

Blue Moon
Caterers
2025

Chef STATIONS &

Food and Wine
Pairing Menus



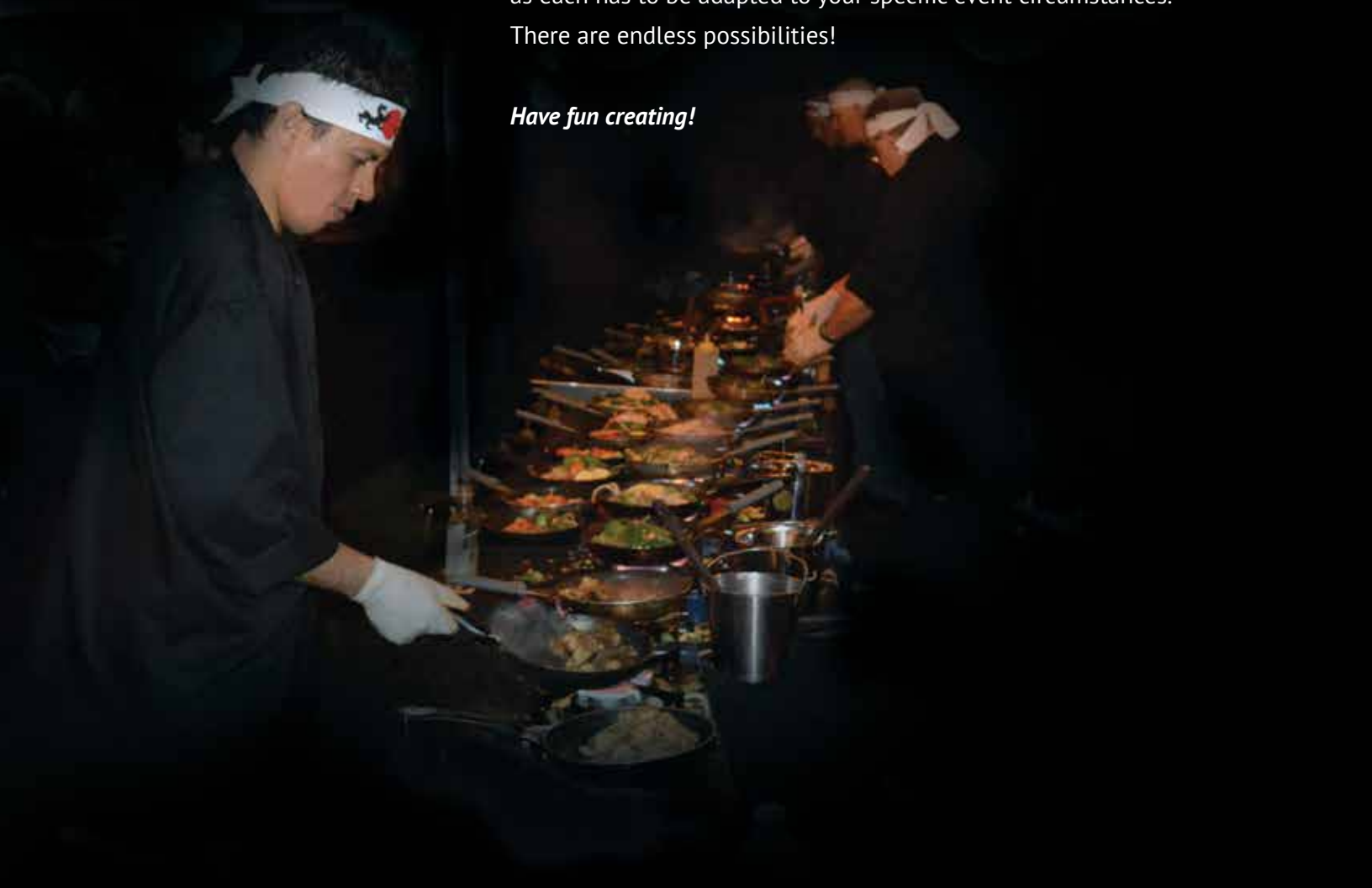
Chef STATIONS

Chef Stations (or food stations...or menu stations) are an exciting and entertaining way to add entertainment value to the food displays at your event. They can be themed by cuisine type, preparation system, time period, or some other commonality among the products you are planning...but random/eclectic can work too. There are no hard and fast rules.

