

Silver Sit Down Wedding Package

PASSED HORS D'OEUVRES

SILVER PACKAGE CHOOSE 4

SPANAKOPITA

ROSEMARY GRILLED PINEAPPLE MOZZARELLA BITE GOAT CHEESE MUSHROOMS CROSTINI HONEY DRIZZLE

ALBONDIGAS

HONEYDEW MELON WITH PROSCIUTTO

CHICKEN OR VEGETABLE DUMPLINGS

CHICKEN SKEWERS - SESAME OR THAI BASIL

ARTICHOKE RICE BALLS

BRIE AND DRIED FRUIT WALNUT CROSTINI

CAPRESE SKEWERS

TORTILLA ESPAÑOLA

PATATAS BRAVAS

AVOCADO MOUSSE DEVILED EGG PICKLED SHALLOT FRIED CAPERS

CHOOSE ONE FOOD STATION

AVAILABLE STATIONS ARE LISTED ON THE PAGES BELOW

SALAD COURSE

CHOOSE 1

BRUSSELS & ARUGULA SALAD

ASIAGO CHEESE - LEMON PARMESAN DRESSING

BABY SPINACH

TOASTED ALMONDS -SEASONAL FRUIT - FETA - STRAWBERRY GUAVA DRESSING

HARVEST SALAD

ARUGULA - RADICCHIO - CANDIED PECANS - PEAR - DATES - BLUE CHEESE CRUBLE - WHITE BALSAMIC DRESSING

\$105.00 PER GUEST FOR FOOD AND AN ADDITIONAL \$40.00 PER GUEST FOR SERVICE 609 397 1710 // UNDERTHEMOONCAFE.COM



Silver Sit Down Wedding Package (cont)

MAIN COURSE OPTIONS

CHOOSE 2

AIRLINE BREAST OF CHICKEN AND BURGUNDY DEMI-GLACE PAN SEARED SALMON-LEMON BUTTER CAPER SAUCE **CHICKEN MARSALA**

> FLATIRON WITH CHIMICHURRI **CAVATAPPI PRIMAVERA**

BUTTERNUT SQUASH RAVIOLI SAGE BROWN BUTTER PORK LOIN STUFFED WITH PROSCIUTTO FIG GOAT CHEESE ONION

ALL SERVED WITH (EXCEPT PASTA DISHES)

