

Full Moon Resort 2011 Wedding Event Menus

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Premium Wedding Menu

*The premium menus are offered as an “optional upgrade” from the standard menus.
Full Moon uses only the freshest (seasonally available) locally grown and/or
organic vegetables in premium menu selections.*

I. Premium Hors D’Oeuvres Service

*Premium Hors D’oeuvres service includes a choice of two served (passed)
Hors d’ oeuvres and one self service table.*

SERVED HORS D’OEUVRES

Hand made Spring Rolls

*Filled with fresh Napa cabbage, peppers and onions (vegetarian)
or with the addition of roasted duck
Served with sweet chili dipping sauce*

Phyllo Strudel Purses

Filled with portabella, buttered leeks and bleu cheese

Local Caviar

*Assortment of Local Hansen house domestic caviar with caper crème fraiche
Served with traditional buckwheat blini*

Organic Scottish Salmon Gravlax

*House made salmon gravlax served over rye croutons with dill cream
and local microgreens*

Bread and Chocolate

*Toast points dipped in white and dark chocolate
and served with raspberry mint salad*

Hudson Valley Fois Gras

*Thin slices of toasted French baguette with house made pate of fois gras,
wild watercress and local maple butter*

Lobster Rolls

Fresh New England lobster meat served in fresh bakery roll and spiced with tarragon aioli

Concord Pork

*Pork tenderloin roasted and sliced thin, served atop crispy fried polenta cake
with green onion relish*

Big Indian Roll

*Tangy bbq smoked trout, fresh dill, cucumber, and honey braised apple in sushi rice
garnished with fresh local thyme*

Tuna Carpaccio

Thin tuna filets, fresh micro-greens and avocado vinaigrette

Shaved Kobe Carpaccio

*Pan seared tenderloin of Kobe beef sliced thin and served on toast points
with a roasted shallot aioli, baby greens and parmesan tuiles*

Chicken Satay

Thai-basil coconut braised organic chicken served over nut-bread toast with cilantro and lime

Tuna Tartare

Fresh ahi tuna diced and tossed with a spicy Asian aioli served in mini melon boats

Jamican Jerk Shrimp

Jerk spice grilled shrimp and blueberry banana salsa served on blue corn tostada

Trout Cakes

Fresh petit rainbow trout cakes with lemon caper remoulade

Northeastern Crab Cakes

*Classic crab cakes with green onion, herbs, olives, and butter
fried and served with lemon aioli*

PREMIUM SELF SERVICE TABLES

Gourmet Cheese Display

An artful arrangement of both local and imported cheeses such as Grafton white cheddar, local chevre rolled in herbs, Manchego, Boursin, Gorgonzola and Swiss lace. To accompany these fine cheeses will be apple wedges, grapes, Dijon mustard, hot pepper jelly and an assortment of biscuits and water crackers.

Catskill Provincial Table

A beautiful offering of the best produce and meats within a day's trip. Fresh baked baguette, smoked trout, chevre', heirloom tomato salad, corn relish, local preserves, mustards and jams, grilled and truffled pears and apples, seasonal grapes (such as Concord), roasted baby beets in maple and locally smoked and seasoned meats

Mediterranean Antipasti

A breathtaking assortment of flavors and colors. Items prepared include: Home made hummus and pita, grilled figs and honey, various olives and tapenades, imported cheeses with marmelades and fruit mustards, stuffed grape leaves, tabbouleh, heirloom cherry tomatoes with feta and mint. All accompanied by crisp flatbreads.

Hudson Valley Table

A bountiful assortment of locally produced artistically arranged ingredients including: locally smoked trout lox, duck confit toasts, smoked lentil pate', grilled apples with truffle, mushrooms a la greque, seasonal tree fruit relish, Feather Ridge Farms deviled eggs, and local baguette served with whipped apple honey butter

Heirloom Tomato Platter

Fresh marinated mozzarella slices layered with juicy slices of locally grown heirloom tomatoes, fresh basil chiffonade, presented with a heaping basket of crispy, baked bruschetta, a duo of roasted garlic and olive tapenades, infused olive oil and sea salt

II. Premium Dinner Selections

Full Moon's Premium Dinner Menu offers an exceptional choice of two plated entrees paired with carefully selected sides, one bread, one salad and one self service dessert. Premium dinners are available with Plated Service only.

