

JANUARY 2018



*Blue Moon  
Caterers*  
2018

BANQUETS, WEDDINGS, AND RECEPTION



# 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.*



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*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
- Roasted Pork Belly
- 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 Number of Guests				
	20-49	50-99	100-199	200-299	300+
<b>Beef Medallions with Risotto</b> 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
<b>Flank Steak with Smashed Potatoes</b> 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
<b>Tilapia with Butternut Squash</b> 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
<b>Pork Roulade with Whipped Potatoes</b> 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
<b>Kabobs</b> Mixed Green Salad with Parmesan Ranch Dressing Grilled Chicken Skewers with Peppers and Onions (2 per guest) Roasted Garlic Mashed Potatoes Vegetable Medley Artisan Breads with butter	11.80	11.25	10.65	10.25	9.95
<b>Substitute one Steak or Shrimp Brochette for one of the Chicken Brochettes</b>	14.25	13.50	12.65	12.30	11.95



Per Person Charge  
Number of Guests

Mixed Grill	20-49	50-99	100-199	200-299	300+
<b>Royal Oaks Mixed Grill</b> 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	27.45	26.35	25.15	24.15	23.65
<b>Prime Rib Dinner</b> Deconstructed Wedge Salad with Bleu Cheese Crumbles, Crisp Bacon Bits, Grape Tomatoes, Chives, and Bleu Cheese Dressing Prime Rib (6 oz portion) with Horseradish Sauce Balsamic Glazed Chicken Roasted Garlic Mashed Potatoes Haricot Vert (Petite Green Beans) Artisan Breads with Butter  <i>Note: We recommend serving Prime Rib at a carving station</i>	Not Available	22.95	21.75	20.65	20.35
<b>City Grill</b> 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
<b>East Side Grill</b> Seasonal Greens with Sugared Walnuts, Feta Cheese, Red Onion, Grape Tomatoes, and Dried Cranberries in Balsamic Vinaigrette Grilled Medallions of Beef and 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
<b>Blue Moon Grill</b> 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
<b>Traditional Grill</b> 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

Italian	Per Person Charge Number of Guests				
	20-49	50-99	100-199	200-299	300+
<b>Feste Italiano</b> 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
<b>Italian Hearth Meal</b> 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
<b>Tuscan Sampler</b> 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
<b>Tour of Italy</b> 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
<b>PASTA SAUTEE CHEF STATION</b> <i>(Custom Pasta prepared for each guest by a Blue Moon Chef)</i>					
<b>Blue Moon Italian Pasta Sautée*</b> 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	14.25	12.45	11.95	11.75
<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

10.35 9.85 9.10 8.95 8.65

*Add Potato Salad or Roasted Garlic Mashed Potatoes*

1.25 1.20 1.15 1.10 1.05

## COMFORT FOOD

### Pot Roast

Mixed Green Salad with Parmesan Ranch Dressing  
Slow-cooked Pot Roast with Potatoes, Carrots, Celery and Onions  
Home-style Green Beans  
Dinner Rolls with Butter

12.25 11.55 10.95 10.55 10.25

### 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





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

BANQUETS, WEDDINGS, AND RECEPTIONS Mediterranean; Mexican; Asian; French — 9

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 (*the best on the planet!*)  
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

12.85 12.35 11.85 11.50 10.95

### 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 (*the best on the planet!*)  
Bread with Butter

8.40 7.95 7.55 7.30 7.15

#### Salisbury Steak Luncheon

Mixed Greens with Parmesan Ranch Dressing  
Smothered Salisbury Steak (luncheon size portion)  
Mashed Potatoesw/gravy and Home-style Green Beans  
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 and 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** (*choose one*)  
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

*Add Soup to any menu*

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

9.95 9.50 9.20 8.95 8.75

*Not available for under 50 guests before 10:00 am*

**Blue Moon Brunch**  
Sweet Breakfast Breads  
Dawn's Egg, Potato, Cheese, and Sausage Casserole  
Cut Seasonal Fruit

12.35 11.70 11.20 10.95 10.65

*Not available for under 50 guests before 10:00 am*

# 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
Fresh Baked Cookies	.85
Key Lime Tartlet	.95
Flourless Chocolate Cake Bites	1.15
Baklava	1.15
Chocolate Covered Strawberries	1.20
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

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

### SERVICWARE

*Plates, Utensils and Paper Napkins as needed*

Standard Disposable Serviceware .....	.75 per person
Deluxe Disposable Serviceware .....	1.50 per person
Elegant Disposable Serviceware .....	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 Knives .....	.50 per person
Glassware – Water, Wine, Cocktail, Cooler, Martini, Flutes, Coffee Cups (In lots of 25 or 36).....	85 per glass

### EQUIPMENT AND SUPPLIES

Food and Beverage Preparation and Display Equipment ... varies	
Salt and Pepper Shakers .....	.80 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	Pink	Kelly Green*
Brown	Medium Blue	Purple*
Burgundy	Royal Blue	Lavender*
Red	Orange	Yellow*
Gold	Seafoam Green	Navy
White	Sandalwood	
Forest Green	(Khaki)	
Ivory	Gray	

\* 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** 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**

### 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

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.*



**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](mailto: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	
<b>Non Alcoholic Beverages</b> <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	
<b>Alcoholic Beverages</b> 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	suggested @ 10%	
<b>TOTAL</b>	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. Due to the level of activity and short planning time frames in December, we require a non-refundable \$250 deposit to guarantee our availability for all events in December (wedding deposits are \$500).

### 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, 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.





**316.612.4694**

**8406 West Central, Wichita, KS 67212**

**[www.bluemooncaterers.com](http://www.bluemooncaterers.com)**

**[events@bluemooncaterers.com](mailto:events@bluemooncaterers.com)**