

2012 Moshulu Banquet Package



PENNS LANDING

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Butlered Hors D'oeuvres

Cold Hors D'oeuvres (Per Piece)

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado	3.25
Ahi Tuna Tartare, Wasabi Avocado	4.25
Fresh Mozzarella & Roma Tomato, Aged Balsamic	2.75
Chipotle Chicken Salad, Cilantro Crema, Corn Tortilla	3.50
Shrimp Ceviche, Orange, Lime, Jalapeno, Mint	3.50
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar	2.50
Chilled Jumbo Gulf Shrimp, Cocktail Sauce w. Lemon	4.50
California Roll, Avocado, Citrus Lump Crabmeat	3.00
Grilled Asparagus, Smoked Prosciutto, Lemon Garlic Aioli	3.50
Chilled Lobster and Shrimp Salad, Creamy Citrus Tarragon Dressing	5.00
Classic Beef Tartare, Baguette Crostini, Micro Arugula, Truffle Oil	4.00
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton	4.00
Sun Dried Tomato Artichoke Croustade, Kalamata Olives, Feta Cheese	3.25
Mini Filet of Beef Sandwiches, Truffle Butter, Baby Arugula, Slider Bun	4.75
Chicken Pinwheel, Provolone, Roasted Pepper, Basil Pesto	3.25
Smoked Salmon Crostini Brioche, Dill Crème Fraiche, Capers Salmon Caviar	3.75

Hot Hors D'oeuvres (Per Piece)

Wild Mushroom Profiteroles	3.00
Broccoli & Sharp Cheddar Mini Quiche	2.50
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli	2.75
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon	2.75
Mini Blackened Tuna Burgers, Guacamole, Tomato Relish, Toasted Brioche Roll	4.25
Steamed Vegetarian Dumpling, Ponzu Dipping Sauce	2.75
Smoked Bacon Wrapped Jumbo Sea Scallop, Red Pepper Jam	3.75
Miniature Beef Wellington w. Port Wine Reduction	4.25
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce	3.50
Lobster Bisque Shooter, Vanilla Cappuccino Foam	4.00
Mini Super Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce	4.50
Panko Basil Crusted Chicken Skewer, Tomato Confit, Micro Basil	3.75
Philly Cheese Steak Spring Roll, Fried Onion, Ketchup	3.50
Duck Wontons, Hoisin BBQ Duck Confit, Scallions, Cilantro	4.00
Apple and Walnut Brie Beggar's Purse, Port Reduction	3.50
Kobe Beef Slider, Vermont Cheddar, Grilled Red Onions, Garlic Aioli	4.75
Tandoori Chicken, Thai Peanut Sauce	3.50

Hors D'oeuvres Stations (Minimum Order of 25 Guests)

Philly Style Station

Assorted Gourmet Hoagies, Braised Short Rib Cheese Steaks, Philly Soft Pretzels with Spicy Mustard

\$16 Per Guest

Asian Fusion

Chinese Cabbage Salad with Sesame Chicken, Wok Shrimp and Veg Lo Mein Salad, Wonton Chips with House Spicy Mustard, Sweet & Sour Sauce, Thai Grilled Beef Salad with Red Ginger Dressing

\$18 Per Guest

Mediterranean Station

Spicy Lamb Gyros, Roasted Eggplant, Falafel with Tzatziki Sauce, Hummus and Grilled Pita, Cucumber, Red Onion and Mint, Greek Style Orzo Salad

\$16 Per Guest

Gourmet Cheese Display

Assorted Local and International Cheeses with Fresh Red Grapes, Fine Crackers & Preserves

\$9 Per Guest

Sushi Station

Choose 5

California Roll	Yellow Tail Tuna Roll
Snow Crab Roll	Grilled Vegetable Roll
Avocado Roll	Cucumber Roll
Vegetarian Roll	Red Pepper Roll
Spicy Tuna Roll	Grilled Salmon Roll
Philadelphia Roll	