ENTREES

Filet Mignon

Fresh filet served with Roquefort compound butter and natural stock red wine reduction and accompanied by maple sweet potato mousse and a seasonal baby vegetable mélange

Grilled Organic Salmon Cobb Salad

Organic salmon filets simply grilled, served with a cobb salad of local greens, gravlax, applewood smoked bacon, local boiled egg, tomato, pecorino, avocado, shallot and baby potato blanched in French Chablis and topped with a classic cobb vinaigrette

Slow Roasted Rack of Lamb

Fresh New Zealand Lamb slowly roasted and seasoned with herb de provence and served with caramelized shallots and horseradish

Trail Seasoned Trout

Local trout filet seasoned with fresh herbs and served with Swiss chard gratin and polenta cake

Tuna Au Poivre

Fresh ahi tuna steak wrapped in prosciutto, pan seared and served rare with basil-sweet pea risotto, melon salsa, and tres rojas coulis

Local Seafood Gratin

Sole, scallop, and shrimp layered with butter and melted leeks served over red potato latke

Caribbean Jerk Scallops

Pan seared New England diver scallops set atop grilled pineapple, roasted rutabaga, seasoned with traditional Caribbean Jerk spices and finished with fresh mango salsa

Lobster Tartan

Fresh pulled New England lobster gently stewed in Montpellier butter, served over fried baguette and finished with a delicate sauce of Long Island clams, New York potato, smoked bacon and fresh cream

New York Short Rib

Local beef short rib braised in Belgian ale served over rye toast with baked potato floret, oxtail and seasonal vegetable paysenne

Hudson Valley Duck

Locally raised duck, seared, and served rare with home made confit, and garnished with a pate of fois gras presented in organic celery; all served with crispy fried Adirondack potato, finished with New York apple cider reduction

Stuffed Quail

North American quail stuffed with prosciutto, granny smith apples, chestnuts and finished with a calvados pan glaze

Chicken Chasseur

Frenched whole breast of local organic chicken with porcini mushroom crust served over pommes grandmere with sauce of mushrooms, shallots, Riesling wine, tomato and fried basil

Lamb Kabobs

Tender yogurt marinated cubes of lamb, local mushroom, figs, tomato and shallot served with Moroccan cous cous and vegetable tangine dressed with warm feta and oregano vinaigrette

Smokehouse Pork

Locally smoked pulled pork loin braised in New York apple cider and served with a whipped mash of parsnip, celeriac, turnip and apple finished with a split pea and bacon emulsion sauce

PREMIUM VEGETARIAN ENTREES

Eggplant Roulades

Thin slices of Japanese Eggplant breaded and stuffed with tofu, slow roasted tomatoes, roasted garlic and fresh herbs, finished with a basil and saffron aioli

Mushroom Tartlets

A fine quiche with wild mushrooms, asparagus tips, caramelized Vidalia onions baked in tart shells topped with fresh herbs and goat cheese

Raw Agrodolce Salad

A delicious sweet and sour salad of raw farm fresh greens marinated in lemon, garlic, and olive oil and tossed with raisins and pine nuts, finished with home made panir (Fresh Cheese)

Provencal Vegetable Tian

Layers of Roasted vegetables with Tomato, Thyme and Olive Oil served on a bed of broccoletti and saffron basmati and white beans. Finished with chilies and garlic.

