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Custom Catering

*Menu and Services
Listing*

1/1/2012

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

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	Meats	Potatoes and Starches	Vegetables
<ul style="list-style-type: none"> • 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 • Melon, Orange, and Avocado Salad 	<ul style="list-style-type: none"> • 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) 	<ul style="list-style-type: none"> • Traditional Mashed Potatoes with Country Gravy • Roasted Garlic Mashed Potatoes • Parmesan Mashed Potatoes • Twice Baked Potato Mashed Potatoes • Horseradish Mashed Potatoes • Roasted Red Skin Potatoes • Grilled Baby Yukon Potatoes • Wild Rice • Seasoned Brown Rice • Risotto • Jalapeno Cheese Grits 	<ul style="list-style-type: none"> • 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
<p>Dressings</p> <ul style="list-style-type: none"> • Creamy Pepper • Sweetened Vinaigrette • Italian Vinaigrette • Balsamic Vinaigrette • Cranberry Vinaigrette • Caesar • Honey Mustard 			

Blue Moon Menu	Per Person Charge				
	Number of Guests				
	20-49	50-99	100-199	200-299	300+
Sample Mixed Grill Menus					
Royal Oaks Mixed Grill Blue Moon Salad (Field Greens with Roma Tomatoes, Feta Cheese, Avocado, Pecans, and Red Onion, in a lightly sweetened Vinaigrette) Pepper Rubbed Grilled Beef 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 Breads with butter	23.25	22.25	21.25	20.25	19.75
City Grill 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 Breads with butter	17.25	16.25	15.25	14.75	14.50
East Side Grill 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 Breads with butter	15.75	14.75	13.75	13.50	13.25
Blue Moon Grill Blue Moon Salad Honey Pepper Grilled Pork Tenderloin Citrus Grilled Chicken Sweet Bourbon Pepper Sauce Roasted Garlic Mashed Potatoes Vegetable Medley Artisan Breads with butter	13.25	12.25	11.25	10.95	10.75
Traditional Grill Mixed Green Salad with Parmesan Ranch Dressing Bacon Wrapped Chopped Beef Steak Citrus Grilled Chicken Balsamic Brown Sugar Sauce Roasted Garlic Mashed Potatoes Home-style Green Beans Artisan Breads with butter	9.25	8.75	8.25	7.95	7.75
Simple Grill Mixed Green Salad with Parmesan Ranch Dressing Hamburger Steak w/ Grilled Onions Mashed Potatoes with Country Gravy Home-style Green Beans Artisan Breads with butter	7.50	6.95	6.50	6.35	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	Meats	Pastas	Sides and Vegetables
<ul style="list-style-type: none">• 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)	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Penne• Tortellini• Farfale• Fettuccini• Ravioli• Cannelloni• Manicotti <p>Sauces</p> <ul style="list-style-type: none">• Alfredo• Marinara• Creamy Marinara• Pistou• Cream Reduction• Béchamel• Pesto• Smoked Pepper Cream Sauce <p>Pasta Dishes</p> <ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Sautéed Italian Green Beans• Italian Vegetable Medley• 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

Sample Italian Menus	20-49	50-99	100-199	200-299	300+
Feste Italiano 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 Breads with butter	22.25	21.25	20.25	19.25	18.75
Italian Hearth Meal Primo Insalata with Mixed Greens, Roma Tomatoes, Feta Cheese, Almonds, Red Onion, Black Olives, and Artichoke Hearts in a light Italian Vinaigrette Grilled Salmon Chicken Parmesan Farfale Alfredo Sautéed Squash and Zucchini Artisan Breads with butter	17.25	16.25	15.25	14.75	14.50
Tuscan Sampler Italian Salad with Mixed Greens, Roma Tomatoes, Feta cheese, and Red Onion in a light Italian Vinaigrette Rosemary Grilled Pork Tenderloin Herb Grilled Chicken Penne in a Creamy Marinara Sauce Italian Vegetable Medley Artisan Breads with butter	13.25	12.25	11.25	10.95	10.75
Tour of Italy Caesar Salad Penne in a Spinach Alfredo Sauce with Grilled Chicken and Vegetables Hearty Beef Lasagna Italian Vegetable Medley Artisan Breads with butter	9.50	8.50	7.95	7.75	7.50
Pasta Sautee Chef Station (Custom Pasta prepared for each guest by a Blue Moon Chef)					
Blue Moon Pasta Sautee* Farfale Noodles Choice of Meats – Grilled Chicken, Spicy Sausage, Shrimp, Salmon Choice of Vegetables – Squash, Zucchini, Mushrooms, Tomatoes, Onions, Peppers, Spinach Choice of Sauces – Alfredo, Creamy Marinara, Pistou Italian Vegetable Medley Italian Salad with Mixed Greens, Roma Tomatoes, Feta cheese, and Red Onion in a light Italian Vinaigrette Artisan Breads with butter	Not available	11.95	10.50	10.25	9.95
*Please note that this menu has additional costs associated with on-site Chefs, cooking equipment, and extra set up labor.					

