Mixed Green Salad with Raspberry Vinaigrette Grilled Chicken with New Orleans Butter Cream Sauce, Bacon, and Chives Shrimp and Andouille Jambalaya Snap Beans with New Potatoes Fire Roasted Corn and Sweet Peppers Corn Fritters Tomato Bisque Artisan Breads	13.95	12.95	11.95
<b>New Orleans Dinner</b> Mixed Green Salad with Raspberry Vinaigrette Grilled Chicken with New Orleans Butter Cream Sauce & Bacon Crumbles Jambalaya Sauteed Green Beans Artisan Breads	9.95	9.25	8.75
<b>Bayou Dinner</b> Cole Slaw Blackened Chicken Red Beans and Rice Corn Fritters Bread	8.25	7.75	7.25

<b>French</b>			
<b>Country French Dinner</b> Field Greens with Tomatoes, Red Onions, and Julienne Carrots in a lightly sweetened Vinaigrette Herb Grilled Chicken in a Cream Sauce w/ Mushroom and Pepper garnish Roasted Garlic Mashed Potatoes Sautéed Green Beans w/ Peppers and Onions Glazed Carrots Artisan Breads Variety	10.95	10.50	9.95
<b>Mediterranean</b>			
<b>Trapezi de Protaras</b> Fattoush Salad Grilled Chicken and Shrimp in a Garlic Cream Sauce Seasoned White Rice or Couscous (choose one) Sautéed Zucchini and Squash Pita Bread	10.25	9.75	9.25
<b>South American</b>			
<b>Tour of South America</b> Ensalada Chilena - Tomatoes with Onion, Coriander, Vinaigrette Empanada de Porco - Shredded Pork Empanadas w/ Tropical Fruit Salsa Caldillo de Congrillo - Tomato Based Stew with Mild White Fish & Shrimp Arroz e Cebolas - White Rice with Onions and Spices Feijoes Temperado - Beans with Spices Pao Crocante - Fried Wheat Bread	15.25	14.25	13.25
<b>Chinese</b>			
<b>Chinese Feast</b> Pork Egg Rolls with Sweet and Sour Sauce and Hot Mustard Kung Pao Chicken Beef and Broccoli Vegetable Stir Fry Fried Rice	10.95	10.50	9.95
<b>Other (please ask)</b>			
<b>Southern Favorites; Caribbean; Luau; Cuban; Spanish; Irish</b>			
<b>Seasonal Menus</b>			
<b>Summer Cookout</b> Mixed Green Salad with Parmesan Ranch Dressing Cheese Burgers Dogs Hot Link Bites BBQ Chicken Breast All necessary condiments, buns etc. "Those" Baked Beans (the best on the planet!)	7.75	7.25	6.75
<b>Thanksgiving Dinner</b> Mixed Green Salad with Parmesan Ranch Dressing Roasted/Sliced Turkey Savory Stuffing Turkey Gravy Mashed Potatoes Home-Style Green Beans Cranberry Sauce Artisan Bread Variety	10.25	9.75	9.25
<b>Pies</b> Pumpkin Pecan			7.95 8.95

<b>Budget Savers</b>	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
<b>Simple Mexican Dinner</b>  Spicy Ground Beef Taco Shells Warm Flour Tortillas (to build soft tacos if preferred) Charro Beans Mexican Rice Shredded lettuce Diced Tomatoes Shredded Monterrey Jack & Cheddar Cheese Salsa	6.50	6.25	5.95
<b>Simple BBQ Dinner</b>  Mixed Greens with Parmesan Ranch Dressing Pulled Pork Hot Link Bites "Those" Baked Beans (the best on the planet!) Bread	6.50	6.25	5.95
<b>Hearty Traditional Dinner</b>  Mixed Greens with Parmesan Ranch Dressing Hamburger Steak Mashed Potatoes Home-style Green Beans Bread	6.50	6.25	5.95
<b>Italian Country Dinner</b>  Hearty Beef Lasagna Caesar Salad Bread	6.50	6.25	5.95
<b>Cajun Supper</b>  Cole Slaw Chicken and Andouille Jambalaya Red Beans and Rice Bread	6.50	6.25	5.95

