



Moonlight Caterers BBQ Menu

Hors d'Oeuvres Passed Butler Style

- Mini Blue Claw Crab Cakes
- Adult Pigs in Pastry with Spicy Mustard (sausage and kraut)
- Mini Cheeseburger Sliders with Shallot Dijon Relish
- Medjool Dates with Manchego Cheese wrapped in Bacon
- Wildberry and Gorgonzola Tartlets
- Shrimp Cocktail with Cocktail Sauce

BBQ Menu

- Grilled Angus Bourbon Molasses Rubbed Flank Steak
- Grilled Marinated Chicken Thighs
- Hot Dogs and Buns
- Hamburgers and Buns
- Roasted Red Bliss Potato Salad with Smoked Bacon, Red Onion, Scallions and Balsamic Chimichurri Vinaigrette
- Baby Field Greens with Roasted Pears, Toasted Walnuts, Cherry Tomatoes, and Balsamic Gorgonzola Vinaigrette
- Crispy Apple Slaw
- Orzo Pasta with Corn, Red and Green Peppers, Cilantro Lime Vinaigrette
- Ketchup, Mustard, Onion Sauce, Sauerkraut, Pickles, Sliced Fresh Tomato & Onion Platter, and American Cheese

Also Available:

- *Filet Mignon Rubbed with Wild Mushroom Demi Glace (additional \$10.00/person)*
- *St. Louis Style Pork Ribs (additional \$8.00/person)*
- *Swordfish/ Tuna (additional \$8.00/person)*
- *Grilled Shrimp OR Salmon (additional \$8.00/person)*
- *Lobster and Rib Eye Steak offered at Market Price*

Dessert (choose one (1) dessert)

- Assorted Cookie Platter
- Fresh Sliced Watermelon
- Regular Coffee and Teas, Milk, Sugar, and Sugar Substitute (coffee service \$2.50 per person)

Moonlight provides: lemons, limes, cocktail napkins, serving trays.

Ice available upon request \$40 for 40 pounds of Ice

High end disposables available \$7.00 per person

Contact for pricing

Price per person does not include rental equipment or service staff.

Service staff rate is \$45.00 per hour per server, with a minimum of four hours, plus gratuity.

Price per person is based on a minimum of 30 guests

Smaller groups and additional options can be viewed and ordered Ala Carte from the catering menu located on our website at www.MoonlightMobileKitchen.com