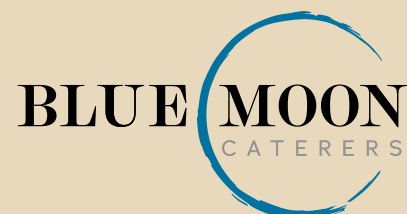


# BLUE MOON CATERERS 2024



BANQUETS, WEDDINGS & RECEPTIONS



*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
- 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...\$16.95 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 Sauté Chef Station

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

### Blue Moon Italian Pasta Sauté\*

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

Italian; Pasta Sauté Chef Station; Mediterranean — 7

# 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

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



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

## 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

### 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

Ask about our  
**Go-Noodle Stir-Fry!**

### 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 Breads (thinly sliced

Grilled Chicken with Swiss and Bacon on 9 Grain Wheat;

Shaved Beef with Provolone on Baguette; Grilled Salmon  
on Croissant with Smoked Pepper Cream Sauce)

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

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



Caesar Salad

Cold Sliced Grilled Marinated Beef and Chicken

Artisan Breads with butter

## 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

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	1.70	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

Sheet Cake Variety	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

**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	1.15
Key Lime Tartlet	1.15
Flourless Chocolate Cake Bites	1.50
Baklava	1.60
Chocolate Covered Strawberries	1.50
Chocolate Covered Fruit Bites	1.75
	1.75



# 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 Bar Packages

*Bring the very best in hospitality to your guests with one of Blue Moon's bar packages*

## Open Bar

For a simple per person charge, your guests can enjoy unlimited beverages for up to 5 hours of service.

Choice	\$17 per guest
Call	\$19 per guest
Premium	\$22 per guest
Top Shelf	\$25 per guest

## Tab Bar

Pay only for the beverages consumed by your guests. Our staff will record and track all beverages served, ensuring an accurate and comprehensive charge at the end of the event

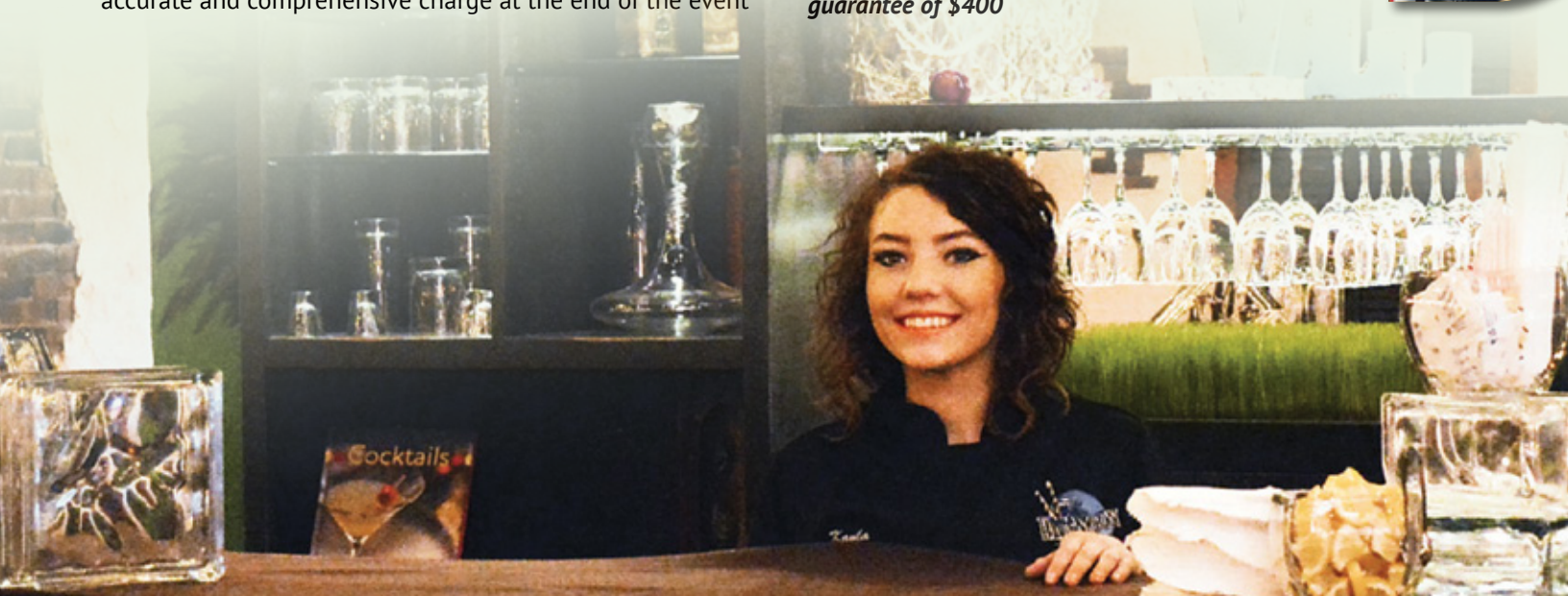
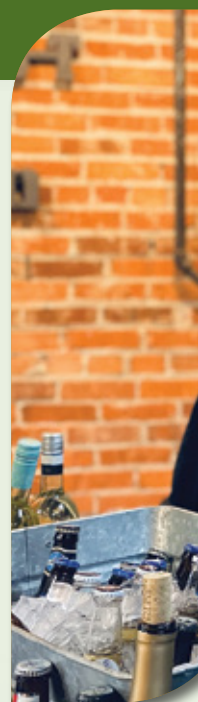
## Bank Bar

Select a budget that you'd like to spend on bar services. Our staff will serve guests until the budget amount is hit...then a cash bar option will be made available to your guests.