<b>Luncheons</b>	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
<b>Wraps Luncheon</b> Wrap variety (Chicken Salad, Chicken Caesar) Marge's Wicked Pasta Salad Sun Chips	6.95	6.75	6.50
<b>Deli Sandwich Luncheon</b> Sandwich variety (Pepper Turkey or Honey Ham with Swiss and Bacon) Marge's Wicked Pasta Salad Sun Chips	6.95	6.75	6.50
<b>Bistro Sandwich Luncheon</b> Bistro Sandwich Variety on Artisan Bread Baby Field Greens or Marge's Wicked Pasta Salad Sun Chips	8.50	8.00	7.50
<b>Petite Sandwich Factory</b> Petite Bun Variety with Sauce Assortment Shaved Beef Pulled Pork Chicken Salad Marge's Wicked Pasta Salad Sun Chips	8.50	8.00	7.50
<b>Soup and Salad Luncheon</b> Mixed Greens with Parmesan Ranch Dressing Cold Sliced Marinated Chicken Soup (Baked Potato Soup or Tomato Bisque) Artisan Bread	9.25	8.75	8.25
<b>Blue Moon Soup and Salads Luncheon</b> Caesar Salad Baby Field Greens Salad Blue Spinach Salad Cold Sliced Marinated Beef and Chicken Soup (Baked Potato Soup or Tomato Bisque) Artisan Bread	11.75	11.25	10.75
<b>Elegant Soup and Salads Luncheon</b> Caesar Salad Baby Field Greens Salad Blue Spinach Salad Chicken Salad Marge's Wicked Pasta Salad Buffala Mozzarella, Tomato, and Red Onion Salad Cut Fruit Salad Cold Sliced Grilled Beef and Chicken Soup (Corn Ancho Bisque or Tomato Bisque) Artisan Bread	Not available for under 50 guests	14.25	13.25

<b>Breakfast</b>	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
<b>Hearty Traditional Breakfast</b>  Cheesy Scrambled Eggs Crisp Bacon Sausage Ham Hash Brown Potatoes Fresh Baked Biscuits Sour Cream Salsa Condiments as logical (margarine, jelly, etc.)	7.50	7.25	6.95
<b>Blue Moon Brunch I</b>  Sweet Breakfast Breads Dawn's Egg, Potato, and Sausage Casserole Breakfast Meats Hash Brown Potatoes Cut Seasonal Fruit	9.95	9.45	8.95
<b>Blue Moon Brunch II</b>  Sweet Breakfast Breads Spinach and Mixed Cheese Soufflé or Quiche or Country Manor Breakfast Tart Grilled Chicken Roasted Red Skin Potatoes Yogurt with Granola Cut Seasonal Fruit	12.95	12.25	11.50
<b>Blue Moon Champagne Brunch</b>  Sweet Breakfast Breads Quiche Variety Eggs Benedict Variety Salmon with Smoked Pepper Cream Sauce Seasonal Vegetable Hash Brown Potatoes or Roasted Red Skin Potatoes Baby Field Greens Salad Cut Seasonal Fruit	19.00	17.50	16.00
<b>Continental Breakfast</b>  Bagels Coffee Cake and other Cakes, and Sweet Breakfast Breads Fresh Fruit Yogurt Milk, Cream Cheese, and other logical condiments	6.25	5.95	5.75

Desserts	Per Person Charge		
	Number of Guests		
	20-49	50-99	100+
<b>Individually portioned desserts</b>			
Southwest Sheet Cake	1.65	1.50	1.35
Petite Cocktail Cakes Variety	2.00	1.90	1.80
Petite Cheesecake Variety	2.25	2.15	2.00
Bread Pudding	2.25	2.15	2.00
Homemade Apple Cobbler with Ice Cream	3.75	3.50	3.25
Homemade Peach Cobbler with Ice Cream	4.25	4.00	3.75
Homemade Plum/Blackberry Cobbler with Ice Cream	4.25	4.00	3.75
Individual Plum/Blackberry Cobbler	4.25	4.00	3.75
New York Cheesecake	4.25	4.00	3.75
Chocolate Torte with Chocolate Ganache	5.00	4.75	4.50
Crème Brulee, large	4.95	4.50	4.25
Crème Brulee, small	2.95	2.50	2.25
Big Thicket Chocolate Pecan Pie	3.50	3.25	3.00
Parfait, Traditional French	3.25	3.15	3.00
Parfait, Chocolate Medley	3.25	3.15	3.00
Belgian Waffles with assorted toppings	NA	3.50	3.00
Martini Glass Desserts <ul style="list-style-type: none"> <li>• Chocolate Medley</li> <li>• Crème Brulee</li> <li>• Fruit Parfani</li> </ul>	NA	3.50	3.00
<b>Hors d'oeuvres Style Desserts</b>			
Miniature Martini Glass Desserts, each			1.50
Dessert Bars Assortment (approx 1"), each			.70
Chocolate Covered Strawberries, each			1.00
Chocolate Covered Fruit Bites, each			1.00
Mixed Berry Shooters			1.35
Afternoon Meringue Tea Cakes, each			1.00
Fresh Baked Cookies, each			.85