Many stations are planned to have one or more chefs preparing food items in guest view...often interacting with the guests as they work their magic. Others are designed to be static displays.

The station concepts presented here are simply meant to be thought starters, and not as fixed menus. None of these are priced, as each has to be adapted to your specific event circumstances. There are endless possibilities!

Have fun creating!



MEXICAN

- Beef Charita Bites
- Chicken Charita Bites
- Citrus Grilled Shrimp
- Flautas
- Gourmet Quesadillas (cooked on site)
- Sauces and Condiments
- Mushroom and Red Pepper Fundido with Jicama and Squash Bastons

BUILD YOUR OWN FAJITAS

- Chicken Fajita Meat
- Spicy Ground Beef
- Flame Roasted Veggies including Onions, Peppers, and Roasted Corn
- Flour Tortillas
- Chile con Queso
- Tortilla Chips
- Salsa and Condiments

GOURMET QUESADILLA VARIETY

- Flour with Pulled Pork, Monterey Jack, Tomatoes, Green Onions, Peppercorn Sauce
- Whole Wheat with Salmon, Wilted Spinach, Feta, Buttercream Sauce
- Spinach with Sautéed Onions, Peppers, Corn, Zucchini, Rice, Feta, Ancho Butter Cream Sauce

STREET TACOS

- Carnita
- Chicken
- Beef
- Grilled Shrimp
- White Fish
- Petite Corn and Flour Tortillas
- Corzo Slaw
- Pico de Gallo
- Salsa
- Tomatillo Salsa
- Sour Cream

ASIAN STIR-FRY

- Beef with Broccoli, Onions, Bamboo shoots, Peppers, and Ginger Soy Sauce
- Chicken with Cashews, Onions, Sprouts, Water Chestnuts, Carrots, Celery, and Szechuan Sauce
- Vegetarian - All veggies listed above with Teriyaki Sauce
- Fried Rice, Chinese Wheat Noodles



GO-NOODLE STIR-FRY

- Stir-fried vegetables – Broccoli, Snow Peas, Onions, Peppers, Cashews, Celery
- Pad Thai Noodles
- Savory and Tangy Sauce
- Served in a Chinese Take-out box with Chop Sticks

POKE

- Steamed Rice, Seasonal Greens
- Sashimi Grade Yellowfin Tuna, Chicken, Shrimp
- Onion, Cucumber, Ginger, Fried Onions, Seaweed Salad, Sesame Seeds
- Sauce Variety

MONGOLIAN BBQ

- Meats Variety -Chicken, Beef, Shrimp, Ahi Tuna
- Vegetables - Onions, Peppers, Hot Peppers, Bamboo Shoots, Water Chestnuts, Carrots, Bean Sprouts
- Sauces - Ginger Soy, Teriyaki, Spicy Asian BBQ
- Steamed Rice
- Crunchy Noodles

JIAOZI TIĀNTÁNG (Potsticker Paradise)

Pan Fried/Steamed with sauce variety

- Pork
- Vegetable

BULGOGI (Korean BBQ)

Guests grill their own marinated meats at the Bulgogi Bar

- Beef, marinated and thinly sliced
- Chicken, marinated and thinly sliced

Guests then move to an assembly table where they build a Bulgogi wrap

- Lettuce Leaves (for wrapping)
- Rice, Grilled Scallions, Grilled Carrot Sticks, Kimchi, Jalapenos, Cucumbers, Sriracha Sauce, Sweet and Sour Sauce, Ginger Soy Sauce

SUSHI

- California Roll
- Philadelphia Roll
- Vegetable
- Spicy Tuna
- Spicy Salmon
- Crab Roll

...and many more

CARIBBEAN

- Petite Pork Sandwiches with Mojo Mayo Sauce
- Jerk Chicken Skewers
- Black Bean, Mango, and Avocado Salsa with Lime-Salted Tortilla Chips and Plantain Chips
- Coconut Shrimp
- Corn and Black Bean Fritters
- Deviled Eggs with Bacon and Smoked Pepper Cream Sauce

