BLUE MOON CATERERS 2023

BANQUETS, WEDDINGS & RECEPTIONS

BLUE MOON CATERERS

JULY 2022

We bring people together with food. Delicious... innovative...engaged.

Delicious

Innovative

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.

Engaged

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
- 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
- Wild Rice Pilaf
- Lemon Cream Rice
- 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
- Sauteed 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...$15.75 each.*

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

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

20-49	50-99	100-199	200-299	300+
29.35	28.10	26.85	25.60	24.35

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

20-49	50-99	100-199	200-299	300+
25.80	24.65	23.50	22.40	21.35

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
Sauteed Petite Green Beans with Almond Slivers
Artisan Breads with butter

20-49	50-99	100-199	200-299	300+
21.35	19.75	18.55	17.90	17.10

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

20-49	50-99	100-199	200-299	300+
14.25	13.55	12.85	12.30	12.00

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

20-49	50-99	100-199	200-299	300+
17.50	16.25	15.70	15.35	14.40

MIXED GRILL

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

20-49	50-99	100-199	200-299	300+
33.00	31.80	30.30	29.05	28.50

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

20-49	50-99	100-199	200-299	300+
NA	27.65	26.20	24.85	24.50

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

20-49	50-99	100-199	200-299	300+
24.40	23.10	21.60	21.10	20.75

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

20-49	50-99	100-199	200-299	300+
22.30	21.10	19.75	19.40	19.10

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

20-49	50-99	100-199	200-299	300+
18.65	17.55	15.90	15.35	15.15

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

20-49	50-99	100-199	200-299	300+
13.55	12.90	11.95	11.75	11.40
Upgrade to Blue Moon Salad				
1.05	*1.00*	*.95*	*.90*	*.85*

ITALIAN, MEDITERRANEAN

Italian

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

20-49	50-99	100-199	200-299	300+
23.95	22.90	21.35	20.85	20.55

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

20-49	50-99	100-199	200-299	300+
18.65	17.60	15.90	15.35	15.05

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

20-49	50-99	100-199	200-299	300+
13.55	12.90	12.00	11.80	11.40

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

20-49	50-99	100-199	200-299	300+
15.90	15.35	14.70	14.40	14.15

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

20-49	50-99	100-199	200-299	300+
14.20	13.55	12.85	12.35	12.00

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

20-49	50-99	100-199	200-299	300+
17.10	16.25	15.25	14.85	14.40

Pasta Sautee Chef Station

(Custom Pasta prepared for each guest by a Blue Moon Chef)

Blue Moon Italian Pasta Sautee*
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

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

20-49	50-99	100-199	200-299	300+
NA	17.10	15.00	14.40	14.15

CAJUN AND CREOLE; FRENCH; BBQ; COMFORT FOOD

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

20-49	50-99	100-199	200-299	300+
20.15	18.85	17.60	16.95	16.65

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

Ask about our Creole Pasta Sautee

20-49	50-99	100-199	200-299	300+
14.40	13.35	12.70	12.25	12.00

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

20-49	50-99	100-199	200-299	300+
12.25	11.30	10.95	10.60	10.20

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

20-49	50-99	100-199	200-299	300+
15.80	15.05	14.70	14.30	13.85

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!)*
Artisan Breads with Butter

20-49	50-99	100-199	200-299	300+
12.50	11.80	10.95	10.80	10.40

Add Potato Salad or Roasted Garlic Mashed Potatoes

20-49	50-99	100-199	200-299	300+
1.50	1.45	1.40	1.35	1.25

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

20-49	50-99	100-199	200-299	300+
14.75	13.95	13.15	12.70	12.25

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

20-49	50-99	100-199	200-299	300+
12.70	11.75	11.15	10.60	10.30

MEXICAN; STREET TACOS CHEF STATION; ASIAN; BAO BUNS CHEF STATION

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

20-49	50-99	100-199	200-299	300+
14.45	13.15	12.55	12.25	11.80

add Enchiladas (6 varieties available)

20-49	50-99	100-199	200-299	300+
1.70	1.65	1.60	1.55	1.55

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.*

Asian

Ask about our Go-Noodle Stir-Fry!