Ethnic, Specialty, and Seasonal Menus					
Cajun and Creole	20-49	50-99	100-199	200-299	300+
Cajun Feast 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 with butter	14.25	13.25	12.25	11.95	11.75
New Orleans Dinner Mixed Green Salad with Raspberry Vinaigrette Grilled Chicken with New Orleans Butter Cream Sauce & Bacon Crumbles Jambalaya Vegetable Medley Artisan Breads with butter	9.95	9.25	8.75	8.50	8.25
Bayou Dinner Cole Slaw Blackened Chicken Red Beans and Rice Corn Fritters Bread with butter	8.50	7.95	7.50	7.35	7.25
Jackson Square Dinner Mixed Green Salad with Raspberry Vinaigrette New Orleans Butter Cream Pasta w Blackened Chicken Jambalaya with Andouille Sausage Bread with butter	8.25	7.75	7.25	6.95	6.75
Mediterranean					
Trapezi de Protaras Greek Salad Grilled Chicken and Shrimp in a Garlic Cream Sauce Seasoned White Rice or Couscous (choose one) Sautéed Tomatoes, Peppers, Zucchini, and Carrots Pita Bread	11.25	10.75	10.25	9.95	9.75
Pranzo Villano Fattoush Salad Penne Pasta with Grilled Chicken, Tomatoes, Feta, Dill and Pistou Sautéed Zucchini and Squash Pita Bread	9.75	9.25	8.75	8.50	8.25
Mexican					
Mexican Fiesta Comida 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	9.50	8.75	8.25	7.95	7.75
Cheese and Onion Enchiladas*	1.15 ea	1.10 ea	1.05 ea	1.00 ea	1.00 ea
Shredded Pork Enchiladas w/ Tomatillo Sauce*	1.15 ea	1.10 ea	1.05 ea	1.00 ea	1.00 ea

*also available: Beef, Chicken, Shrimp, Vegetable

BBQ	20-49	50-99	100-199	200-299	300+
Texas BBQ Spread Mixed Green Salad with Parmesan Ranch Dressing Pulled Pork Grilled Chicken Breast with Blended Cheeses Hot Link Bites BBQ Sauce "Those" Baked Beans (the best on the planet!) Artisan Breads with butter	8.50	7.95	7.50	7.35	7.10
Add Beef Brisket	1.50	1.35	1.25	1.20	1.20
Add Baby Back Ribs	3.00	3.00	3.00	3.00	3.00
Add Potato Salad or Roasted Garlic Mashed Potatoes	1.10	1.05	1.00	.95	.90
Substitute Cucumber, Tomato, Red Onion Vinaigrette	.75	.75	.75	.75	.75

French

Country French Dinner 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 with butter	11.25	10.75	10.25	9.95	9.75
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South American

Tour of South America Ensalada Chilena - Tomatoes w Onion, Coriander, Vinaigrette Empanada de Porco - Pork Empanadas w/Tropical Fruit Salsa Caldillo de Congrillo - Tomatoey Stew w/ White Fish & Shrimp Arroz e Cebolas - White Rice with Onions and Spices Feijoes Temperado - Beans with Spices Pao Crocante - Fried Wheat Bread	15.50	14.50	13.50	12.95	12.75
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Chinese

Chinese Feast Pork Egg Rolls with Sweet and Sour Sauce and Hot Mustard Kung Pao Chicken Beef and Broccoli Vegetable Stir Fry Fried Rice	Not available	Not available	10.25	9.95	9.75
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Other (please ask) Southern Favorites; Caribbean; Luau; Cuban; Spanish; Irish

