

JULY 2016



*Blue Moon
Caterers*
2017

BANQUETS, WEDDINGS, AND RECEPTIONS

Menu

SERVICES LISTING, *and* EVENT PLANNING INFORMATION

*Why choose Blue Moon?
What makes us different?*

Superior Food Quality

The secret...our passion for food...and our “just-in-time” production technique that allows us to deliver restaurant quality products at your event location. Sounds easy...but no one else is doing it for a reason.

...taste the difference.

Superior Displays

Choose our Elegant Display option, and we will create a look that will spark the imagination of your guests.

...see the difference.

Superior Guest Service

Easy to claim...very hard to deliver. It's a cultural thing...you either have it...or you don't.

...experience the difference.



www.bluemooncaterers.com | events@bluemooncaterers.com

Sales and Administrative Office: 316.612.4694
8406 West Central, Wichita, KS 67212

Menu, services, and prices are subject to change without notice.

It's your event. It's very important to you. *We get it.*

Events are complicated things. Tough enough for professionals...really daunting for clients who have never done this sort of thing before...lots of decision points...lots of moving parts. Every event is unique.

Let us make it simpler for you. This menu gives you many options and choices to assist you in developing your event plan...and there is much more we can do beyond what you see here. We can make this even simpler for you...just call us, and one of our event planning professionals will assist you in creating the perfect event plan that brings your vision to life.



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Blue Moon Caterers Banquet Products

Below is a partial list of the most frequently utilized products we offer in our Chef-Inspired, Mixed Grill, and Italian menus. Our ethnic menus utilize additional offerings. Beyond these, we have many more options...or our Chef can create something special just for you and your guests.

Salads

- Mixed Green Salad with choice of Dressing
- Blue Moon Salad
- Blue Spinach Salad
- Fall Salad
- Bibb Lettuce Salad
- Wedge Salad
- Spring Salad
- Melon, Orange, and Avocado Salad
- Caesar Salad
- Italian Salad
- Primo Insalata
- Caprese Salad
- Greek Salad
- Fattoush Salad

Meats/Poultry/Seafood

- Pepper Rubbed Tenderloin
- Filet Mignon
- Bacon Wrapped Filet
- Grilled Medallions of Beef
- Balsamic Glazed Flank Steak
- Prime Rib
- Brochettes
- Bacon Wrapped Chopped Beef Steak
- Meatloaf
- Hamburger Steak
- Honey Pepper Grilled Pork Tenderloin
- Rosemary Grilled Pork Tenderloin
- Pork Loin Roulade
- Orange Glazed Ham
- Rosemary Grilled Lamb Rib Chops
- Herb Grilled Chicken
- Citrus Grilled Chicken
- Teriyaki Chicken
- Fried Chicken
- Roast Chicken
- Parmesan Chicken
- Chicken Marsala
- Chicken Piccata

- Chicken Cacciatore
- Traditional Roasted Turkey
- French Cut Turkey Breast
- Citrus Grilled Salmon
- Teriyaki Glazed Salmon
- Blackened Red Snapper
- Grilled Snapper
- Lemon Roasted Tilapia
- Citrus Grilled Shrimp
- Coconut Shrimp
- Crab Cakes
- Pan Seared Scallops
- Paella with Seafood Variety

Potatoes and Starches

- Traditional Mashed Potatoes with Country Gravy
- Roasted Garlic Mashed Potatoes
- Parmesan Mashed Potatoes
- Twice Baked Potato Mashed Potatoes
- Horseradish Mashed Potatoes
- Creamy Smashed Red Potatoes
- Roasted Red Skin Potatoes
- Grilled Baby Yukon Potatoes
- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Lemon Cream Rice
- Seasoned Brown Rice
- Risotto
- Couscous
- Quinoa
- Jalapeno Cheese Grits

Pastas

- Penne
- Tortellini
- Farfalle
- Ravioli
- Manicotti

Sauces

- Alfredo
- Marinara
- Creamy Marinara
- Pistou
- Beurre Blanc
- New Orleans Buttercream
- Creole Cream
- Garlic Pistou
- Smoked Pepper Cream

Vegetables

- Sautéed Green Beans with Onions and Peppers
- Home-Style Green Beans
- Vegetable Medley
- Creamed Spinach
- Grilled Asparagus
- Grilled Mushrooms and Red Peppers
- Brown Sugar Glazed Carrots
- Baby Carrots
- Sautéed Squash and Zucchini
- Sautéed Sugar Snap Peas
- Grilled Vegetables
- Grilled Red Onions
- Steamed Broccoli and Cauliflower
- Fire Roasted Corn and Sweet Peppers
- Haricot Vert
- Parmesan Roasted Cauliflower
- Roasted Brussel Sprouts

Special Dietary Requests – Blue Moon can accommodate most any special dietary need...vegetarian, vegan, gluten-free, religious preferences, food allergies, and others. Our Chef will create an appropriate meal for each of these special guests. Chef's choice...\$14.95 each.

