

JULY 2019



*Blue Moon
Caterers*
2020

BANQUETS, WEDDINGS, AND RECEPTION

Menu

SERVICES LISTING, *and* EVENT PLANNING INFORMATION

*Why choose Blue Moon?
What makes us different?*

Superior Food Quality

The secret...our passion for food...and our “just-in-time” production technique that allows us to deliver restaurant quality products at your event location. Sounds easy...but no one else is doing it for a reason.

...taste the difference.

Superior Displays

Choose our Elegant Display option, and we will create a look that will spark the imagination of your guests.

...see the difference.

Superior Guest Service

Easy to claim...very hard to deliver. It's a cultural thing...you either have it...or you don't.

...experience the difference.



www.bluemooncaterers.com | events@bluemooncaterers.com

Sales and Administrative Office: 316.612.4694
8406 West Central, Wichita, KS 67212

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

It's your event. It's very important to you. *We get it.*

Events are complicated things. Tough enough for professionals...really daunting for clients who have never done this sort of thing before...lots of decision points...lots of moving parts. Every event is unique.

Let us make it simpler for you. This menu gives you many options and choices to assist you in developing your event plan...and there is much more we can do beyond what you see here. We can make this even simpler for you...just call us, and one of our event planning professionals will assist you in creating the perfect event plan that brings your vision to life.



MENUS

- 4 Blue Moon Banquet Products List
- 5 Blue Moon Chef-Inspired Menus
- 6 Mixed Grill
- 7 Italian; Pasta Sauté Chef Station; French
- 8 Cajun and Creole; BBQ; Comfort Food
- 9 Mediterranean; Mexican; Asian
- 10 Seasonal Menus; Budget Savers
- 11 Lunch; Breakfast

OTHER PRODUCTS AND SERVICES

- 12 Hors d'oeuvres; Beverages; Desserts
- 13 Alcoholic Beverage Services
- 14 Serviceware; Linens
- 15 Service; Displays
- 16 Wedding Services and Special Information
- 17 Simplicity Weddings and Banquets Package
- 18 Simplicity Planning Worksheet
- 19 Policies

Blue Moon Caterers Banquet Products

Below is a partial list of the most frequently utilized products we offer in our Chef-Inspired, Mixed Grill, and Italian menus. Our ethnic menus utilize additional offerings. Beyond these, we have many more options...or our Chef can create something special just for you and your guests.

Salads

- Mixed Green Salad with choice of Dressing
- Blue Moon Salad
- Blue Spinach Salad
- Fall Salad
- Bibb Lettuce Salad
- Wedge Salad
- Spring Salad
- Lemon-Garlic Kale Salad
- Melon, Orange, and Avocado Salad
- Caesar Salad
- Italian Salad
- Primo Insalata
- Caprese Salad
- Greek Salad
- Fattoush Salad
- Roasted Corn Salad

Meats/Poultry/Seafood

- Pepper Rubbed Tenderloin
- Filet Mignon
- Bacon Wrapped Filet
- Grilled Medallions of Beef
- Balsamic Glazed Flank Steak
- Prime Rib
- Brochettes
- Bacon Wrapped Chopped Beef Steak
- Meatloaf
- Hamburger Steak
- Salisbury Steak
- Pulled Pork
- Smoked Brisket
- Honey Pepper Grilled Pork Tenderloin
- Rosemary Grilled Pork Tenderloin
- Pork Loin Roulade
- Orange Glazed Ham
- Roasted Pork Belly
- Rosemary Grilled Lamb Rib Chops
- Herb Grilled Chicken
- Citrus Grilled Chicken
- Teriyaki Chicken
- Fried Chicken

- Roast Chicken
- Parmesan Chicken
- Chicken Marsala
- Chicken Cacciatore
- Traditional Roasted Turkey
- French Cut Turkey Breast
- Citrus Grilled Salmon
- Teriyaki Glazed Salmon
- Blackened Red Snapper
- Pan Seared Barramundi
- Lemon Roasted Tilapia
- Citrus Grilled Shrimp
- Coconut Shrimp
- Crab Cakes
- Pan Seared Scallops
- Paella with Seafood Variety

Potatoes and Starches

- Traditional Mashed Potatoes with Country Gravy
- Roasted Garlic Mashed Potatoes
- Parmesan Mashed Potatoes
- Twice Baked Potato Mashed Potatoes
- Horseradish Mashed Potatoes
- Creamy Smashed Red Potatoes
- Roasted Red Skin Potatoes
- Grilled Baby Yukon Potatoes
- Roasted Fingerling Potatoes
- Elise's Cheesy Potatoes
- Wild Rice Pilaf
- Seasoned Brown Rice
- Risotto
- Couscous
- Quinoa
- Jalapeno Cheese Grits