Seasonal Menus

Summer Cookout 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!)	8.25	7.75	7.25	6.75	6.50
Thanksgiving Dinner Mixed Green Salad with Parmesan Ranch Dressing Roasted/Sliced Turkey Savory Stuffing Turkey Gravy Mashed Potatoes Home-Style Green Beans Cranberry Sauce Artisan Breads with butter	10.50	9.95	9.50	9.25	8.95

Budget Savers	20-49	50-99	100-199	200-299	300+
Simple Mexican Dinner 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 Sour Cream Salsa	6.75	6.50	6.25	6.10	5.95
Simple BBQ Dinner Mixed Greens with Parmesan Ranch Dressing Pulled Pork Hot Link Bites BBQ Sauce "Those" Baked Beans (the best on the planet!) Bread with butter	6.75	6.50	6.25	6.10	5.95
Hearty Traditional Dinner Mixed Greens with Parmesan Ranch Dressing Hamburger Steak Mashed Potatoes Home-style Green Beans Bread with butter	6.75	6.50	6.25	6.10	5.95
Italian Country Dinner Caesar Salad Hearty Beef Lasagna Bread with butter	6.75	6.50	6.25	6.10	5.95
Cajun Supper Cole Slaw Chicken and Andouille Jambalaya Red Beans and Rice Bread with butter	6.75	6.50	6.25	6.10	5.95

Luncheons	20-49	50-99	100-199	200-299	300+
Wraps Luncheon Wrap variety (Chicken Salad, Chicken Caesar) Marge's Wicked Pasta Salad Sun Chips	6.95	6.75	6.50	6.35	6.20
Deli Sandwich Luncheon Sandwich variety (Pepper Turkey or Honey Ham with Swiss and Bacon) Marge's Wicked Pasta Salad Sun Chips	6.95	6.75	6.50	6.35	6.20
Bistro Sandwich Luncheon Bistro Sandwich Variety on Artisan Bread Blue Moon Salad or Marge's Wicked Pasta Salad Sun Chips	8.50	8.00	7.50	7.35	7.20
Petite Sandwich Factory 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	7.35	7.20
Soup and Salad Luncheon Mixed Greens with Parmesan Ranch Dressing Cold Sliced Marinated Chicken Soup (Tomato Bisque or Corn Ancho Bisque) Artisan Breads with butter	9.25	8.75	8.25	7.95	7.75
Blue Moon Soup and Salads Luncheon Blue Moon Salad Blue Spinach Salad Roasted Corn, Pepper, Tomato, and Black Bean Salad Cold Sliced Marinated Beef and Chicken Soup (Tomato Bisque or Corn Ancho Bisque) Artisan Breads with butter	11.95	11.50	10.95	10.75	10.50
Elegant Soup and Salads Luncheon Caesar Salad Blue Moon 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 (Tomato Bisque or Corn Ancho Bisque) Artisan Breads with butter	Not available for under 50 guests	14.25	13.25	12.95	12.75
Add Soup to any menu	1.25	1.15	1.10	1.00	1.00

Breakfast	20-49	50-99	100-199	200-299	300+
Hearty Traditional Breakfast Cheesy Scrambled Eggs Crisp Bacon Sausage Ham Cottage Fries Fresh Baked Biscuits Sour Cream Salsa Condiments as logical (margarine, jelly, etc.)	7.75	7.50	7.25	6.95	6.75
Blue Moon Brunch I Sweet Breakfast Breads Dawn's Egg, Potato, and Sausage Casserole Breakfast Meats Cottage Fries Cut Seasonal Fruit	10.25 Not available for under 50 guests before 10:00 am	9.65	9.25	8.95	8.75
Blue Moon Brunch II 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	13.25 Not available for under 50 guests before 10:00 am	12.50	11.75	11.50	11.25
Blue Moon Champagne Brunch Sweet Breakfast Breads Quiche Variety Eggs Benedict Variety Salmon with Smoked Pepper Cream Sauce Seasonal Vegetable Cottage Fries or Roasted Red Skin Potatoes Baby Field Greens Salad Cut Seasonal Fruit	19.25 Not available for under 50 guests before 10:00 am	17.75	16.25	15.75	15.25
Continental Breakfast Bagels Coffee Cake, and other Sweet Breakfast Breads Fresh Fruit Yogurt Cream Cheese, and other logical condiments	6.45	6.10	5.95	5.85	5.75

