

# ***Full Moon Resort 2009 Catering Menus***

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## **Standard Hors D'Oeuvres Service**

*Full Moon Resort's superb Standard Hors D'oeuvres Service consists of a choice of two served (passed) items and one self service table*

### **SERVED**

#### **Choux Puff Pastry**

*Stuffed with choice of warm duck confit (slow roasted duck) and figs or mushrooms and loganberry*

#### **Asian Spring Rolls**

*Filled with Napa cabbage, peppers, onions (vegetarian) or added roasted duck, served with sweet chili dipping sauce*

#### **Catskill Rolls**

*Sushi rice rolls filled with roasted tomato, garlic and pine nuts, rolled in sweet basil chiffonade*

#### **Sesame Rolls**

*Sweet sushi rice filled with chives, soba noodle and gingered carrot, rolled in black and white roasted seeds*

#### **Phyllo Strudel Purses**

*Filled with portabella, buttered leeks and bleu cheese*

#### **Grilled Flatbread Menu**

*Tiny, rustic slices of fresh cracked-pepper grilled flatbread, topped with choice of **one** of the following selections:*

- \* Brie, green apples and thyme*
- \* Chevre, fresh dill and artichoke*
- \* Fresh mozzarella, roma tomato and basil leaves*

### **SELF SERVICE TABLES**

#### **Cheese Table**

*An artful arrangement of both local and imported cheeses such as, but not limited to, farmhouse cheddar, chevre, swiss, port wine rolled in herbs and Roquefort blue.*

*To accompany these fine cheeses will be apple wedges, grapes, Dijon mustard, hot pepper jelly and an assortment of biscuits and water crackers*

#### **Vegetable Crudite Table**

*A colorful arrangement of fresh, crisp seasonal vegetables such as broccoli, grape tomatoes, carrots, radishes, celery and cauliflower, as well as par-boiled fingerling potatoes and a choice of cucumber and dill, roasted garlic or chef's creamy horseradish dip*

#### **Tuscany Table**

*Large, thin slices of fresh mozzarella layered with juicy slices of Roma tomato and fresh basil chiffonade (ribbon-cut), presented with a heaping basket of crispy, baked bruschetta, drizzled with garlic-infused olive oil and sea salt*

# **Standard Dinner Menu**

*Full Moon's distinctive Standard Dinner menu offers a choice of two entrees, two sides, one bread, one salad and buffet dessert.*

## **MAIN ENTREES**

### ***Salmon Platter***

*Fresh filets broiled with finely chopped herbs, white wine, and preserved lemon*

### ***Tuna and Shrimp Skewers***

*Sushi-grade tuna, jumbo shrimp, peppers, cherry tomatoes, button mushrooms and red onions, marinated and grilled*

### ***Stuffed Chicken***

*Natural chicken breasts stuffed with fire roasted peppers, baby spinach, marinated portabellas and Artichoke hearts*

### ***Miso-Soy Salmon***

*Strips of fresh salmon skewered and marinated in miso, soy, garlic and sesame oil, grilled and finished with honey*

### ***Balsamic London Broil***

*Choice-cut slices of London Broil marinated in aged balsamic vinegar, served with honey caramelized red onion, atop fresh dandelion greens*

### ***Stuffed Pork Loin***

*Whole pork loin stuffed with chorizo and spinach bread filling, sliced and served with grilled green apples*

## **VEGETARIAN ENTREES**

### ***Tofu and Tempeh Skewers***

*Fresh organic tofu and tempeh, eggplant and cherry tomatoes grilled and finished with tangy balsamic reduction syrup*

### ***Miso-Soy Marinated Tofu***

*Miso-soy marinated organic tofu "lolyop" skewers dusted in sesame and grilled crisp served with sweet chili sauce*

### ***Roasted Red Pepper***

*Roasted red pepper stuffed with diced organic tofu, black beans, sweet corn kernels, bruise of red onions and finished with southwest seasoning*

## **SIDES**

### ***Pasta Platter***

*Farfalle Pasta tossed with roasted red peppers, spinach, thin-sliced oven dried tomato, artichokes, red onion and asiago cheese*

### ***Mixed Vegetable Grill***

*Fresh zucchini, squash, eggplant, asparagus, fennel, red pepper, marinated red onion and apples grilled and finished with fresh herbs and pomegranate molasses*