## Hors d'oeuvres (priced by the piece except as noted)

Pricing on Hors d'oeuvres can vary widely by person based on what items are served, and whether they are served in quantities to serve as a snack or 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 products utilized, and the amount of hand labor needed to prepare them, but is appropriate for many types of events, and is an elegant and popular way to entertain. Minimum quantities apply on most items, and these quantities vary by item. Some items must be cooked on site to provide acceptable quality.

<b>Beef</b>	
Pepper Rubbed Beef Tenderloin (for Carving)	145.00 each
Beef Charita Skewers	2.25
Beef Charita Bites	.85
Oriental Beef Rollup	1.85
Steak Rollup with Cream Cheese, Spinach, Caramelized Onions	1.85
Beef Rollup with Cream Cheese Tapenade	1.85
Steak and Blue Cheese Rollup	1.75
Tenderloin Bruschetta	1.75
Miniature Beef Wellington Bites	3.00
Little Cocktail Meatballs (BBQ, Swedish, or Chipotle)	.40
Hot Link Bites	.50
Sliders	2.00
Sliders with Bleu Cheese	2.35
<b>Pork and Lamb</b>	
Brown Sugar and Pepper Grilled Pork Tenderloin (for Carving)	35.00 each
Pork Charita Bites	.85
Rosemary Grilled Lamb Rib Chops	2.00
Miniature Ham and Cheese Biscuits	2.00
Miniature Pork BBQ Sandwiches	1.45
Petite Cuban Pork Sandwiches with Mojo Mayo Sauce	1.45
Pork Tenderloin with Caramelized Onions, and Spicy Pear Chutney	1.85
<b>On-site Chef Stations</b>	
Carving Station Items - Buns, Sauces	50.00+ .25 pp
Gourmet Quesadillas	By quote
Panini Variety	By quote
Seafood Sautee	By quote
Pasta Sautee	By quote
South American Flatbreads	By quote
<b>Cheese Boards - Elegant</b>	
Large	235.00
Medium	185.00
Small	130.00
Petite	90.00

<b>Seafood</b>	
Cocktail Shrimp – 16/20 count	1.85
Cocktail Shrimp – 21/25 count	1.35
Cocktail Shrimp – 26/30 count	1.00
Citrus Grilled Shrimp	2.00
Ginger Lime Shrimp	2.00
Savory Shrimp Cups	2.00
Coconut Shrimp	2.00
Bacon Wrapped Scallops	2.00
Pan Seared Scallops on Spoons	3.00
Seafood Martini – Large	6.95
Seafood Martini – Small	3.95
Seafood Martini – Miniature	2.95
Salmon Bruschetta	1.75
Salmon on Purple Potato Crisps	2.00
Petite Crab Cakes with Remoulade Sauce	2.00
Seared Ahi Tuna with Wasabi	1.25
Dim Sum Trio	1.50
Seared Grouper Filet (for Carving)	90.00
Asian Slaw with Shrimp in Belgian Endive	2.25
Gazpacho Shooters with Shrimp and Avocado	2.25
Crab Rangoon	1.25
<b>Chicken and Turkey</b>	
Chicken Satay with Spicy Peanut Sauce	1.75
Chicken Charita Skewers	1.75
Chicken Charita Bites	.70
Chicken Salad w/ Pita Chips	1.00
Chicken Salad in Wonton Cups	1.65
Chipotle Chicken Cups	2.00
Fried Chicken Bites	.50
Jalapeno Cheese Grits with Blackened Chicken on Spoons	1.75
French Cut Turkey Breast (for Carving - approx 7#)	60.00 each
Carving Turkey (for Carving - approx 22#)	160.00 each
Jerk Chicken Skewers	1.75
<b>Cheese Boards - Simple</b>	
Large	180.00
Medium	140.00
Small	100.00
Petite	65.00



