

MOONRISE *Hotel*[®]

Reception Catering Menu

Rocket Reception Displays

priced per person

Seasonal House-Made Hummus

served with pita 5

Mediterranean Antipasto Platter

an assortment of cured meats,
domestic cheeses, olives and pickled
vegetables, and assorted crackers and bread 7

Imported and Domestic Cheese Display

served with assorted
crackers and French bread 6

Vegetable Crudités

served with choice of two: dill dip,
caramelized shallot dip, buttermilk ranch 4

Fresh Fruit and Seasonal Berries

served with yogurt honey dip
and fresh whipped cream 5

Grilled Seasonal Vegetables

marinated with
rosemary-infused olive oil 5

prices subject to 20% service charge and sales tax

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Carving Stations

chef attendant included for 2 hours

Herb-Roasted Turkey Breast

40 people

served with orange
cranberry relish and rolls 350⁰⁰

Roasted Pork Loin

40 people

served with sweet and
spicy bbq sauce and rolls 350⁰⁰

Honey Bourbon-Glazed Ham

40 people

served with whole grain
mustard and rolls 300⁰⁰

BBQ Beef Brisket

40 people

served with bbq sauce
and rolls – market price

Roasted Prime Rib

35 people

served with horseradish crème
and rolls – market price

Beef Tenderloin

35 people

served with horseradish crème,
Marsala reduction and rolls – market price

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Cosmic Bites

priced per dozen

Cold

Assorted Bruschetta

sun-dried tomato, kalamata olive,
and artichoke served on crostini 24

Shaved Serrano Ham on Crostini

with parmesan, fig,
and olive tapenade 28

Smoked Missouri Trout

served on a beet chip with
micro greens, fresh dill, and
apple relish finished with walnut oil 36

Chilled Gulf Shrimp

with cocktail sauce 36 blackened 46

Thinly-Sliced Peppered Beef Tenderloin

with pickled shallots and
whole grain mustard served on
house-made potato chip—market price

Hot

Vegetable Egg Rolls

with a sweet chili sauce 22

Toasted Ravioli

ricotta and parmesan or
beef and pork with
house-made marinara 25

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Hot continued

Cornmeal-Dusted Artichoke Hearts

with lemon basil aioli 26

Spanakopita

with goat cheese and spinach 26

Chicken Saté

with choice of dipping sauce:
salsa verde, Thai peanut,
Asian hoisin, creamy buffalo 28

Meatballs

in a hoisin mustard glaze 28

Duck Pot Stickers

with a citrus chili sauce 28

Beef Kabobs

with mole sauce 34

Mini Crab Cakes

with roasted garlic aioli 34

Chicken Spiedini

in Italian bread crumbs and herbs and
drizzled with a lemon caper butter sauce 36

Beef Sliders

with a horseradish
honey mustard sauce 36

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