Pastas

- Penne
- Tortellini
- Farfalle
- Ravioli
- Manicotti

Sauces

- Alfredo
- Marinara
- Creamy Marinara
- Pistou
- Beurre Blanc
- New Orleans Buttercream
- Creole Cream
- Garlic Pistou
- Smoked Pepper Cream

Vegetables

- Sautéed Green Beans with Onions and Peppers
- Home-Style Green Beans
- Vegetable Medley
- Creamed Spinach
- Grilled Asparagus
- Grilled Mushrooms and Red Peppers
- Brown Sugar Glazed Carrots
- Baby Carrots
- Sautéed Squash and Zucchini
- Sautéed Kale
- Sautéed Sugar Snap Peas
- Grilled Vegetables
- Grilled Red Onions
- Steamed Broccoli and Cauliflower
- Fire Roasted Corn and Sweet Peppers
- Haricot Vert
- Parmesan Roasted Cauliflower
- Roasted Brussel Sprouts

Special Dietary Requests – Blue Moon can accommodate most any special dietary need...vegetarian, vegan, gluten-free, religious preferences, food allergies, and others. Our Chef will create an appropriate meal for each of these special guests. Chef's choice...\$14.95 each.

Blue Moon Caterers

Sample Menus

The Blue Moon menu is organized by cuisine type, and presented via Sample Menus. While all these are popular menus, they are just here as “thought starters”. Mix and match...move things around...substitute different products...be creative. ***Call for a quote...we have endless choices***

Blue Moon Chef-Inspired Menus	Per Person Charge Number of Guests				
	20-49	50-99	100-199	200-299	300+
Beef Medallions with Risotto BLT Salad- Baby Spinach with crispy Bacon Bits, Grape Tomatoes and Sharp Aged Cheddar, and a Creamy Italian Dressing Grilled Beef Medallions stuffed with Spinach and Roquefort Blue Cheese, with a Balsamic and Brown Sugar Reduction Cremini Mushroom Risotto Green Beans Almondine Artisan Breads with butter	24.35	23.30	22.30	21.25	20.25
Flank Steak with Smashed Potatoes Spring Salad with Sun Dried Tomatoes, Fresh Sliced Avocado, Goat Cheese and Greek Dressing Balsamic Glazed Flank Steak Creamy Smashed Red Potatoes Roasted Brussel Sprouts Artisan Breads with butter	21.45	20.45	19.50	18.50	17.75
Pan Seared Barramundi with Butternut Squash Baby Spinach with Blue Cheese, Cherry Tomatoes, Artichoke Hearts and Shaved Shallots and House-made Poppyseed Vinaigrette Pan Seared Barramundi with a Lemon Beurre Blanc Roasted Butternut Squash Sautéed Petite Green Beans with Almond Slivers Artisan Breads with butter	17.50	16.45	15.40	15.10	14.90
Pork Roulade with Whipped Potatoes Fresh Greens Salad with Roma Tomatoes, Sliced English Cucumbers, Black Olives, Fresh Grated Parmesan with Peppercorn Ranch Dressing Spinach and Ricotta Pork Roulade with Roast Bell Pepper Coulis Creamy Garlic Whipped Potatoes Sautéed Peppers and Portobello Mushrooms Artisan Breads with butter	12.60	11.85	11.30	10.95	10.55
Kabobs Mixed Green Salad with Parmesan Ranch Dressing Grilled Chicken Skewers with Peppers and Onions (2 per guest) Roasted Garlic Mashed Potatoes Vegetable Medley Artisan Breads with butter	11.80	11.25	10.65	10.25	9.95
Substitute one Steak or Shrimp Brochette for one of the Chicken Brochettes	14.25	13.50	12.65	12.30	11.95

Per Person Charge
Number of Guests

Mixed Grill

20-49 50-99 100-199 200-299 300+

Royal Oaks Mixed Grill

Blue Moon Salad 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

27.45 26.35 25.15 24.15 23.65

Prime Rib Dinner

Deconstructed Wedge Salad with Bleu Cheese Crumbles, Crisp Bacon Bits, Grape Tomatoes, Chives, and Bleu Cheese Dressing
Prime Rib (6 oz portion) with Horseradish Sauce
Balsamic Glazed Chicken
Roasted Garlic Mashed Potatoes
Haricot Vert (Petite Green Beans)
Artisan Breads with Butter