\$15 Per Guest

Italian Market

Fresh Calabro Mozzarella & Vine Ripened Tomato Salad with Extra Virgin Olive Oil & Aged Balsamic Vinegar, Antipasto: Capicola, Salami, Mortadella, Roasted Peppers, Artichokes, Olives, Chilled Bow Tie Pasta Salad with Pesto, Sun Dried Tomato & Parmesan

\$15 Per Guest

Southwestern Station

Pulled Short Rib BBQ, Ancho Chili Baby Shrimp & Chimichurri Filet Tail Served with Corn Tortillas, Pico de Gallo, Cilantro Cream, Black Bean Salad with Corn, Red Bell Pepper, Citrus Vinaigrette

\$20 Per Guest

Assorted Kettle Chips

Trio of Flavored Chips
Dipping Sauces

\$4 Per Guest

Gourmet Crudites Assortment

Seasonal Market Vegetables & House Made Dips

\$7 Per Guest

Raw Bar

(Priced Per Piece)

Iced Jumbo Shrimp (U-12)	\$5
Seasonal Oysters	\$3
Middle Neck Clams	\$1.25
Snow Crab Cocktail Claws	\$3.50

All accompanied with Horseradish Vodka Sauce, Caper Remoulade & Lemon Wedges

Dinner Menus

Menu One

\$65 Per Guest

Soup or Salad
Entrée
Plated Dessert
Coffee & Tea Service

Menu Two

\$70 Per Guest

Appetizer
Soup or Salad
Entrée
Plated Dessert
Coffee & Tea Service

Menu Three

\$75 Per Guest

Appetizer
Soup
Salad
Entrée
Plated Dessert
Coffee & Tea Service

Chef's Tasting Menu

\$85 Per Guest

Canapé
Appetizer
Salad
Fish Course
Meat Course
Plated Dessert
Coffee & Tea Service

We offer a variety of dinner packages to suit your personal affair and look forward to creating a menu that suits your needs.

If you offer your guests 3 dinner choices counts must be guaranteed 7 days before your event or there is an additional charge of \$5 per guest. When offering 3 dinner choices, chef's starch and vegetable choices will accompany the entrée.

Appetizers * Soups * Salads

APPETIZERS

Rigatoni

Roasted Tomato Basil Cream,
Fresh Mozzarella & Shaved Grana

Ahi Tuna Tartare (Additional \$4)

Wasabi Avocado, Crispy Shallots,
Ginger Soy Vinaigrette

Bang Bang Shrimp

Asian Sauce, Thai Basil Cabbage Slaw

Panko Crusted Lump Crab Cake

Fresh Lemon, Pico de Gallo, Cilantro Crème,
Chipotle Aioli

Seared Diver Scallop

Bacon Chive Potato Puree,
Micro Arugula Salad & Citrus Vinaigrette

Jumbo Shrimp Cocktail (Additional \$4)

Fresh Lemon, Petite Salad, Horseradish
Cocktail Sauce

Duck Confit Flatbread

Black Figs, Caramelized Onion, Goat Cheese,
Balsamic Reduction

Jumbo Lump Crab Cocktail (Additional \$3)

Fresh Lemon, Horseradish Cocktail Sauce

Truffle Gnocchi

Wild Mushrooms, Oven Dried Tomato,
English Peas, Tomato Fennel Sauce

SOUPS

Classic Maine Lobster Bisque

Grilled Shrimp Salsa

Wild Mushroom Soup

Tarragon Crème Fraiche

Summer Gazpacho

Watermelon Salsa
(Seasonal)

Tortilla Soup

Avocado, Jack Cheese
(Seasonal)

Butternut Squash Puree

Granny Smith Apples
(Seasonal)

SALADS

Moshulu Salad (Additional \$2.50)