Blue Moon Caterers

Sample Menus

The Blue Moon menu is organized by cuisine type, and presented via Sample Menus. While all these are popular menus, they are just here as “thought starters”. Mix and match...move things around...substitute different products...be creative. **Call for a quote...we have endless choices**

Blue Moon Chef-Inspired Menus	Per Person Charge				
	20-49	50-99	100-199	200-299	300+
Beef Medallions with Risotto BLT Salad- Baby Spinach with crispy Bacon Bits, Grape Tomatoes and Sharp Aged Cheddar, and a Creamy Italian Dressing Grilled Beef Medallions stuffed with Spinach and Roquefort Blue Cheese, with a Balsamic and Brown Sugar Reduction Cremini Mushroom Risotto Green Beans Almondine Artisan Breads with butter	24.35	23.30	22.30	21.25	20.25
Flank Steak with Smashed Potatoes Spring Salad with Sun Dried Tomatoes, Fresh Sliced Avocado, Goat Cheese and Greek Dressing Balsamic Glazed Flank Steak Creamy Smashed Red Potatoes Roasted Brussel Sprouts Artisan Breads with butter	21.45	20.45	19.50	18.50	17.75
Chicken Piccata with Roasted Root Vegetables Caprese Salad with Fresh Mozzarella, Sliced Tomatoes, Basil Chiffonade with a Balsamic Reduction Drizzle Chicken Piccata with Capers in a Lemon Veloute Roasted Root Vegetables Parmesan Roasted Broccoli Artisan Breads with butter	16.10	15.10	13.95	13.65	13.25
Tilapia with Butternut Squash Baby Spinach with Blue Cheese, Cherry Tomatoes, Artichoke Hearts and Shaved Shallots and House-made Poppyseed Vinaigrette Parmesan Crusted Tilapia Roasted Butternut Squash Sautéed Petite Green Beans with Almond Slivers Artisan Breads with butter	12.90	12.30	11.95	11.60	11.30
Pork Roulade with Whipped Potatoes Fresh Greens Salad with Roma Tomatoes, Sliced English Cucumbers, Black Olives, Fresh Grated Parmesan with Peppercorn Ranch Dressing Spinach and Ricotta Pork Roulade with Roast Bell Pepper Coulis Creamy Garlic Whipped Potatoes Sautéed Peppers and Portobello Mushrooms Artisan Breads with butter	12.60	11.85	11.30	10.95	10.55

Per Person Charge
Number of Guests

Mixed Grill

20-49 50-99 100-199 200-299 300+

Royal Oaks Mixed Grill

Blue Moon Salad with Roma Tomatoes, Feta Cheese, Avocado, Pecans, and Red Onion, in a lightly sweetened Vinaigrette
Pepper Rubbed Grilled Beef Tenderloin with Sweet Bourbon Pepper Sauce
Southwest Grilled Salmon with Lime Dill Sauce
Herb Grilled Chicken with Peppercorn Sauce
Parmesan Mashed Potatoes
Sautéed Green Beans with Onions and Peppers
Creamed Spinach
Artisan Breads with Butter

26.95 25.90 24.65 23.65 23.25

City Grill

Blue Spinach Salad with Bleu Cheese, Blueberries, and Shaved Red Onions in a Balsamic Vinaigrette
Grilled Medallions of Beef with Rosemary Demi-Glace
Southwest Grilled Salmon with Lime Dill Sauce
Parmesan Mashed Potatoes
Sautéed Green Beans, Peppers, and Onions
Artisan Breads with Butter

20.25 19.20 17.95 17.45 17.25

East Side Grill

Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in Balsamic Vinaigrette
Grilled Medallions of Beef
Herb Grilled Chicken
Balsamic Brown Sugar Sauce
Roasted Garlic Mashed Potatoes
Haricot Vert (Petite Green Beans)
Artisan Breads with butter

18.50 17.45 16.40 16.10 15.90

Blue Moon Grill

Blue Moon Salad
Honey Pepper Grilled Pork Tenderloin
Citrus Grilled Chicken
Sweet Bourbon Pepper Sauce
Roasted Garlic Mashed Potatoes
Vegetable Medley
Artisan Breads with Butter

15.70 14.70 13.35 12.95 12.60

Traditional Grill

Mixed Green Salad with Parmesan Ranch Dressing
Bacon Wrapped Chopped Beef Steak
Herb Grilled Chicken
Balsamic Brown Sugar Sauce
Roasted Garlic Mashed Potatoes
Home-style Green Beans
Artisan Breads with Butter