Organic Paella

Saffron infused organic quinoa slowly stewed with local seasonal vegetables and topped with a baby beet, garlic and onion ragout

PREMIUM SALADS

House Salad

Spring greens tossed with white and red grapes, garlic croutons, almonds, crumbled blue cheese, and dressed with a light balsamic vinaigrette

Harvest Salad

Fresh, seasonal greens and thinly sliced vegetables simply tossed with white balsamic vinaigrette and topped with grilled brioche croutons

Heirloom Tomato

Seasonal varietal tomatoes drizzled with garlic infused olive oil and aged balsamic reduction topped with fire roasted tomato tapenade and parmesan tuile

Grilled Apple Salad

Grilled apple, farmhouse cheddar, local greens dressed with home made apple cider vinaigrette

BREADS

Honey Brioche

Classical brioche bread with a crispy brown crust and soft interior shaped into long loafs with a light honey taste

Hand Formed Grissini

*Beautiful tall hand made breadsticks with crunchy exterior and soft chewy interior.
rolled in herbs, sesame and dried spices*

Foccacia

Large hand shaped Italian flat bread drizzled with your choice of olive oil, rosemary, roasted tomatoes, caramelized onions or sliced olives

Multi Grain Rolls

Organic whole grain rolls with a crunchy exterior and a soft center

PREMIUM BUFFET DESSERTS

Self service buffet dessert is included with the Premium Dinner Menu and presented at the coffee/tea station following dinner. Substitutions from the Standard Menu may be made

Fresh Fruit Platter

Beautifully displayed seasonal fruits such as grapes, starfruit, strawberries, blueberries and blackberries accompanied by chef's own caramel dip and centerpiece.

Served with Chef's choice home made cookie of the day

Fondue of Chocolates

A savory combination of white and semi sweet chocolate fondue with cubes of pound cake, strawberries and pineapple wedges

Premium Served Desserts

Premium Served Desserts are offered as an "optional upgrade" to the Premium Dinner Menu. These desserts offer a splendid upgrade and also provide an amazing alternative to the traditional wedding cake.

Chocolate Covered Strawberries

Abundant strawberries hand dipped in organic Dutch chocolate.

Strawberry Shortcake Parfait

Layers of Chef's own strawberry pound cake, marinated strawberries and fresh whipped cream

Raspberry Trifle

Fresh raspberries lightly tossed with chocolate mint whipped cream and delicate lemon sponge cake

Standard Wedding Menu

Full Moon's Standard Wedding Menu is included in the Wedding Event Package Price and offers a full spectrum of exceptional catering with fresh bountiful presentations.

IV. Standard Hors D'Oeuvres Service

Full Moon Resort's superb Standard Hors D'oeuvres Service consists of a choice of two served (passed) items and one self service table

SERVED

Choux Puff Pastry

Stuffed with choice of warm duck confit (slow roasted duck) and figs or mushrooms and loganberry

Spanakopita

Authentic Greek spinach pie stuffed with spinach, onions, cheeses and herbs in flaky phyllo

Catskill Rolls

Sushi rolls filled with roasted tomato, garlic and pine nuts, rolled in sweet basil chiffonade

Stuffed Mushrooms

Locally grown cremini mushroom stuffed with choice of Organic chicken liver pate or smoked tomato and lentil

Salmon Cakes

Petit salmon cakes with roasted shallot aioli and Preserved lemon concasse'

Latkes

Yukon gold potato, beets, carrots, and parsnips, fried crisp and served with fresh apple sauce

Vegetarian Samosas

Curried spinach, sweet pea and potato, served with a traditional red chili dipping sauce

Grilled Bruchetta Menu

Locally baked French bread sliced thin, grilled and served with one of the following toppings:

**Braised local short rib with maple bbq and micro greens*

**Pulled picnic ham with pineapple cucumber salsa*

**Smoked Gouda, smoked tomato, scallion confit*

**Fresh caponata with fried capers and gravlax*

**Classic bruchetta with tomato, basil, and garlic*

Grilled Flatbread Menu

*Fresh cracked-pepper grilled flatbread wedges topped with **one** of the following selections:*