Romaine, Red Grapes, Fuji Apples,
Shallots, Cilantro Lime Dressing

Mixed Seasonal Organic Greens

Sweet Grape Tomatoes, Candied Almonds,
Honey Dijon Vinaigrette

California Hearts of Romaine

Roasted Garlic, Parmesan Croustade,
Caesar Dressing

Arugula Salad

Baby Arugula, Shaved Parmesan, Tomatoes,
Red Onion, Balsamic Vinaigrette

Entrée Choices

POULTRY

***Free Range Chicken Breast**

Yukon Potato Puree, Haricot Vert,
Madeira Chicken Jus

Maple Leaf Duck Breast

Wild Mushroom Risotto, Vanilla Roasted Fuji
Apple, Cranberry Relish

VEAL AND PORK

Herb Marinated Pork Tenderloin

Applewood Smoked Bacon Potato Puree
Savoy Cabbage, Heirloom Cider Sauce

Veal Medallions

Chive Whipped Potatoes, Crab Asparagus
Salad with Hollandaise, Cabernet Demi

FISH AND SEAFOOD

***Roasted Scottish Salmon**

Creamy Mascarpone Orzo, English Peas,
Tomatoes, Bouillabaisse Jus

Ahi Tuna (Additional \$8)

Wok Seared Vegetables, Szechuan Soy
Reduction

Coriander Crusted Mahi

Charred Pineapple Jalapeno, Sushi Rice
Cake, Baby Bok Choy

Jumbo Lump Crab Cake

Roasted Fingerling Potatoes,
House Roasted Peppers, Chipotle Aioli

*Items do not need pre-counts. All other
entrees require a pre-count.

BEEF

Boneless Braised Short Ribs

Smashed Red Bliss Potatoes,
Seasoned Vegetables

***Roasted 8oz Center Cut Filet Mignon (\$8 Additional)**

Potato Puree, Shallot Roasted Asparagus,
Cabernet Demi

Dry Aged New York Strip (\$15 Additional)

Smashed Red Bliss Potatoes,
Seasoned Vegetables

Prime Rib Eye (\$15 Additional)

Potato Puree, Shallot Roasted Asparagus,
Cabernet Demi

Vegetarian Entrees & Entrée Duets

ENTRÉE DUETS

*Duets are designed for a single entrée selection and not as a choice.
They will be accompanied with potato puree and Chef's selection of vegetables.*

Free Range Chicken Breast and Roasted Jumbo Shrimp
Lemon Buerre Blanc

Free Range Chicken Breast and Roast Salmon
Port Reduction

Searred Diver Scallops and Braised Beef Short Ribs
Cabernet Demi
(Additional \$5)

Petite Filet of Beef and Jumbo Lump Crab Salad
Asparagus Tips and Hollandaise
(Additional \$5)

Center Cut Filet Mignon and Grilled Jumbo Shrimp
Merlot Demi
(Additional \$5)

Center Cut Filet Mignon and Jumbo Lump Crab Cake
Red Wine Reduction
(Additional \$8)

VEGETARIAN ENTREES

Fresh Seasonal Farm Vegetables, Gnocchi with Port Wine Reduction
Pasta Primavera, Fine Herbs, Oven Dried Tomatoes, Shallot Butter Sauce

Plated Desserts and Tasting Desserts

PLATED DESSERTS

Vanilla Bean Cheesecake

Fresh Strawberries & Strawberry Sauce

Classic Crème Brulee

Chocolate Shortbread Cookies

Dark and White Chocolate Mousse Cake

Tahitian Vanilla Ice Cream

Seasonal Fresh Fruit & Sorbet

Citrus Tuille

Fresh Fruit Tart

Orange Crème Anglaise

Warm Apple Galette

Tahitian Vanilla Ice Cream

Chocolate Torte

Zinfandel Cherries

Lemon Meringue Tart

Berry Sauce

3 PIECE TASTING DESSERTS (ADDITIONAL \$3)

Please Select One

Chocolate Indulgence

Chocolate Hazelnut Mousse Hazelnut Crispy
Chocolate Flourless Cake, Zinfandel Cherries
Milk Chocolate Ice Cream

*

Fresh and Fruity

Vanilla Bean Cheesecake, Strawberries, Strawberry Sauce
Coconut Bavarian & Passion Fruit Mousse Cake, Rum Roasted Pineapple
Mango Sorbet