Not Available 22.95 21.75 20.65 20.35

Note: We recommend serving Prime Rib at a carving station

City Grill

Blue Spinach Salad with Bleu Cheese, Blueberries, and Shaved Red Onions in a Balsamic Vinaigrette
Grilled Medallions of Beef with Rosemary Demi-Glace
Southwest Grilled Salmon with Lime Dill Sauce
Parmesan Mashed Potatoes
Sautéed Green Beans, Peppers, and Onions
Artisan Breads with Butter

20.25 19.20 17.95 17.45 17.25

East Side Grill

Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in Balsamic Vinaigrette
Grilled Medallions of Beef and Herb Grilled Chicken
Balsamic Brown Sugar Sauce
Roasted Garlic Mashed Potatoes
Haricot Vert (Petite Green Beans)
Artisan Breads with butter

18.50 17.45 16.40 16.10 15.90

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

15.70 14.70 13.35 12.95 12.60

Traditional Grill

Mixed Green Salad with Parmesan Ranch Dressing
Bacon Wrapped Chopped Beef Steak
Herb Grilled Chicken
Balsamic Brown Sugar Sauce
Roasted Garlic Mashed Potatoes
Home-style Green Beans
Artisan Breads with Butter

11.25 10.70 9.95 9.80 9.50

Italian; French	Per Person Charge Number of Guests				
	20-49	50-99	100-199	200-299	300+
Italian Hearth Meal Primo Insalata with Mixed Greens, Roma Tomatoes, Feta, Almonds, Red Onion, Black Olives, and Artichoke Hearts in a light Italian Vinaigrette Grilled Salmon Chicken Parmesan Farfalle Alfredo Sautéed Squash and Zucchini Artisan Breads with Butter	20.10	19.20	17.95	17.45	17.25
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 Farfalle in a Creamy Marinara Sauce Italian Vegetable Medley Artisan Breads with Butter	15.70	14.65	13.35	12.95	12.60
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	11.25	10.70	9.95	9.80	9.50
PASTA SAUTEE CHEF STATION <i>(Custom Pasta prepared for each guest by a Blue Moon Chef)</i>					
Blue Moon Italian Pasta Sautée* Farfalle 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 <i>*Please note that this menu has additional costs associated with on-site Chefs, cooking equipment, and extra set up labor.</i>	Not available	14.25	12.45	11.95	11.75
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 with Mushroom and Pepper garnish Roasted Garlic Mashed Potatoes Sautéed Green Beans with Peppers and Onions Glazed Carrots Artisan Breads with Butter	13.25	12.60	12.30	11.95	11.60

Cajun and Creole; BBQ; Comfort Food

Per Person Charge
Number of Guests

20-49 50-99 100-199 200-299 300+

CAJUN AND CREOLE

Cajun Feast

Mixed Green Salad with Raspberry Vinaigrette
Grilled Chicken with New Orleans Buttercream Sauce, and Bacon
Shrimp and Andouille Jambalaya
Snap Beans with New Potatoes
Fire Roasted Corn and Sweet Peppers
Tomato Bisque
Corn Fritters; Artisan Breads with Butter

16.85 15.80 14.80 14.25 13.95

New Orleans Dinner

Mixed Green Salad with Raspberry Vinaigrette
Grilled Chicken with New Orleans Buttercream Sauce and Bacon
Jambalaya
Vegetable Medley
Artisan Breads with Butter

12.10 11.20 10.65 10.25 10.05

Bayou Dinner

Cole Slaw
Blackened Chicken
Red Beans and Rice
Corn Fritters; Bread with Butter

10.55 9.75 9.20 8.90 8.75



Jackson Square Dinner

Mixed Green Salad with Raspberry Vinaigrette
New Orleans Buttercream Pasta with Blackened Chicken
Jambalaya with Andouille Sausage
Bread with Butter

10.25 9.50 9.20 8.75 8.50

BBQ

Texas BBQ Spread

Mixed Green Salad with Parmesan Ranch Dressing
Pulled Pork with BBQ Sauce
Grilled Chicken Breast with Blended Cheeses
Hot Link Bites
"Those" Baked Beans (the best on the planet!)

