



Moonlight Hot Buffet 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

Stationary Hors d'Oeuvres

- Assorted Imported Cheese Platter with Crackers
- Mediterranean Spreads and Breads

Hot Buffet (choose two (2) entree)

- Grilled Angus Bourbon Molasses Flank Steak
- Farmers Chicken (tomatoes, spinach, mushrooms, garlic)
- Marinated Shrimp Skewers
- Herb Marinated Turkey London Broil

Also includes:

- Penne Alla Vodka
- Baby Field Greens with Roasted Pears, Toasted Walnuts, Cherry Tomatoes, and Balsamic Gorgonzola Vinaigrette
- Roasted Red Bliss Potatoes or Parsley Buttered Rice
- Turmeric Cauliflower, Agave Roast Brussel Sprouts, Butternut Squash, Mixed Vegetables (Choose one (1))
- Assorted Rolls & Butter

*Also Available: Filet Mignon with Wild Mushroom Demi Glace
(additional \$10.00/person)*

Dessert (choose one (1) dessert)

- Assorted Cookie Platter
- Fresh Fruit Platter with Raspberry Sauce
- 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