



## DISPLAY

minimum order of 10  
priced per person

### House-Made Hummus Trio

served with vegetable crudité and pita, pick three: garlic & herb hummus, roasted red pepper hummus, black bean & jalapeño hummus, chipotle hummus, or sundried tomato hummus 5

### Fresh Fruit

served with yogurt honey dip 6

### Vegetable Crudité

served with ranch and roasted red pepper dip 5

## ANTIPASTO

### Lunar

salami, prosciutto, marinated artichokes, red onion, with baby mozzarella, olives, crackers and baguette 8

### Stellar

salami, prosciutto, marinated artichokes, red onion, and baby mozzarella, goat cheese-stuffed peppadew peppers, Kalamata olives, prosciutto wrapped cantaloupe, roasted red peppers, fontina, crackers and baguette with olive oil for dipping 12

## CHEESE

### Lunar

aged Cheddar, Gouda, Brie, bleu cheese, and goat cheese served with seasonal fruits, dried fruits, house-made jams, crackers and toast points 8

### Stellar

aged Cheddar, smoked Gouda, Comté, Camembert, stilton bleu cheese, seasonal fruit, dried fruits, house made jams, crackers, baguettes and toast points 12

### Brie en Croute

wheel of brie topped with apricot and brown sugar glaze wrapped in puff pastry, baked until golden and served with French bread and crackers  
4.5 oz Brie en Croute (serves 5) 12

prices subject to service charge and sales tax  
menu selections are subject to change



## HOT APPETIZERS

minimum order of 10  
priced per piece

### Mini Crab Cake

served with lemon herb aioli 2.25

### Shredded Phyllo-Wrapped Shrimp

served with Thai chili sauce 2.65

### Crab Stuffed Mushrooms

roasted red pepper and cream cheese 2.50

### Bacon-Wrapped Shrimp

tossed in Cajun seasoning 2.50

### Tuna Wonton

sliced Ahi tuna on a crispy wonton served  
with wasabi cream & ginger soy 3.25

### Chicken Spiedini Skewer

served with lemon beurre blanc 2.55

### Chicken & Vegetable Skewer

Marinated in an Italian vinaigrette 2.50

### Mini Chicken Chimichanga

tequila chicken, Monterey Jack, and peppers  
served with chipotle lime salsa 2.55

### Prosciutto-Wrapped Asparagus

grilled asparagus wrapped in prosciutto 2.55

### Meatballs

Choice of Swedish style, BBQ sauce, Carolina  
mustard sauce, or house-made marinara .95

### Sausage Stuffed Mushrooms

roasted red pepper and cream cheese 1.50

### Beef & Vegetable Skewer

marinated in a pesto vinaigrette 2.75

### Beef Slider

with Cheddar cheese and condiments 3.50

### Toasted Ravioli

ricotta & parmesan or beef & pork, served  
with house-made marinara .95

### Vegetable Spring Roll

served with Thai chili sauce 2.75

### Spanakopita

spinach and goat cheese baked in a phyllo  
pastry 2.50

### Mediterranean Puff

sundried tomato, feta, and basil baked in a  
phyllo pastry 2.50

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## COLD APPETIZERS

priced per piece

### Assorted House-Made Bruschetta

Chef's selection of seasonal flavors 2.50

### Cheddar Cheese Beignet

served with jalapeño & tomato jam 2.25

### Mini Flatbreads

choice of two:

mozzarella, cherry tomato, and basil with balsamic reduction

blue cheese, caramelized onion, and pear with balsamic reduction

goat cheese, fig, arugula, and prosciutto with fig and red wine reduction

chicken, bacon, and pesto with cherry tomatoes 2.75

### Brie & Cranberry Bite

baked brie with honey, candied walnut, and cranberry in a phyllo cup 2.85

### Brie & Fig Bite

baked brie with fig jam and candied pecans in a phyllo cup 2.85

### Marinated Vegetable Skewers

grilled seasonal vegetables marinated in an Italian vinaigrette 2.25

### Beef Carpaccio

arugula gremolata on a baked and fried potato slice 3.50

### Caprese Skewer

mozzarella, cherry tomato, basil, with an aged balsamic reduction drizzle 2.50

### Chicken Salad Bite

house-made chicken salad in a flaky phyllo cup 1.95

### Smoked Salmon Pinwheel

smoked salmon on cucumber with dill cream cheese 2.50

### Chilled Gulf Shrimp

served with cocktail sauce 2.00

### Fresh Fruit Skewer

with seasonal fruits and berries 2.50

### Petite 'Wich

tenderloin roast beef with a horseradish mousse; chicken salad; turkey with Swiss cheese and honey mustard sauce; and grilled portabella with roasted red pepper, herbed goat cheese, and a balsamic reduction 3.50

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## DESSERTS

priced per dozen

### Chocolate Covered Strawberries

dipped in dark chocolate 18.00

### Moonrise Signature Moon Pie

fresh marshmallow between shortbread cookies dipped in chocolate ganache 36.00

### Mini Cupcakes

choice of: chocolate, vanilla, red velvet, or lemon chiffon 24.00

### Cupcakes

choice of: chocolate, vanilla, red velvet, or lemon chiffon 36.00

### Brownies

turtle 42.00

triple chocolate 42.00

peanut butter swirl 30.00

original 24.00

### Assorted Dessert Bars

blueberry crumb, chocolate chip pecan, and strawberry lemonade 30.00

### Lemon Squares

sweet-tart lemon filling over a graham cracker crust 30.00

### Mini Cheesecakes

Chef's selection of flavors 36.00

### Assorted Cookies

chocolate chip, chocolate chocolate chip, sugar, and snickerdoodle 24.00

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