



Simplicity Weddings 2010

CATERING MENU, SERVICES LISTING, AND PLANNING WORKSHEET



We make you look good. Whatever it takes...wherever you need it.

bluemooncaterers@cox.net **612.4694** www.bluemooncaterers.com

Menu, services and prices are subject to change without notice.



*your
special
day...*

*let us help you create
memories that will last a*



lifetime...



Why choose Blue Moon?

What makes it different?

Superior Food Quality

The secret...our just-in-time cooking process. Many caterers cook early in the week, and re-heat on the day of the event.

Never at Blue Moon...

...taste the difference.



Superior Guest Service

Easy to claim...very difficult to deliver...

...experience the difference.

But don't take our word for it...

ask your venue about us...

...or check out what our clients say about us.

Visit our testimonial blog.

*We make you look good
Whatever it takes...wherever you need it.*

316.612.4694

**bluemooncaterers@cox.net
www.bluemooncaterers.com**





Let us help you create memories that will last a lifetime...

... starting with our wedding gift to you...

choose one of these complimentary items:

- Punch, Mints, and Nuts for your cake table
- Cake Cutting Service, Mints and Nuts for your cake table
- Chocolate Covered Strawberries for your cake table
- Toasting Flutes and Cake Server Set
- Cheese Board
- Wedding Party Sandwich Basket
- Use of a Frozen Beverage Machine

(limited to full service Simplicity Weddings)
(mixes and alcohol for frozen beverage machine not included)

Blue Moon Sample Menus

| Want to substitute different products? No problem. Call for a quote...we have many choices | Minimum 100 Guests for Simplicity Events | | |
|---|---|----------------|-------------|
| | Per Person Charge | | |
| | Number of Guests | | |
| | 100-199 | 200-299 | 300+ |
| Mixed Grill | | | |
| 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 Bread Variety | 14.95 | 14.50 | 14.25 |
| East Side Grill Seasonal Greens with Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Pears Grilled Medallions of Beef Herb Grilled Chicken Balsamic Brown Sugar Sauce Roasted Garlic Mashed Potatoes Sautéed Green Beans, Peppers, and Onions Artisan Bread Variety | 13.50 | 13.25 | 12.95 |
| Blue Moon Grill Blue Moon Salad with Feta Cheese, Roma Tomato, Red Onion, Avocado, and Pecans in a lightly sweetened Vinaigrette Honey Pepper Grilled Pork Tenderloin Citrus Grilled Chicken Peppercorn Sauce Roasted Garlic Mashed Potatoes Vegetable Medley Artisan Bread Variety | 11.95 | 11.75 | 11.50 |
| Traditional Grill 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 | 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 Bread | 6.25 | 6.10 | 5.95 |

| Italian | 100-199 | 200-299 | 300+ |
|---|----------------|----------------|-------------|
| Italian Hearth Meal 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 | 14.95 | 14.50 | 14.25 |
| Tuscan Sampler 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 | 11.95 | 11.75 | 11.50 |
| Tour of Italy 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 | 7.95 | 7.75 | 7.50 |
| Italian Country Dinner Caesar Salad Hearty Beef Lasagna Bread | 5.95 | 5.85 | 5.75 |

| BBQ | 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 “Those” Baked Beans (the best on the planet!) Artisan Bread Variety | 7.25 | 7.10 | 6.95 |
| Simple BBQ Dinner Mixed Green Salad with Parmesan Ranch Dressing Pulled Pork Hot Link Bites “Those” Baked Beans (the best on the planet!) Bread | 5.95 | 5.85 | 5.75 |
| Add Roasted Garlic Mashed Potatoes | .90 | .85 | .80 |

| Mexican | 100-199 | 200-299 | 300+ |
|---|----------------|----------------|-------------|
| 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 | 7.95 | 7.75 | 7.50 |
| 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 Salsa | 5.95 | 5.85 | 5.75 |

| Cajun and Creole | 100-199 | 200-299 | 300+ |
|--|----------------|----------------|-------------|
| New Orleans Dinner Mixed Green Salad with Raspberry Vinaigrette Grilled Chicken with New Orleans Butter Cream Sauce & Bacon Crumbles Jambalaya Sautéed Green Beans Artisan Breads | 8.75 | 8.50 | 8.25 |
| Bayou Dinner Cole Slaw Blackened Chicken Red Beans and Rice Corn Fritters Bread | 7.25 | 7.10 | 6.95 |
| Cajun Supper Cole Slaw Chicken and Andouille Jambalaya Red Beans and Rice Bread | 5.95 | 5.85 | 5.75 |

