



# EVENTS



**MOONDANCE**  
GRILL

1730 GERMANTOWN ROAD, SUITE 117 | GERMANTOWN, TN 38138  
901.755.1471 | [MOONDANCEGRILL.COM](http://MOONDANCEGRILL.COM)

# PASSED • STATIONED APPETIZERS

## FRESH AHI TUNA

\$12 ++ (per person)

Marinated tuna, avocado, lime juice, cilantro, red onion, topped with avocado foam, eel sauce and sesame seeds. Served with wonton shells

## JUMBO SHRIMP COCKTAIL GF

\$8++ (per piece)

Jumbo shrimp, cocktail sauce, lemon

## CHARGRILLED OYSTERS

\$10++ (per piece)

Cajun butter, cheddar and Monterey jack cheese, cornbread topping

## ABITA BARBECUED SHRIMP

\$10++ (per piece)

Served with homemade Abita beer bread

## SHRIMP TACOS

\$9++ (per piece)

Blackened shrimp street tacos on flour tortillas topped with cilantro and Siracha aioli

## SHORT RIB TACOS

\$9++ (per piece)

Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

## PRIME RIB ROLLS

\$7++ (per piece)

Sliced prime rib on pretzel rolls, creamy horseradish, au jus

## HOUSE FLATBREAD

\$8++ (per person)

Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on a herb flatbread

*\*We recommend a minimum of 30 guests*

## TOMATO BRUSCHETTA V

\$5++ (per piece)

Fresh Roma tomato, red onion, basil and balsamic on a garlic crostini

## STUFFED MUSHROOMS

\$6++ (per piece)

Cremini mushrooms stuffed with house made pimento cheese

## MINI CRAB CAKES

\$10++ (per piece)

with Creole honey mustard

## SHRIMP AND GRITS CUPS

\$10++ (per piece)

Gouda Delta Grind Grits, bacon, shallot, garlic, shiitake mushrooms, lemon and white wine, served on a tasting spoon

## OYSTERS ROCKEFELLER

MARKET PRICE++

Fried oysters, served over sauteed cream spinach, topped with remoulade sauce

## PRIME RIB SLIDERS

\$10++ (per piece)

Sliced prime rib on brioche rolls, creamy horseradish, au jus

## BLACKENED OR GRILLED CHICKEN SLIDER

\$8++ (per piece)

Mayonnaise, pickles

## CHEESEBURGER SLIDERS

\$8++ (per piece)

American cheese, mayonnaise, mustard, dill pickle, onion

## HUMMUS PLATTER

\$6++ (per person)

With vegetables and pita

## BACON WRAPPED SHRIMP

\$10++ (per piece)

Jumbo shrimp wrapped in applewood smoked bacon and seasoned with Cajun spices

\*Prices are subject to a 23% service charge and 9.75% sales tax





# LUNCH

## *The Magnolia Lunch*

\$40++ per person

### SOUP OR SALAD

*Guests to select one*

#### SOUP OF THE DAY

##### HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

### ENTREE

*Guests to select one*

##### KALE & CRANBERRY SALAD <sup>GF</sup>

Feta, dried cranberries, candied pecans, Granny Smith apples, candied bacon bits, white balsamic dressing

##### ROTISSERIE CHICKEN

Garlic mashed potatoes and green beans

##### MEDITERRANEAN WRAP

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

##### SALMON BLT

Tomato Jam, arugula, avocado, candied bacon, garlic aioli, served on a brioche bun.  
Served with French fries

##### MOONDANCE CLASSIC CHEESEBURGER

Lettuce, tomato, onion, mayonnaise, cheese, served on a brioche bun. Served with French fries

### DESSERT

*Guests to select one*

##### KEY LIME PIE

##### DOUBLE FUDGE

##### CHOCOLATE CHIP BROWNIE

*\*Brunch items available  
Saturday and Sunday only*

## *The Germantown Lunch*

\$50++ per person

### SOUP OR SALAD

*Guests to select one*

#### SOUP OF THE DAY

##### HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

### ENTREE

*Guests to select one*

##### LEMON CAPER CHICKEN

Pan-seared breaded chicken, white wine, butter, garlic, capers, tomatoes, shiitake mushrooms, and onions served over angel hair pasta. Served with a grilled baguette

##### BONELESS BRAISED SHORT RIBS <sup>GF</sup>

Garlic mashed potatoes, green beans, wild mushroom merlot sauce

##### GRILLED SALMON

Rice pilaf and green beans, lemon garlic butter sauce

##### THE VEGETARIAN PASTA

Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

##### SHRIMP & GRITS

Mississippi Stone Ground Grits, andouille sausage, shiitake mushrooms, diced tomatoes, green onions