*

European Café

Tiramisu, Espresso Anglaise
Berry Tart, Raspberry Sauce
Opera Torte, Chocolate Sauce

Moshulu Favor Boxes filled with house made cookies - \$3

Entrée Stations (Minimum of 25 Guests)

ARTISIAN SALAD STATION - \$10

Mixed Seasonal Greens, Romaine, Lettuce & Baby Spinach with Accompaniments:

Parmesan Cheese	Goat Cheese
Croutons	Candied Walnuts
Craisins	Cherry Tomatoes
Cucumber	Carrots
Shaved Red Onion	

Select Three of the Following Dressings:

Balsamic Vinaigrette	Rosemary Vinaigrette
Walnut Vinaigrette	Sesame Soy Vinaigrette

Caesar

Additional Items:

Chicken	\$2.50	Beef	\$3.50
Shrimp	\$3.50	Duck Confit	\$3.50

PASTA STATIONS

Ricotta Cheese Ravioli

Roma Tomatoes, Garlic Cream, Fresh Basil & Shaved Parmesan Cheese
\$10 Per Guest

Wild Mushroom Stuffed Ravioli

Shitake Mushrooms,
Tasso Ham & Porcini Cream
\$13 Per Guest

Butternut Squash Tortellini (Seasonal)

Sage Brown Butter Sauce & Vanilla Roasted Pears
\$14 Per Guest

Veal Bolognese Cavatelli

Hand Crushed Tomatoes,
Petite Basil & Grana Padano
\$15 Per Guest

Cavatappi

Braised Short Ribs, English Peas, Applewood Smoked Bacon, Crimini Mushrooms, Oven Dried Tomatoes & Porcini Cream
\$15 Per Guest

Bow Tie Pasta

Petite Shrimp, Bay Scallops, Lump Crab Meat, White Wine Garlic Sauce, Italian Basil & Parsley
\$17 Per Guest

CARVING STATIONS

Fresh Country Ham

Brown Sugar Honey Mustard Glaze
\$14 Per Guest

Asian BBQ Pork Loin

Roasted Peanut Sauce, Soy Ginger Vinaigrette
\$14 Per Guest

Free Range Turkey Breast

Madeira Sage Jus, Whole Cracked Cranberry Relish
\$14 Per Guest

Roasted Whole Side Salmon

Lemon Vinaigrette
\$14 Per Guest

Blackened Mahi Mahi

Pico de Gallo, Cilantro Avocado Puree
\$15 Per Guest

Porchetta Style Boneless Pig

Broccoli Rabe Pesto, Roasted Italian Longhots & Sharp Provolone Cheese
\$17 Per Guest

Whole Roasted Filet Mignon

Cabernet Sauce
\$21 Per Guest

Sweets Table

Includes Coffee and Tea Selection

3 Petit Fours Per Guest \$7
4 Petit Fours Per Guest \$9

Opera Tort
Tiramisu
Seasonal Cheesecake
Triple Chocolate Mousse Cups
Mini Crème Brulee
Fruit Tartlet
Chocolate Mousse Cake
Flourless Chocolate Torte

Chocolate Hazelnut Mousse with Hazelnut
Crispy
Chocolate Dipped Strawberries
Lemon Meringue Tartlets
Caramel Chocolate Tartlets
Mini Chocolate Pot de Crème
Carrot Cake
Red Velvet Cake
Vanilla Raspberry Jam Cake

Moshulu Chocolate Fountain

Treat your guests to the sight and aroma of our
Chocolate Fountain, flowing with fine molten Belgian Chocolate

Enjoy dipping the following treats:

Pretzels
Marshmallows
Graham Crackers
Fresh Strawberries
Fresh Cut Bananas
Pound Cake

Additional \$10 Per Guest as a Dessert Station

Wedding and Special Occasion Cakes

Wedding and Special Occasion Cakes are made fresh in house by our Award Winning Pastry Chef, Sandra Valentine and are: \$8 Per Guest or \$8.50 Per Guest with Sauce & Ice Cream

