



Moonlight Classic Room Temperature Buffet

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

Room Temperature Buffet (choose two (2) entrees)

- Grilled Angus Bourbon Molasses Flank Steak (with horseradish sauce)
- Moroccan Poached Salmon (with tomato concasse)

OR

- Farmers Chicken (tomatoes, spinach, mushrooms, garlic)

Served with:

- Chopped Salad with Tomatoes, Cucumbers, Red Onions, Olives and House-made Balsamic Vinaigrette
- Tri Colored Quinoa Salad with Sun Dried Cranberries, Toasted Almonds in a Raspberry Vinaigrette
- Italian Pasta Salad with Cured Meats, Banana Peppers, Vegetables and Olive Oil

*Also Available: Filet Mignon Rubbed with Garlic and Dijon Mustard Served with Horseradish Sauce
(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