### ***Three Potato Melange***

*Yukon, red and Peruvian blue spuds chopped small and roasted in virgin olive oil and rosemary*

### ***Wild Rice Salad***

*Al dente grains of wild and oriental rice tossed with vegetable brunoise' (small, diced) served with macadamia nut vinaigrette*

### ***Arborio and Mushrooms Cakes***

*Large grain Italian rice served with cremini mushroom and truffle (made with vegetable stock)*

## **SALADS**

### ***Baby Spinach Salad***

*Baby spinach, roasted red onions, candied pecans, dried cranberries and crumbled goat cheese tossed with a raspberry vinaigrette*

### ***California Salad***

*Spring greens tossed with white and red grapes, home made garlic croutons, and balsamic vinaigrette.*

## **BREADS**

### ***Fresh Bread***

*Freshly baked breads such as traditional French baguettes, bialy bread and Pain Normande (Chef's choice)*

### ***Fresh Grilled Flat Bread***

*Hand-rolled and grilled thin and crisp. This classic flat bread is a light accompaniment to grilled food and cheeses*

## **DESSERTS**

*Presented at the Coffee/Tea Buffet after Dinner*

### ***Fresh Fruit Platter***

*Beautifully displayed seasonal fruits such as grapes, starfruit, strawberries, blueberries and blackberries accompanied by chef's own caramel dip and centerpiece. Served with lady finger sugar cookie*

### ***Espresso Profiteroles***

*Puffs of pastry filled with cinnamon custard, scented of espresso and topped with chocolate ganache*

## **Premium Menu Upgrades**

*The Premium Menus are offered as an optional upgrade from the Standard menus. Full Moon uses only the freshest (seasonally available) locally grown and/or organic vegetables in premium menu selections.*

### **PREMIUM HORS D'OEUVRES SERVICE**

*The Premium Hors D'oeuvres service includes a choice of two served (passed) and one self service table.*

### **SERVED HORS D'OEUVRES**

#### ***Buckwheat Blinis***

*Stuffed with choice of homemade Wild King Salmon Gravlax or Sevruga caviar with choice of Dill cream cheese or caper crème fraîche toppings*

#### ***Crostini of Chevre***

*Thin slices of toasted French Baguette with crumbled goat cheese, red onion confit and fresh thyme*

#### ***Truffled Asparagus en Croute***

*Tender spears of asparagus scented with white truffle oil and wrapped in a flakey puff pastry.*

#### ***Petit Quiches***

*Tiny quiche tarts filled with cheese, ham, spinach, chive and roasted red peppers*

#### ***Shaved Kobe Carpaccio***

*Pan seared tenderloin of Kobe beef sliced thin and served on toast points with a roasted shallot aioli, baby greens and parmesan tuilles*

#### ***Chicken Satay***

*Skewered tenders of Free Range Organic Chicken brushed with a Thai peanut sauce and dusted with crushed peanuts*

#### ***Tuna Sashimi***

*Pepper seared ahi tuna loin served on beds of sushi rice and drizzled with ponzu sauce and fresh ginger sprouts.*

#### ***Tempura Shrimp Roll***

*Batter dipped tiger prawn shrimps rolled in sushi rice with slices of avocado, red pepper and pickled ginger with a spicy aioli*

### **PREMIUM SELF SERVICE TABLES**

#### ***Premium Cheese Display***

*An artful arrangement of both local and imported cheeses such as Grafton white cheddar, local chevre rolled in herbs, Manchego, Boursin, Gorgonzola and Swiss lace. To accompany these fine cheeses will be apple wedges, grapes, Dijon mustard, hot pepper jelly and an assortment of biscuits and water crackers.*

### **Catskill Provincial**

*A beautiful offering of the best produce and meats within a day's trip. Fresh baked baguette, smoked trout, chevre', heirloom tomato salad, corn relish, local preserves, mustards and jams, grilled and truffled pears and apples, seasonal grapes (such as Concord), roasted baby beets in maple and farm-raised ostrich roulade.*