CAKE CHOICES

Vanilla Genoise
Chocolate Genoise
Chocolate Devil's Food

CAKE FILLING CHOICES

Milk Chocolate Hazelnut Mousse & Hazelnut Crispy
Coconut Bavarian & Passion Fruit Mousse
Raspberry Jam, Vanilla Buttercream & Fresh Raspberries
Bailey's Espresso Soak & Frangelico Mascarpone Mousse
Vanilla Mousseline & Fresh Strawberries
Lemon Curd
Vanilla Bavarian & Lemon Mousse
Chocolate Ganache & Coffee Buttercream
White Chocolate Mousse
Chocolate Mousse
Raspberry Mousse

Additional Flavors, Rolled Fondant, Sugar Flowers,
Chocolate and Lacework are Available at an Additional Cost.

Schedule your complimentary cake tasting and design consultation with our Pastry Chef.

Bar Selections

There is a Three Hour Minimum on all Bar Packages

Premium Open Bar

3 Hour Open Bar	\$34 Per Guest
4 Hour Open Bar	\$40 Per Guest
5 Hour Open Bar	\$46 Per Guest

Each Additional Hour is \$6 Per Guest

Includes House Wine & Bottled Beer

Scotch – Dewar’s, Cutty Sark, J&B Rare, Johnny Walker Red

Whiskey – Seagram 7, Seagram VO, Canadian Club

Bourbon – Jim Beam, Old Grand Dad, Wild Turkey

Vodka – Smirnoff, Absolute, Smirnoff Flavors, Stolichnaya

Gin – Bombay, Beefeater, Plymouth, Tanqueray

Rum – Captain Morgan, Bacardi, Parrot Bay Flavors

Tequila – Cuervo Gold, Cuervo Silver, Cuervo Premium

Top Shelf Open Bar

3 Hour Open Bar	\$40 Per Guest
4 Hour Open Bar	\$48 Per Guest
5 Hour Open Bar	\$56 Per Guest

Each Additional Hour is \$8 Per Guest

Includes House Wine & Bottled Beer

Scotch – Johnny Walker Black, Chivas 12, Dewar’s 12, Glenfiddich

Whiskey – Crown Royal, Jack Daniels, Bushmills 10

Bourbon – Knob Creek, Makers Mark, Bulleit

Vodka – Ketel One, Grey Goose, Belvedere, Three Olives

Gin – Tanqueray 10, Bombay Sapphire, Hendricks, Tanqueray Rangpur

Rum: Mount Gay, Ten Cane, Mount Gay Silver

Tequila – Patron, Cuervo Black, 1800 Reposado

Beer and Wine Package

3 Hours	\$32 Per Guest
4 Hours	\$36 Per Guest
5 Hours	\$40 Per Guest

Each Additional Hour \$6 Per Guest

Consumption Bar

All drinks charged on a consumption basis (drink by drink), bottled wine & champagne charged on a per bottle basis

Champagne Toast \$6 Per Guest

Children's Menu (Ages 5-12)

Sit Down Menu

Soup or Salad, Entrée, Soda Bar & Dessert
\$30 Per Child (Exclusive of Tax and Gratuity)

Soup or Salad – Choose One

Mixed Season Salad, Honey Mustard
Vinaigrette
Caesar Salad
Seasonal Soup

Entrees – Choose One

Penne Alfredo
Macaroni & Cheese
Chicken Parmesan & Penne Pasta
Chicken Fingers & House Fries
Grilled Petit Filet, Potato Puree &
Gravy (Additional \$5)

Dessert – Choose One

Chocolate Brownie Sundae
Chocolate Cake with Peanut Butter
Buttercream
Chocolate Mousse Cake, Vanilla Ice Cream
Ice Cream with Crispy Cookies
Vanilla, Chocolate or Dulce de Leche

Children's Buffet Menu

Choice of 3 Entrees, House Fries & Dessert
\$30 Per Child (Exclusive of Tax and Gratuity)