10.35 9.85 9.10 8.95 8.65

Artisan Breads with Butter

Add Potato Salad or Roasted Garlic Mashed Potatoes

1.25 1.20 1.15 1.10 1.05

COMFORT FOOD

Pot Roast

Mixed Green Salad with Parmesan Ranch Dressing
Slow-cooked Pot Roast with Potatoes, Carrots, Celery and Onions
Home-style Green Beans
Dinner Rolls with Butter

12.25 11.55 10.95 10.55 10.25

Meatloaf Dinner

Mixed Green Salad with Parmesan Ranch Dressing
Chef's Secret Recipe Meatloaf
Mashed Potatoes and Brown Gravy
Home-style Green Beans
Dinner Rolls with Butter

10.55 9.75 9.20 8.75 8.50

Mediterranean; Mexican; Asian

Per Person Charge
Number of Guests

20-49 50-99 100-199 200-299 300+

MEDITERRANEAN

Sardinian Supper

Fattoush Salad
Herb Grilled Chicken with Basil and Red Pepper Pistou
Cheese Tortellini in a Creamy Marinara Sauce
Sautéed Green Beans, Peppers, and Onions
Artisan Breads with Butter

13.35 12.95 12.30 12.05 11.85

Brochettes

Greek Salad
Marinated Grilled Chicken Skewers with Onions and Peppers (2 per guest)
Seasoned Rice and Steamed Vegetables
Artisan Breads with Butter

11.80 11.25 10.65 10.25 9.95

Substitute one Steak or Shrimp Brochette for one of the Chicken Brochettes

14.25 13.50 12.65 12.30 11.95

MEXICAN

Mexican Fiesta Comida

Chicken Fajita Meat, Spicy Ground Beef
Flame Roasted Veggies including Onions, Peppers, and Roasted Corn
Charro Beans, Mexican Rice
Chile con Queso, Tortilla Chips, Flour Tortillas
Shredded Monterrey Jack & Cheddar Cheese, Sour Cream, Salsa, Pico De Gallo
add Enchiladas (6 varieties available)

11.95 10.95 10.45 10.15 9.85

1.40 ea 1.35 ea 1.30 ea 1.25 ea 1.25 ea

STREET TACOS CHEF STATION (Chef Grilled Street Tacos prepared right in front of your guests)

Street Tacos*

4" Corn and Flour Tortillas - grilled
Meats - Choose from: Carnita, Barbacoa, Carne Asada, Grilled Shrimp,
Pulled Chicken, Tilapia, Mahi Mahi, Breaded White Fish
Cheeses - Shredded Cheddar & Monterrey Jack, Mexican Farmer's Cheese
Sauces - Tomatillo Salsa, Mojo Mayo, Rojo Salsa, Mango Salsa
Other - Jicama Slaw
Sides - Choose one or more of these:
Rice and Beans
Elote - Grilled Mexican Street Corn
Mexican Polenta - with Tomato, Black Olive, and Green Onion Garnish
Flame Roasted Corn Salad with Peppers, Onions, Tomatoes, Feta
Baja Salad with Tomatoes, Cucumbers, Avocado, Corn, Onion, Feta, Cilantro
Quinoa Salad with Crisp Vegetables

Pricing varies based on selections.
Please ask for a quote

*Please note that this menu has modest
additional costs associated with on-site Chefs,
cooking equipment, and extra set up labor.

Ask about **ELOTE**...
our Grilled Mexican Street Corn!

ASIAN

Chinese Feast

Pork Egg Rolls with Sweet and Sour Sauce and Hot Mustard
Kung Pao Chicken, Beef and Broccoli
Vegetable Stir Fry and Fried Rice

Not available Not available 12.15 11.95 11.65

Vietnamese Wedding Feast

Egg Rolls
Hot and Sour Soup
Shrimp Stuffed Crab Claws
Peking Duck with Chinese Steamed Buns
Fried Rice with Chicken, Carrots, and Peas
Crispy Noodle Bird's Nest with Stir-Fry Shrimp, Snow Peas, and
other vegetables
Fresh Fruit

Not available Not available 27.30 26.45 25.85

OTHER (please ask): CARIBBEAN; SOUTH AMERICAN; CUBAN; SPANISH; IRISH

Per Person Charge
Number of Guests

Seasonal Menus; Budget Savers

20-49 50-99 100-199 200-299 300+

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!*)
Chips Variety

10.80 10.25 9.50 8.95 8.60

Holiday 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

12.85 12.35 11.85 11.50 10.95

BUDGET SAVERS

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 and Cheddar Cheese
Sour Cream, Salsa

