



2025
Moonlight Mobile Kitchen
Catering Menu

New Fairfield, CT 06812

203.297.0625

moonlightmobilekitchen@gmail.com

www.MoonlightMobileKitchen.com



Why Moonlight?

Since 1997, Moonlight has been catering and providing our customers with the best quality products, personal service and hospitality.

We are a full service catering company, which means we do everything from providing staff, rentals and even custom menus.

The best part about throwing a party is ENJOYING IT! We make sure that when you hire Moonlight for your event, we take away the stress and make your special day hassle free and most importantly, memorable!



About the Chef:

Neal Hirsch started in the food industry at the age of 13 working as a waiter at Tranquility Summer Camp in upstate New York. After that summer ended, he found himself always offering to help his mother in the kitchen. Growing up, holidays were the best and most of his family was from Brooklyn. It wasn't uncommon to cram 15 or 20 people into Grandmother's apartment on Ocean Avenue for some of her great home cooking! Dinners always turned into fun parties!

As years passed, Neal went to college to study to become an Architect, while still working in restaurants. That love of food and family led him to finally realize that this was his calling and headed out west to California to study culinary. While going to college in San Diego, he continued to work his way up in several restaurants honing his craft and learning all he could in the industry.

After heading back to the east coast in 1993, he decided to continue his culinary education in New York while again working in several fine restaurants. Neal went into corporate food service for about 8 years, where he became one of the top Executive Chefs within the company. That company had almost 140,000 employees. Although he learned a tremendous amount during that time, he soon realized how much he was held back creatively because of corporate policies and programs that had to be strictly followed. This was the catalyst to Neal going out on his own.

Over the next few years, Neal would follow his passion and create unique offerings for his clients and customers. This led to him being highlighted in Westchester Magazine several times, featured in the Journal News, as well as the New York Times for his culinary accomplishments.

Neal has owned several restaurants over the years, winning awards including Best of Hudson Valley. Neal continues to cater since starting the company humbly in 1997, to now doing over 100 parties a year for his loyal catering clients, and it continues to grow.

Neal is currently nominated for Best of CT for his food truck the Taco Road Trip.

Beyond the kitchen, Neal loves to travel and try new cuisines. He is a supporter of other chefs and has mentored several over the years. He is a supporter of veterans, first responders and teachers, often helping them with events when he can. Neal currently lives in CT with his wife, two children and his dog.



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



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.
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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)

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Moonlight Caterers Sandwich Menu

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

with Your Choice of Five (5) Sandwich Options:

- 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 Vinaigrette
- Roasted Red Bliss Potato Salad with House-made Balsamic Vinaigrette
- Classic Cucumber Salad
- Crispy Apple Slaw
- Roasted Balsamic Glazed Brussel Sprouts
- Turmeric Roasted Cauliflower

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)*

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Moonlight Caterers Taco Bar



STATIONARY HORS D'OEUVRES

- Esquites- Mexican Street Corn
- Tortilla Chips and Homemade Salsa

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 Cabbage, Limes, Peppers and Onions, Soft Taco Shells, Hard Taco Shells, Cilantro Buttered Rice

Also Available:

- *Vegan Crumbles (our signature mix, additional \$5.00/person)*
- *Ground Chicken (additional \$5.00/person)*
- *Grilled Shrimp (additional \$8.00/person)*
- *Grilled Flank Steak (additional \$10.00/person)*
- *Mahi Mahi (additional \$10.00/person)*
- *Guacamole & Chips (additional \$5.00/person)*

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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** \$48
- **Bacon Wrapped Medjool Dates** stuffed with Manchego Cheese \$28
- **Kale and Corn Potstickers** with Mongolian Dipping Sauce \$24