JULY 2019

# Blue Moon Caterers 2020

# 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. A 50-piece minimum applies to individual bite-sized items. Some items must be cooked on site to provide appropriate quality.



*Priced by the piece except as noted.*

## Beef

Pepper Rubbed Beef Tenderloin *(for Carving)* ..... 160.00 ea
Grilled Beef Medallions *(Carved)* ..... 16.00 ea
Beef Charita Bites ..... 1.10
Petite Beef Charita Skewers with Mojo Mayo Sauce ..... 2.35
Oriental Beef Rollup ..... 2.25
Steak Rollup with Cream Cheese, Spinach, Caramelized Onions ..... 2.25
Beef Rollup with Cream Cheese Tapenade ..... 2.25
Steak and Blue Cheese Rollup ..... 2.25
Tenderloin Bruschetta ..... 2.35
Cajun Meatloaf Sliders with Smoked Pepper Cream Sauce ..... 2.45
Petite Meatloaf Mashed Potato Muffins
with Mashed Potato "frosting" ..... 1.95
Little Cocktail Meatballs *(BBQ, Swedish, Chipotle or Teriyaki)* ..... .65
Hot Link Bites ..... .65
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
*(for Carving)*
Chipotle Glazed Sunday Roast Ham *(for Carving)* ..... 70.00 ea
Seared Pork Tenderloin Dippers with Sauce Medley ..... 1.90
Rosemary Grilled Lamb Rib Chops ..... 2.60
Carnita Street Tacos ..... 1.90
Country Ham Biscuits with Red-eye Gravy ..... 2.50
BBQ Pulled Pork stuffed Sweet Cornbread Muffins ..... 1.95
Miniature Pork BBQ Sandwiches ..... 1.95
Petite Cuban Pork Sandwiches with Mojo Mayo Sauce ..... 1.95
Pork Potstickers with Pan Asian Sauce ..... 1.25
Pork Tenderloin Bruschetta with Caramelized Onions,
and Spicy Pear Chutney ..... 2.20
Tiny Skewered Lamb Bites with Tzatziki Sauce ..... 4.65
Seared Pork Belly on Endive with Grape Tomato ..... 1.95
Mini Hot Brown (Turkey and Bacon on Toast Points
with Mornay Sauce) ..... 2.50

## Carving Station

Buns and Sauces for Carving Station ..... 55.00 + .65 pp


Steak and Bleu Cheese Rollup


Tenderloin Bruschetta


Pork Potstickers


Prime Rib

# Display Boards

## Cheese Boards – Simple

Large (serves 150-250) ..... 275.00
Medium (serves 80-200) ..... 190.00
Small (serves 40-100) ..... 140.00
Petite (serves 20-50) ..... 90.00

## Cheese Boards – Elegant

Large (serves 150-250) ..... 330.00
Medium (serves 80-200) ..... 245.00
Small (serves 40-100) ..... 165.00
Petite (serves 20-50) ..... 145.00

## Charcuterie Boards

Large (serves 150-250) ..... 495.00
Medium (serves 80-200) ..... 355.00
Small (serves 40-100) ..... 200.00
Petite (serves 20-50) ..... 180.00



Elegant Cheese Board

# 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 ..... 2.95
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 ..... 2.25
Grilled Salmon on Sweet Potato Crisp ..... 2.25
Grilled Whitefish Street Tacos ..... 1.90
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
Blackened Catfish Sliders
with Remoulade Sauce ..... 2.35
Blackened Salmon Sliders
with Smoked Pepper Cream Sauce ..... 2.35
Torched Ahi Tuna
with Wasabi Soy and Microgreens ..... 1.95
Shrimp and Grits in petite cups ..... 2.65
Smoked Salmon
with Cucumber "Scales" and Garnishes ..... 165.00

## Chicken and Turkey

Chicken Satay with Spicy Peanut Sauce ..... 1.95
Chicken Charita Skewers ..... 1.95
Chicken Charita Bites ..... .85
Chicken Salad with Pita Chips ..... 1.25
Chicken Salad in Wonton Cups ..... 1.95
Chicken Salad in Petite Wonton Cones ..... 2.25
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
Pulled Chicken Street Tacos ..... 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 ..... 1.25
Jerk Chicken Skewers ..... 1.95
Grilled Sesame Chicken Skewers with Pan Asian Sauce ..... 2.25
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 ..... 2.25
Chicken Salad Stuffed Cucumber Cups with Apple and Cranberry Garnish ..... 2.35
Chicken & Waffle Skewer with Syrup Pipette ..... 1.10