11.25 10.70 9.95 9.80 9.50

Simple Grill

Mixed Green Salad with Parmesan Ranch Dressing
Hamburger Steak with Grilled Onions
Mashed Potatoes with Country Gravy
Home-style Green Beans
Bread with Butter

9.20 8.50 8.20 7.80 7.55

Italian	Per Person Charge				
	20-49	50-99	100-199	200-299	300+
Feste Italiano Caprese Salad Rosemary Grilled Lamb Rib Chops Grilled Snapper with Smoked Pepper Cream Sauce Cannelloni with Ricotta and Spinach Grilled Asparagus with Parmesan Creamed Spinach Artisan Breads with Butter	25.70	24.65	23.65	22.60	21.95
Italian Hearth Meal Primo Insalata with Mixed Greens, Roma Tomatoes, Feta, Almonds, Red Onion, Black Olives, and Artichoke Hearts in a light Italian Vinaigrette Grilled Salmon Chicken Parmesan Farfalle Alfredo Sautéed Squash and Zucchini Artisan Breads with Butter	20.10	19.20	17.95	17.45	17.25
Tuscan Sampler Italian Salad with Mixed Greens, Roma Tomatoes, Feta cheese, and Red Onion in a light Italian Vinaigrette Rosemary Grilled Pork Tenderloin Herb Grilled Chicken Farfalle in a Creamy Marinara Sauce Italian Vegetable Medley Artisan Breads with Butter	15.70	14.65	13.35	12.95	12.60
Tour of Italy Caesar Salad Penne in a Spinach Alfredo Sauce with Grilled Chicken and Vegetables Hearty Beef Lasagna Italian Vegetable Medley Artisan Breads with Butter	11.25	10.70	9.95	9.80	9.50
PASTA SAUTEE CHEF STATION <i>(Custom Pasta prepared for each guest by a Blue Moon Chef)</i>					
Blue Moon Italian Pasta Sautée* Farfalle Noodles Choice of Meats – Grilled Chicken, Spicy Sausage, Shrimp, Salmon Choice of Vegetables – Squash, Zucchini, Mushrooms, Tomatoes, Onions, Peppers, Spinach Choice of Sauces – Alfredo, Creamy Marinara, Pistou Italian Vegetable Medley Italian Salad with Mixed Greens, Roma Tomatoes, Feta cheese, and Red Onion in a light Italian Vinaigrette Artisan Breads with Butter	Not available	14.10	12.30	11.85	11.60
<i>*Please note that this menu has additional costs associated with on-site Chefs, cooking equipment, and extra set up labor.</i>					

Cajun and Creole; BBQ; Comfort Food

Per Person Charge
Number of Guests

20-49 50-99 100-199 200-299 300+

CAJUN AND CREOLE

Cajun Feast

Mixed Green Salad with Raspberry Vinaigrette
Grilled Chicken with New Orleans Buttercream Sauce, and Bacon
Shrimp and Andouille Jambalaya
Snap Beans with New Potatoes
Fire Roasted Corn and Sweet Peppers
Tomato Bisque
Corn Fritters; Artisan Breads with Butter

16.85 15.80 14.80 14.25 13.95

New Orleans Dinner

Mixed Green Salad with Raspberry Vinaigrette
Grilled Chicken with New Orleans Buttercream Sauce and Bacon
Jambalaya
Vegetable Medley
Artisan Breads with Butter

12.10 11.20 10.65 10.25 10.05

Bayou Dinner

Cole Slaw
Blackened Chicken
Red Beans and Rice
Corn Fritters; Bread with Butter



10.55 9.75 9.20 8.90 8.75

Jackson Square Dinner

Mixed Green Salad with Raspberry Vinaigrette
New Orleans Buttercream Pasta with Blackened Chicken
Jambalaya with Andouille Sausage
Bread with Butter

10.25 9.50 9.20 8.75 8.50

BBQ

Texas BBQ Spread

Mixed Green Salad with Parmesan Ranch Dressing
Pulled Pork with BBQ Sauce
Grilled Chicken Breast with Blended Cheeses
Hot Link Bites
"Those" Baked Beans (the best on the planet!)
Artisan Breads with Butter

10.25 9.75 8.95 8.75 8.50

Add Potato Salad or Roasted Garlic Mashed Potatoes

1.25 1.20 1.15 1.10 1.05

COMFORT FOOD

Meatloaf Dinner

Mixed Green Salad with Parmesan Ranch Dressing
Chef's Secret Recipe Meatloaf
Mashed Potatoes and Brown Gravy
Home-style Green Beans
Dinner Rolls with Butter