Entrees

Penne Alfredo
Macaroni & Cheese
Chicken Parmesan & Penne Pasta
Chicken Fingers & House Fries
Grilled Petit Filet, Potato Puree & Gravy (\$5
Additional)

Dessert

Ice Cream Sundae Bar with Assorted Toppings
or
Assortment of Cookies & Brownies

Orchid Package

Available on Friday Evenings, Saturday Afternoons and Sundays \$95 Per Guest

(Not Inclusive of Tax or Gratuity, Holiday Exclusions Apply)

Includes: 4 Hour Premium Open Bar, Hors D'oeuvres, 3 Course Sit Down Dinner, Elegant Wedding Cake

Choose 5 Butlered Hors D'oeuvres

Cold Hors D'oeuvres

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado

Fresh Mozzarella & Roma Tomato, Aged Balsamic

Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar

Shrimp Ceviche, Orange, Lime, Jalapeno, Mint

Classic Beef Tartare, Baguette Crostini, Micro Arugula, Truffle Oil

Hot Hors D'oeuvres

Broccoli & Sharp Cheddar Mini Quiche

Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon

Steamed Vegetarian Dumpling, Ponzu Dipping Sauce

Miniature Beef Wellington with Port Wine Reduction

Apple and Walnut Brie Beggar's Purse, Port Reduction

Choose One Salad

Mixed Seasonal Organic Greens

Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

California Hearts of Romaine

Roasted Garlic, Parmesan Croustade, Caesar Dressing

Entrée - Choice of Two

*Entrée counts not required

Chef's Choice of Starch and Vegetables

***Free Range Chicken Breast**

***Roasted Scottish Salmon**

Jumbo Lump Crab Cake

Herb Marinated Pork Tenderloin

Coriander Crusted Mahi Mahi

Pepper Crusted Sushi Grade Tuna (Additional \$8)

***Roasted Cut 8oz Filet Mignon (Additional \$8)**

Dessert

Elegant Wedding Cake with Berries & Sauce

Magnolia Package

\$125 Per Guest – Available on Saturday Nights
(Not Inclusive of Tax or Gratuity, Holiday Exclusions Apply)
Includes: 4 Hour Premium Open Bar, Hors D'oeuvres, 3 Course Sit Down Dinner, Wedding Cake

Choose 7 Butlered Hors D'oeuvres

Cold Hors D'oeuvres

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado
Fresh Mozzarella & Roma Tomato, Aged Balsamic
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar
Shrimp Ceviche, Orange, Lime, Jalapeno, Mint
Classic Beef Tartare, Baguette Crostini, Micro Arugula, Truffle Oil
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton
California Roll, Avocado, Citrus Lump Crabmeat

Hot Hors D'oeuvres

Broccoli & Sharp Cheddar Mini Quiche
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon
Steamed Vegetarian Dumpling, Ponzu Dipping Sauce
Miniature Beef Wellington with Port Wine Reduction
Apple and Walnut Brie Beggar's Purse, Port Reduction
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli

Choose One Soup or One Salad

Classic Maine Lobster Bisque

Grilled Shrimp Salsa

Wild Mushroom Soup

Tarragon Crème Fraiche

Mixed Seasonal Organic Greens

Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

California Hearts of Romaine

Roasted Garlic, Parmesan Croustade, Caesar Dressing

Magnolia Package Continued...

Entrée - Choice of Three

All entrée counts are required before the event except the entrées marked with an (*)

Chef's Choice of Starch and Vegetables

- *Free Range Chicken Breast**
- Maple Leaf Duck Breast**
- *Roasted Scottish Salmon**
- Jumbo Lump Crab Cake**
- Ahi Tuna (Additional \$8)**
- Coriander Crusted Mahi**
- Herb Marinated Pork Tenderloin**
- Veal Medallions**
- Coriander Crusted Mahi Mahi**
- Boneless Braised Short Ribs**
- *Roasted Cut 8oz Filet Mignon (Additional \$8)**
- Dry Aged New York Strip (Additional \$15)**
- Prime Rib Eye (Additional \$15)**