CARIBBEAN SAUTÉ

- **Choice of Meats**- Jerk Chicken, Shredded Pork, Grilled Shrimp, Firecracker Chicken
- **Choice of Vegetables/Fruits** - Spinach, Tomatoes, Onions, Peppers, Okra, Roasted Corn, Black Beans, Jicama, Peas, Carrots, Mango, Pineapple
- **Choice of Sauces** - Brandy Cream Sauce, Creole Cream, Firecracker BBQ, Chimichurri
- **Choice of Starch** - Yellow Rice, Seasoned White Rice, Coo-coo (similar to Polenta)
- **Island Salad** with Mixed Greens, Candied Almonds, Feta Cheese, Red Onion, Avocados, Pineapple, and Strawberries in a lightly Sweetened Vinaigrette

SOUTH AMERICAN I

- Gazpacho Shooters with Shrimp and Avocado
- Shredded Pork Empanadas with Tropical Salsa
- Paella with Tomato Guiso
- Fried Wheat Bread
- Fruit Skewers

SOUTH AMERICAN II

- Gazpacho Shooters with Shrimp and Avocado
- South American Flatbreads
- Chilean Salad
- Fruit Skewers

CAJUN AND CREOLE

- Tomato Bisque Shooters
- Jalapeno Cheese Grits with Blackened Chicken
- Creole Cream Pasta with Blackened Shrimp
- Jambalaya

CAJUN BOIL POT

- Mudbugs
- Peel n' Eat Shrimp
- New Potatoes
- Corn on the Cob
- Onions

OYSTER BAR

- Fresh Shucked Chesapeake Bay Oysters
- Peel n' Eat Shrimp or Shrimp Cocktail
- Smoked Salmon with Cucumber Scales and Garnishes





CREOLE PASTA SAUTÉ

- **Farfalle**
- **Meats Variety** - Blackened Chicken, Cajun Shrimp, Salmon, Spicy Sausage
- **Vegetables** - Green Onions, Peppers, Mushrooms, Squash, Zucchini, Spinach, Diced Tomatoes
- **Sauces** - New Orleans Butter Cream, Creole Cream (medium spicy), Creole (very spicy)
- **Shredded Parmesan Cheese**
- **Mixed Field Greens** - with Roma Tomatoes, Feta Cheese, Pecans, Red Onion, and Avocado in a light Raspberry Vinaigrette

ITALIAN PASTA SAUTÉ

- **Farfalle**
- **Meats Variety** - Grilled Chicken, Shrimp, Salmon, Spicy Sausage, Pork Tenderloin
- **Vegetables** - Sautéed Onions, Peppers, Egg Plant, Squash, Zucchini, Spinach, Tomatoes
- **Sauces** - Alfredo, Creamy Marinara, Pistou
- **Shredded Parmesan Cheese**
- **Italian Salad** with Mixed Greens, Roma Tomatoes, Feta Cheese, Almonds, Red Onion, and Artichoke Hearts in a light Italian Vinaigrette

FLATBREAD PIZZA

- Maple Bacon, Tomato, Basil, and Mozzarella
- Spinach, Feta, Roasted Chicken, and Red Onion
- Three Cheese with Grilled Squash, Zucchini, and Mushrooms



CARVING STATION

- Carving Station with Buns and Sauces
- Beef Tenderloin
- Prime Rib
- Grilled Beef Medallions
- French Cut Turkey Breast
- Pork Tenderloin
- Roasted Pork Belly

SALADS

Salad assortment

- Blue Moon Salad
- Fall Salad
- Caesar Salad
- Caprese Salad
- Corn and Black Bean Salad
- Cut Fruit Salad
- Pasta Salad

Build Your Own

- Lettuce Variety
- Meat Variety
- Veggie and Garnish Variety
- Dressing Variety





LECHON (WHOLE ROAST PIG)

- Whole Roast Pig (Chef attended)
- Brioche Buns and Mojo Mayo Sauce (BYO sandwiches)
- Tropical Salad - Field Greens with Roma Tomatoes, Feta Cheese, Avocado, Mango, Mandarin Oranges, and Red Onion, in a lightly sweetened Vinaigrette
- Grilled Chicken and Shrimp Skewers with Pineapple, Red Onion, and Mushrooms
- Rice with Cilantro and Mango

CREPES

- Grilled Chicken and Asparagus in New Orleans Buttercream Sauce
- Thinly Sliced Grilled Beef with Onions, Red Peppers, & Julienne Broccoli in a Balsamic Glaze
- Mushrooms, Spinach, and Artichoke Hearts in blended Cheeses
- Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in Balsamic Vinaigrette

