



RECEPTION

COLD APPETIZERS

priced per piece

Assorted House-Made Bruschetta

Chef's selection of seasonal flavors 2.50

Brie & Cranberry Bite

Baked brie with honey, candied walnut, and cranberry in a phyllo cup 2.75

Marinated Vegetable Skewers

Grilled seasonal vegetables marinated in an Italian vinaigrette 2.25

Beef Carpaccio

Arugula gremolata on crostini 3.50

Caprese Skewer

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

Smoked Salmon Pinwheel

Smoked salmon on cucumber with dill cream cheese 3.00

Chilled Gulf Shrimp

Served with cocktail sauce 2.50

Fresh Fruit Skewer

With seasonal fruits and berries 2.50

Petite 'Wich Beef

Tenderloin roast beef with a horseradish mousse 3.50

Petite 'Wich Turkey

Turkey with Swiss cheese and honey mustard sauce 3.50

Petite 'Wich Portabella

Grilled portabella with roasted red pepper, herbed goat cheese and a balsamic reduction 3.50

Antipasto Skewer

Salami, Kalamata olive, baby mozzarella, cherry tomato 3.50

Buffalo Chicken Pinwheel

Shredded chicken in a buffalo-style sauce, rolled into a flour tortilla pinwheel 2.50

prices subject to 22% service charge and sales tax
menu selections are subject to change

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