10.55 9.75 9.20 8.75 8.50

Fried Chicken Dinner

Mixed Green Salad with Parmesan Ranch Dressing
Josh's Fried Chicken (2.5 pieces per person)
Mashed Potatoes and Country Gravy
Home-style Green Beans
Dinner Rolls with Butter

10.55 9.75 9.20 8.75 8.50

Mediterranean; Mexican; Asian; French

Per Person Charge
Number of Guests

20-49 50-99 100-199 200-299 300+

MEDITERRANEAN					
Sardinian Supper Fattoush Salad Herb Grilled Chicken with Basil and Red Pepper Pistou Cheese Tortellini in a Creamy Marinara Sauce Sautéed Green Beans, Peppers, and Onions Artisan Breads with Butter	13.35	12.95	12.30	12.05	11.85
Greek Countryside Meal Greek Salad Penne Pasta with Grilled Chicken, Tomatoes, Feta, Dill and Pistou Sautéed Zucchini, and Squash Pita Bread	11.80	11.25	10.65	10.25	9.95
MEXICAN					
Mexican Fiesta Comida Chicken Fajita Meat, Spicy Ground Beef Flame Roasted Veggies, including Onions, Peppers, and Roasted Corn Flour Tortillas Charro Beans, Mexican Rice Chile con Queso, Tortilla Chips Shredded Monterrey Jack and Cheddar Cheese Sour Cream, Salsa, Pico De Gallo <i>add Enchiladas (6 varieties available)</i>	11.75	10.85	10.35	9.95	9.65
	1.40 ea	1.35 ea	1.30 ea	1.25 ea	1.25 ea
ASIAN					
Chinese Feast Pork Egg Rolls with Sweet and Sour Sauce and Hot Mustard Kung Pao Chicken Beef and Broccoli Vegetable Stir Fry Fried Rice	Not available	Not available	12.15	11.95	11.65
FRENCH					
Country French Dinner Field Greens with Tomatoes, Red Onions, and Julienne Carrots in a lightly sweetened Vinaigrette Herb Grilled Chicken in a Cream Sauce with Mushroom and Pepper garnish Roasted Garlic Mashed Potatoes Sautéed Green Beans with Peppers and Onions Glazed Carrots Artisan Breads with Butter	13.25	12.60	12.30	11.95	11.60
OTHER (please ask): CARIBBEAN; SOUTH AMERICAN; CUBAN; SPANISH; IRISH					

Per Person Charge
Number of Guests

Seasonal Menus; Budget Savers

20-49 50-99 100-199 200-299 300+

SEASONAL MENUS					
Summer Cookout Mixed Green Salad with Parmesan Ranch Dressing Cheese Burgers, Dogs Hot Link Bites, BBQ Chicken Breast All necessary condiments, buns etc. "Those" Baked Beans (<i>the best on the planet!</i>) Chips Variety	10.80	10.25	9.50	8.95	8.60
Holiday Dinner Mixed Green Salad with Parmesan Ranch Dressing Roasted/Sliced Turkey Savory Stuffing Turkey Gravy Mashed Potatoes Home-Style Green Beans Cranberry Sauce Artisan Breads with Butter	12.60	12.05	11.50	11.20	10.80
BUDGET SAVERS					
Simple Mexican Dinner Spicy Ground Beef Taco Shells, Warm Flour Tortillas (to build soft tacos if preferred) Charro Beans, Mexican Rice Shredded Lettuce, Diced Tomatoes Shredded Monterrey Jack and Cheddar Cheese Sour Cream, Salsa	8.40	7.95	7.55	7.30	7.15
Simple BBQ Dinner Mixed Greens with Parmesan Ranch Dressing Pulled Pork, Hot Link Bites BBQ Sauce "Those" Baked Beans (<i>the best on the planet!</i>) Bread with Butter	8.40	7.95	7.55	7.30	7.15
Hearty Traditional Dinner Mixed Greens with Parmesan Ranch Dressing Hamburger Steak Mashed Potatoes Home-style Green Beans Bread with Butter	8.40	7.95	7.55	7.30	7.15
Italian Country Dinner Caesar Salad Hearty Beef Lasagna Bread with Butter	8.40	7.95	7.55	7.30	7.15
Cajun Supper Cole Slaw Chicken and Andouille Jambalaya Red Beans and Rice Bread with Butter	8.40	7.95	7.55	7.30	7.15