## Cash Bar

We'll provide a full bar where your guests are able to individually purchase their preferred drinks.

***All bar packages require a minimum sales guarantee of \$400***





# Blue Moon Bar Selections

## Choice

**Beer** - Bud Light, Michelob Ultra, Blue Moon, Corona, Truly

**Wine** - Grayson Cellars Cabernet, Canyon Road Chardonnay, Castello del Poggio Moscato, Ecco Domani Pinot Grigio

**Signature cocktails** - Select two from our list of specialty drinks

## Call

**Beer** - Bud Light, Michelob Ultra, Blue Moon, Corona, Truly

**Wine** - Grayson Cellars Cabernet, Canyon Road Chardonnay, Castello del Poggio Moscato, Ecco Domani Pinot Grigio

**Spirits** - Jim Beam Whiskey, Smirnoff Vodka, Jose Cuervo Tequila, Bacardi Rum, Captain Morgan Rum, Grant's Scotch, Gordon's Gin

**Signature cocktails** - Select two from our list of specialty drinks

## Premium

**Beer** - Bud Light, Michelob Ultra, Blue Moon, Corona, WBC V6 IPA, Walnut River Warbeard Irish Red, Truly

**Wine** - Josh Cabernet, Mark West Pinot Noir, Cupcake Prosecco, Kris Pinot Grigio

**Spirits** - Jack Daniels Whiskey, Tito's Vodka, Milagro Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Dewars Premium Scotch, Tanqueray Gin, Amaretto

**Signature cocktails** - Select two from our list of specialty drinks

## Top Shelf

**Beer** - Bud Light, Michelob Ultra, Blue Moon, Corona, WBC V6 IPA, Walnut River Warbeard Irish Red, Truly

**Wine** - Josh Cabernet, Mark West Pinot Noir, Cupcake Prosecco, Kris Pinot Grigio

**Spirits** - Crown Royal Whiskey, Grey Goose Vodka, Patron Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Glenlivet Scotch, Hendrick's Gin, Disaronno Amaretto

**Signature cocktails** - Select two from our list of specialty drinks



## *...or you bring it, and our Bartenders will pour it.*

You bring cups, ice, and prechilled products to the bar site. We'll take it from there. For a \$150 management fee, we provide all the equipment and accessories you need, and manage all your products from load-in to packing it up at the end of the night.

BMC can also provide any or all of these items for a \$.40 per guest charge for each: cups, ice, pre-chilling, and transporting.

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).

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).



# 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 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

<b>Napkins</b> 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.

### 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**

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.

### 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



**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

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](mailto:events@bluemooncaterers.com)**

**Please note minimum 100 guests for Simplicity events**

ITEM	PRICING	TOTAL
<b>Hors d'oeuvres</b>		
<b>Dinner Menu</b>	\$____ per guest x ____ guests	
<b>Desserts</b>	\$____ per guest x ____ guests	
<b>Non Alcoholic Beverages</b> <i>(choose one)</i> 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	
<b>Alcoholic Beverages</b> Please review "Alcoholic Beverage Services", and describe in detail how you would like to handle this part of your event.		
<b>Affordable Weddings Service Package</b>	\$ 2.00 per guest x ____ guests	\$575.00
<b>Other Items: (Bar Products, Bartending, Linens, etc)</b>		
<b>Sub-Total</b>		
<b>Sales Tax</b>	7.5% on everything except Alcoholic Beverages	
<b>Sub-Total</b>		
<b>TOTAL</b>	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), becomes our Event Plan, whereupon we will begin making preparations as needed to execute the Event Plan. An advance deposit is required upon Acceptance, and these are non-refundable (\$500 for weddings and high school reunions; \$250 for all other events).

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. The only way to guarantee our availability is to make a non-refundable deposit (\$500 for weddings and high school reunions; \$250 for all other events). The deposit funds will be credited to the final billing on pre-tax amounts in excess of \$1000, or 50% of the original quote amount (whichever is greater), and cannot be transferred to other events or dates.

### Payment Instructions

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). Blue Moon Caterers prefers Checks,

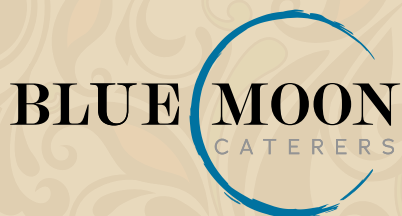


but accepts Cash and all major Credit Cards. Credit card payments are subject to a 3% Service Fee. We can accept credit card payments over the phone, or off-site, but require the CVV code, billing street number and zip code. For mailed payments, our remittance address is 8406 W Central, Wichita. KS 67212.

### 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 bartenders that work your event.





316.612.4694  
8406 West Central, Wichita, KS 67212  
[www.bluemooncaterers.com](http://www.bluemooncaterers.com)  
[events@bluemooncaterers.com](mailto:events@bluemooncaterers.com)