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

20-49	50-99	100-199	200-299	300+
NA	NA	14.40	14.25	13.95

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

20-49	50-99	100-199	200-299	300+
NA	NA	32.85	31.90	31.15

Bao Buns Chef Station *(our Chefs dazzle your guests by steaming and building Bao Buns as they watch)*

Bao Buns*
Chinese Bao Buns – steamed on-site
Meats – *Choose from:* Glazed Pork Belly, Pulled Pork, Braised Short Rib, Bulgogi Beef, Peking Duck, Spicy Fried Chicken, Ginger Shrimp, Shitake Mushrooms (Vegan)
Garnishes – *Choose from:* Asian Slaw, Grilled Bok Choy, Green Onions, Cilantro, Sesame Seeds, Sweet Hoisin BBQ Sauce, Sriracha
Sides – *Choose one or more of these:*

- Egg Drop Soup
- Stir-Fry Vegetables
- Steamed Broccoli, Cabbage, and Kale
- Broccoli and Red Peppers
- Sesame Green Beans
- Steamed Rice
- Fried Rice
- Chinese Wheat Noodles
- Pad Thai Noodles
- Glass Noodles
- Spicy Thai Mango Apple Salad

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.*

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

SEASONAL MENUS; BUDGET SAVERS

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

20-49	50-99	100-199	200-299	300+
13.05	12.25	11.40	10.80	10.50

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

20-49	50-99	100-199	200-299	300+
15.30	14.75	14.15	13.75	13.10

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

20-49	50-99	100-199	200-299	300+
10.10	9.50	9.15	8.70	8.55

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

20-49	50-99	100-199	200-299	300+
10.10	9.50	9.15	8.70	8.55

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

20-49	50-99	100-199	200-299	300+
10.10	9.50	9.15	8.70	8.55

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

20-49	50-99	100-199	200-299	300+
10.10	9.50	9.15	8.70	8.55

Italian Country Dinner
Caesar Salad
Hearty Beef Lasagna
Bread with Butter

20-49	50-99	100-199	200-299	300+
10.10	9.50	9.15	8.70	8.55

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

20-49	50-99	100-199	200-299	300+
10.10	9.50	9.15	8.70	8.55

LUNCHEONS; BREAKFAST

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

20-49	50-99	100-199	200-299	300+
10.85	10.40	9.75	9.45	9.15

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

20-49	50-99	100-199	200-299	300+
13.15	12.00	11.40	10.70	10.45

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

20-49	50-99	100-199	200-299	300+
13.45	12.10	11.65	10.85	10.70

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

20-49	50-99	100-199	200-299	300+
17.15	16.30	15.35	15.20	14.95

Add Soup to any menu

20-49	50-99	100-199	200-299	300+
3.35	2.75	2.50	2.40	2.30

Breakfast

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

20-49	50-99	100-199	200-299	300+
6.75	6.30	6.10	5.95	5.85

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

20-49	50-99	100-199	200-299	300+
9.40	9.05	8.75	8.55	8.20

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

Not available for under 50 guests before 10:00 am

20-49	50-99	100-199	200-299	300+
11.80	11.30	10.95	10.70	10.45

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

Not available for under 50 guests before 10:00 am

20-49	50-99	100-199	200-299	300+
14.75	14.00	13.35	12.95	12.70

Welcome to

Villa Luna

...a beautiful venue by Blue Moon Caterers.
Serene, peaceful, intimate.

Perfect for weddings up to 275 guests.

…introducing…

Luna Pacchetto

Our most economical wedding package ever! Take 20% off the rental price of Villa Luna if you utilize our Affordable Weddings package. Huge savings!

HORS D'OEUVRES; BEVERAGES; DESSERTS

Per Person Charge
Number of Guests

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)*	20-49	50-99	100+
Iced Tea, Water	1.70	1.55	1.50
Iced Tea, Lemonade, Water	2.30	2.05	1.95
Iced Tea, Soft Drinks, Water	2.45	2.30	2.05
Iced Tea, Punch, Water	2.45	2.30	2.05
add infusions to Iced Tea (citrus; cucumber; other)	.35	.25	.20
Coffee, choose Reg or Decaf	1.70	1.55	1.50
Juices	2.00	2.00	2.00
Bottled Juice			2.00 ea.
Canned Soft Drinks			1.45 ea.
Bottled Water, Tea			1.45 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	2.00	1.75	1.70
Southwest Sheet Cake	3.20	2.55	2.40
Petite Cocktail Cakes Variety	3.30	2.85	2.65
Petite Cheesecake Variety	3.65	3.05	2.90
Strawberry Shortcake	3.90	3.60	3.20
Tres Leches Cake	3.90	3.60	3.20
Chocolate Torte	4.55	4.30	3.80
Parfait, Traditional French	5.20	4.65	4.45
New York Cheesecake with Raspberry Drizzle	5.30	5.05	4.75
Homemade Apple Cobbler with Ice Cream	6.20	5.55	5.40
Homemade Plum/Blackberry Cobbler with Ice Cream	6.90	6.65	6.00
Chocolate Torte with Chocolate Ganache	7.30	7.00	6.85
Crème Brulee	7.30	7.00	6.85
Martini Glass Desserts - Chocolate Medley, Fruit Parfini	NA	5.30	4.75

