



2021

**Moonlight Mobile Kitchen & Caterers
Catering Menu**

New Fairfield CT 06812

203.297.0625

moonlightmobilekitchen@gmail.com

www.MoonlightMobileKitchen.com





Moonlight Caterers 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 one (1) entree)

- Grilled Angus Bourbon Molasses Flank Steak
- Moroccan Poached Salmon

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 \$5.00/person)*

Dessert

- Assorted Cookie Platter
- Fresh Fruit Platter with Raspberry Sauce
- Regular Coffee and Teas, Milk, Sugar, and Sweet-n-Low

Moonlight Caterers to provide: lemons, limes, cocktail napkins, serving trays

Price per person is \$46.50 plus tax.

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

Service staff rate is \$35.00 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 from the
catering menu located on our website at www.moonlightcafe.org**



Moonlight Caterers 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
- Penne Alla Vodka

Also includes:

- 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 \$5.00/person)*

Dessert

- Assorted Cookie Platter
- Fresh Fruit Platter with Raspberry Sauce
- Regular Coffee and Teas, Milk, Sugar, and Sweet-n-Low

Moonlight Caterers to provide: lemons, limes, cocktail napkins, serving trays

Price per person is \$46.50 plus tax.

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Moonlight Caterers BBQ Menu

BBQ Menu

- Grilled Angus Bourbon Molasses Flank Steak
- Grilled Marinated Chicken Thighs OR Grilled Marinated Pork Loin
- Hot Dogs and Buns
- Hamburgers and Buns
- Mac & Cheese
- 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 \$5.00/person)*

*St. Louis Style Pork Ribs
(additional \$4.00/person)*

*Swordfish/ Tuna
(additional \$8.00/person)*

*Grilled Shrimp OR Salmon
(additional \$4.00/person)*

Dessert

- Assorted Cookie Platter
- Fresh Fruit Platter with Raspberry Sauce
- Regular Coffee and Teas, Milk, Sugar, and Sweet-n-Low

Moonlight Caterers to provide: lemons, limes, cocktail napkins, serving trays

Price per person is \$35.50 plus tax.

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Moonlight Caterers ***Sandwich Menu***

Assorted Croissants, Wraps, Rolls or Our Signature Grilled Rustic Tuscan Bread

with Your Choice of:

- Cajun Chicken Salad with Pecans
- Lemon Dill Chicken Salad
- Chicken Salad with Grapes and Walnuts
- Roast Pork Loin - fresh cranberry mayo, brie cheese, crispy apple slaw
- Tongol Tuna Salad - lettuce and tomato
- Roasted Turkey Club -maple bacon, lettuce, tomato, mayo
- Bourbon Molasses Flank Steak - caramelized onions, provolone cheese and chipotle aioli
- Grilled Vegetables - eggplant, tomatoes, roasted peppers with fresh mozzarella and pesto

Choice of Three (3) Salads

- Green Garden Salad
- Caesar Salad
- 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
- Vegetable Israeli Cous Cous with Fig Pulp Vinegar
- Roasted Red Bliss Potato Salad with House-made Balsamic Vinaigrette
- Classic Cucumber Salad
- Crispy Apple Slaw
- Roasted Balsamic Glazed Brussel Sprouts
- Turmeric Roasted Cauliflower

Price per person is \$24.99 plus tax.

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

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Moonlight Caterers Taco Bar

STATIONARY HORS D'OEUVRES

- Southwestern Corn Salad with Tortilla Chips
- Seven Layer Mexican Dip with Tortilla Chips

TACO BAR

- Ground Beef, Pulled Pork OR Mexican Roast Chicken (Choose of two (2))
- Red Beans, Black Beans OR Refried Beans (Choose one (1))

Also Includes:

- Salsa, Sour Cream, Cheese, Jalapenos, Olives, Cilantro, Shredded Lettuce, Limes, Peppers and Onions, Soft Taco Shells, Hard Taco Shells, Cilantro Buttered Rice

Also Available at Additional Cost:

Sofrito (Tofu), Ground Chicken, Grilled Shrimp, Grilled Flank Steak, Mahi Mahi and Flounder

Price per person is \$27.99 plus tax.

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Moonlight Caterers Hors d'oeuvres Menu

(priced per dozen - 3 dozen minimum per item)

Hors d'oeuvres

price per dozen

- *Mini Citrus Lobster Rolls* \$48
- *Cranberry Brie Bites* \$24
- *Lamb Sliders* with goat cheese and olive tapenade served with Guinness shots \$28
- *Mini Chicken Wellingtons* \$28
- *Ahi Tuna Tartare* with cucumber, avocado, wasabi aioli, pickled ginger, microgreens \$28
- *Mini Blue Claw Crab Cakes* \$26
- *Duck Confit Straws* with hoisin sauce and bean sprouts \$36
- *Filet Mignon Crostini* with cornichons, shallot mustard and fig jam \$28
- *Wild Berry Gorgonzola Tartlets* \$20
- *Tomato Basil Bisque Shooters* with grilled cheese straws \$20
- *Fromage Blanc, Pear and Honey Crisp* \$22
- *Mini Ball Park Sabrettes* with a dark ale mustard and chipotle ketchup \$22
- *Smoked Salmon Canapes* with creme fraiche, shaved cucumber and fresh dill \$26
- *Tuna Al Forno Crostini* with peppercorns, capers, olive oil and sun dried tomatoes \$26
- *Shrimp Salad Canapes* with artichoke hearts, roasted tomatoes and pickled onions \$26
- *Snow Crab Straws* wrapped in filo with chili sauce and shredded carrots \$36
- *Sesame Chicken Skewers* \$20
- *Sausage en Croute* puff pastry with braised red cabbage and stone ground mustard \$20
- *Mini Squash Pancakes* with chive sour cream \$20
- *Fresh Mozzarella and Tomato Crostini* \$22
- *Mini Pizzettes with Sun Dried Tomatoes* \$20
- *Mushroom Truffle Risotto Cups* \$24
- *Stuffed Grape Leaves* \$20
- *Giant Shrimp Cocktail* with a chipotle cocktail sauce and dijon cream sauce \$38
- *Petite Chicken Pot Pies* \$26
- *Braised Short Rib Spring Rolls* cucumber, hoisin sauce, and glass noodles in rice paper \$28
- *Herb and Mustard Crusted Baby Lamb Chops* \$40
- *Bacon Wrapped Medjool Dates stuffed with Manchego Cheese* \$28
- *Kale and Corn Potstickers with Mongolian Dipping Sauce* \$24