Beverages (includes ice and disposable cups)	20-49	50-99	100+
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

Desserts	Per Person Charge		
	Number of Guests		
	20-49	50-99	100+
Individually portioned desserts			
Southwest Sheet Cake	1.85	1.65	1.50
Petite Cocktail Cakes Variety	2.00	1.90	1.80
Petite Cheesecake Variety	2.25	2.15	2.00
Bread Pudding	2.35	2.25	2.10
Homemade Apple Cobbler with Ice Cream	3.95	3.75	3.50
Homemade Peach Cobbler with Ice Cream	4.50	4.25	3.95
Homemade Plum/Blackberry Cobbler with Ice Cream	4.50	4.25	3.95
Individual Plum/Blackberry Cobbler	4.50	4.25	3.95
New York Cheesecake	4.50	4.25	3.95
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"> • Chocolate Medley • Crème Brulee • Fruit Parfini 	NA	3.50	3.00
Hors d'oeuvres Style Desserts			
Miniature Martini Glass Desserts, each			2.00
Dessert Bars Assortment (approx 1"), each			.70
Chocolate Covered Strawberries, each			1.00
Chocolate Covered Fruit Bites, each			1.00
Baklava			1.00
Mixed Berry Shooters			1.35
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. Minimum quantities apply on most items, and these quantities vary by item. Some items must be cooked on site to provide acceptable quality.

Beef	
Pepper Rubbed Beef Tenderloin (for Carving)	145.00 each
Grilled Beef Medallions (carved).	14.00
Beef Charita Skewers	2.25
Beef Charita Bites	.85
Oriental Beef Rollup	1.95
Steak Rollup with Cream Cheese, Spinach, Caramelized Onions	1.95
Beef Rollup with Cream Cheese Tapenade	1.95
Steak and Blue Cheese Rollup	1.95
Tenderloin Bruschetta	1.85
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
Pork and Lamb	
Brown Sugar and Pepper Grilled Pork Tenderloin (for Carving)	30.00 each
Pork Charita Bites	.85
Rosemary Grilled Lamb Rib Chops	2.00
Miniature Ham and Cheese Biscuits	2.00
Miniature Pork BBQ Sandwiches	1.50
Petite Cuban Pork Sandwiches with Mojo Mayo Sauce	1.50
Pork Tenderloin Bruschetta with Caramelized Onions, and Spicy Pear Chutney	1.95
Cheese Boards – Simple	
Large	180.00
Medium	140.00
Small	100.00
Petite	65.00
Cheese Boards - Elegant	
Large	235.00
Medium	185.00
Small	130.00
Petite	90.00
Kerry's Kick-ass Cheese Board	
Large	275.00
Medium	225.00
Small	185.00

Seafood	
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
Shrimp & Red Pepper Brochettes	2.50
Bacon Wrapped BBQ Shrimp	2.25
Sushi – Regular	1.25
Sushi – Deluxe	2.25
Crab Rangoon	1.25
Pan Seared Scallops on Spoons	3.00
Seafood Martini – Large	6.95
Seafood Martini – Small	3.95
Seafood Martini – Miniature	2.95
Salmon Bruschetta	1.85
Salmon on 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
Blackened Red Snapper with Smoked Pepper Cream Sauce on Rice	1.65
Chicken and Turkey	
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	1.95
French Cut Turkey Breast (for Carving - approx 7#)	60.00ea
Carving Turkey (approx 22#)	160.00ea
Jerk Chicken Skewers	1.75
Grilled Chicken Bruschetta, with Spinach Chiffonade, Almonds, Yellow Tomato, Feta, & Pistou	2.00