CREAMY MASHED POTATOES ROASTED SEASONAL VEGETABLES

DESSERT

COFFEE AND TEA SERVICE BROWNIE BITES & PETIT FOURS



Gold Sit Down Wedding Package

PASSED HORS D'OEUVRES

GOLD PACKAGE CHOOSE 6

SPANAKOPITA

ROSEMARY GRILLED PINEAPPLE MOZZARELLA BITE GOAT CHEESE MUSHROOMS CROSTINI HONEY DRIZZLE

ALBONDIGAS

HONEYDEW MELON WITH PROSCIUTTO

CHICKEN OR VEGETABLE DUMPLINGS

CHICKEN SKEWERS - SESAME OR THAI BASIL

ARTICHOKE RICE BALLS

BRIE AND DRIED FRUIT WALNUT CROSTINI

CAPRESE SKEWERS

TORTILLA ESPAÑOLA

PATATAS BRAVAS

SKIRT STEAK CHIMICHURRI SKEWER

THAI BASIL BEEF SKEWER

BACON WRAPPED DATES

GRILLED YUZU SHRIMP

MINI CRAB CAKES

TUNA TARTARE

SHRIMP AVOCADO TOSTADA

SHORT RIB CROSTINI

TOSTONES WITH ROPA VIEIA OR CEVICHE MIXTO AVOCADO MOUSSE DEVILED EGG PICKLED SHALLOT FRIED CAPERS

CHOOSE ONE FOOD STATION

AVAILABLE STATIONS ARE LISTED ON THE PAGES BELOW

\$130.00 PER GUEST FOR FOOD AND AN ADDITIONAL \$40.00 PER GUEST FOR SERVICE 609 397 1710 // UNDERTHEMOONCAFE.COM



Gold Sit Down Wedding Package SALAD COURSE

CHOOSE 1

BRUSSELS & ARUGULA SALAD

ASIAGO CHEESE - LEMON PARMESAN DRESSING

BABY SPINACH

TOASTED ALMONDS -SEASONAL FRUIT - FETA - STRAWBERRY GUAVA DRESSING

HARVEST SALAD

ARUGULA - RADICCHIO - CANDIED PECANS - PEAR - DATES - BLUE CHEESE CRUBLE - WHITE BALSAMIC DRESSING

MAIN COURSE OPTIONS

CHOOSE 3

BRAISED SHORT RIBS

AIRLINE BREAST OF CHICKEN AND BURGUNDY DEMI-GLACE
PAN SEARED HALIBUT-LEMON BUTTER CAPER SAUCE

COQ AU VIN

PRIME RIB

HANGAR STEAK

BUTTERNUT SQUASH RAVIOLI SAGE BROWN BUTTER

WILD BOARD RAGU PACCHERI

CHICKEN MARSALA

CAVATAPPI PRIMAVERA

PORK LOIN STUFFED WITH PROSCIUTTO FIG GOAT CHEESE ONION

PAELLA VALENCIANA

ALL SERVED WITH (EXCEPT PASTA DISHES)

CREAMY MASHED POTATOES
ROASTED SEASONAL VEGETABLES

DESSERT

Coffee and Tea Service
Brownie Bites & Petit Fours

\$130.00 PER GUEST FOR FOOD AND AN ADDITIONAL \$40.00 PER GUEST FOR SERVICE

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Platinum Wedding Package Upgrades

PASSED HORS D'OEUVRES UPGRADE

BACON WRAPPED SCALLOPS

CRAB STUFFED SHRIMP CREAMY PESTO

GRILLED OCTOPUS WITH CHIMICHURRI

MAIN COURSE OPTIONS UPGRADE

PAELLA DE MARISCOS

PAN SEARED SCALLOPS (MANGO SALSA OR PARMESAN RISOTTO)

LOBSTER TAIL

FILET MIGNON

LOBSTER STUFFED SEA BASS ROASTED RED PEPPER COULIS

MARKET PRICE PLATINUM UPGRADES

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Buffet Dinner Wedding Package PASSED HORS D'OEUVRES

ARTICHOKE RICE BALLS
CHICKEN TERIYAKI SPRING ROLL
BEEF EMPANADAS
SHRIMP GUACAMOLE TOSTADA
AVOCADO TOAST

CHOOSE ONE FOOD STATION

BUFFET

BURGUNDY BRAISED SHORT RIBS

UNDER THE MOON CHICKEN

VEGETABLE FRIED RICE

GARLIC GRILLED ASPARAGUS

ROSEMARY ROASTED POTATOES

MIXED FIELD GREEN, CHERRY TOMATOES, RED ONIONS;

CRANBERRIES, GREEN OLIVES, ROASTED RED PEPPERS,

GORGONZOLA CHEESE & HOMEMADE BALSAMIC

VINAIGRETTE

DESSERT

COFFEE AND TEA SERVICE
BROWNIE BITES & PETIT FOURS



700d Stations to Choose From PASTA STATION

- CHOOSE 3 DIFFERENT KINDS OF PASTA: GNOCCHI, PENNE, TORTELLINI,
FARFALLE & RAVIOLI

- 3 Sauces: Carbonara, Pesto, Puttanesca, Marinara,
Amatriciana & Livornese

- 5 VEGETABLE TOPPINGS & PARMESAN CHEESE

- Additional Protein Options Available

- GLUTEN FREE OPTIONS AVAILABLE

MAC & CHEESE

- FOUR-CHEESE MAC & CHEESE

CHOSE TWO OPTIONS: BACON, PANCETTA, PULLED PORK, BUFFALO CHICKEN PREMIUM UPGRADE OPTIONS: CRAB, LOBSTER, SHORT RIB, DUCK CONFIT

MASHED POTATO BAR

YUKON GOLD MASHED, SWEET MASHED, GARLIC MASHED OPTION: SUBSTITUTE ONE FOR CELERY ROOT MASHED

SALAD STATION

CHOOSE 1

BRUSSELS & ARUGULA SALAD

ASIAGO CHEESE - LEMON PARMESAN DRESSING

BABY SPINACH

TOASTED ALMONDS -SEASONAL FRUIT - FETA - STRAWBERRY GUAVA DRESSING
HARVEST SALAD

ARUGULA - RADICCHIO - CANDIED PECANS - PEAR - DATES - BLUE CHEESE CRUBLE - WHITE

BALSAMIC DRESSING



700d Stations to Choose From (Cont.)