### **Hors D'oeuvres A 'Point**

*A classic arrangement of French style. small brioche French toasts with warm duck confit and port wine reduction, pickled baby carrots, truffled haricot vert, terrine of salmon, asparagus, chevre and watercress with Dijon, brie in puff pastry with Concord compote and hard-boiled eggs with minced tarragon.*

### **Heirloom Tomato Platter**

*Fresh marinated mozzarella knots and slices layered with juicy slices of locally grown heirloom tomatoes, fresh basil chiffonade, presented with a heaping basket of crispy, baked bruschetta, a duo of roasted garlic and olive tapenades, infused olive oil and sea salt.*

## **Premium Dinner Menu**

### **Full Moon's Premium Dinner Menu**

*offers an exceptional choice of two entrees, two sides, one bread, one salad and one self service dessert.*

*Premium dinners are available with Plated Service only.*

### **ENTREES**

#### **Almond Crusted Red Snapper**

*Chilean Red Snapper dusted with sliced almonds and topped with a yellow tomato chutney and fresh herbs*

#### **Pacific Halibut**

*Pan seared filets of Pacific Halibut topped with grilled pineapple mango relish and black bean puree*

#### **Boursin Crusted Lamb Racks**

*Colorado Lamb Racks crusted with boursin cheese and finished with a tawny port demi glace and Crispy Leeks*

#### **Bacon Wrapped Pork Tenderloin**

*Pork Tenderloin wrapped in apple wood bacon, finished with a seasonal relish and a pear essence sauce*

#### **Veal Tournedos**

*Tender medallions of Grass Fed Veal sautéed with fresh herbs, white wine, lemon, garlic and served on a bed of roasted fennel on top of toast rounds*

#### **Stuffed Quail**

*North American Quail stuffed with prosciutto, granny smith apples, chestnuts and finished with a Calvados pan glaze*

**Broiled Lobster Tails**

*Fresh Rock Lobster Tails broiled with ginger-lime butter*

**Roasted Muscovi Duck**

*Free Range Duck Breasts and confit slow roasted with loganberries, cherries and cranberries and finished with a brandy pan jus*

**Pepper Encrusted Filet Mignon**

*Black Angus Filet Mignon dusted with a melange of peppers and finished with a Caribbean rum sauce*

**VEGETARIAN ENTREES**

**Eggplant Roulades**

*Thin slices of Japanese Eggplant breaded and stuffed with tofu, slow roasted tomatoes, roasted garlic and fresh herbs. Finished with a basil and saffron aioli*

**Fresh Corn Tamales**

*Stone Ground Masa thickened with black beans and poblano peppers in banana leaves with a tomatillo salsa and avocado puree*

**Spinach and Roasted Pepper Timbale**

*A beautiful molded timbale with layers of organic tofu, crimson lentils, roasted yellow peppers , cous cous and spinach.*

**Mushroom Tartlets**

*A quiche with Wild Mushrooms , asparagus tips, caramelized Vidalia onions and cooked in tart shells with fresh herbs and goat cheese*

**Autumn Tian**

*A savory combination of butternut squash, bartlett pears, dried cranberries and cherries tossed in pure maple syrup and finished in a casserole dish with chopped pecans*

**SIDES**

**Snap Peas and Carrot Medley**

*with caramelized cioppolini onions*

**Truffled Fingerling Potatoes**

*Carved fingerling potatoes tossed with truffle oil and fresh herbs*

**Apple Scented Potato Pancakes**

*Pan-fried shaved yukon gold potatoes scented with Fuji apple*

**Sundried Tomato Orzo Pilaf**

*Varieties of sundried yellow and red tomatoes tossed with fresh orzo, diced zucchini and Greek oregano*

***Spring Vegetable Ragout***

*Heirloom beans, zucchini, patty pan squash, local sweet corn braised with plum tomatoes and fresh herbs*

***Au Gratin Potatoes***

*Traditional scalloped potatoes finished with choice of Chevre or Grafton Cheddar Cheese*

***Grilled Duo of Asparagus***

*Seasonally available duo of white and classic asparagus drizzles with mountain peppercorn oil and fresh herbs*

***Seasonal Baby Vegetable Medleys***

*Ask your Chef for seasonal choices*

**SALADS**

*Salads include locally grown organic lettuces and vegetables*

***Heirloom Tomato Salad***

*Zebra, plum, and yellow tomatoes drizzled with garlic infused olive oil and aged balsamic vinegar reduction*

