

MOORE

CULINARY SERVICES

The Essentials Starting at 36 pp

Appetizers Choice of 2:

Baby Heirloom Bruschetta	Cheese and House Chips
Fresh Fruit Platter	Seasonal Vegetable Crudité
Chicken Empanada Tartlets	Bacon Kale Queso Dip with House Potato Chips
Domestic Cheese & Cracker Platter	...And Moore
Sweet & Sour Meatballs	

Salads Choice of 1

Classic House Caesar Salad or Deluxe House Salad with Dressings

Dressing Choices: House Ranch, Italian, Blue Cheese, Balsamic and Herb Vinaigrette, House Vinaigrette

Entrées Choice of 1:

Grilled Citrus Herb Chicken

Mushroom Chicken Marsala

House Glazed Roasted Chicken

Roasted Brisket with House Gravy Jus

House glazed salmon

Vegetarian options Available Upon Request Accompaniments

Accompaniments Choice of 2:

Garlic whipped potatoes, spice roasted potatoes, Chef's seasonal vegetables, vegetable rice pilaf or cilantro butter rice. Breads

Choice of 1: Assorted Dinner Rolls or Assorted Breadbasket w/ Whipped Butter

Included Beverages: Regular and Decaf Coffee, Seasonal Fruit Iced Tea, Lemonade, and Ice Water

Buffet Style Service (Optional Upgrade to Family or Plated style available) (Varies by Location, Distance and Venue) Please ask your sales representative.

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CULINARY SERVICES

The Savvy Starting at \$49.99 per person

Appetizers Choice of 2:

Imported Cheese & Cracker Display	Smoked Gouda Grilled Cheese roasted red pepper & tomato soup shooters
Spiced Beef or Chicken skewers	Champagne Shrimp Cocktail Shooters
House Charcuterie	Spicy Spinach Artichoke Dip w/ House Pita Chips
Coconut Shrimp w/ Sweet Chili Sauce	Fried Spinach Ravioli's w/ Spicy Marinara
Fire Roasted Marinated Vegetable Crudit�	...And Moore
Mushroom Ragu Cups	

Salad Choice of 1:

Classic Caesar Salad, Mixed Greens House Salad with two Dressings, or mixed greens Feta Berry Salad with Chefs Seasonal Vinaigrette.

Entr e Choice of 1:

Stuffed Mushroom Mozzarella Chicken wrapped in bacon topped with Spinach Garlic Cream Sauce

Chablis Leek Chicken

Hanger Steak with Cabernet Mushroom Sauce

Stuffed Vegetable Bacon Wrapped Pork Tenderloin with House glac 

Seared Salmon with Lime Dill Beurre Blanc

Grilled garlic shrimp with spinach pesto pasta

Roasted Tri Tip with Red Wine Peppercorn Sauce

UPGRADE \$5 per person to: Herb-Crusted Prime Rib carving station, BBQ House of Smokehouse

Vegetarian options: Southwest Stuffed Vegetable Portobello Mushroom with Tomatillo Chile Reduction, Stuffed Sweet Bell Pepper with Quinoa Pilaf, mushrooms and tomato chipotle sauce.

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Accompaniments Choice of 2:

Garlic Whipped Potatoes	Bacon & Truffle Mac'n Cheese
Spiced Herb Crusted Roasted Potatoes	Caramelized Onion Potato gratin
Chef's Seasonal Vegetables	Lemon Pepper Crusted asparagus
Wild Mushroom Rice Pilaf	Parmesan Herb Garlic Orzo
Cilantro Butter Rice	Sautéed French Green Beans with Fancy Carrots
Black Rice	Creamed Corn Succotash
Pesto Risotto	Sautéed Broccolini
Twice Baked Potato Bake	Asparagus Cremini Mushroom Sautee.

Add an additional side selection for \$2.99 per person.

Breads Choice of 1

Assorted Rolls, Garlic Bread sticks, or Artisan Bread Assortments

Choice of 1

Traditional Butter, Garlic Herb Butter, Seasonal Fruit Butter, or Sweet Honey Butter

Included Beverages

Regular and decaf coffee, Flavored Iced Tea, Lemonade, Assorted Sodas, and Fruit Infused Ice Water

Family style upcharge is \$5/person, plated upcharge is \$7/person, additional entrée is \$10/person, all you can eat style buffet is \$10/per

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