Per Person Charge
Number of Guests

Luncheons; Breakfast

20-49 50-99 100-199 200-299 300+

LUNCHEONS					
Deli Sandwich or Wraps Luncheon (<i>choose one</i>) Sandwich Variety (Pepper Turkey with Swiss and Bacon, Honey Ham with American)...or Wrap variety (Ham and Swiss, Chicken Caesar) Silvia's Wicked Pasta Salad Sun Chips	9.10	8.75	8.20	7.90	7.65
Bistro Sandwich Luncheon Bistro Sandwich Variety on Artisan Bread Silvia's Wicked Pasta Salad Sun Chips	11.05	10.05	9.55	8.95	8.75
Petite Sandwich Factory Petite Bun Variety with Sauce Assortment Shaved Beef, Pulled Pork, Chicken Salad Silvia's Wicked Pasta Salad Sun Chips	11.30	10.15	9.75	9.10	8.90
Blue Moon Salad Luncheon Blue Moon Salad Caesar Salad Cold Sliced Grilled Marinated Beef and Chicken Artisan Breads with butter	14.35	13.65	12.95	12.75	12.45
<i>Add Soup to any menu</i>	2.85	2.35	2.10	2.00	1.90
BREAKFAST					
Continental Breakfast I Coffee Cake, and other Sweet Breakfast Breads Fresh Fruit	5.60	5.30	5.10	5.00	4.90
Continental Breakfast II Bagels Coffee Cake, and other Sweet Breakfast Breads Fresh Fruit Yogurt Granola	7.85	7.60	7.35	7.15	6.85
Hearty Traditional Breakfast Cheesy Scrambled Eggs Crisp Bacon, Sausage Cottage Fries Fresh Baked Biscuits Sausage Gravy <i>Not available for under 50 guests before 10:00 am</i>	9.95	9.50	9.20	8.95	8.75
Blue Moon Brunch Sweet Breakfast Breads Dawn's Egg, Potato, Cheese, and Sausage Casserole Cut Seasonal Fruit <i>Not available for under 50 guests before 10:00 am</i>	12.35	11.70	11.20	10.95	10.65

Hors d'oeuvres; Beverages; Desserts

Per Person Charge		
Number of Guests		
20-49	50-99	100+

HORS D'OEUVRES



Blue Moon offers an extensive array of Hors d'oeuvres...far too large to list here. See Hors d'oeuvres Menu (*on web site...plus printed version available*)

BEVERAGES (*includes disposable cups, ice, and condiments*)

Iced Tea, Water	1.30	1.20	1.15
Iced Tea, Lemonade, Water	1.80	1.65	1.55
Iced Tea, Soft Drinks, Water	1.95	1.80	1.65
Iced Tea, Punch, Water	1.95	1.80	1.65
add infusions to Iced Tea (citrus; cucumber; other)	.25	.20	.15
Coffee, choose Reg or Decaf	1.30	1.20	1.15
Juices	1.55	1.55	1.55
Bottled Juice			1.60 ea.
Canned Soft Drinks			1.10 ea.
Bottled Water, Tea			1.10 ea.

DESSERTS - partial listing

Blue Moon has a large variety of banquet and hors d'oeuvres-style desserts. Below is a partial listing. For a full list, see Dessert Menu (*on web site*)



BANQUET PORTIONED DESSERTS

Rice Pudding	1.65	1.45	1.35
Southwest Sheet Cake	2.60	2.15	2.00
Petite Cocktail Cakes Variety	2.75	2.35	2.20
Petite Cheesecake Variety	2.95	2.50	2.35
Strawberry Shortcake	3.25	2.95	2.60
Tres Leches Cake	3.25	2.95	2.60
Chocolate Torte	3.75	3.45	3.10
Parfait, Traditional French	4.25	3.85	3.60
New York Cheesecake with Raspberry Drizzle	4.35	4.10	3.90
Homemade Apple Cobbler with Ice Cream	5.15	4.60	4.40
Homemade Plum/Blackberry Cobbler with Ice Cream	5.60	5.10	4.85
Chocolate Torte with Chocolate Ganache	5.90	5.70	5.55
Crème Brulee	5.90	5.70	5.55
Martini Glass Desserts - Chocolate Medley, Fruit Parfini	NA	4.30	3.80

DESSERT STATIONS – (*some are Chef attended*) Crepes Suzette, S'mores, Ice Cream Sundae, Belgian Waffles, Bananas Foster

varies




HORS D'OEUVRES-STYLE DESSERTS

Dessert Bars Assortment (approx 1")			each
			.85
Fresh Baked Cookies			.95
Key Lime Tartlet			1.10
Flourless Chocolate Cake Bites			1.10
Baklava			1.20
Chocolate Covered Strawberries			1.30
Chocolate Covered Fruit Bites			1.30

Blue Moon Caterers

Alcoholic Beverage Services



Two simple ways to provide alcoholic beverages to your guests:

1. BLUE MOON PROVIDED ALCOHOL

We serve Cocktails, Beer, and Wine from our stock, and charge either the Client (Host Bar), or the Guest (Cash Bar) accordingly by the drink. A \$400 minimum sales guarantee is required.