***Frisee Salad***

*Frisee tossed with candied almond slices, poached pears, farmhouse cheddar and finished with a port vinaigrette*

***Seasonal Greens***

*A fresh mixed salad of organic mesclun, mizuna, radicchio, and arugula, topped with pomegranate vinaigrette*

***Belgium Endive Salad***

*Fresh Belgium endive, apple crisp, toasted walnut, herbed chevre and finished with a sherry vinaigrette*

**BREADS**

***Honey Brioche***

*Classical brioche bread with a crispy brown crust and soft interior shaped into long loafs with a light honey taste*

***Focaccia***

*Large hand shaped Italian flat bread drizzled with your choice of olive oil, rosemary, roasted tomatoes, caramelized onions and sliced olives*

***Hand Formed Grissini***

*Beautiful twelve to eighteen inch breadsticks, crunchy exterior with soft chewy interior. Rolled in herbs, sesame and dried spices*

***Multi Grain Rolls***

*Organic whole grain rolls with a crunchy exterior with a soft center*

## **DESSERTS**

*Self Service dessert is presented at the coffee/tea buffet following Dinner*

### ***Fresh Fruit Platter***

*Beautifully displayed seasonal fruits such as grapes, starfruit, strawberries, blueberries and blackberries accompanied by chef's own caramel dip and centerpiece.*

*Served with Chef's choice home made cookie of the day*

### ***Fondue of Chocolates***

*A savory combination of white and semi sweet chocolate fondue with cubes of pound cake, strawberries and pineapple wedges*

### ***Assortment of Individual Cheesecakes***

*A bountiful display of mini cheesecakes with the following toppings: strawberry, pineapple-coconut, chocolate-kahlua and raspberry-keylime*

## **Premium Served Dessert Menu**

*Premium Served Desserts offer a splendid upgrade from either the Standard or the Premium Menus.*

### ***Strawberry Shortcake Parfait***

*Layers of strawberry pound cake, marinated strawberries and whipped cream accent a perfect summer night.*

### ***Passion Fruit Tartlet***

*A duo of Passion fruit custards swirled in tart shells and finished with slices of fresh mango, kiwi and tangerines*

### ***Chocolate Covered Strawberries***

*Abundant strawberries hand dipped in organic dutch chocolate.*

### ***Pineapple Upside Down Cakes***

*A miniature variation of the classic rum glazed cake*

# **Country Barbeque Menu**

*Full Moon Resort's Country Barbeque is served buffet style.*

## **ENTREES**

### ***Asian Barbequed Chicken***

*Grilled natural chicken basted in a ginger scallion chili sauce*

### ***Tofu and Tempeh Skewers***

*Fresh organic tofu and garden vegetable tempeh skewers layered with eggplant and cherry tomatoes, grilled and finished with tangy balsamic reduction syrup.*

## **SIDES AND SALADS**

### ***Pasta Salad***

*Penne pasta salad with brunoise vegetables and herbs, tossed with a zesty Italian dressing and topped with thin-sliced pecorino romano cheese*

### ***Corn On The Cob***

*Fresh sweet corn simmered in whole milk and butter*

### ***Fresh Garden Salad***

*Fresh Romaine and Iceberg tossed with cucumbers, tomatoes, shaved onions and shredded carrots served with buttermilk ranch dressing*

## **DESSERT**

*Homemade fudge brownies and Chef's choice of fresh watermelon slices or Chef's seasonal fruit cobbler*

## **Gourmet Barbeque Menu**

*The Gourmet Barbeque is served buffet-style and consists of choice of two entrees, two sides, one salad, one bread, and one dessert. Substitutions from the Country BBQ may be made.*

### **ENTREES**

#### ***Bone in Natural Chicken***

*Bone-in natural chicken, basted in stone-ground mustard barbeque sauce*

#### ***Marinated London Broil***

*Whole London broil marinated in Guinness Stout, grilled medium rare and served sliced thin*

#### ***BBQ Baby Back Ribs***

*Slow roasted ribs with a honey and molasses barbeque sauce*

#### ***Smokehouse Pulled Pork***

*Smokehouse pulled pork shoulder simmered for hours in a green pepper mole sauce*