8.40 7.95 7.55 7.30 7.15

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

8.40 7.95 7.55 7.30 7.15

Salisbury Steak Luncheon

Mixed Greens with Parmesan Ranch Dressing
Smothered Salisbury Steak (luncheon size portion)
Mashed Potatoesw/gravy and Home-style Green Beans
Bread with Butter

8.40 7.95 7.55 7.30 7.15

Hearty Traditional Dinner

Mixed Greens with Parmesan Ranch Dressing
Hamburger Steak
Mashed Potatoes and Home-style Green Beans
Bread with Butter

8.40 7.95 7.55 7.30 7.15

Italian Country Dinner

Caesar Salad
Hearty Beef Lasagna
Bread with Butter

8.40 7.95 7.55 7.30 7.15

Cajun Supper

Cole Slaw
Chicken and Andouille Jambalaya
Red Beans and Rice
Bread with Butter

8.40 7.95 7.55 7.30 7.15

Per Person Charge
Number of Guests

Luncheons; Breakfast

20-49 50-99 100-199 200-299 300+

LUNCHEONS

Deli Sandwich or Wraps Luncheon (*choose one*)
Sandwich Variety (Pepper Turkey with Swiss and Bacon,
Honey Ham with American)...or
Wrap variety (Ham and Swiss, Chicken Caesar)
Silvia's Wicked Pasta Salad
Sun Chips

9.10 8.75 8.20 7.90 7.65

Bistro Sandwich Luncheon
Bistro Sandwich Variety on Artisan Bread
Silvia's Wicked Pasta Salad
Sun Chips

11.05 10.05 9.55 8.95 8.75

Petite Sandwich Factory
Petite Bun Variety with Sauce Assortment
Shaved Beef, Pulled Pork, Chicken Salad
Silvia's Wicked Pasta Salad
Sun Chips

11.30 10.15 9.75 9.10 8.90

Blue Moon Salad Luncheon
Blue Moon Salad
Caesar Salad
Cold Sliced Grilled Marinated Beef and Chicken
Artisan Breads with butter

14.35 13.65 12.95 12.75 12.45

Add Soup to any menu

2.85 2.35 2.10 2.00 1.90

BREAKFAST

Continental Breakfast I
Coffee Cake, and other Sweet Breakfast Breads
Fresh Fruit

5.60 5.30 5.10 5.00 4.90

Continental Breakfast II
Bagels
Coffee Cake, and other Sweet Breakfast Breads
Fresh Fruit
Yogurt
Granola

7.85 7.60 7.35 7.15 6.85

Hearty Traditional Breakfast
Cheesy Scrambled Eggs
Crisp Bacon, Sausage
Cottage Fries
Fresh Baked Biscuits
Sausage Gravy

9.95 9.50 9.20 8.95 8.75

Not available for under 50 guests before 10:00 am

Blue Moon Brunch
Sweet Breakfast Breads
Blue Moon Egg, Potato, Cheese, and Sausage Casserole
Cut Seasonal Fruit

12.35 11.70 11.20 10.95 10.65

Not available for under 50 guests before 10:00 am

Hors d'oeuvres; Beverages; Desserts

Per Person Charge Number of Guests		
20-49	50-99	100+

HORS D'OEUVRES



Blue Moon offers an extensive array of Hors d'oeuvres...far too large to list here. See Hors d'oeuvres Menu (*on web site...plus printed version available*)

BEVERAGES (*includes disposable cups, ice, and condiments*)

Iced Tea, Water	1.30	1.20	1.15
Iced Tea, Lemonade, Water	1.80	1.65	1.55
Iced Tea, Soft Drinks, Water	1.95	1.80	1.65
Iced Tea, Punch, Water	1.95	1.80	1.65
add infusions to Iced Tea (citrus; cucumber; other)	.25	.20	.15
Coffee, choose Reg or Decaf	1.30	1.20	1.15
Juices	1.55	1.55	1.55
Bottled Juice			1.60 ea.
Canned Soft Drinks			1.10 ea.
Bottled Water, Tea			1.10 ea.