A Host or Cash Bar serving Beer and Wine only requires a \$200 minimum sales guarantee.

Blue Moon can also provide an unlimited Cocktails, Beer, and Wine Bar at \$14.00 per guest.

Blue Moon can also provide a Host Bar with a limited financial exposure...ask about our "Chit Bar", and "Hour Glass Bar".

2. CLIENT PROVIDED ALCOHOL

You bring it...and our Bartenders will pour it.

You bring cups, ice, display/storage equipment, and pre-chilled products to the bar site. We'll take it from there.

BMC can provide any or all of these: cups, ice, pre-chilling and transporting, but there is a \$.30 per guest charge for each of these four services. Display equipment is \$20.00.

Blue Moon can provide mixers, garnishes, disposable cups, and ice for Client provided Spirits at \$1.65 per guest (\$2.15 if soft beverages are not provided otherwise).

BARTENDING

Bartender services are billed at \$29.50 per hour including 1.5 hours set up/tear down. Bar Backs are \$22.50 per hour. Generally, events over 150 guests require more than one staff person (this varies depending on other factors beyond group size).

Drink Prices

Soft Drinks (if not provided otherwise), and mixers.....	2.00
Bottled Beer (Domestic, Import, and Craft).....	4.00
Cocktails (Call Brands)	5.00
Wine	5.00

Additional Alcoholic Beverages Available

add interest to your bar offerings

Frozen Beverage Machine	145.00
Frozen Alcoholic Beverages	110.00
per batch (approx 80 drinks)	
Frozen Non-alcoholic Beverages	60.00
per batch (approx 65 drinks)	
Specialty Drinks	65.00-110.00
Martinis, Cocktails, and other creations add excitement to your Bar. per gallon (approx 15-25 drinks)	
Domestic Keg Beer (approx 180 drinks)	185.00
Craft or Import Keg Beer (approx 180 drinks)	230.00

Alcoholic beverage prices include applicable taxes.



Blue Moon Caterers

Serviceware; Equipment and Supplies; Linens



Standard Disposables



Deluxe Disposables



Elegant Disposables



China Place Setting

SERVICEWARE

Plates, Utensils and Paper Napkins as needed

Standard Disposable Serveware75 per person
Deluxe Disposable Serveware	1.35 per person
Elegant Disposable Serveware	2.50 per person
Upgrade to Plain Stainless Silverware.....	.65 per person
China with Plain Stainless Silverware	3.25 per person
China with Elegant Stainless Silverware	3.60 per person
Steak Knives50 per person
Glassware – Water, Wine, Cocktail, Cooler, Martini, Flutes, Coffee Cups (<i>In lots of 24</i>).....	.85 per glass

EQUIPMENT AND SUPPLIES

Food and Beverage Preparation and Display Equipment ... varies	
Salt and Pepper Shakers80 per set
Disposable Chafing Frame, Pan, and Fuel	15.00
Tables.....	13.50
Chairs.....	2.60
Containers for leftovers*.....	35.00

For proper food safety, it's critical that leftover food products get chilled quickly, so we recommend that you bring a labeled ice chest with ice to begin the chilling process right away.

LINENS

Linens add color, comfort, and elegance to your event. We have many colors available in sizes to fit most rectangular and round tables. Linens will be available for your pickup (if you are doing dining room set up) by noon on Thursday. We recommend that you order 5% more linens than your specifications call for, as it is very common to end up needing them.

Color List (colors are displayed on the Blue Moon web site)

Black	Orange	Blue & White
Brown	Seafoam Green	Checked*
Burgundy	Sandalwood	Teal*
Red	(Khaki)	Light Beige*
Gold	Gray	
White	Kelly Green*	
Forest Green	Navy Blue*	
Ivory	Purple*	
Pink	Rust*	
Peach	Maize*	
Medium Blue	Lavender*	
Royal Blue	Yellow*	

* Limited Availability

Table Cloths

85" x 85" (fits virtually all round tables	8.10
52" x 114" (fits rectangular 6' and 8' tables).....	8.10

Napkins 22" x 22"85

Scarves 42", 52", 62", and 72" square
(availability varies by color) 4.60

Blue Moon Caterers

Service; Displays



Blue Moon will tailor the services we provide as necessary to meet your event goals.

CHOOSE FROM:

Client Pick up - We will pack it up and have it ready for your pick up at the time of your choosing.

Delivery - Pick the time and place, and we'll be there to drop off your order.

Set up and Leave - With this option, we get everything ready for your guests to dine...then leave.