LANA'S SCOOPY STATION

Things to Scoop

- Hummus
- Guacamole
- Baba Ganoush
- Refried Beans
- Spinach Artichoke Dip
- Mango and Avocado Salsa
- Spicy Pimento Cheese
- Chili con Queso
- Parmesan Ranch
- Seafood Salad
- Chicken Salad
- Ham Salad
- Tuna Tartar

Things to Scoop with

- Pita Chips
- Pita Bread
- Zucchini Bastons
- Squash Rounds
- Jicama Bastons
- Celery
- Cauliflower
- Crispy Wonton Points
- Lahvosh
- Crackers
- Tortilla Chips - White, Corn, Red Flour, Whole Wheat

MASHED POTATOES/GRITS

- Mashed Potatoes or Grits
- Meats - Crumbled Sausage, Blackened Chicken, Bacon, Spicy Ground Beef
- Vegetables - Green Onions, Peppers, Squash, Zucchini, Spinach, Diced Tomatoes
- Cheese, Sauces, Butter, Sour Cream





PETITE SANDWICH FACTORY

- Assorted Petite Buns with appropriate sauces
- Shaved Cold Beef
- Pulled Pork
- Chicken salad
- Grilled Salmon
- Silvia's Wicked Pasta Salad

GRILLED CHEESE SAFARI

- Grilled Cheese Sandwiches, made to order
Breads Variety - White, Wheat, Rye, Sourdough
- Cheeses Variety - American, Cheddar, Swiss, Provolone, Gruyere
- Meats Variety - Grilled Chicken, Ham, Bacon, Salmon, Spicy Sausage
- Vegetables - Green Onions, Spinach, Diced Tomatoes, Green Apples, Jalapenos, Avocado, Pickles
- Sauces - Texas Petal, Chipotle Mayo, Hot and Sweet Mustard
- Tomato Bisque
- Blue Moon Salad

MAC N CHEESE

- Macaroni with Cheese
- Meats - Cocktail Meatballs, Hot Link Bites, Fried Chicken Bites, Popcorn Shrimp, Bacon
- Vegetables - Green Onions, Peppers, Diced Tomatoes
- Garnishes - Shredded Cheese, Sour Cream

AMERICAN CARNIVAL

- Sliders
- Hot Dogs
- Miniature Corn Dogs
- Macaroni and Cheese Squares
- Funnel Cakes

BBQ

- Little Buns
- Brisket
- Pulled Pork
- Hot Link Bites
- Baked Bean Shooters

SEAFOOD SAUTÉ

- Petite Crab Cakes with Remoulade Sauce
- Seared Ahi Tuna with Wasabi
- Cocktail Shrimp
- Frog Legs

CHICKEN AND WAFFLES STATION

Savory Side

- Skewered Chicken and Waffle Bites - Belgian Waffles, Petite Chicken Bites, Praline Bacon Garnish, with Maple Gravy (on the side)

Sweet Side (just for fun)

- Belgian Waffle Quarters
- Whipped Butter
- Syrup
- Powdered Sugar

CHARCUTERIE BOARD

- Artisanal Cheeses –Gouda, Gorgonzola, Gruyere, Goat, Port Salut, Brie
- Meats - Salami, Pate, Prosciutto
- Crackers, Crisps, Baguette Slices
- Marcona Almonds
- Olive Variety
- Pickled Vegetables
- Fruits – Grapes, Apples, Blackberries, Figs
- Spreads, Sauces

DEEP SOUTH STATION

- BBQ Pulled Pork stuffed Sweet Cornbread Muffins
- Fried Green Tomatoes with Tarragon Sauce and Minced Turnip Green Garnish
- Deviled Eggs with Chopped Celery, and Crisp Bacon Crumbles Garnish
- Citrus Grilled Salmon on Sweet Potato Crisps with Lime Dill Sauce
- Cucumber Cups with Guacamole and Black Eyed Peas
- Blackened Catfish Sliders with Remoulade Sauce
- Mac n Cheese Muffins
- Country Ham Biscuits with Red Eye Gravy