Choose Either a Plated Dessert or Sweets Table

Plated Dessert – Choose One

Vanilla Bean Cheesecake
Fresh Strawberries & Strawberry Sauce

Crème Brulee
Fresh Strawberries

Chocolate Mousse Cake
Tahitian Vanilla Ice Cream

Or

Sweets Table

Crème Brulee, Fruit Tartlets, Triple Chocolate Mousse Cups
Chocolate Flourless Cakes, Madelines, Seasonal Cheesecakes

Elegant Wedding Cake with Berries and Sauce

4 Hour Premium Open Bar

Ambrosia Package

\$150 Per Guest – Available on Saturday Nights
(Not Inclusive of Tax or Gratuity, Holiday Exclusions Apply)
Includes: 4 Hour Top Shelf Open Bar, Hors D'oeuvres, 4 Course Sit Down Dinner, Wedding Cake

Choose 7 Butlered Hors D'oeuvres

Cold Hors D'oeuvres

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado
Fresh Mozzarella & Roma Tomato, Aged Balsamic
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar
Shrimp Ceviche, Orange, Lime, Jalapeno, Mint
Classic Beef Tartare, Baguette Crostini, Micro Arugula, Truffle Oil
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton
California Roll, Avocado, Citrus Lump Crabmeat
Chipotle Chicken Salad, Cilantro Crema, Corn Tortilla

Hot Hors D'oeuvres

Broccoli & Sharp Cheddar Mini Quiche
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon
Steamed Vegetarian Dumpling, Ponzu Dipping Sauce
Miniature Beef Wellington with Port Wine Reduction
Apple and Walnut Brie Beggar's Purse, Port Reduction
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli
Mini Super Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce

Choose One Appetizer

Rigatoni

Roasted Tomato Basil Cream, Fresh Mozzarella & Shaved Grana

Panko Crusted Crab Cake

Fresh Lemon, Pico de Gallo, Cilantro Crème, Chipotle Aioli

Duck Confit Flatbread

Black Figs, Caramelized Onion,
Goat Cheese, Balsamic Reduction

Choose One Soup or One Salad

Classic Maine Lobster Bisque Grilled Shrimp Salsa

Wild Mushroom Soup Tarragon Crème Fraiche

Mixed Seasonal Organic Greens Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

California Hearts of Romaine Roasted Garlic, Parmesan Croustade, Caesar Dressing

Ambrosia Package Continued...

Entrée - Choice of Three

All entrée counts are required before the event except the entrées marked with an (*)

Chef's Choice of Starch and Vegetables

- *Free Range Chicken Breast
- Maple Leaf Duck Breast
- *Roasted Scottish Salmon
- Jumbo Lump Crab Cake
- Ahi Tuna (Additional \$8)
- Coriander Crusted Mahi
- Herb Marinated Pork Tenderloin
- Veal Medallions
- Coriander Crusted Mahi Mahi
- Boneless Braised Short Ribs
- *Roasted Cut 8oz Filet Mignon (Additional \$8)
- Dry Aged New York Strip (Additional \$15)
- Prime Rib Eye (Additional \$15)

Choose Either a Plated Dessert or Sweets Table

Plated Dessert – Choose One

Vanilla Bean Cheesecake
Fresh Strawberries & Strawberry Sauce

Crème Brulee
Fresh Strawberries

Chocolate Mousse Cake
Tahitian Vanilla Ice Cream

Or

Sweets Table

Crème Brulee, Fruit Tartlets, Triple Chocolate Mousse Cups
Chocolate Flourless Cakes, Madelines, Seasonal Cheesecakes

Elegant Wedding Cake with Berries and Sauce

Top Shelf Open Bar

Jasmine Package

\$175 Per Guest – Available on Saturday Nights

(Not Inclusive of Tax or Gratuity, Holiday Exclusions Apply)

Includes: 4 Hour Top Shelf Open Bar, Hors D'oeuvres, 4 Course Sit Down Dinner, Wedding Cake