<b>Beverages</b> (includes ice and disposable cups)	<b>20-49</b>	<b>50-99</b>	<b>100+</b>
Iced Tea, Water	1.10	1.00	.95
Coffee, choose Reg or Decaf	1.10	1.00	.95
Iced Tea, Soft Drinks, Water	1.75	1.60	1.45
Iced Tea, Punch, Water	1.75	1.60	1.45
Iced Tea, Lemonade, Water	1.60	1.50	1.35
Juices	1.35	1.35	1.35
Bottled Juice			1.50 each
Canned Soft Drinks			1.00 each
Bottled Water			.85 each

## **ALCOHOLIC BEVERAGE SERVICES**

### **Host or Cash Bar**

We will serve your guests alcoholic beverages of their choice. Prices below are complete including bartender services, disposable serviceware, ice, mixers etc., and applicable taxes. (Equipment and set up costs are extra)

<b>Products Provided</b>	<b>Minimum Sales Guarantee</b> (for Host/Cash Bar)*
Bottled Beer and Premium Wine	200.00
Bottled Beer, Premium Wine, Cocktails and Rocks Margaritas	500.00
Bottled Beer, Premium Wine, Cocktails, Rocks Margaritas, and/or Martinis	600.00
<b>Drink Prices</b>	
Bottled Beer (Domestic)	3.00
Bottled Beer (Import and Premium)	3.50
Cocktails (from our "Call Brands" list) and Rocks Margaritas	4.00
Cocktails (from our "Premium Brands" list)	5.00
Cocktails (from our "Super-Premium Brands" list)	6.00
Martinis	6.00
Premium Boxed Wine	4.00
Premium Wine (from our "Modestly Priced" list)	5.00

Concerned about consumption? We have ways we can help.

### **Specialty Alcoholic Beverages in Bulk**

Frozen Margarita Machine	100.00
Frozen Margaritas, per batch (approx 80 drinks)	100.00
Frozen Non-alcoholic Margaritas, per batch (approx 65 drinks)	40.00
Rocks Margaritas, per gallon (approx 15 drinks)	50.00
Martinis, light and fruity, per gallon (approx 25 drinks)	50.00
Martinis, specialty, per gallon (approx 25 drinks)	65.00
Domestic Keg Beer (approx 200 drinks)	150.00

### **Bartending Services**

We can provide a Bartender to pour the beverages that you provide. Charges are \$25 per hour during the event, plus 1.5 hours for setup and tear down.

Please note that BMC is only able to provide bartending services at events where BMC is providing food services.

### **Mixer/Set up Services**

To make your involvement simpler, we can provide complete drink setup service for your event which includes disposable serviceware and napkins, all standard mixers, ice, condiments, garnishes, and tools. All you have to provide is the beer, wine, and liquor. The charge is 1.50 per person (2.00 if soft drinks are not provided otherwise. Minimum 75 guests).

### **Client Provided Beverages**

At events where the client provides the beverages, it is the client's responsibility to transport the beverages to the event site, pre-chill the beverages, provide serviceware, and provide ice. If needed we can provide any or all of these services: transporting, pre-chilling, cups, or ice, but there is a \$.25 per guest charge for each of these four services.