Full Service - Experience the freedom of having Blue Moon take care of everything at your event. All you have to do is.. *Enjoy!*

FOR EVENTS SERVING FULL MEALS

Buffet Service - Perfect for casual and socially interactive events. Guests get to choose exactly what and how much they want. Optimal food quality...economical.

Plated Meals - Elegant, formal, and sophisticated. Typically a bit more expensive.

British Service - Each table is pre-set with serviceware, then delivered platters of all the dinner products to be passed around by the guests at the table. Social, familial, interactive.

BEVERAGES

Beverage Station - Most events utilize a Beverage Station where guests select what they want from what the host is providing...both Alcoholic and Non-alcoholic Beverages.

Beverage Table Service - Add Table Service, and we will offer beverages to guests at the table (typically Iced Tea and Water, but this can be expanded to other offerings as well). It is common to pre-set tables with Ice Water at events utilizing China serviceware.

DISPLAYS

Blue Moon can create displays as simple or elegant as you desire. Here are some examples:



Chef Station

Chef Station will deliver an exciting, and entertaining dining experience. Custom designed, these are appropriate for meals and Hors d'oeuvres. *See our Chef Stations Menu for ideas.*

FOR HORS D'OEUVRES EVENTS

Displayed - Blue Moon can create a beautiful display to present your Hors d'oeuvres items.

Butlering - At "mix and mingle" events, our staff will bring hospitality to your guests by carrying around small platters of interesting and delicious items. Elegant and gracious.

Chef Stations - When presentation is important, a



Simple Bar



Elegant Bar



Elegant Food Display



Simple Food Display

For Brides only....

Most events that Blue Moon caters are special occasions for the clients...but none are so special as the Wedding Day for our Brides. Let us help you create memories that will last a lifetime....

... starting with our wedding gift to you...

choose one of these complimentary items:

- Punch, Mints, and Nuts for your cake table
- Chocolate Covered Strawberries for your cake table
- Cheese Board
- Wedding Party Sandwich Basket
- Use of a Frozen Beverage Machine

Limited to full service Weddings (*food, beverage, on-site service*)
Mixes and alcohol for frozen beverage machine not included

For Weddings, Blue Moon offers these additional services:

Planning Consultation – A consultation with one of our experienced event planners is provided at no charge. Wedding receptions are complicated. We can take the mystery out of it, and help you plan every detail from beginning to end.

Tastings – Blue Moon schedules complementary group tastings at our facility at various times during the year (listed on our web site). Please call **316.612.4694** to make a reservation.

Venue Set-up – We will coordinate with you to take the stress out of setting up your venue on your Big Day. Blue Moon is familiar with virtually all venues in South Central Kansas, and can help you create the perfect layout and sequence of events to make for a memorable and stress-free day.

Bride and Groom Service – Blue Moon will take care of all your special needs at the reception...whatever they may be. We will discuss all the possibilities at the consultation.

Cake Cutting – Cutting a tiered wedding cake quickly takes skill and experience. We've cut thousands...and can help you with this as well.

Champagne Toast – This is a common tradition at weddings, but can take many forms. Let us help you with this important ceremony.

There are a thousand details to plan and execute at a wedding reception. Let us be your partner in taking care of these.

Simplicity Weddings and Banquets

a Blue Moon Caterers Service Package

a budget friendly, and easy way to plan your reception or banquet

Save planning time and stress by utilizing our Simplicity Weddings and Banquets Service Package. Save money too. Because these events are easier for us to plan and execute, we have built significant savings into this package:

It's simple to use:

Step 1 – Select hors d'oeuvres, meal menu, dessert, and non-alcoholic beverages from offerings listed in our menus (as part of simplifying the process, we are unable to offer modifications and substitutions).

Step 2 – Fill out the worksheet on page 18, and send it to us (or call us with your selections). We will prepare and e-mail a quote to you.

Blue Moon Simplicity Weddings and Banquets Package includes:

- Standard Disposable Serviceware (plates, utensils, and napkins for all food products at your event...including wedding cake)
- Disposable Drinkware for Blue Moon provided beverages
- Standard Food Display Equipment (including hors d'oeuvres equipment as needed)*
- Standard Beverage/Bar Display Equipment*
- Any other equipment required for the event*
- Linens for Food and Beverage Displays (black)
- Leftover packaging
- Set-up, tending, and tear-down of food and beverage displays
- Bussing, and dining room clean-up
- Transportation costs
- For weddings: cake cutting; plating the meal for the Bride and Groom; limited champagne toast service; and our Wedding Gift to you! (see page 16)

\$475.00 + \$1.50 per guest

Please note: Minimum 100 guests to utilize this package
Buffet service only

**Assumes tables provided by venue*

Additional charges apply for:

- Guest table linens
- Bar products and Bartending
- Events exceeding 5 hours in length
- Events outside our service area
- Addition of a second buffet for large events
- Custom services not listed above