DESSERTS - partial listing

Blue Moon has a large variety of banquet and hors d'oeuvres-style desserts. Below is a partial listing. For a full list, see Dessert Menu (*on web site*)



BANQUET PORTIONED DESSERTS

Rice Pudding	1.65	1.45	1.35
Southwest Sheet Cake	2.60	2.15	2.00
Petite Cocktail Cakes Variety	2.75	2.35	2.20
Petite Cheesecake Variety	2.95	2.50	2.35
Strawberry Shortcake	3.25	2.95	2.60
Tres Leches Cake	3.25	2.95	2.60
Chocolate Torte	3.75	3.45	3.10
Parfait, Traditional French	4.25	3.85	3.60
New York Cheesecake with Raspberry Drizzle	4.35	4.10	3.90
Homemade Apple Cobbler with Ice Cream	5.15	4.60	4.40
Homemade Plum/Blackberry Cobbler with Ice Cream	5.60	5.10	4.85
Chocolate Torte with Chocolate Ganache	5.90	5.70	5.55
Crème Brulee	5.90	5.70	5.55
Martini Glass Desserts - Chocolate Medley, Fruit Parfini	NA	4.30	3.80

DESSERT STATIONS – (*some are Chef attended*) Crepes Suzette, S'mores, Ice Cream Sundae, Belgian Waffles, Bananas Foster

varies


HORS D'OEUVRES-STYLE DESSERTS

Dessert Bars Assortment (approx 1")	each
Fresh Baked Cookies	.85
Key Lime Tartlet	.95
Flourless Chocolate Cake Bites	1.15
Baklava	1.15
Chocolate Covered Strawberries	1.20
Chocolate Covered Fruit Bites	1.30



Blue Moon Caterers

Alcoholic Beverage Services



*Two simple ways to provide
alcoholic beverages to your guests:*

1. BLUE MOON PROVIDED ALCOHOL

We serve Cocktails, Beer, and Wine from our stock, and charge either the Client (Host Bar), or the Guest (Cash Bar) accordingly by the drink. A \$400 minimum sales guarantee is required.

A Host or Cash Bar serving Beer and Wine only requires a \$200 minimum sales guarantee.

Blue Moon can also provide an unlimited Cocktails, Beer, and Wine Bar at \$14.00 per guest.

Blue Moon can also provide a Host Bar with a limited financial exposure...ask about our "Chit Bar", and "Hour Glass Bar".

2. CLIENT PROVIDED ALCOHOL

You bring it...and our Bartenders will pour it.

You bring cups, ice, display/storage equipment, and pre-chilled products to the bar site. We'll take it from there.

BMC can provide any or all of these: cups, ice, pre-chilling and transporting, but there is a \$.30 per guest charge for each of these four services. Display equipment is \$20.00.

Blue Moon can provide mixers, garnishes, disposable cups, and ice for Client provided Spirits at \$1.65 per guest (\$2.15 if soft beverages are not provided otherwise).

BARTENDING

Bartender services are billed at \$29.50 per hour including 1.5 hours set up/tear down. Bar Backs are \$22.50 per hour. Generally, events over 150 guests require more than one staff person (this varies depending on other factors beyond group size).

Drink Prices

Soft Drinks (if not provided otherwise), and mixers.....	2.00
Bottled Beer (Domestic, Import, and Craft).....	4.00
Cocktails (Call Brands)	5.00
Wine	5.00

Additional Alcoholic Beverages Available

add interest to your bar offerings

Frozen Beverage Machine145.00

Frozen Alcoholic Beverages110.00
per batch (approx 80 drinks)

Frozen Non-alcoholic Beverages..... 60.00
per batch (approx 65 drinks)

Specialty Drinks.....65.00-110.00
Martinis, Cocktails, and other creations add excitement to your Bar. per gallon (approx 15-25 drinks)

Domestic Keg Beer (approx 180 drinks)185.00

Craft or Import Keg Beer (approx 180 drinks) 230.00

Alcoholic beverage prices include applicable taxes.



Blue Moon Caterers

Serviceware; Equipment and Supplies; Linens



Standard Disposables



Deluxe Disposables



Elegant Disposables



China Place Setting

SERVICWARE

Plates, Utensils and Paper Napkins as needed

Standard Disposable Serviceware75 per person
Deluxe Disposable Serviceware	1.50 per person
Elegant Disposable Serviceware	2.50 per person
Upgrade to Elegant Stainless Silverware.....	.95 per person
China with Elegant Stainless Silverware	3.80 per person
Steak Knives50 per person
Glassware – Water, Wine, Cocktail, Cooler, Martini, Flutes, Coffee Cups (In lots of 25 or 36).....	.85 per glass

EQUIPMENT AND SUPPLIES

Food and Beverage Preparation and Display Equipment ... varies	
Salt and Pepper Shakers	1.00 per set
Disposable Chafing Frame, Pan, and Fuel	15.00
Tables.....	13.50
Chairs.....	2.60
Containers for leftovers*.....	35.00

For proper food safety, it's critical that leftover food products get chilled quickly, so we recommend that you bring a labeled ice chest with ice to begin the chilling process right away.