#### ***German Bratwurst and Knatwurst***

*Grilled German bratwurst and Knatwurst served with stone ground mustard and sauerkraut*

#### ***Ginger Soy Kebabs***

*Ginger soy glazed chicken or beef kebabs*

### **VEGETARIAN ENTREES**

#### ***Grilled Portabellas Burger***

*Large portabella caps in balsamic, accompanied by red peppers and melted Fontina cheese*

#### ***Tofu Brochetta***

*Organic tofu, beefsteak tomatoes, zucchini and eggplant marinated in a miso-orange vinaigrette and gilled and served on Foccacia bread*

#### ***Homemade Vegetarian Burgers***

*Chef's Homemade Vegetarian Burgers are served on Kaiser Rolls with a duo of specialty ketchups and sauces*

### **GOURMET SIDES**

#### ***Chef's Potatoes***

*Oven Roasted in jackets, with Sour Cream and Chives*

#### ***Greens and Bacon***

*Braised Collard Greens with Smoked Bacon*

***Corn On The Cob***

*Grilled corn on the cob, in husk, with ginger butter*

***Baked Beans***

*Kettle Cooked Baked Beans*

***Classic Roasted Potatoes***

*Oven roasted red bliss potatoes seasoned with rock salt and rosemary*

**SALADS**

***Spinach Salad***

*Spinach, basil, tomato, asiago cheese, house croutons, served with roasted garlic vinaigrette*

***Japanese Slaw***

*Napa cabbage, red peppers and onions, marinated in rice wine and red chili oil,  
finished with a creamy dressing*

***Rustic Potato Salad***

*Roasted red bliss potatoes tossed with diced scallions, diced celery  
finished with a creamy Dijon dressing*

**BREADS**

*Grilled pepper flatbread drizzled with olive oil*

*Stone ground corn bread with jalapenos*

*Country rolls and fresh churned butter*

**DESSERTS**

*Choice of Homemade Fudge brownies Or Fresh Cookies  
and Chef's choice of fresh watermelon slices or  
Seasonal Fruit Cobbler*

# **Standard & Premium Breakfast and Lunch Menus**

## **Standard Buffet Breakfast Menu**

*The Standard Breakfast Menu offers a choice of two entrée types, one side and two baked goods. Standard Breakfasts also include additional items such as scrambled tofu, cold cereals, yogurt, organic granola, fresh fruit salad, whole fruit, whole wheat and white bread, Beverages include orange juice, milk, soy milk, organic coffee and tea. Condiments such as jams, jelly, preserves, butter and cream cheese are also available.*

### **ENTREES**

**Pancakes** – Chef's choice of homemade buttermilk pancakes.  
*Example varieties include classic blueberry, chocolate chip and apple-cinnamon*

**French Toast** – Chef's choice of delicious French toast.  
*Example varieties include cinnamon raisin, spiced banana and Challah*

**Quiche** -Layers of fresh eggs stuffed with choices of mushroom and spinach, broccoli and cheddar cheese, red pepper and caramelized onions or bacon and scallion

**Scrambled Eggs** - Fresh scrambled Feather Ridge Farms natural free range eggs

**Scrambled Tofu** - Scrambled Soy Boy organic tofu with diced red peppers and spanish onions with essence of tumeric

### **SIDES**

**Breakfast Sausage**- Succulent breakfast sausage available in links or patties  
*(Vegetarian is also available)*

**Bacon**- Tender slices of classic pork bacon

### **BREADS AND PASTRIES**

**Muffins** - Chefs choice include a variety of muffins such as Cranberry-Orange, Lemon-Poppy, Banana-Walnut, Chocolate chip and Dutch-Apple

**Bagels**- A plentiful basket of a variety of flavored bagels such as plain, onion, poppy seed, sesame seed and mixed

**Coffee Cake** - A sweet and crumbly Sour Cream Coffee Cake that's perfect with coffee.

**Danishes** - A basket full of assorted Danishes such as autumn apple, blueberry, raspberry, cheese and tart cherry

## **Premium Buffet Breakfast Menu**

*Full Moon's Premium Breakfast Menu offers a choice of one Chef station, two entrees, one side selection, two baked goods and homemade potato hash. Premium breakfasts also include additional items such as scrambled tofu, individual cold cereals, organic granola, yogurt, fresh fruit salad, whole fruits, and artisan breads. Beverages include Orange Juice, Grape Fruit Juice, Cranberry Juice, Milk, Soy Milk, Organic Coffee and Tea. Condiments such as homemade jams, jelly, preserves, whipped butter and varieties of whipped cream cheese are also included.*