** Brie, green apples and thyme*

** Chevre, fresh dill and artichoke*

** Fresh mozzarella, roma tomato and basil leave*

STANDARD SELF SERVICE HORS D' OEUVRE TABLES

Gourmet Cheese Table

An artful arrangement of both local and imported cheeses such as, but not limited to, farmhouse cheddar, chevre, Swiss, port wine rolled in herbs and Roquefort blue. To accompany these fine cheeses will be apple wedges, grapes, Dijon mustard, hot pepper jelly and an assortment of biscuits and water crackers

Vegetable Crudite Table

A colorful arrangement of fresh, crisp seasonal vegetables such as broccoli, grape tomatoes, carrots, radishes, celery and cauliflower, as well as par-boiled fingerling potatoes and a choice of cucumber and dill, roasted garlic or chef's creamy horseradish dip

Tuscany Table

Large, thin slices of fresh mozzarella layered with juicy slices of Roma tomato and fresh basil chiffonade (ribbon-cut), presented with a heaping basket of crispy, baked bruschetta, drizzled with garlic-infused olive oil and sea salt

V. Standard Dinner Selections

Full Moon's distinctive Standard Dinner Menu offers a choice of two entrees, two sides, one bread, one salad and a buffet dessert.

Standard buffet desserts are designed to compliment the wedding cake

ENTREES

Balsamic London Broil

Fresh beef marinated in balsamic, Belgian ale, and pickling spice grilled, sliced, and turned into rosettes served with local braised greens and red onion confit

Italian Beef Brisket

Fresh beef brisket braised with Chianti, aromatic herbs, garlic and onion finished with rosemary gremolata

Salmon Platter

Fresh salmon filets broiled with fines herb, New York white wine lemon and olive oil

Miso-Soy Salmon

Strips of fresh salmon marinated in miso soy, garlic and sesame oil, grilled and finished with honey roasted nori chiffonade

Grilled Moroccan shrimp

Whole grilled shrimp complimented with salsa verde, yogurt and mint.

Boursin Crusted Chicken Breast

Natural bone in chicken breast crusted with boursin cheese and thyme stuffed with prosciutto relish

Chicken Evelyn

Tender filets of natural breast gently braised in a sauce of garden tomato, Chablis, roasted garlic, kalamata olive and shallot garnished with chef's own local basil pesto

Traditional Stuffed Chicken

A thin natural breast of chicken rolled with a stuffing of sage, bread, and seasoning served with a homemade natural stock gravy.

Thyme Crusted Pork Chop

Tender medallions of pork loin dusted in fresh thyme, black pepper, and pecan served with a blueberry merlot compote

VEGETARIAN ENTREES

Marinated Tofu Steak

Fresh organic tofu marinated in Miso-soy vinaigrette grilled and served kimchi salad

Roasted Red Pepper

Roasted red pepper stuffed with diced organic tofu, black beans, sweet corn kernels, And diced vegetables, then broiled with home made southwest seasoning and feta

Mushroom Risotto Cakes

Trio of caramelized risotto cakes served with white bean Alfredo sauce and local micro green salad

Red, Yellow, and Green Lentil Koftas

Three different meatless lentil croquets over grilled flatbread with two different sauces: tzatziki (cucumber sauce) and rosemary tomato confit

Stuffed Smoked Tomatoes

Smoked tomatoes stuffed with kasha and spicy dal, served with a warm roasted corn and cilantro vinaigrette

Stuffed Swiss Chard

Swiss chard stuffed with white bean, shallot and thyme ragout topped with roast garlic Alfredo sauce

Five Mushroom and Leek Bisteeya

Mushroom and leek pie with brown butter and thyme jus and accompanied by blueberry merlot compote (a sweet side sauce)

STANDARD SIDES

Mixed Vegetable Grill

Fresh zucchini, squash, eggplant, asparagus, fennel, red pepper, marinated red onion and apples grilled and finished with fresh herbs and pomegranate molasses