### DESSERT

*Guests to select one*

##### DOUBLE FUDGE

##### CHOCOLATE CHIP BROWNIE

##### KEY LIME PIE

##### CARROT CAKE

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# DINNER

## *The Moondance*

\$75++ per person

### STARTERS

*Select two for the group*

#### SHORT RIB TACOS

Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

#### ABITA BARBECUED SHRIMP

Served with homemade Abita beer bread

#### SHRIMP TACOS

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

#### HOUSE FLATBREAD

Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on a herb flatbread

#### SPINACH DIP

Served with corn tortilla chips, sour cream and salsa

### SOUP OR SALAD

*Guests to select one*

#### SOUP OF THE DAY

#### HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

### HOUSE SPECIALTY ENTREES

*Guests to select one*

#### 8OZ BONELESS BRAISED SHORT RIBS

Garlic mashed potatoes, green beans, wild mushroom merlot sauce

#### LEMON CAPER CHICKEN

Pan-seared breaded chicken, white wine, butter, garlic, capers, tomatoes, shiitake mushrooms, and onions served over angel hair pasta. Served with a grilled baguette

#### MAPLE BOURBON SALMON

Sweet potato casserole and green beans

#### THE VEGETARIAN PASTA

Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

### DESSERT

*Guests to select one*

#### DOUBLE FUDGE CHOCOLATE CHIP BROWNIE

#### KEY LIME PIE

#### CARROT CAKE



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# DINNER

## *The Morrison*

\$85++ per person

### STARTERS

*Select two for the group*

#### ABITA BARBECUED SHRIMP

Served with homemade Abita beer bread

#### HOUSE FLATBREAD

Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on a herb flatbread

#### SHORT RIB TACOS

Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

#### FRESH AHI TUNA

Marinated tuna, avocado, lime juice, cilantro, red onion, topped with avocado foam, eel sauce and sesame seeds. Served with wonton shells

#### SHRIMP TACOS

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

### SOUP OR SALAD

*Guests to select one*

#### SOUP OF THE DAY

#### HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

### HOUSE SPECIALTY ENTREES

*Guests to select one*

#### 16OZ RIBEYE

Garlic mashed potatoes and green beans

#### SHRIMP AND GRITS

Mississippi Stone Ground grits, andouille sausage, shiitake mushrooms, diced tomatoes, green onions

#### GRILLED SALMON

Rice pilaf and green beans

#### THE VEGETARIAN PASTA

Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

#### LAMB LOLLIPOPS

Lamb topped with rosemary sauce and served with garlic mashed potatoes and asparagus

### DESSERT

*Guests to select one*

#### DOUBLE FUDGE CHOCOLATE CHIP BROWNIE

#### KEY LIME PIE

#### CARROT CAKE







# DINNER

## Over the Moon

\$95++ per person

### STARTERS

*Select three for the group*

#### SHORT RIB TACOS

Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

#### JUMBO SHRIMP COCKTAIL GF

Jumbo shrimp, cocktail sauce, lemon

#### CHARGRILLED OYSTERS

Cajun butter, cheddar and Monterey jack cheese, cornbread topping

#### ABITA BARBECUED SHRIMP

Served with homemade Abita beer bread

#### FRESH AHI TUNA STACK

Marinated tuna, avocado, lime juice, cilantro, red onion, topped with avocado foam, eel sauce and sesame seeds. Served with wonton shells

#### PRIME RIB ROLLS

Sliced prime rib on brioche rolls, creamy horseradish au jus

### SOUP OR SALAD

*Guests to select one*

#### SOUP OF THE DAY

#### HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

### HOUSE SPECIALTY ENTREES

*Guests to select one*

#### 8OZ FILET

Garlic mashed potatoes and green beans

#### JAMBALAYA PASTA

Linguine pasta, chicken, andouille sausage, and shrimp tossed in tomato cream

#### CHEF'S FRESH CATCH

Served with broccolini and citrus rice

#### THE VEGETARIAN PASTA

Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine.  
Served with a grilled baguette

#### LAMB LOLLIPOPS

Lamb topped with rosemary sauce and served with garlic mashed potatoes and asparagus

### DESSERT

*Guests to select one*

#### DOUBLE FUDGE CHOCOLATE CHIP BROWNIE

#### KEY LIME PIE

#### CARROT CAKE

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