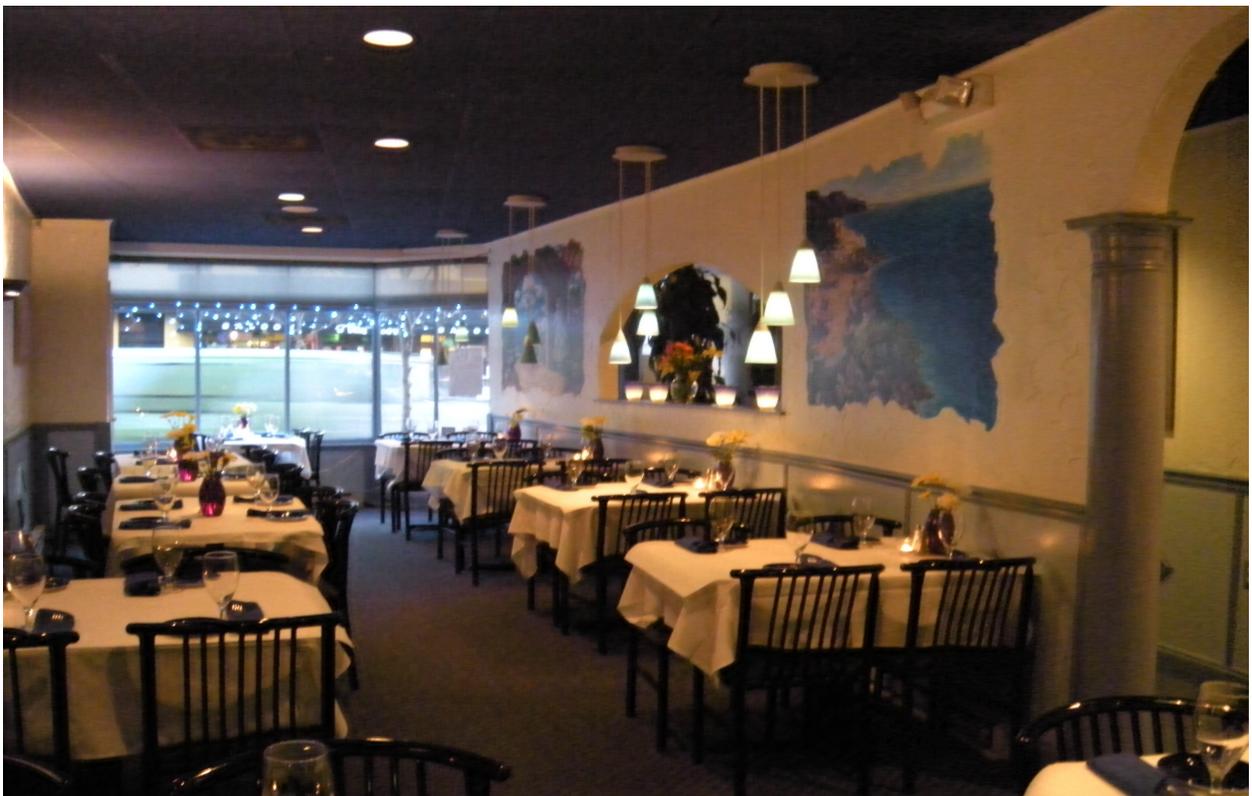




36 West Street
Annapolis, MD 21401
410-267-9950

www.lunablufannapolis.com

On and Off Site Catering Menu



On Site Catering

Choose Luna Blu for our intimate dining room that seats up to 50 guests. We offer seated dinners to buffet style with many different options. You'll appreciate that we have no room rental fee, and only require a \$300 deposit to hold the date and time.

We host events for lunch or dinner and specialize in weddings, rehearsal dinners, baby showers, graduation, holiday parties, and christenings. Whatever your needs we are happy to accommodate you.

Our Event Options:

Our 4 course option allows you to choose items from our menu and create a set menu. This option features 2 shared appetizers, our house salad, and an option for your guests to choose from 3 to 4 preselected entrees; and 2 desserts.

Our 3 course option allows you to simply remove the course of your choice.

Our buffet option allows you to choose items from our menu your selections will be replenished as needed throughout your event.

Our Bar Options:

Our bar offers customizable options, the most popular and valuable option is an open bar for your guests at \$20 per person.

We also offer the choice of red and/or white wine poured by the bottle throughout your event; at your request you can add mixed drinks and beer to this option.

For More Information:

Please email Erin Dryden for pricing. We only require the date, time, and number of people to provide you with a memorable event and accurate pricing.

Info@LunaBluOfAnnapolis.com
(410) 267-9950

Off Site Catering Appetizers

Platters can be picked up or delivered for a \$25 fee. Please inquire about staffed catered events at Info@LunaBluofAnnapolis.com.

We offer our full menu for off-site catering. Please give 24 hour notice for your events.