Local Seasonal Green Sauté

Warm ragout of local greens with roasted shallot, garlic and maple vinaigrette

Local Seasonal Vegetable Ratatouille

Warm ragout of local vegetables with tomato, leeks, local herbs fried basil and pecorino

Red Potato and Leek Mash

Adirondack red mashed potato with butter melted leeks

Local Buttermilk Whipped Potato

Yukon gold twice baked potato fluffed with fresh local buttermilk, roasted garlic and chive

Local Pasta

Local cheese tortellini tossed with roasted red peppers, spinach, thin-sliced oven dried tomato, orecchiette pasta, artichokes, and shallot Alfredo

Three Potato Mélange

Yukon, Peruvian blue, and sweet potato chopped small and roasted with olive oil, rosemary, and red onion

Wild Rice Salad

Al dente grains of wild and oriental rice tossed with orange balsamic vinaigrette and toasted pine nut

Mushroom Risotto

Large grain Italian rice served with cremini mushroom and truffle (made with vegetable stock)

SALADS

House Salad

Spring greens tossed with white and red grapes, garlic croutons, almonds, crumbled blue cheese, and dressed with a light balsamic vinaigrette

Baby Spinach Salad

Baby spinach, roasted red onions, toasted pecans, and crumbled goat cheese, with Chef's raspberry vinaigrette

California Salad

Spring greens tossed with white and red grapes, home made garlic croutons, topped with asiago cheese and balsamic vinaigrette.

Summer Salad

Russian salad of cucumbers, onions, red wine vinaigrette parmesan tuile cookie, dill crème fraiche

STANDARD BREADS

Fresh Bread

Freshly baked traditional French loaves

Foccacia

Large hand shaped Italian flat bread drizzled with olive oil, rosemary and sea salt

Grilled Pita Bread

Greek style pita brushed with olive oil, sea salt, and crushed black pepper and grilled crisp

BUFFET DESSERTS

Presented at the Coffee/Tea Buffet following dinner

Fresh Fruit Platter

Beautifully displayed seasonal fruits such as grapes, cantaloupe, honey dew, strawberries, and, pineapple accompanied by chef's own caramel dip and centerpiece served with lady finger sugar cookie

Espresso Profiteroles

Puffs of pastry filled with fresh cream, scented of espresso and topped with chocolate ganache

Premium Served Desserts

Premium Served Desserts are offered as an "optional upgrade" to the Standard Dinner Menu. These desserts offer a splendid upgrade and also provide an amazing alternative or compliment to the traditional wedding cake.

Chocolate Covered Strawberries

Abundant strawberries hand dipped in organic Dutch chocolate.

Strawberry Shortcake Parfait

Layers of Chef's own strawberry pound cake, marinated strawberries and fresh whipped cream

Raspberry Trifle

Fresh raspberries lightly tossed with chocolate mint whipped cream and delicate lemon sponge cake

Full Moon Resort's Distinctive Barbeque Menus

*Full Moon's BBQ selections are a favorite for the Arrival Dinner at Wedding Events.
The Gourmet and Country BBQ Menus offer an excellent choice of two menu styles.
Both Menus are served Buffet Style in the reception tent
or at a custom location of the client's choosing.*

VI. Gourmet Barbeque Menu

The Gourmet Barbeque offers a nice upgrade from the Country BBQ with significantly enhanced menu selections including choice of two entrees, two sides, one salad, one bread, and one dessert. Substitutions from the Country BBQ may be made.