LINENS

Linens add color, comfort, and elegance to your event. 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 noon on Thursday. 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 (colors are displayed on the Blue Moon web site)

Black	Pink	Kelly Green*
Brown	Medium Blue	Purple*
Burgundy	Royal Blue	Lavender*
Red	Orange	Yellow*
Gold	Seafoam Green	Navy
White	Sandalwood	
Forest Green	(Khaki)	
Ivory	Gray	

** Limited Availability*

Table Cloths

85" x 85" (fits virtually all round tables	8.10
52" x 114" (fits rectangular 6' and 8' tables).....	8.10

Napkins 22" x 22"85

Scarves 52", 62", and 72" square
(availability varies by color) 4.60

Blue Moon Caterers

Service; Displays



Blue Moon will tailor the services we provide as necessary to meet your event goals.

CHOOSE FROM:

Client Pick up - We will pack it up and have it ready for your pick up at the time of your choosing.

Delivery - Pick the time and place, and we'll be there to drop off your order.

Set up and Leave - With this option, we get everything ready for your guests to dine...then leave.

Full Service - Experience the freedom of having Blue Moon take care of everything at your event. All you have to do is.. *Enjoy!*

FOR EVENTS SERVING FULL MEALS

Buffet Service - Perfect for casual and socially interactive events. Guests get to choose exactly what and how much they want. Optimal food quality...economical.

Plated Meals - Elegant, formal, and sophisticated. Typically a bit more expensive.

British Service - Each table is pre-set with serviceware, then delivered platters of all the dinner products to be passed around by the guests at the table. Social, familial, interactive.

BEVERAGES

Beverage Station - Most events utilize a Beverage Station where guests select what they want from what the host is providing...both Alcoholic and Non-alcoholic Beverages.

Beverage Table Service - Add Table Service, and we will offer beverages to guests at the table (typically Iced Tea and Water, but this can be expanded to other offerings as well). It is common to pre-set tables with Ice Water at events utilizing China serviceware.

DISPLAYS

Blue Moon can create displays as simple or elegant as you desire. Here are some examples:



Chef Station

FOR HORS D'OEUVRES EVENTS

Displayed - Blue Moon can create a beautiful display to present your Hors d'oeuvres items.

Butlering - At "mix and mingle" events, our staff will bring hospitality to your guests by carrying around small platters of interesting and delicious items. Elegant and gracious.

Chef Stations - When presentation is important, a

Chef Station will deliver an exciting, and entertaining dining experience. Custom designed, these are appropriate for meals and Hors d'oeuvres. *See our Chef Stations Menu for ideas.*



Simple Bar



Elegant Bar



Elegant Food Display



Simple Food Display

For Brides only....

Most events that Blue Moon caters are special occasions for the clients...but none are so special as the Wedding Day for our Brides. 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
- Chocolate Covered Strawberries for your cake table
- Cheese Board
- Wedding Party Sandwich Basket
- Use of a Frozen Beverage Machine

Limited to full service Weddings (*food, beverage, on-site service*)
Mixes and alcohol for frozen beverage machine not included

For Weddings, Blue Moon offers these additional services:

Planning Consultation – A consultation with one of our experienced event planners is provided at no charge. Wedding receptions are complicated. We can take the mystery out of it, and help you plan every detail from beginning to end.

Tastings – Blue Moon schedules complementary group tastings at our facility at various times during the year (listed on our web site). Please call **316.612.4694** to make a reservation.

Venue Set-up – We will coordinate with you to take the stress out of setting up your venue on your Big Day. Blue Moon is familiar with virtually all venues in South Central Kansas, and can help you create the perfect layout and sequence of events to make for a memorable and stress-free day.

Bride and Groom Service – Blue Moon will take care of all your special needs at the reception...whatever they may be. We will discuss all the possibilities at the consultation.

Cake Cutting – Cutting a tiered wedding cake quickly takes skill and experience. We've cut thousands...and can help you with this as well.

Champagne Toast – This is a common tradition at weddings, but can take many forms. Let us help you with this important ceremony.

There are a thousand details to plan and execute at a wedding reception. Let us be your partner in taking care of these.