<u>Antipasti</u>	8-10 guests	18-20 guests
Bruschetta Roma tomatoes tossed with fresh basil, garlic and extra virgin olive oil on grilled Italian bread	\$20	\$35
Mozzarella and Eggplant Napolean Tower of slices of tomatoes, grilled eggplant and buffalo mozzarella with Balsamic vinaigrette	\$65	\$85
Antipasto della Casa Chef's selection of imported Italian cured meats, fresh buffalo mozzarella, assorted cheeses and marinated vegetables	\$55	\$75
Calamari Rustici Fresh calamari sautéed in a balsamic tomato sauce	\$60	\$90
Mozzarella Caprese Fresh buffalo mozzarella and slices of tomatoes seasoned with fresh basil and extra virgin olive oil	\$60	\$80
Crab Bruschetta Seasoned jumbo lump crabmeat on our toasted Italian bread	\$55	\$75
Frittura di Pomodori Verdi Breaded green tomatoes topped with fresh mozzarella baked to perfection, served on a pool of marinara sauce	\$30	\$50
Baked Brie en Croute Wedge of cream Brie topped with a grilled portobello mushroom wrapped in a puff pastry, baked to perfection, then topped with marinated strawberries served on a bed of sautéed spinach	\$35	\$65
Bacon Wrapped Scallops	\$60	\$90
Coconut Shrimp	\$60	\$90

Off Site Catering Salads

	8-10 guests	18-20 guests
Add grilled chicken to any salad	\$20	\$40
Add grilled shrimp to any salad	\$20	\$40
Insalata della Casa	\$30	\$50
Field greens, tomatoes, cucumbers, carrots, and red onions topped with our house Italian dressing		
Insalata Greek	\$40	\$60
Field greens, tomatoes, cucumbers, black olives, carrots, onions, marinated mushrooms, and pepperoncini topped with feta cheese and our house Italian dressing		
Insalata Cesare	\$40	\$60
Romaine lettuce and croûtons topped with parmigiano cheese, and our Caesar dressing, anchovies available upon request		
Insalata di Arugola	\$45	\$65
Rocket lettuce topped with marinated tomatoes and provolone cheese tossed with our house balsamic vinaigrette		
Insalata di Spinaci	\$45	\$65
Baby spinach, artichoke hearts, tomatoes and toasted pine nuts tossed with our house Italian dressing topped with a grilled portobello mushroom		



Off Site Catering Pastas

Create your own pasta dish by choosing the type of pasta, sauce and special ingredients. Pasta dishes are offered in two sizes:
small 8-10 guests / large 18-20 guests.

Pasta (choose one)

\$50 / \$80

Penne

Farfalle (bowtie)

Tri Color Tortellini

Fusilli

Spaghetti

Angel Hair

Linguine

Sauces (choose one)

Light marinara

Traditional Marinara

Creamy Pesto

Four Cheese

White Wine

Alfredo

Tomato Basil

Creamy Rose

Aglio Olio (Garlic and Olive Oil)

Arrabbiata (Spicy marinara)

Add Ins (choose up to 3, included in price above)

Mushrooms

Spinach

Green Peas

Diced Tomatoes

Artichokes

Black Olives

Diced Red Onions

Capers

Anchovies

Top It Off (Additional Charge)

Grilled Chicken

\$10.00

Shrimp

\$15 / \$25

Italian Sausage

\$10.00

Calamari

\$12 / \$24

Clams

\$12 / \$24

Buffalo Mozzarella

\$10.00

Shrimp, Scallops,

\$50 / \$60

Crabmeat

Prosciutto

\$10.00

Crabmeat

\$15 / \$25

Meat Sauce

\$10.00

Clams and Mussels

\$15 / \$25

Scallops

\$12 / \$24

Mussels

\$12 / \$24

Pine Nuts

\$10 / \$20

Off Site Catering Entrees

Pollo O Vitello

We offer two sizes: small 8-10 guests / large 15-20 guests
All veal and chicken dishes are served over your choice of angel hair pasta or asparagus

Pollo o Vitello Saltimbocca

Chicken breasts or veal scallopine with prosciutto and provolone cheese in a marsala wine sauce
\$90 / \$130 \$100 / \$140

Pollo o Vitello Piccata

Chicken breasts or veal scallopine sautéed with capers in a lemon white wine sauce
\$90 / \$130 \$100 / \$140

Pollo o Vitello all' Annapolis

Chicken breasts or veal scallopine sautéed with crabmeat and mushrooms in a creamy rose sauce
\$100 / \$140 \$110 / \$150

Pollo o Vitello Con Spinaci

Chicken breasts or veal scallopine sautéed with fresh spinach in a creamy rose sauce
\$90 / \$130 \$100 / \$140

Pollo o Vitello Pizzaiola

Chicken breasts or veal scallopine sautéed with capers and olives in a light marinara sauce
\$90 / \$130 \$100 / \$140

Ravioli Con Astice

Ravioli stuffed with lobster sautéed with crabmeat, mushrooms and peas in a creamy rose sauce
\$110 / \$150

Ravioli Con Funghi

Ravioli stuffed with portobello mushrooms sautéed with fresh asparagus in a creamy Alfredo sauce
\$50 / \$80

Shrimp and Asparagus Risotto

\$90 / \$130

Sausage and Aragula Risotto

\$60 / \$100

Caprese Risotto

Fresh tomatoes, basil, and our house made buffalo, mozzarella
\$60 / \$100

Risotto Primavera

Roasted red peppers, fresh spinach, asparagus and mushrooms
\$60 / \$100

Off Site Catering Desserts

Dolci

Tiramisu

Alternating layers of lady fingers dipped in espresso, mascarpone cheese and chocolate chips topped with cocoa

\$60 / \$120

Zabaglione

A smooth dessert of egg custard creamed with marsala wine, our house specialty

\$50 / \$100

Chocolate Mousse

Whipped milk chocolate made with chocolate chips

\$40 / \$80

Cheesecake

Amaretto or traditional

\$30

Mini Canolis

\$30 / \$50

For off-site catering inquiries please contact Erin Dryden at
LunaBluOfAnnapolis.com

In addition to all of our appetizers, salads, entrees, and desserts we offer chaffing dish rental and staffing for your event. Please inquire about these options through email.