<b>Services</b>	
On-site Staff <ul style="list-style-type: none"> <li>• Set up; Tear Down</li> <li>• Food Preparation and display</li> <li>• On-site Chef</li> <li>• Beverage Service; Bartending</li> <li>• Guest Service</li> <li>• Bussing; Cleaning</li> </ul>	\$17-30/hour per person
“Set up and Leave” Service (typically this is for drop-off meals delivered in disposable containers. BMC sets out everything and gets the meal ready for guests to serve themselves. Price may vary for some events)	\$15
Use of Catering Equipment	\$25-500
Delivery Vehicle Fee (Wichita Metro)	\$30
Delivery Vehicle Fee (out side Wichita Metro, per vehicle)	\$15/hour/person + .75/mile/vehicle (\$30 min)

<b>Supplies/Serviceare</b>	
Economy Disposable Serviceware (plates, napkins, utensils as needed)	.75 per person
Deluxe Disposable Serviceware (plates, napkins, utensils as needed)	1.25 per person
China with Plain Stainless Silverware	2.50 per place setting
China with Elegant Stainless Silverware	2.75 per place setting
Glassware	.60 per glass
Salt and Pepper Shakers	.75 per set
Individual China Pieces	.60-.80 per piece
Plain Stainless Silverware	.25 per piece
Elegant Stainless Silverware	.35 per piece
Steak Knives	.40 per piece
Disposable Chafing Frame, Pan, and Fuel	10.00
Linens (any available color) <ul style="list-style-type: none"> <li>• Tablecloths</li> <li>• Scarves</li> <li>• Napkins</li> </ul>	6.00 4.00 .60

**We are unable to accommodate groups smaller than 20 guests except in unusual circumstances.**

**We update our menu monthly, and prices are subject to change without notice. Once, however, we have reached final agreement on an event, we will lock prices in at the agreed upon rates. We must add sales tax to all products and services, and liquor tax to all alcoholic beverages.**

**When comparing our pricing to other caterers, please keep in mind that we do not tack on automatic service charges, gratuities or other “multipliers”. Most clients, however, choose to tip our service staff, though this is strictly at their discretion (see Box below).**

**Damaged or missing linens, serviceware, or other equipment are the responsibility of the client.**

# **Blue Moon Caterers**

## **Booking, Payment, and Tipping Information**

7/20/10

### **Booking Information**

A Blue Moon Quotation is our offer to extend products and services to you as specified and priced, and upon your Acceptance (written or verbal) and our e-mailed booking confirmation, becomes our Event Plan, whereupon we will begin making preparations as needed to execute the Event Plan. You can make changes, including cancellation, at any time up until seven days in advance of the event date, but at that time ("Contract Date"), we will consider the Event Plan to be final, and a formal contract. A final Guest Count is required at this time. In the absence of communication from the Client on the Contract Date, we will assume the most recent Event Plan is the final Event Plan, including Guest Count.

If you wish to make changes to the Event Plan after the Contract Date, we will do whatever is practical, but may not always be able to make the changes you want. It is not uncommon to increase the Guest Count after the Contract Date, and we are typically able to accommodate these requests.

For wedding receptions, and in certain other cases, an advance deposit is required upon Acceptance, and these are not refundable.

It is common for us to be in discussions with multiple parties regarding multiple events on a given date, which may include Quotations having been delivered. These discussions and Quotations do not imply a guarantee of our availability. We often have dates that suddenly become "full" without notice once we've booked the number of events that max out our capacity. Only a written Booking Confirmation (typically e-mailed upon Quotation Acceptance) guarantees our availability. A client may also choose to make a non-refundable \$500 deposit to guarantee our availability on a specific date.

### **Payment Information**

Our final quotation becomes your invoice. Payment in our industry is expected at the time of service, unless other arrangements have been made in advance. Blue Moon Caterers accepts Cash, Check, and all major Credit Cards. Payments are typically made at the conclusion of the event to the Lead Staff Person at the event. For mailed payments, our remittance address is 7447 West 21st Street, North, Wichita, KS 67205.

### **Tipping at Blue Moon**

Unlike most caterers, the prices we quote have no mandated gratuities, service charges, "catering charges", or any other unlisted costs or multipliers. We believe it should be up to the client to determine what level of gratuity for our service staff is appropriate.

Most of our clients choose to tip, and it is very much appreciated by our staff and Blue Moon as it helps us retain quality catering employees. Amounts vary, and generally fall between 12 and 20%, depending on the size and nature of the job, and we suggest 15% is an appropriate amount for most events.

We request that gratuities be added to your payment to Blue Moon. We will allocate this among our staff based on the contribution of each individual to the overall execution of the job. Many corporate clients ask us to add a gratuity to the invoice because of their accounting practices. If you'd like us to do this, please let us know.