Affordable Weddings

a Blue Moon Caterers Service Package

a very budget friendly, and easy way to plan your wedding reception

Save planning time and stress by utilizing our Affordable Weddings Package. Save money too. Because these events are easier for us to plan and execute, we have built significant savings into this package: (the average Affordable Wedding saves approximately 8%)

- Step 1** – Select hors d'oeuvres, meal menu, dessert, and non-alcoholic beverages from offerings listed in our menus (as part of simplifying the process, we are unable to offer any menu modifications or substitutions)
- Step 2** – Fill out the worksheet on page 18, and send it to us (or call us with your selections). We will prepare and e-mail a quote to you.

Blue Moon's Affordable Weddings Package includes:

- Standard Disposable Serveware (plates, utensils, and napkins for all food products at your event...including wedding cake)
- Disposable Drinkware for Blue Moon provided beverages
- Standard Food Display Equipment (including hors d'oeuvres equipment as needed)*
- Standard Beverage/Bar Display Equipment*
- Linens for Food and Beverage Displays (black)
- Leftover packaging
- Set-up, tending, and tear-down of food and beverage displays
- Bussing, and dining room clean-up
- Transportation costs
- For weddings: cake cutting; plating the meal for the Bride and Groom; limited champagne toast service; and our Wedding Gift to you! (see page 16)

Please note: Minimum 100 guests to utilize this package
Buffet service only

Additional charges apply for:

- Guest table linens
- Bar products and Bartending
- Events exceeding 5 hours in length
- Events outside our service area
- Addition of a second buffet for large events
- Custom services not listed above

**Assumes tables provided by venue*

Affordable Weddings Planning Worksheet

Planning Worksheet *(Simply fill this in...call us or send it to us. We will send you a quote. See page 16)*

Name _____ Phone _____ E-mail _____

Date _____ Times _____ Location _____ Guest Count _____

BMC Phone: 316.612.4694

BMC Fax: 316.440.6152

BMC e-mail: events@bluemooncaterers.com

Please note minimum 100 guests for Simplicity events

ITEM	PRICING	TOTAL
Hors d'oeuvres		
Dinner Menu	\$____ per guest x ____ guests	
Desserts	\$____ per guest x ____ guests	
Non Alcoholic Beverages <i>(choose one)</i> Iced Tea, Water Iced Tea, Soft Drinks, Water Iced Tea, Punch, Water Iced Tea, Lemonade, Water	1.15 per guest x ____ guests 1.65 per guest x ____ guests 1.65 per guest x ____ guests 1.55 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.		
Affordable Weddings Service Package	\$ 1.50 per guest x ____ guests	\$500.00
Other Items: (Bar Products, Bartending, Linens, etc)		
Sub-Total		
Sales Tax	7.5% on everything except Alcoholic Beverages	
Sub-Total		
Gratuities	<i>suggested @ 10%</i>	
TOTAL	Please see payment terms on page 19	

Blue Moon Caterers

Booking, Payment, and Tipping Information

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.

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 funds will be credited to the final billing on pre-tax amounts in excess of two times the deposit, or 50% of the original quote amount (whichever is greater), and cannot be transferred to other events or dates. Only a written Booking Confirmation (typically e-mailed upon Quotation Acceptance or receipt of deposit) guarantees our availability. Due to the level of activity and short planning time frames in December, we require a non-refundable \$250 deposit to guarantee our availability for all events in December (wedding deposits are \$500).

PAYMENT INFORMATION

Our final quotation becomes your invoice. Payment is due seven days prior to the event (on some events, bar and other charges are not known until after the event. In this case, these



charges are not due until the first business day following the event, and we handle this with a pre-authorized Credit Card). Blue Moon Caterers prefers Checks, but accepts Cash and all major Credit Cards. We can accept credit card payments over the phone, or off-site, but require the CVV code, billing street number and zip code. For mailed payments, our remittance address is 8406 W Central, Wichita, KS 67212.

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.

Tipping in a catering environment is not related to on-site service, but rather, all efforts required to produce your event. All personnel, including cooks, dishwashers, equipment personnel, and drivers, as well as on-site staff share in these efforts and rewards.

Most of our clients choose to tip, and it is very much appreciated as these additional funds help us retain quality catering employees. Amounts vary depending on the size and nature of the job, but we suggest 10% is an appropriate amount for most events. Simply add this to your payment to Blue Moon.



316.612.4694

8406 West Central, Wichita, KS 67212

www.bluemooncaterers.com

events@bluemooncaterers.com