CRUDITE STATION

BEAUTIFUL PRESENTATION OF SEASONAL VEGETABLES

- CARROT, PEPPERS, OLIVES, CHERRY TOMATO, RADISH, CELERY, CUCUMBER, BROCCOLI,
 ZUCCHINI
- SERVED WITH HUMMUS, ARTICHOKE DIP, SWEET POTATO DIP, TAHINI, & ROASTED RED
 PEPPER DIPS

SOUP SHOOTER STATION

- Choice of 3 Soups: Tomato with Grilled Cheese, Butternut Squash, Tomato Gazpacho, Watermelon Gazpacho, Carrot Ginger, Cream of Mushroom, Split Pea, Pear-Parsnip, & Pumpkin
- Served with Crackers and Breadsticks

CHEESE & FRUIT STATION

BEAUTIFUL PRESENTATION OF LOCAL, NATIONAL, & INTERNATIONAL CHEESES, GRAPES,
BERRIES, JAMS, CRACKERS, & BAGUETTES
- ADDITIONAL CHARCUTERIE AVAILABLE

SPREADS & BREADS STATION

- PITA BREAD, CROSTINI, BREADSTICK, CROISSANT, BISCUIT, DINNER ROLLS, & BAGUETTES
 - SERVED WITH ASSORTED BUTTERS, CHIMICHURRI, OLIVE OIL, ARTICHOKE DIP, SWEET
 POTATO DIP, PESTO, AND PLAIN & FLAVORED CREAM CHEESE



Never-Ending Social Cocktail Hour

ROUND ONE / AFTER CEREMONY

- CHEESE, CHARCUTERIE, FRUIT, AND VEGETABLES

PASSED APPETIZERS

- CHICKEN & VEGETABLES DUMPLINGS
- SPICY BLOODY MARY GAZPACHO AND SHRIMP SHOOTERS
 - GOAT CHEESE AND SHIITAKE MUSHROOM CROSTINI
 - CAPRESE SKEWERS

ROUND TWO / TWO STATIONS STIR FRY STATION

- FRIED RICE, LINGUINI RICE, AND NOODLES
- CHOICE OF 3 PROTEINS: SHRIMP, CHICKEN, SIRLOIN, TOFU, AND PORK BELLY
- Edamame, Onions, Roasted Red Pepper, Scallions, Cilantro, Cabbage, Carrots, Mushrooms. Broccoli
 - SERVED WITH PAD THAI SAUCE AND TERIYAKI SOY SAUCE

BBQ STATION

- BRISKET, RIBS, CHICKEN, SHRIMP
- Mac & Cheese, Corn Bread, Caesar Salad, and Potato Salad
- SERVED WITH SIDES OF CHIMICHURRI, BBQ SAUCE, TERIYAKI SAUCE, AND MANGO CHILI

Continued on Next Page...



Never-Ending Social Cocktail Hour (Cont.) ROUND TWO / PASSED APPETIZERS

- CHICKEN WALDORF CUP

- THAI BASIL BEEF SKEWERS

- GUACAMOLE CUP

- TRADITIONAL BRUSCHETTA

ROUND THREE / DESSERT STATION

CREPE CAKE STATION

- PICK 5 OF OUR ASSORTMENT OF FAMOUS CREPE CAKES
- FLAVOR OPTIONS: VANILLA BEAN, CHOCOLATE MOUSSE, STRAWBERRY CREAM, LEMON
MERINGUE, BANANA NUTELLA, LEMON-LAVENDER, COCONUT

MINT CHOCOLATE CHIP,
AND BLUEBERRY LEMON

COFFEE AND TEA SERVICE