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

HORS D'OEUVRES-STYLE DESSERTS	each
Dessert Bars Assortment (approx 1")	1.15
Fresh Baked Cookies	1.15
Key Lime Tartlet	1.50
Flourless Chocolate Cake Bites	1.60
Baklava	1.50
Chocolate Covered Strawberries	1.75
Chocolate Covered Fruit Bites	1.75

Surprise and delight your guests!

with a

Late Night Snack

...delicious savory late-night bites from Blue Moon.
Sliders, Street Tacos, Petite Breakfast Burritos,
Mac-n cheese Bites, Cookies and Milk.

The choices are endless!

Chef STATIONS

Add eye-catching entertainment value to your food displays with Blue Moon Chefs preparing delicious things right in front of the guests' eyes...

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 $19.00 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 $.40 per guest charge for each of these four services. Display equipment is $45.00.

Blue Moon can provide mixers, garnishes, disposable cups, and ice for Client provided Spirits at $2.10 per guest ($2.80 if soft beverages are not provided otherwise).

BARTENDING

Bartender services are billed at $40.00 per hour including 1.5 hours set up/tear down. Bar Backs are $32.00 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.....3.50
Bottled Beer (Domestic, Import, and Craft).....5.50
Cocktails (Call Brands).....6.50
Wine..... 6.50

Additional Alcoholic Beverages Available

add interest to your bar offerings

Frozen Beverage Machine.....215.00

Frozen Alcoholic Beverages.....165.00
per batch *(approx 80 drinks)*

Frozen Non-alcoholic Beverages.....105.00
per batch *(approx 65 drinks)*

Specialty Drinks.....85.00-145.00
Martinis, Cocktails, and other creations add excitement to your Bar. per gallon *(approx 15-25 drinks)*

Domestic Keg Beer *(approx 180 drinks)*.....250.00

Craft or Import Keg Beer *(approx 180 drinks)*.....320.00

Alcoholic beverage prices include applicable taxes.

BLUE MOON CATERERS

Serviceware; Equipment and Supplies; Linens

Standard Disposables

Deluxe Disposables

Elegant Disposables

China Place Setting

SERVICEWARE

Plates, Utensils and Paper Napkins as needed

Standard Disposable Serviceware	1.50 per person
Deluxe Disposable Serviceware	2.95 per person
Elegant Disposable Serviceware	3.95 per person
Upgrade to Elegant Stainless Silverware	1.20 per person
China with Elegant Stainless Silverware	4.90 per person
Steak Knives	.75 per person
Glassware – Water, Wine, Cocktail, Cooler, Martini, Flutes, Coffee Cups *(In lots of 25 or 36)*..	1.15 per glass

EQUIPMENT AND SUPPLIES

Food and Beverage Preparation and Display Equipment	varies
Salt and Pepper Shakers	1.45 per set
Disposable Chafing Frame, Pan, and Fuel	19.60
Tables	17.50
Chairs	3.70
Containers for leftovers*	40.00

**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	11.65
52" x 114" (fits rectangular 6' and 8' tables)	11.65

Napkins 22" x 22" 1.15

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.

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.*

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:

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 Serviceware (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

…introducing…

Luna Pacchetto

Our most economical wedding package ever! Take 20% off the rental price of Villa Luna if you utilize our Affordable Weddings package. Huge savings!

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 *(choose one)* Iced Tea, Water Iced Tea, Soft Drinks, Water Iced Tea, Punch, Water Iced Tea, Lemonade, Water	 1.70 per guest x ____ guests 2.45 per guest x ____ guests 2.45 per guest x ____ guests 2.30 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	$ 2.00 per guest x ____ guests	$575.00
Other Items: (Bar Products, Bartending, Linens, etc)		
Sub-Total		
Sales Tax	7.5% on everything except Alcoholic Beverages	
Sub-Total		
TOTAL	Please see payment terms on page 23	

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. Tipping of staff is at the client's discretion. We typically put out a tip jar at bars we tend, and these monies are shared among the staff that work your event.

BLUE MOON
• CATERERS •

316.612.4694
8406 West Central, Wichita, KS 67212

www.bluemooncaterers.com
events@bluemooncaterers.com