

Menu Starting at \$48.00 per person

Thank you for considering City Moose Catering to be part of your special day!



Cocktail Hour Grazing Table

- Crowd Pleaser Cheese Selection
- Assorted Crackers (including gluten-free options)
- Fresh Seasonal Fruit Garnishes
- Vegetable Crudit  with Buttermilk Ranch Dip
- House-Fried Maine Potato Chips with Onion Dip

Dinner Buffet

- Harvest Salad featuring Local Hydroponic Greens, Roasted Butternut Squash, Local Apples, Dried Cranberries, and Candied Pepitas with Apple Cider Vinaigrette
- Fresh Dinner Rolls with Butter
- Pork Tenderloin with Whiskey Apple Chutney
- Braised Chicken Marsala
- Garlic Mashed Potatoes
- Bacon Brussels Sprouts

Professional Service Included

Your catering package includes 5 professional staff members, including on-site cooking and attentive service throughout your event.

Service includes:

- Passed and stationed cocktail hour appetizer service
- Final place-setting setup
- Buffet service
- Continuous filling, icing, and refilling of water glasses throughout dinner
- Table bussing of dinnerware through dessert
- Waste management throughout the event
- One staff member remaining until the conclusion of your reception (up to 8 hours total) to continue clearing tables and assist with cleanup
- Leftovers packaged in disposable foil pans and placed in the third bay of the refrigerator for your convenience

Customization

We know every wedding is unique. Menu items may be substituted for options of equal or different value, and we're happy to customize your menu to perfectly match your vision and preferences.

We look forward to helping make your wedding day memorable with exceptional food and outstanding service.