Vegetable, Non-meat (mostly)	
Cut Veggie Display	.40
Praline Bacon Wrapped Almond Stuffed Dates	2.00
Bacon Wrapped Almond Stuffed Dates	1.85
Bacon Wrapped Goat Cheese Stuffed Dates	1.95
Bacon Wrapped Pineapple Bites	1.85
Bacon Wrapped Water Chestnuts	1.85
Watermelon Salad Cylinders	2.50
Spinach Balls	1.00
Cucumber Cups with Guacamole	2.00
Chilled Asparagus	.85
Tomato Clubbies	1.35
Feta & Asparagus Bruschetta with Balsamic Vinaigrette	1.85
Vegetable Brochettes	2.50
Tomato, Mozzarella Cheese, and Basil Bruschetta	1.65
Caprese Bruschetta	1.85
Tomato & Buffalo Mozzarella on Sweet Potato Chips	1.85
Grissini w Prosciutto & Gorgonzola	1.75
Petite Pizza Triangles	1.25
Sautéed Vegetable Cheese Cup	2.00
Petite Quiche	.40
Spinach Artichoke Dip	1.00
Corn Fritters	.35
Fried Pickles	.35
Grilled Baby Yukon Potatoes	.40
Grilled Squash and Zucchini	.40
Skin-on Cut Fruit	.60
Fruit Skewers	2.25
Pineapple Palm Tree Display	125.00
Bloody Mary on a Stick	.50
Chilean Salad on Endive	2.00
Hummus with Pita chips	.50
Deviled Eggs	1.00
Mushroom Caps with Spinach, Blended Cheeses, and Walnuts	2.50
Caesar Salad Cups	1.50
Creamed Spinach Cups	1.85
Petite BLT's	1.85
Cheese Puffs	.40
Soup Shooters - Tomato Bisque, Corn Ancho Bisque, Corn Chowder	1.00
Baked Bean Shooters	.75
Cole Slaw Shooters	.75
Mexican	
Seven Layer Torte with Chips	40.00 ea
Fiesta Pinwheels	1.00
Flautas	1.25
Chips & Salsa	1.00 pp
Chips, Queso, Salsa	2.00 pp
Black Bean, Mango, and Avocado Salsa with Chips	1.65 pp

Cheese	
Cream Cheese with Mississippi Delta Sauce	20.00 each
Sun Dried Tomato Cheese Ball	25.00 each
Artichoke Pesto Cheese Ball	25.00 each
Blue Cheese Cheesecake with Spicy Pear Chutney	80.00 each
Caramelized Onion Infused Cream Cheese Bruschetta	1.75
Potato Crisp Canapés with Caramelized Onions, Goat Cheese, and Red Peppers	1.75
Antipasto Boards	
Medium	200.00
Small	150.00
Carving Station	
Carving Station Items - Buns, Sauces	50.00+ .25 pp

Themed Stations	
<i>Let us help you create an exciting themed event to add fun and entertainment value to your reception.</i>	
<ul style="list-style-type: none"> ▪ Mexican ▪ South American ▪ Caribbean ▪ Mashed Potatoes ▪ Mac N Cheese ▪ American Carnival ▪ Cajun/Creole ▪ Lana's Scoopy Station ▪ BBQ ▪ Asian ▪ Luau ▪ Salads ▪ Be creative! 	

On-site Chef Display Cooking	
<i>On-site Chef Display Cooking adds elegance and fun to your event. Many of our Banquet and Hors d'oeuvres products lend themselves to this kind of presentation.</i>	
<ul style="list-style-type: none"> ▪ 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 ▪ Omelettes ▪ Belgian Waffles ▪ Desserts - Bananas Foster, Peach Flambé, Cherries Jubilee 	

Alcoholic Beverage Services

We have two simple ways to accommodate your desire to provide alcoholic beverages to your guests:

1. Host or Cash Bar

We will serve your guests Beer, Wine, and Margaritas of their choice from stock we bring to the event, and charge either the Client (Host Bar), or the Guest (Cash Bar) accordingly by the drink. Disposable serviceware, and ice are included in drink pricing. A \$250 minimum sales guarantee is required. Blue Moon can provide a Host or Cash Bar that includes Beer, Wine, Margaritas, and Spirits. This option requires a \$500 minimum sales guarantee.

Drinks	Prices
Soft Drinks (if not provided otherwise), and mixers	1.00
Bottled Beer (Domestic, Import, and Craft)	3.25
Cocktails, and Rocks Margaritas	4.00
Premium Wine	4.00

2. Client Provided Alcohol

Our Bartenders will serve your guests alcoholic beverages of their choice from what you provide. Bartender services are billed at \$25 per hour including 1.5 hours set up/tear down. Bar Backs are \$17.50 per hour. Generally, events over 150 guests require more than one staff person.