ENTREES

Bone in Natural Chicken

Bone-in natural chicken, basted in home made stone-ground mustard barbeque sauce

Marinated London Broil

*Whole London broil marinated in belgian ale and spices, grilled medium rare
and served sliced thin*

BBQ Baby Back Ribs

Slow roasted ribs marinated in belgian ale with a maple scallion barbeque sauce

Smokehouse Pulled Pork

Smokehouse pulled pork shoulder simmered for hours in a chipotle pepper mole sauce

German Bratwurst and Knatwurst

Grilled German bratwurst and knatwurst served with stone ground mustard and sauerkraut

VEGETARIAN ENTREES

Grilled Portabella Burger

*Large portabella caps marinated in balsamic, grilled and accompanied by
red peppers, spinach, and melted Romano*

Home-Made Vegetarian "Burgers"

Vegetarian Burgers made with black beans, roasted red onions, mélange of peppers, Basmati rice, garlic, fines herbs and focaccia bread crumbs, served on Kaiser rolls with chipotle aioli

Seitan Philly Cheese Steak

*Seitan (meatless steak) with Italian peppers and onions,
melted provolone and mint gremolata (chopped herb condiment)
served on classic French bread*

GOURMET BBQ SIDES

Classic Roasted Potatoes

Oven roasted potatoes seasoned with rock salt and rosemary

Greens and Bacon

Braised collard greens with smoked bacon

Corn On The Cob

Grilled corn on the cob, in husk, with ginger butter

Baked Beans

Kettle cooked baked beans

SALADS

Spinach Salad

Spinach, basil, tomato, asiago cheese, house croutons, served with roasted garlic vinaigrette

Japanese Slaw

*Napa cabbage, red peppers and onions, marinated in rice wine and red chili oil,
finished with a creamy dressing*

Rustic Potato Salad

*Roasted red bliss potatoes tossed with diced scallions, diced celery
finished with a creamy Dijon dressing*

BREADS

Grilled pepper flatbread

drizzled with olive oil

Stone ground corn bread

with jalapenos

Country rolls

DESSERTS

Choice of:

Homemade fudge brownies or fresh cookies

Served with Chef's choice of:

fresh watermelon slices or Chef's seasonal fruit cobbler

VII. Country Barbeque Menu

The Country BBQ offers an economical and festive alternative to the traditional rehearsal dinner. The menu selections are pre-paired and selected by the executive Chef as listed below

ENTREES

Asian Barbequed Chicken

Grilled natural chicken basted in a ginger scallion chili sauce

Thai Vegetable and Tofu Satay

Assorted Seasonal Vegetables fresh organic tofu and cherry tomatoes artfully arranged on skewers and topped with home made Thai-peanut sauce and fried basil

SIDES AND SALADS

Pasta Salad

Penne pasta salad with brunoise vegetables and herbs, tossed with a zesty Italian dressing and topped with thin-sliced pecorino Romano cheese

Corn On The Cob

Fresh sweet corn simmered in whole milk and butter

Fresh Garden Salad

Fresh Romaine and Iceberg tossed with cucumbers, tomatoes, shaved onions and shredded carrots served with buttermilk ranch dressing

DESSERT

*Homemade fudge brownies served with Chef's choice of:
fresh watermelon slices or Chef's seasonal fruit cobbler*

Standard & Premium Buffet Breakfast and Lunch Menus

Standard breakfast and lunch menus are included with the “Guest Package”.

The premium breakfast and lunch menus offer the wedding couple the opportunity to provide an enhanced dining experience for their guests. Premium menu upgrades may be purchased by the wedding couple as an “optional upgrade to the guest package”

All breakfast and lunch menus are served buffet style.

VIII. Premium Breakfast Menu

Full Moon’s premium breakfast menu offers a choice of one Chef Station, two entrees, one side, two baked goods and homemade potato hash. Premium breakfasts also include additional items such as scrambled tofu, cold cereals, organic granola, yogurt, fresh fruit salad, whole fruits, and artisan breads. Beverages include orange and grape fruit juice, cranberry juice, milk, soy milk, organic coffee and tea. Condiments such as jams, jelly, preserves, butter and cream cheese are also included.

