

# MOORE

## CULINARY SERVICES

### Celebrations Menu

Guests \$16.99/person

Menu Choices:

Choice of three menu options below. Each additional item is \$5/person.

Chef's Fresh Fruit Display

Gourmet Garden Vegetable Charcuterie

Assorted Petite Sandwich Platter (choose three): Honey ham & cheddar, oven roasted turkey & provolone,

London broil & Swiss sandwiches, egg salad, or tuna sandwiches. Served with house-made ranch kettle chips.

Assorted Deluxe Sandwich Wraps Platter (choose one): chicken Caesar, southwest chicken, turkey & Swiss

pinwheels, roasted veggie wraps. Served with house-made ranch kettle chips.

Salad (choose one): Mixed greens salad, house pasta, or potato salad

Domestic Cheese Display with Artisan Biscuits

Vegetable Spring Rolls with Sweet Chili Sauce

Spicy Sweet & Sour Meatballs

House Spinach Artichoke Dip with Crispy Parmesan Pita Chips

Gourmet Dessert Displays

Chips and Salsa

### Small Gatherings Hot Menu

Applies to small gatherings of less than 75 total guests. This menu option is a drop off service menu. It does not include servers or setup. We use disposable plates and cutlery as well as paper napkins. The menu price does not include 20% service charge and 7.75% tax. Includes bottled water, and cans of iced tea or lemonade.

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### Celebrations Smokehouse Menu \$24.99/person

Add a server and chaffers for \$4.00/person

Salad

**Choice of one:**

House mixed greens salad with two dressings, classic Caesar salad, potato salad, coleslaw, pasta salad.

Choice of two dressings:

House ranch, classic Italian, balsamic, honey mustard, blue cheese, classic Caesar.

Entrée (Choice of 2)

BBQ chicken quarters

Smoked beef brisket

Sliced tri-tip

St. Louis ribs

Pork rib tips

Smoked hot links

**Sides**

Choice of two:

BBQ baked beans, southern green beans, corn cobettes, House Mac and Cheese, garlic whipped potatoes, roasted potatoes.

**Breads**

Choice of one with whipped butter:

Assorted artisan rolls, Chef's jalapeno cheddar cornbread muffins, house dropped biscuits, wheat and white sliced breads.

Choice of butter: classic whipped, whipped apple butter, or whipped apricot butter.

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### Celebrations Italian Menu \$15.99/person

Add a server and chaffers for \$4.00/person

#### **Salad**

Baby Mixed Greens, Classic Garden, or Caesar salad (choice of 1)

Choice of two dressings:

House ranch, classic Italian, balsamic, honey mustard, blue cheese, classic Caesar.

#### **Entrée**

Penne pasta and two sauces.

Pasta: Penne

Sauce: classic marinara, Chef's Bolognese, Creamy Pesto, or house Alfredo.

Italian grilled chicken

or

Choice of one:

Stuffed meat lasagna rolls

Classic three cheese meat lasagna

Chicken Marsala with mushrooms and garlic whipped potatoes

Classic spaghetti and meatballs

Spinach ravioli with white wine cream sauce

Vegetable chicken vodka baked ziti

#### **Breads**

Garlic breadsticks

Assorted Rolls

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### Celebrations Menu Taste of Mexico \$16.99/person

#### Salad

Baby Mixed Greens, Classic Garden, or Caesar salad (choice of 1)

Choice of two dressings:

House ranch, cilantro ranch, classic Italian, balsamic, Chipotle honey mustard, blue cheese, Cilantro Caesar.

#### Entrée

Chicken and Carne Asada street tacos

Served with: Onions, cilantro, radishes, lime, cotija cheese, fresh salsa

Add shrimp for \$3/person.

Add Barbacoa, Carnitas, or Al Pastor \$2/person

Spanish rice or Cilantro rice

Corn and flour tortillas

Drunken Black Beans, Spiced Ranch Beans, or Refried beans (choice of 1)

Chips and salsas

Add guacamole for \$1.50/person, sour cream for \$.50/person, pico de gallo for \$1.00/person

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### Celebrations Chef's Deli Express \$15.99/person

#### Deli Meat Selections

Oven roasted turkey, London broil roast beef, and honey roasted ham.

#### Vegetable Condiment Tray

Lettuce, beefsteak tomato slices, shaved red onions, dill pickle spears.

#### Extra Condiments

Deli mustard, yellow mustard, mayonnaise, and chipotle aioli.

#### Assorted Artisan Breads

#### House Kettle Chips

Choose one: Ranch or spicy.

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### DIY Celebrations Menu

Serving sizes vary 15-30 guest

Wings – 50 wings \$65.00

Choose two: Classic Crispy, lemon pepper, classic buffalo, Spicy BBQ, Sweet Chili, Spicy Garlic, Lime, Moore Spiced.

Domestic Cheeseboards Platters \$65

Imported Cheese Platter \$80

Charcuterie Boards \$185.00

Seasonal Fruit Platter \$50

Assorted hoagie sandwich – \$75

Ham, turkey, roast beef, egg salad, chicken salad, tuna salad, and deli Italian.

Mini artisan sandwich platter –\$75

Ham, turkey, roast beef, egg salad, chicken salad, tuna salad, and deli Italian.

Assorted sandwich wrap platter –\$65

House salad with dressing \$20

House red bliss dill potato salad \$25

House Pesto Ranch Salad \$50

House macaroni salad \$28

Jumbo shrimp cocktail platter –\$75

Seafood Display –Market Price

Snow crab legs, black mussels, white clams, oysters on half shell, smoked salmon shrimp cocktail

Add lobster tail at market price.

**Desserts \$4-\$6 per person.**

Cobblers, Pies, Cookies, Brownies, Cakes, and Moore...

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