### **CHEF STATIONS**

**Omelet Station-** *A la Carte Omelets prepared fresh and including items such as diced ham, bacon, smoked salmon, mushrooms, peppers, onions, scallions, broccoli, spinach, and assorted cheeses (swiss, cheddar, chevre)*

**Crepe Station-** *A la Carte crepes prepared fresh and including items such as blueberries, strawberries, apples, raisins, mandarin oranges, scallions, ricotta, yogurt and assorted jams.*

### **ENTREES**

**Pancakes** - *Fresh gourmet buttermilk pancakes are served with local maple syrup and whipped butter. Varieties available include four grain, cranberry-blueberry, maple-walnut, spiced pumpkin and strawberry and cream*

**French Toast** – *Fresh gourmet french toast is served with local maple syrup and whipped butter. Varieties available include cinnamon raisin, apple cinnamon, spiced banana and challah*

**Fritata** -*Layers of fresh eggs filled with choices of wild mushroom, potato-leek, ham and fontina, broccoli and Jarlsberg or ranchero frittata*

**Breakfast Burritos** – *Fresh flour tortillas stuffed with Feather Ridge Farms natural free range eggs, diced avacados, salsa verde and shredded cheddar cheese*

**Scrambled Eggs** - *Fresh scrambled Feather Ridge Farms natural free range eggs*

**Scrambled Tofu** - *Scrambled Soy Boy organic tofu with diced red peppers and Spanish onions with essence of tumeric*

### **SIDES**

**Breakfast Sausage-** *Succulent breakfast sausage available in links.  
(Vegetarian is also available)*

**Bacon-** *Tender slices of your choice of pork, Turkey Bacon*

**Corned Beef Hash** – *Freshly ground corned beef hash with diced potatoes.*

### **BAKED GOODS**

**Muffins** - *Chefs choice include a variety of muffins such as cranberry-orange, lemon-poppy, banana-walnut, chocolate chip and dutch-apple*

**Bagels-** *A plentiful basket of a variety of flavored bagels such as plain, onion, poppy seed, sesame seed and mixed*

**Coffee Cake** - *A sweet and crumbly sour cream coffee cake that's perfect with coffee. Alternate varieties available are blueberry-cream, peach-melba and classic crumb coffee cake.*

**Strudels and Danishes** - *A basket full of assorted strudels and danishes.*

## **Standard Lunch Menu**

*This Menu offers a Chef's choice of vegetarian and non-vegetarian wraps, vegetarian soup, assorted cookies and fresh fruit. Each Standard lunch also includes a fresh salad bar with assorted dressings and various beverages. All Standard Lunches are served buffet style.*

### **WRAPS**

*All wraps are Chef's choice and include one vegetarian and one non-vegetarian. Examples include different varieties of flour tortillas such as spinach, tomato basil, garlic and traditional. vegetarian wraps include homemade varieties of hummus, alfalfa sprouts and tomato wedges. non-vegetarian wraps varieties include turkey salad, grilled chicken with pesto mayonnaise, tuna fish salad or honey dijon ham.*

### **SALAD BAR**

*Full Moon's Salad bar includes some of the best locally grown produce available in our farmer's markets. The salad bar includes Chef's choice of fresh lettuce, shredded carrots, sliced cucumbers, cherry tomatoes, sliced red onions, chickpeas, sprouts and herb croutons. Each salad bar has three different seasonal varieties of homemade dressings available. Examples include buttermilk peppercorn ranch, white balsamic vinaigrette, roquefort dressing, apple cider vinaigrette and traditional oil and vinegar.*

### **SOUP DU JOUR**

*The Chef's Soup du Jour is made fresh daily and uses the best of locally grown ingredients. Each soup reflects seasonal availability of local produce and is available vegetarian or vegan.*

