

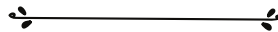


# CATERING CORPORATE MENU

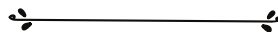


**At Under the Moon we will be happy  
to cater your next Corporate Event.**

Please See Below for general  
information about our menu



- All of our Corporate Event menus proposed in this document are **Buffet Style** service. If you are interested in an individually plated service, we will be happy to help. Please contact our team so we can accommodate you.
- Please note that these menu options are available for **parties of 25 or more**. If your event has less than 25 guests, we invite you to order from our to-go menu instead
- The staffing fee and number of staff will be determined off of the final guest count and event details
- All disposables are included, (utensils, plates, napkins, cups)
- Wired chafers and serving utensils are included as well
- To-go containers are available for an extra fee



**We thank you for considering our service,  
and we hope to hear from you soon!**

**Contact Us at: 609.397.1710**

**www.underthemooncafe.com**

**Catering Contact: eric@underthemooncafe.com**



**CATERING**  
**CORPORATE MENU**  
**BREAKFAST/BRUNCH OPTION**



**BRUNCH**

\$30.00 per person

- **Quiche - Choose your own flavors**
- **Yogurt w/ Granola and Berries**
- **French Toast w/ Maple Syrup & Berry Marmalade**
- **Roasted Homestyle Potatoes**
- **Bacon**
- **Fruit Salad**
- **Garden Salad**
- **Coffee, Decaffeinated Tea, and Orange Juice / Cranberry Juice**



# CATERING CORPORATE MENU



## *HOT LUNCH*

*Buffet Style*

\$45.00 per person

### **CHOOSE TWO MAINS**

- **UTM Chicken (Chicken Breast with Fresh Mozzarella, Spinach, Red Peppers, and Pesto Cream Sauce GF)**
- **Blackened Basa with Tomato Salsa and Wasabi Aioli GF**
- **Vodka Rigatoni with Mushrooms and Peas Vegetarian**
- **Chicken Francaise**
- **Braised Boneless Short Ribs GF**
- **Chicken Marsala GF**
- **Sausage and Peppers**
  - **Beyond Sausage available**
    - **Vegan and GF**

### **CHOOSE TWO SIDES**

- **Mashed Potatoes GF**
- **Seasonal Veggies GF & Vegan**
- **Cavatappi Primavera w/ Pesto**
- **Roasted Red Bliss Potatoes GF & Vegan**
- **Crispy Brussels with Parmesan and Vinaigrette**

### **CHOOSE ONE SALAD**

All Salads are GF

- **Brussels & Arugula w/ Asiago Cheese Lemon Parmesan Vinaigrette**
- **Baby Spinach w/ Toasted Almonds, Seasonal Fruit, Feta, Strawberry Guava Dressing**

**Brownies, Water, and Coffee & Tea  
Service Included**



# CATERING CORPORATE MENU



## **COLD LUNCH**

*Buffet Style*

\$30.00 per person

### **CHOOSE TWO SANDWICHES**

- **Turkey BLT**
- **Roast Beef with Horseradish Cream & Caramel Onions**
- **Curry Chicken Salad Croissant**
- **Coleslaw and Swiss Sandwich**  
(Vegetarian)
- **Roasted Veggies and Goat Cheese Wrap** (Can be Vegan Without Cheese)
- **Chicken Salad Croissant or Wrap**

### **CHOOSE ONE SALAD**

- **Brussels & Arugula with Asiago Cheese-Lemon Parmesan Vinaigrette**
- **Baby Spinach w/ Toasted Almonds, Seasonal Fruit, Feta, Strawberry Guava Dressing**
- **Traditional Garden Salad with Balsamic Vinaigrette**

### **CHOOSE ONE DESSERT**

- **Cookies**
- **Brownies**
- **Bread Pudding**
- **Fruit Salad** (For GF or Vegan)

**Bottled Water and Coffee & Tea  
Service is included**



# *CATERING CORPORATE MENU*



## *AFTERNOON BREAK*

\$12.00 per person

- **Fruit Salad**
- **Assorted Individual Yogurts**
- **Granola Bars**
- **Coffee, Decaffeinated Coffee & Teas**
- **Water**



# CATERING CORPORATE MENU



## DINNER

*Buffet Style*

\$65.00 per person

### CHOOSE ONE APPETIZERS

- **Bacon Wrapped Dates**
- **Whiskey Cured Salmon - Caper Dill Egg Salad, Pickled Shallot Crostini**
- **Mini Spanish Chicken Kebabs**
- **Short Rib Crostini w/ Blue Cheese**
- **Shrimp and Guacamole Tostada**
- **Pineapple Mozzarella Bite w/ Rosemary**
- **Tuna Tartare**

### CHOOSE ONE SALAD

- **Wedge Salad** : Cherry Tomatoes - Pancetta- Red Onion- Blue Cheese
- **Shaved Brussels & Arugula** : Asiago Cheese-Lemon Parmesan Dressing
- **Harvest** : Arugula-Radicchio-Dates-Candied Pecans-Pear-Blue Cheese-White Balsamic Vinaigrette

### CHOOSE TWO ENTREES

- **Flatiron with Chimichurri**
- **Airline Chicken with Mashed & Burgundy Demi-Glace**
- **Under The Moon Chicken**
- **Ropa Vieja (Shredded Meat)**
- **Braised Short Ribs**
- **Eggplant Rollatini**

### CHOOSE TWO SIDES

- **Spanish Rice**
- **Roasted Broccoli w/ Garlic**
- **Roasted Red Bliss Potatoes**
- **Bourbon Sweet Mashed Potatoes**
- **Crispy Brussels with Parmesan and Vinaigrette**
- **Vegetarian Fried Rice**

### CHOOSE ONE DESSERT

- **Crepe Cake Options:**
  - Chocolate Mousse
  - Vanilla
  - Banana & Nutella
- **Bread Pudding Options:**
  - Banana Chocolate Chip
  - Apple Cinnamon
  - Blueberry Lemon
- **Triple Chocolate Fudge Brownies**

**Bottled Water and Coffee & Tea  
Service is Included**