The Client is responsible to provide serviceware, ice, and display equipment, plus pre-chill and deliver the product to the bar site. If needed, BMC can provide any or all of these items: cups, ice, display equipment, plus pre-chilling, and transporting, but there is a \$.25 per guest charge for each of these five services.

Blue Moon can provide mixers, condiments, garnishes, tools, disposable cups, and ice for the Client's Spirits at \$1.50 per guest (\$2.00 if soft beverages are not provided otherwise).

Additional Alcoholic Beverages Available

Blue Moon can provide you with specialty items to add interest to your bar offerings:

Frozen Beverage Machine	100.00
Frozen Alcoholic Beverages, per batch (approx 80 drinks)	100.00
Frozen Non-alcoholic Beverages, per batch (approx 65 drinks)	40.00
Rocks Margaritas, per gallon (approx 15 drinks)	50.00
Specialty Drinks – Unique and delicious Martinis, Cocktails, and other creations to add excitement to you Bar, per gallon (approx 15-25 drinks depending on glass size)	50.00-65.00
Domestic Keg Beer (approx 185 drinks)	165.00
Craft or Import Keg Beer	By quotation

Alcoholic beverage prices include applicable taxes.

Services

On-site Staff <ul style="list-style-type: none"> • Set up; Tear Down • Food Preparation and Display • On-site Chef • Beverage Service; Bartending • Guest Service; Bussing; Cleaning 	17.50-30.00/hour per person
“Set up and Leave” Service (this is for drop-off meals delivered in disposable containers. BMC sets out everything and gets the meal ready for guests to serve themselves.)	15.00 Price may vary for some events
Use of Catering Equipment	25-500.00
Delivery Vehicle Fee (Wichita Metro)	30.00
Delivery Vehicle Fee (outside Wichita Metro, per vehicle)	15.00/hour/person + .75/mile/vehicle (30.00 minimum)

Supplies/Serviceare	
Economy Disposable Serviceware (plates, napkins, utensils as needed)	.75 per person
Deluxe Disposable Serviceware (plates, napkins, utensils as needed)	1.25 per person
Upgrade to Plain Stainless Silverware	.50 per person
China with Plain Stainless Silverware*	2.50 per place setting
China with Elegant Stainless Silverware*	2.75 per place setting
*This presumes that cloth napkins will be used, and budgeted for in the Linens section.	
Glassware – Wine, Water, Cocktail, Flutes, Coffee Cups (In lots of 24)	.65 per glass
Salt and Pepper Shakers	.75 per set
Steak Knives	.40 per piece
Disposable Chafing Frame, Pan, and Fuel	13.00

Linens			
We have many colors available in sizes to fit most rectangular and round tables. Linens will be available for your pickup (if you are doing dining room set up) by 11:00 am Friday. We recommend that you order 5% more linens than your specifications call for, as it is very common to end up needing them.			
Color List			
Black	Ivory	Blue & White Checked	Pale Yellow*
Brown	Light Beige	Rust*	Lavender*
Burgundy	Pink	Orange*	Kelly Green*
Red	Peach	Sage*	Teal*
Gold	Khaki	Navy Blue*	
White	Light Blue	Purple*	* Limited Availability
Forest Green	Royal Blue	Bright Yellow*	
Table Cloths			
• 85" x 85" (fits virtually all round tables)			6.50
• 52" x 114" (fits rectangular 6' and 8' tables)			6.50
Napkins - 22" x 22"			.65

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. Liquor tax is included in the price of all alcoholic beverages.

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

Blue Moon Caterers

Booking, Payment, and Tipping Information

1/1/2012

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. It is your responsibility to review the Quotation for accuracy, and to contact BMC if it does not reflect your wishes. You can make changes, including cancellation, at any time up until ten 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 Our quotation becomes your invoice. Payment is due seven days prior to the event (on some events, bar charges are not known until after the event. In this case, these charges are not due until the first business day following the event). Blue Moon Caterers prefers Checks, but accepts Cash and all major Credit Cards when presented at our remittance address (see address below). We can accept credit card payments over the phone, or off-site, but require the CVV code, billing street number and zip code, and a \$12 convenience fee for each transaction. 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 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.