| Mediterranean | 100-199 | 200-299 | 300+ |
|---|----------------|----------------|-------------|
| Trapezi de Protaras Fattoush Salad Grilled Chicken and Shrimp in a Garlic Cream Sauce Seasoned White Rice or Couscous (choose one) Sautéed Zucchini and Squash Pita Bread | 9.25 | 8.95 | 8.75 |

| | | |
|--|--------|---------|
| Wedding Party Sandwich “Basket” (The perfect Quick Meal for your Wedding Party for that moment when they get the “Hungries”. Assorted Buns, meats, cheeses, condiments, chips, water, and plates) | for 12 | \$90.00 |
|--|--------|---------|

| Hors d'oeuvres (This is a tiny fraction of what we have available. If you can't find what you're looking for here, please ask for our complete hors d'oeuvres menu) | |
|--|-----------|
| Little Cocktail Meatballs (BBQ, Swedish, or Chipotle) | .40 each |
| Chicken Salad w/ Pita Chips | 1.00 each |
| Cut Veggie display with Parmesan Ranch | .40 each |
| Hummus with Pita chips | .50 each |
| Cheese Board, small (serves 80-125) | 100.00 |
| Cheese Board, medium (serves 125-175) | 140.00 |
| Cheese Board, large (serves 175-250) | 180.00 |

| Desserts (This is only a portion of what we have available. If you can't find what you're looking for here, please ask for our complete dessert menu) | |
|--|------|
| Southwest Sheet Cake | 1.35 |
| Petite Cocktail Cakes Variety | 1.80 |
| Petite Cheesecake Variety | 2.00 |
| Bread Pudding | 2.00 |
| Cheesecake with Fruit Topping | 3.00 |
| Parfait, Traditional French | 3.00 |
| Parfait, Chocolate Medley | 3.00 |
| Homemade Apple Cobbler with Ice Cream | 3.25 |
| Homemade Peach Cobbler with Ice Cream | 3.75 |
| Homemade Plum/Blackberry Cobbler with Ice Cream | 3.75 |

| Serviceware | |
|--|----------------|
| Upgrade to Deluxe Disposable plates, napkins, utensils as needed | .50 per guest |
| Upgrade to Stainless Silverware | .50 per guest |
| Upgrade to China; Stainless Silverware* | 2.00 per guest |
| Upgrade to China; Elegant Silverware* | 2.25 per guest |
| Glassware (in lots of 24) | .60 per glass |

*This presumes that cloth napkins will be used.

| Linens | | | |
|---|--------------|----------------------|----------------|
| <p>We have many colors available in sizes to fit most rectangular and round tables (except as noted). 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.</p> | | | |
| Color List | | | |
| Black | White | Peach | Gray* |
| Brown | Forest Green | Khaki | Purple* |
| Burgundy | Sage | Light Blue | Bright Yellow* |
| Red | Ivory | Royal Blue | Pale Yellow* |
| Rust | Light Beige | Navy Blue | Lavender* |
| Orange | Dusty Rose | Blue & White Checked | Kelly Green* |
| Gold | Pink | | * Napkins only |
| Table Cloths | | | |
| <ul style="list-style-type: none"> 85" x 85" (fits virtually all round tables) 52" x 114" (fits rectangular 6' and 8' tables) | | | 6.00 |
| Napkins - 22" x 22" | | | .60 |

Alcoholic Beverage Services

With Simplicity Weddings & Banquets 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. Bartender services, 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 with Spirits for a \$500 guarantee.)

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

2. Client Provided Alcohol

We will serve your guests alcoholic beverages of their choice from what you provide. To take the hassle out of this, Blue Moon can also provide most alcoholic beverage items you'd want, and deliver them to the event site (most prices will be a bit above retail).

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 and ice, and pre-chill and deliver the product to the bar site. BMC can provide any or all of these services: transporting, pre-chilling, cups, or ice. There is a \$.25 per guest charge for each of these four services.