GRILLED CORN ON THE COB... or...DEVILED EGGS

- Kosher Salt
- Course Black Pepper
- Black Sesame Seeds
- Butter
- Crème Fraiche
- Bleu Cheese crumbles

OMELETTES

- Two egg omelettes made-to-order
- Meats Variety -Shrimp, Bacon, Sausage, Ham
- Vegetables - Onions, Peppers, Spinach, Diced Tomatoes, Mushrooms
- Cheese, Salsa, Sour Cream, and Tabasco

EGGS BENEDICT

Traditional Eggs Benedict is fabulous...or change it up a bit with:

- Spinach
- Tomato
- Avocado
- Salmon
- Artichoke Hearts
- Asparagus
- Lobster
- Bacon
- Chives
- Minced Jalapenos
- Paprika
- Caviar

WAFFLES

- Belgian Waffles
- Sauces, Fruits, Nuts, Powdered Sugar, Syrup

BAO BUNS

Chefs steam Bao Buns right in front of you.

Choose from:

- **Meat Choices** – Glazed Pork Belly, Pulled Pork, Braised Short Rib, Bulgogi Beef, Peking Duck, Spicy Fried Chicken, Ginger Shrimp, Shitake Mushrooms (Vegan)
- **Garnishes** – Asian Slaw, Grilled Bok Choy, Green Onions, Cilantro, Sesame Seeds, Sweet Hoisin BBQ Sauce, Sriracha
- **Sides** – Steamed Rice, Stir-Fry Vegetables, Broccoli and Red Peppers, Chinese Wheat Noodles, Pad Thai Noodles

CEVICHE!

Serve this ancient dish from the Peruvian coast of South America.

Fresh seafood of your choice...marinated in lime juice, onion, and chiles.



LATE NIGHT SNACK

Surprise and delight your guests with delicious savory or sweet late-night bites

- Sliders
- Street Tacos
- Petite Breakfast Burritos
- Mac-n-cheese Bites
- Bao Buns
- Petite Pizza Bites
- French Fries with Sauce assortment
- Tomato Bisque Shooters with Grilled Cheese Wedges
- Gyros
- Chicken and Waffles
- Cookies and Milk

...and many more...the choices are endless!



RAMEN EXPERIENCE

Ramen noodles and a rich vegetarian Miso broth with:

- **Meat Choices** – Roasted Chicken, Pork Sausage, Chashu (Sliced Pork Belly), Shredded Pork, Pork Tenderloin, Braised Short Rib, Shredded Beef, Flank Steak, Pulled Chicken, Spicy Fried Chicken, Ginger Shrimp, Pork Wonton Dumplings
- **Garnishes** – Hard Boiled Egg, Green Onions, Kamaboko (Steamed Fish Cake), Roasted Corn, Bok Choy, Sesame Seeds, Bean Sprouts, Nori (Dried Seaweed), Pickled Ginger, Shitake Mushrooms, Sriracha, Red Chile Oil
- **Sides** – Potstickers, Fried Rice, Stir-Fry Vegetables, Broccoli and Red Peppers, Edamame, Cucumber and Chile Salad, Asian Salad

GYROS

Serve this ancient Mediterranean tradition on Pita rounds.

Choose from:

- **Meat Choices** – Lamb and Beef Shawarma, Marinated Chicken
- **Garnishes** – Cucumber, Red Onion, Tomatoes, Feta, Shredded Lettuce, Olives, Tzatziki
- **Sides** – Greek Fries, Greek Salad, Tabbouleh, Greek Potatoes, Hummus, Pita Chips, Stuffed Grape Leaves, Spanakopita, Pickled Vegetables, Grilled Vegetables, Lemon Rice

DESSERTS

FLAMING DESSERTS

- Crepes Suzette
- Bananas Foster
- Peach Flambé
- Cherries Jubilee

S'MORES

- Graham Crackers
- Hershey's Chocolate Candy Bars
- Marshmallow Variety
 - Classic
 - Strawberry
 - Swirl
 - Coconut

ICE CREAM SUNDAE

BMC scoops Vanilla Ice Cream in to a Waffle Cup...

