

# MOONRISE *Hotel*<sup>®</sup>

## Dinner Catering Menu

### The Landing Pad

*serves a minimum of 20 people  
includes coffee, iced tea, and bread service*

#### **Star Grazing**

mixed greens salad with choice of dressing, traditional style coleslaw, bbq pulled pork and chicken, tarragon roasted corn, and roasted red potatoes served with cherry cobbler 34

#### **Solar Flare**

caesar salad, andouille sausage and okra gumbo, chicken étouffée, creole bbq shrimp, dirty rice, and vegetable succotash served with assorted beignets and madeleines with strawberry, caramel, and chocolate sauces 38

#### **The Little Dipper**

mixed greens salad with choice of dressing, drunken fruit salad, salmon filets with white wine sauce, grilled chicken with pineapple salsa, jasmine rice pilaf, and vegetable medley served with house-made mini moon pies and assorted tarts 42

#### **The Big Dipper**

mixed greens salad with choice of dressing, caesar salad, beef Bordelaise, pistachio-crust sea bass, roasted garlic mashed potatoes, asparagus, and ratatouille served with double chocolate torte and apple crisp 47

*prices subject to 20% service charge and sales tax*

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## Planetary Plates

*includes chef's selection of fresh vegetable  
and dessert, coffee, iced tea, and bread service*

### **Chicken**

pan-seared mustard-glazed  
chicken breast with roasted garlic  
mashed potatoes and haricots verts 32

### **Chicken Scallopine**

crusted chicken breast  
with sherry gastrique  
served with parsnip purée 38

### **Strip Steak**

steak and frites  
with bleu cheese butter 37

### **Beef Filet**

black peppercorn-crusted  
filet of beef with Marsala demi-glace 45

### **Halibut**

grilled halibut with lobster  
tarragon butter and crispy leeks 40

### **Salmon**

honey- and brown sugar-glazed  
salmon with brown rice pilaf 35

### **Vegan Stew**

*gluten-free*  
hearty vegan stew with herbed tofu crostini 25

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