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

Champagne toast service fee is \$30 (Labor only. Does not include glassware or champagne)

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 |
| Martinis, light and fruity, per gallon (approx 15-25 drinks depending on glass size) | 50.00 |
| Martinis, specialty, per gallon (approx 15-25 drinks depending on glass size) | 65.00 |
| Domestic Keg Beer (approx 185 drinks) | 150.00 |
| Craft or Import Keg Beer | By quotation |

Alcoholic beverage prices include applicable taxes.

Consultations and Tastings

Consultation:

A brief consultation to assist you in planning your event is provided at no charge.

Tasting:

We will arrange for you to visit an actual Blue Moon event so that you can sample products in a real world setting rather than what you'd get in a "test kitchen" environment. You will see our food and beverage displays, and observe our staff in action...essentially a "real world" example of our work. Our clients have found this to be an interesting and informative approach.

Leftovers

We are happy to pack up any leftovers for you, but it is the client's responsibility to provide appropriate containers. For proper food safety, it's critical that the products get chilled quickly. If BMC provides containers, a \$30 fee applies.

Simplicity Weddings and Banquets

2010

by

Blue Moon Caterers

Planning Worksheet (Simply fill this in...call us or send it to us. We will send you a quote)

| | | | |
|-------------|--------------|-----------------------|--------------------|
| Name | | e-mail address | |
| Date | Times | Location | Guest Count |

BMC Fax: 914-613-1620

BMC e-mail: blumooncaterers@cox.net

| ITEM | PRICING | TOTAL |
|---|---|--------|
| Hors d'oeuvres | | |
| Dinner Menu _____ | Please note: min 100 guests on Simplicity events \$ _____ per guest x _____ guests | |
| Non Alcoholic Beverages (choose one) Iced Tea, Water | \$.95 per guest x _____ guests | |
| Iced Tea, Soft Drinks, Water | \$ 1.45 per guest x _____ guests | |
| Iced Tea, Punch, Water | \$ 1.45 per guest x _____ guests | |
| Iced Tea, Lemonade, Water | \$ 1.35 per guest x _____ guests | |
| Alcoholic Beverages Please review "Alcoholic Beverage Services", and describe in detail how you would like to handle this part of your event. | | |
| Serviceware | Economy disposable serviceware included for full service events | N/C |
| Upgrade | \$ _____ per guest x _____ guests | |
| Linens (please include food, bev, cake, gift, and other tables) 85" Square Table Cloths (fit round tables) | \$6.00 each x _____ color _____ | |
| 52"x114" Table Cloths (fit rectangular tables) | \$6.00 each x _____ color _____ | |
| Napkins | \$.60 each x _____ color _____ | |
| Buffet and Beverage Equipment (includes delivery, set up, tear down) | Our Simplicity Buffet and Beverage displays utilize tables and linens provided and set up by the Client (or the venue). Please provide four covered rectangular tables. | 150.00 |
| Staffing Buffet and Beverage Service* | \$.75 per guest x _____ guests | |
| Bussing and Dining Room Cleanup* | \$.75 per guest x _____ guests | |
| Bartender | \$25.00/hr | |
| Dining Room Set up | By quotation | |
| Cake Cutting Service | \$30.00 | |
| Champagne Toast (Champagne & serviceware not incl.) | \$20.00 | |
| <small>*assumes reception lasts 3-5 hours, and stays on schedule.</small> | | |
| Sub-Total | | |
| Sales Tax | 7.3% on everything except Alcoholic Beverages | |
| Sub-Total | | |
| Gratuities | | |
| Total | Please see payment terms below | |

Please note that if you require a more customized event than is available through the Simplicity offerings listed here, we plan and execute many banquets through our traditional Blue Moon Custom Catering Services, and we would be happy to work with you in planning the perfect event through our Custom Catering Process. Products and services are planned and priced differently. Please ask for a Custom Catering Services Menu.

Blue Moon Caterers

Quotation/Event Plan/Contract, Reservation, Payment, and Tipping

The Quotation/Event Plan/Contract

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. We will then begin making preparations as needed to execute the Event Plan. You can make changes 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.

Reservation/Deposit

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. In order for us to guarantee our availability for a specific date without an approved Event Plan, we require a \$500 non-refundable deposit. This deposit is also required on all weddings at the time of Acceptance or sooner. The deposit will be applied to the final billing.

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. All our employees are tipped employees and share tips according to their contributions. 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.



We make you look good. Whatever it takes... wherever you need it.