Simplicity Weddings & Banquets Planning Worksheet

Planning Worksheet (Simply fill this in...call us or send it to us. We will send you a quote. See page 16)

Name _____ Phone _____ E-mail _____

Date _____ Times _____ Location _____ Guest Count _____

BMC Phone: 316.612.4694

BMC Fax: 316.440.6152

BMC e-mail: events@bluemooncaterers.com

Please note minimum 100 guests for Simplicity events

ITEM	PRICING	TOTAL
Hors d'oeuvres		
Dinner Menu	\$____ per guest x ____ guests	
Desserts	\$____ per guest x ____ guests	
Non Alcoholic Beverages <i>(choose one)</i> Iced Tea, Water Iced Tea, Soft Drinks, Water Iced Tea, Punch, Water Iced Tea, Lemonade, Water	1.15 per guest x ____ guests 1.65 per guest x ____ guests 1.65 per guest x ____ guests 1.55 per guest x ____ guests	
Alcoholic Beverages Please review "Alcoholic Beverage Services", and describe in detail how you would like to handle this part of your event.		
Simplicity Wedding and Banquets Service Package	\$475.00 \$ 1.50 per guest x ____ guests	
Other Items: (Bar Products, Bartending, Linens, etc)		
Sub-Total		
Sales Tax	7.5% on everything except Alcoholic Beverages	
Sub-Total		
Gratuities	<i>suggested @ 10%</i>	
TOTAL	Please see payment terms on page 19	

Blue Moon Caterers

Booking, Payment, and Tipping Information

BOOKING INFORMATION

A Blue Moon Quotation is our offer to extend products and services to you as specified and priced, and upon your Acceptance (written or verbal), and our e-mailed booking confirmation, becomes our Event Plan, whereupon we will begin making preparations as needed to execute the Event Plan. It is your responsibility to review the Quotation for accuracy, and to contact BMC if it does not reflect your wishes. You can make changes, including cancellation, at any time up until ten days in advance of the event date, but at that time ("Contract Date"), we will consider the Event Plan to be final, and a formal contract. A final Guest Count is required at this time. In the absence of communication from the Client on the Contract Date, we will assume the most recent Event Plan is the final Event Plan, including Guest Count.

If you wish to make changes to the Event Plan after the Contract Date, we will do whatever is practical, but may not always be able to make the changes you want. It is not uncommon to increase the Guest Count after the Contract Date, and we are typically able to accommodate these requests.

RESERVATION/DEPOSIT

It is common for us to be in discussions with multiple parties regarding multiple events on a given date, which may include Quotations having been delivered. These discussions and Quotations do not imply a guarantee of our availability. We often have dates that suddenly become "full" without notice once we've booked the number of events that max out our capacity. In order for us to guarantee our availability for a specific date without an approved Event Plan, we require a \$500 non-refundable deposit. This deposit is also required on all weddings at the time of Acceptance or sooner. The deposit funds will be credited to the final billing on pre-tax amounts in excess of two times the deposit, or 50% of the original quote amount (whichever is greater), and cannot be transferred to other events or dates. Only a written Booking Confirmation (typically e-mailed upon Quotation Acceptance or receipt of deposit) guarantees our availability.

PAYMENT INFORMATION

Our final quotation becomes your invoice. Payment is due seven days prior to the event (on some events, bar and other charges are not known until after the event. In this case, these charges are not due until the first business day following the event, and we handle this with a pre-authorized Credit Card). Blue Moon Caterers prefers Checks, but accepts Cash and all



major Credit Cards. We can accept credit card payments over the phone, or off-site, but require the CVV code, billing street number and zip code. For mailed payments, our remittance address is 8406 W Central, Wichita, KS 67212.

TIPPING AT BLUE MOON

Unlike most caterers, the prices we quote have no mandated gratuities, service charges, "catering charges", or any other unlisted costs or multipliers. We believe it should be up to the client to determine what level of gratuity is appropriate.

Most of our clients choose to tip, and it is very much appreciated by our staff and Blue Moon as it helps us retain quality catering employees. Amounts vary depending on the size and nature of the job, and we suggest 10% is an appropriate amount for most events. Tipping in a catering environment is not related to on-site service, but rather, all efforts required to produce your event. All personnel (except management), including cooks, dishwashers, equipment personnel, and drivers, as well as on-site staff share in these efforts and rewards.

We request that gratuities be added to your payment to Blue Moon. We will allocate 100% of this among our staff based on the contribution of each individual to the overall execution of the job. Many corporate clients ask us to add a gratuity to the invoice because of their accounting practices. If you'd like us to do this, please let us know.



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www.bluemooncaterers.com

events@bluemooncaterers.com