Additional pricing on Entrées does not apply

Choose 10 Butlered Hors D'oeuvres

Cold Hors D'oeuvres

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado
Fresh Mozzarella & Roma Tomato, Aged Balsamic
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar
Shrimp Ceviche, Orange, Lime, Jalapeno, Mint
Classic Beef Tartare, Baguette Crostini, Micro Arugula, Truffle Oil
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton
California Roll, Avocado, Citrus Lump Crabmeat
Chipotle Chicken Salad, Cilantro Crema, Corn Tortilla

Hot Hors D'oeuvres

Broccoli & Sharp Cheddar Mini Quiche
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon
Steamed Vegetarian Dumpling, Ponzu Dipping Sauce
Miniature Beef Wellington with Port Wine Reduction
Apple and Walnut Brie Beggar's Purse, Port Reduction
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli
Mini Super Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce

Choose One Appetizer

Rigatoni

Roasted Tomato Basil Cream, Fresh Mozzarella & Shaved Grana

Panko Crusted Crab Cake

Fresh Lemon, Pico de Gallo, Cilantro Crème, Chipotle Aioli

Duck Confit Flatbread

Black Figs, Caramelized Onion,
Goat Cheese, Balsamic Reduction

Choose One Soup or One Salad

Classic Maine Lobster Bisque Grilled Shrimp Salsa

Wild Mushroom Soup Tarragon Crème Fraiche

Mixed Seasonal Organic Greens Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

California Hearts of Romaine Roasted Garlic, Parmesan Croustade, Caesar Dressing

Jasmine Package Continued...

Entrée - Choice of Three

All entrée counts are required before the event except the entrées marked with an (*)

Chef's Choice of Starch and Vegetables

***Free Range Chicken Breast**
Maple Leaf Duck Breast
***Roasted Scottish Salmon**
Jumbo Lump Crab Cake
Ahi Tuna
Coriander Crusted Mahi
Herb Marinated Pork Tenderloin
Veal Medallions
Coriander Crusted Mahi Mahi
Wild Mushroom Chilean Sea Bass
Boneless Braised Short Ribs
***Roasted Cut 8oz Filet Mignon**
Dry Aged New York Strip
Prime Rib Eye

Choose Either a Plated Dessert or Sweets Table

Plated Dessert – Choose One

Vanilla Bean Cheesecake
Fresh Strawberries & Strawberry Sauce

Crème Brulee
Fresh Strawberries

Chocolate Mousse Cake
Tahitian Vanilla Ice Cream

Or

Sweets Table

Crème Brulee, Fruit Tartlets, Triple Chocolate Mousse Cups
Chocolate Flourless Cakes, Madelines, Seasonal Cheesecakes

Elegant Wedding Cake with Berries and Sauce

4 Hour Top Shelf Open Bar

Event Coordination

Our goal at the Moshulu is to create a unique and memorable event. Our sales team will meet with you to discuss all the possibilities for your special day. Listed below are some additional services and amenities.

To secure your date, a signed contract and deposit are required. We require a deposit of \$15.00 per person and final payment is due in full seven days prior to your event. A credit card is required to guarantee any outstanding balance.

Complimentary Service & Amenities

Facility Rental
Custom Menus
Ivory Linen
Tableware
Coat Check
Banquet Captain Day of Event
Events Coordinator throughout Planning Process

Included Services & Amenities at No Additional Cost

Ceremony Fee

Ceremony & Champagne Toast Only	\$1200
Ceremony & Reception Only	\$500
Rehearsal, Ceremony, & Reception	\$700

Bartender Fee

Per 50 Guests	\$150
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Cake Cutting Fee

Per Guest (Required if Cake is Provided by an Outside Vendor)	\$3
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Carver Attendant Fee

Per Attendant (Only Applicable for Stations)	\$100
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Parking Fee

Per Car (The parking lot outside of the Moshulu is owned by the city)	\$15
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Audiovisual Equipment

Price	Upon Request
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