Guests finish with

- Strawberries, Oreo crumbles, Miniature M&M's, Butterfinger pieces, Pecans, Sprinkles, Chocolate Syrup, Caramel, Whipped Topping



HOT CHOCOLATE

Guests finish with

- Whipped Topping
- Mini Marshmallows
- Peppermint Chips
- Pirouettes
- Chocolate Shavings
- Graham Cracker Crumbs
- Peppermint Sticks
- Sprinkles
- Cinnamon Sticks



WINE & FOOD PAIRINGS

Wine and Food pairings are a sophisticated, entertaining, and delicious way to entertain for small to medium size groups. Pairings can be done with a plated Tapas-style presentation for seated guests, or as a stations approach in a cocktail party atmosphere. Either way works very well, and guests love these events. Here are two sample menus.

MENU #1

(this menu is best served Tapas-style)

COURSE #1 - Dry White

Pinot Grigio or Sauvignon Blanc

- Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in a Balsamic Vinaigrette
- Grilled Baguette Slices with Parmesan

COURSE #2 - Rich White

Chardonnay

- Grilled Red Snapper on Rice with Smoked Pepper Cream Sauce

COURSE #3 - Light/Medium Red

Pinot Noir or Merlot

- Grilled Sesame Chicken Skewers with Pan Asian Sauce
- Sautéed Petite Green Beans

COURSE #4 - Big Red

Cabernet Sauvignon or Claret

- Grilled Flank Steak with a Balsamic Glaze
- Roasted Fingerling Potatoes with Bleu Cheese Aioli

MENU #2

COURSE #1 - Dry White

Pinot Grigio or Sauvignon Blanc

- Caesar Salad Cups
- Pan Seared Sea Scallops with Pan Asian Sauce
- Fire Roasted Tomatoes and Feta on Zucchini Rounds

COURSE #2 - Rich White

Chardonnay

- Grilled Salmon on a Sweet Potato Crisp w/Smoked Pepper Cream Sauce
- Roasted Fingerling Potatoes with Bleu Cheese Aioli
- Jalapeno Cheese Grits with Blackened Chicken on Spoons

COURSE #3 - Light/Medium Red

Pinot Noir or Merlot

- Grilled Sesame Chicken Skewers with Teriyaki Glaze
- Bacon Wrapped Almond Stuffed Dates
- Sautéed Vegetable Cheese Cup

COURSE #4 - Big Red

Cabernet Sauvignon or Claret

- Beef Tenderloin Bruschetta with Tarragon Sauce and Parmesan Frico
- Mushroom Cap with Blended Cheeses and Walnuts
- Seared Ahi Tuna with Wasabi Cream Sauce



TAPAS

(designed to be served on small plates in courses)

Tapas is a service system where small portions of interesting foods are served on plates to seated guests with numerous eclectic courses that together make a meal. First made popular in urban bars in Spain, these have emigrated to the US, and are often called Small Plates in sophisticated restaurants that serve these as an alternate to a more traditional three course meal. Here are some tapas to get you started:

- Gazpacho with Scallops and Avocado
- Baby Spinach with Blue Cheese, Roasted Pine Nuts, Red Onion and warm Bacon Balsamic Vinaigrette
- Seared Spice-Crusted Ahi Tuna with Wasabi
- Sautéed Artichoke Hearts and Asparagus
- Grilled Beef Skewers with Horseradish Cream Sauce and Chives
- Crisp Pan Seared Pasta with Pistou, Wilted Spinach, and Feta cheese
- Citrus Grilled Shrimp with Smoked Pepper Cream Sauce
- Mushroom Caps with Walnuts, Blended Cheeses, and Spinach
- Endive with Chilean salad
- Grilled Beef Medallions with Sauce Trio
- Paella con Guiso de Tomate
- Citrus Grilled Salmon with Creamed Spinach and Roasted Pine Nuts
- Blackened Salmon with Smoked Pepper Cream Sauce
- Citrus Grilled Salmon with wilted Spinach and Gorgonzola
- Sautéed Squash and Zucchini
- Sautéed Asparagus
- Shrimp Brochettes with BBQ
- Shrimp Trio - Citrus Grilled, Butterflied, BBQ
- Pan Seared Scallops
- Caprese Salad
- Petite Crab Cakes with Remoulade Sauce
- Jalapeno Cheese Grits with Grilled Chicken
- Grilled flatbread with Spicy Sausage, Feta, Caramelized Onions, and Pepper Cream Sauce
- Grilled Bacon Wrapped Shrimp in Spicy BBQ sauce

