



CATERING MENU

From family celebrations to corporate events, Moondance Grill offers several catering options for your next special occasion.

For more information or to place your order, please contact us at **901.755.1471**

1730 Germantown Road Suite 117, Germantown, TN 38138

moondancegrill.com |  @moondancegermantown

PICK-UP: All orders are taken pending operational availability.

DELIVERY: We'll bring your order to you! Available for orders of \$500 or more. Please allow for a seven-day notice. Available within a 25-mile radius. For delivery outside the current radius, additional fees would incur. 21% service charge and sales tax applied to all orders.

SET-UP & SERVE: From our kitchen to your location, let us bring, setup and serve everything for you and your guests to enjoy! Available for orders of \$1,000 or more, please allow a seven-day notice. Available within a 25-mile radius. 21% service charge and sales tax applied to all orders.

HALF PAN *Serves up to 10 GUESTS*

FULL PAN *Serves up to 20 GUESTS*

HAND HELDS *\$16.99++ per person*

MOONDANCE CLUB Turkey, ham, candied bacon, lettuce, tomato, mayonnaise, and honey mustard

GRILLED CHICKEN WRAP Grilled chicken, house mixed greens, Kalamata olives, tomatoes, cheddar jack cheese, and white balsamic vinaigrette on an herb wrap

LETTUCE WRAPS Chicken breast, teriyaki, sweet chili garlic, cilantro, cashews, cucumber, carrots

MEDITERRANEAN WRAP Spinach tortilla, house mixed greens, Kalamata olives, feta cheese, roasted red peppers, cucumbers, tomatoes, and white balsamic vinaigrette

SHORT RIB TACOS Braised in a mushroom merlot sauce on flour tortillas with tomatillo sauce, sour cream, cilantro, and red onions

SHRIMP TACOS Blackened shrimp street tacos on flour tortillas topped with cilantro slaw and Sriracha aioli

APPETIZERS

LAMB LOLLIPOPS half pan *\$150* / full pan *\$300*

ABITA BBQ SHRIMP half pan *\$140* / full pan *\$280*

PIMENTO CHEESE & CARAMELIZED DIP
served with Pita, half pan *\$40* / full pan *\$80*

HOUSE FLATBREADS Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on herb flatbread
half pan *\$60* / full pan *\$120*

SPECIALTY SALADS

Add grilled chicken \$60 half pan / \$120 full pan,

Add sautéed shrimp \$60 half pan / \$120 full pan

TP's HOUSE SALAD \$50 half pan / \$100 full pan
Iceberg lettuce, Parmesan cheese, crumbled bacon, tomatoes, sweet tomato dressing.

KALE & CRANBERRY \$50 half pan / \$100 full pan **GF**
Feta, dried cranberries, candied pecans, Granny Smith apples, candied bacon bits, white balsamic dressing white balsamic dressing

CAESAR \$50 half pan / \$100 full pan
Romaine, Parmesan cheese, garlic roasted croutons, creamy Caesar dressing

STRAWBERRY

SUMMER SALAD \$50 half pan / \$100 full pan
Mixed greens, strawberries, feta, candied pecans, red onions, white balsamic dressing

SLIDERS *Served by the dozen*

BLACKENED CHICKEN \$80 per dozen
Blackened chicken medallions, mayonnaise, mustard, pickle

MOONDANCE CHEESEBURGER \$80 per dozen
Lettuce, onion, pickle and mayonnaise

PRIME RIB ROLLS \$100 per dozen
Sliced prime rib on pretzel rolls, creamy horseradish, au jus

LOBSTER ROLL \$120 per dozen
Celery, red onions, red bell peppers, Dijon mustard, lemon, fresh herbs and seasonings, on a pretzel

ENTREES

LEMON CAPER CHICKEN \$80 half pan / \$160 full pan
Pan-seared breaded chicken, white wine, butter, garlic, capers, tomatoes, shiitake mushrooms, and onions served over angel hair pasta.

BONELESS BRAISED SHORT RIBS \$120 half pan / \$240 full pan
Wild mushroom merlot sauce

MAPLE BOURBON GLAZED SALMON \$100 half pan / \$200 full pan

ROTISSERIE CHICKEN \$90 half pan / \$180 full pan
Served with pan gravy

SHRIMP & GRITS \$120 half pan / \$240 full pan
Mississippi Stone Ground grits, andouille sausage, shiitake mushrooms, diced tomatoes, green onions

BOLOGNESE \$95 half pan / \$190 full pan
Beef ragout, house made noodles, topped with meatballs and parmesan cheese

SHRIMP AND MUSHROOM PASTA \$90 half pan / \$180 full pan
Shrimp sautéed in butter and garlic, tossed with crimini mushrooms over angel hair pasta with Parmesan - served with baguettes

THE VEGETARIAN PASTA \$60 half pan / \$120 full pan
Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with baguettes

SIDES \$60 per half pan, serves 10 guests

Creamed Spinach
Cremini Mushrooms **GF**
Green Beans **GF**
Fresh Vegetable Sauté **GF**
Sweet Potato Casserole
Garlic Mashed Potatoes
Wild Rice Pilaf

SWEETS

\$60 half pan / \$120 full pan
Carrot Cake
Double Fudge & Chocolate
Chip Brownie
Crème Brûlée

DRINKS

\$7 + By the Gallon
Sweet Tea
Unsweet Tea
Lemonade