## Mexican

Seven Layer Torte with Chips ..... 45.00 ea
Fiesta Pinwheels ..... 1.25
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 ..... 1.95
Potato Crisp Canapés with Caramelized Onions, Goat Cheese, and Red Peppers ..... 1.95
Sautéed Veggie Cheese Cup ..... 2.35
Mac n Cheese Muffins ..... 2.35
Spinach and Sweet Onion Dip with toast points ..... 35.00 ea


Grilled Chicken Bruschetta


Petite Sweet Chile Chicken Salad Tacos


Fiesta Pinwheels


Seven Layer Torte


Bacon Wrapped Almond Stuffed Dates

# Vegetable, Non-meat (mostly)

Cut Veggie Display served with Parmesan Ranch ..... .50
Bacon Wrapped Almond Stuffed Dates ..... 2.25
Bacon Wrapped Water Chestnuts ..... 2.00
Goat Cheese and Sundried Tomato Bruschetta ..... 2.00
Spinach Balls ..... 1.20
Cucumber Cups with Guacamole ..... 2.25
Cucumber Cups with Mango and Avocado Salsa ..... 2.25
Feta & Asparagus Bruschetta ..... 2.15
Petite Antipasto Skewer ..... 2.75
Tomato, Mozzarella Cheese, and Basil Bruschetta ..... 1.95
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 ..... 2.45
Grissini w Prosciutto & Gorgonzola ..... 1.80
Petite Pizza Triangles ..... 1.45
Petite Quiche ..... 1.00
Spinach Artichoke Dip ..... 1.25
Grilled Baby Yukon Potatoes ..... .50
Grilled Squash and Zucchini ..... .50
Petite Spring roll ..... 1.95
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
Loaded Hummus with Grape Tomatoes, Cucumbers, Herbs, and Olive Oil ..... 90
Deviled Eggs ..... 1.25
Butternut Squash Rosti Cake with Fire Roasted Tomatoes and Feta Cheese ..... 3.65
Mushroom Caps with Spinach, Blended Cheeses, and Walnuts ..... 1.75


Grilled Zucchini Rollups


Caprese Salad on a Fork


Deluxe Sushi


Hummus with Pita Chips


Seared Ahi Tuna

Caesar Salad Cups ..... 1.75
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
Grilled Tomato Bruschetta with Bufala Mozzarella and Balsamic Reduction Pipette ..... 2.45
Go-Noodle-Stir-Fry Vegetable Stir Fry in a Chinese Take-out box with Chop Sticks ..... 2.50
Spanakopita - Cheesy Spinach in a Pastry Shell ..... 1.25
Shitake Mushroom Risotto Cakes ..... 1.45

## Desserts

Honeydew Cylinder with Goat Cheese, Walnuts, Honey, and a Balsamic Reduction ..... 2.95
Crème Brulee in a Chocolate Cup ..... 3.40
Dessert Bars Assortment (approx 1") ..... .85
Chocolate Covered Strawberries ..... 1.30
Chocolate Covered Fruit Bites ..... 1.30
Baklava ..... 1.20
Mixed Berry Shooters ..... 1.65
Fresh Baked Cookies ..... .95
Key Lime Tartlet ..... 1.15
Flourless Chocolate Cake Bites ..... 1.15
Dessert Charcuterie Board ..... 160.00


Polenta Square with Marinara and Zucchini


Grilled Tomato Bruschetta


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
- Grits
- Grilled Corn on the Cob
- Deviled Eggs
- 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
- Street Tacos
- Gourmet Quesadillas
- Panini
- South American Flatbreads
- Grilled Italian Flatbread Pizza
- Macaroni and Cheese Sautee
- Gourmet Grilled Cheese Sandwiches
- Oyster Bar
- Mongolian BBQ
- Bulgogi
- Asian Stir-fry
- Potstickers
- Sushi
- Cajun Boil pot
- Lechon
- Chicken and Waffles
- Crepes
- Eggs Benedict
- Omelettes
- Belgian Waffles
- Desserts – Crepes Suzette, Bananas Foster, Cherries Jubilee, S'mores Bar, Ice Cream Sundae Bar

BLUE MOON
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