### **HOME BAKED COOKIES**

*We offer a delicious variety of home baked cookies such as Classic Chocolate Chip, Oatmeal Raisin, Double Peanut Butter Chip, White Chocolate and Macadamia and Double Dutch Chocolate Cookies*

### **FRESH FRUIT**

*The Chef offers a delicious variety of seasonally available fruits. Examples include Apples, Oranges, Peaches, Pears, Bananas and Grapes.*

## **Premium Lunch Menu**

*The Premium Lunch Menu offers a choice of one Chef assisted station, choice of two sandwich or wrap types, vegetarian or non-vegetarian soup, and choice of three cookies and/or brownies and fresh fruit. Each lunch also includes a premium salad bar with assorted dressings and beverages. All Premium Lunches are served buffet style.*

### **CHEF STATIONS**

#### ***Fresh Pasta Station***

*Our A la Carte pasta station is prepared tableside and features several varieties of fresh LaBella's Pastas. Items available include crumbled sausage, bacon, mushrooms, peppers, onions, tomatoes, broccoli, spinach, and peas. Each station can create combination sauces such as classic marinara, Carbonara, tomato cream sauce, Alfredo, olive oil and fresh herbs and many more. Assorted cheese are also included such as ricotta, pecorino romano and chevre.*

#### ***Grilled Flatbread Pizza Station***

*Full Moon's grilled flatbread station is one of a kind. Each flatbread is made fresh and is finished with your choice of toppings. Items available include crumbled sausage, pepperoni, ham, mushrooms, peppers, onions, sundried tomatoes, broccoli, pineapple and fresh herbs. Each flatbread can be finished with your choice of either classic tomato sauce or garlic infused olive oil. Each pizza is finished with choice of mozzarella cheese, ricotta or chevre.*

### **SANDWICHES AND WRAPS**

#### ***Wraps***

*Client's choice wraps are made to order with a selection of fresh ingredients including vegetarian selections. Examples include different varieties of flour tortillas such as Spinach, Tomato Basil, Garlic and Traditional. Vegetarian Wraps include homemade varieties of Hummus, fresh sprouts and tomato wedges. Non-Vegetarian wraps varieties include turkey salad, grilled chicken with pesto mayonnaise, tuna fish salad or honey Dijon ham.*

#### ***Sandwichs***

*Client's choice sandwiches are made to order with fresh ingredients including vegetarian selections. Examples include different varieties of Kaiser Rolls, Ciabatta or Assorted Breads. Vegetarian examples include grilled vegetables, homemade hummus, assorted sprouts and tomato wedges. Non-Vegetarian examples include Deli Meats such as Turkey, Rotisserie Chicken, Roast Beef, Ham, Salami, Bologna, and cheeses such as American, Swiss, cheddar, and Jarlsberg*

### **SALAD BAR**

*Full Moon's Premium Salad bar includes the best locally grown lettuces and vegetables available in our farmer's markets. The salad bar includes organic mesclun mix, baby spinach, shredded carrots, seedless cucumbers, assorted grape tomatoes, shaved red onions, chickpeas, assorted sprouts, sunflower seeds, herb croutons and mandarin oranges. Each salad bar has four different seasonal varieties of homemade dressings. Examples include buttermilk peppercorn ranch, white balsamic vinaigrette, roquefort dressing, apple cider vinaigrette, raspberry-citrus vinaigrette and classic olive oil and vinegar.*

### **SOUP DU JOUR**

*The Chef's soup du Jour is made fresh daily and uses the best of quality ingredients. Each soup reflects seasonal availability of organic local produce and free range meats. You have the choice of either vegetarian, vegan, seafood or meat based soups.*

*Ask the Chef for seasonal selections.*

### **HOME BAKED COOKIES OR BROWNIES**

*Your choice of Full Moon's delicious variety of either assorted home baked cookies or specialty fudge brownies. Home baked cookies include varieties such as classic chocolate chip, oatmeal raisin, double peanut butter chip, white chocolate and macadamia or double dutch chocolate.*

*homemade brownies include white chocolate chip, pecan fudge, raspberry swirl, peanut butter crunch or rocky road.*

### **FRESH FRUIT**

*The Chef offers a delicious variety of seasonally available fruits. Examples include Apples, Oranges, Peaches, Pears, Bananas and Grapes.*