CHEF STATIONS

***Omelet Station-** A la Carte Omelets prepared fresh and including items such as diced ham, bacon, smoked salmon, mushrooms, peppers, onions, scallions, broccoli, spinach, and assorted cheeses (swiss, cheddar, chevre)*

***Crepe Station-** A la Carte crepes prepared fresh and including items such as blueberries, strawberries, apples, raisins, mandarin oranges, scallions, ricotta, yogurt and assorted jams*

BREAKFAST ENTREES

***Pancakes -** Fresh gourmet buttermilk pancakes are served with local maple syrup and whipped butter. Varieties available include four grain, cranberry-blueberry, maple-walnut, spiced pumpkin and strawberry and cream*

***French Toast –** Fresh gourmet French toast is served with local maple syrup and whipped butter. Varieties available include cinnamon raisin, apple cinnamon, spiced banana and challah*

***Quiche –**a variety of traditional French style quiche baked in hand-made pastry filled with seasonal vegetables, local cheeses and meats such as ham, bacon, and smoked salmon.*

***Breakfast Burritos –** Fresh flour tortillas stuffed with Feather Ridge Farms natural free range eggs, diced avacados, salsa verde and shredded cheddar cheese*

***Scrambled Eggs -** Fresh scrambled Feather Ridge Farms natural free range eggs*

***Scrambled Tofu -** Scrambled Soy Boy organic tofu with diced red peppers and Spanish onions with essence of tumeric*

SIDES

***Breakfast Sausage-** Succulent breakfast sausage (vegetarian is also available)*

***Bacon-** Tender slices of your choice of pork, turkey bacon*

***Corned Beef Hash –** Freshly ground corned beef hash with diced potatoes*

BAKED GOODS

***Muffins -** Chefs choice include a variety of muffins such as cranberry-orange, lemon-poppy, banana-walnut, chocolate chip and dutch-apple*

***Bagels-** A plentiful basket of bagels such as plain, onion, poppy seed, sesame seed and mixed*

***Coffee Cake -** A sweet and crumbly sour cream coffee cake that’s perfect with coffee. Alternate varieties available are blueberry-cream, peach-melba and classic crumb coffee cake*

***Strudels and Danishes -** A basket full of assorted strudels and danishes.*

IX. Standard Breakfast Menu

The Standard Breakfast Menu offers a choice of two entrée types, one side and two baked goods. Standard Breakfasts also include additional items such as scrambled tofu, cold cereals, yogurt, organic granola, fresh fruit salad, whole fruit, whole wheat and white bread; Beverages include orange juice, milk, soy milk, organic coffee and tea. Condiments such as jams, jelly, preserves, butter and cream cheese are also available.

ENTREES

***Pancakes** – Chef's choice of homemade buttermilk pancakes.
Example varieties include classic blueberry, chocolate chip and apple-cinnamon*

***French Toast** – Chef's choice of delicious French toast.
Example varieties include cinnamon raisin, spiced banana and Challah*

***Frittata** -Layers of fresh eggs stuffed with the chef's choice of mushroom, spinach, broccoli, cheddar cheese, red pepper, caramelized onions, bacon and scallion*

***Scrambled Eggs** - Fresh scrambled Feather Ridge Farms natural free range eggs*

***Scrambled Tofu** - Scrambled Soy Boy organic tofu with diced red peppers and Spanish onions with essence of turmeric*

SIDES

***Breakfast Sausage**- Succulent breakfast sausage available in links or patties
(vegetarian is also available)*

***Bacon**- Tender slices of classic pork bacon*

BREADS AND BAKED GOODS

***Muffins** - Chefs choice include a variety of muffins such as cranberry-orange, lemon-poppy, banana-walnut, chocolate chip and Dutch-apple*

***Bagels**- A plentiful basket of a variety of flavored bagels such as plain, onion, poppy seed, sesame seed and mixed*

***Coffee Cake** - A sweet and crumbly Sour Cream Coffee Cake that's perfect with coffee.*

X. Premium Lunch Menu

The premium lunch menu offers a choice Chef assisted station or homemade flatbread pizza, accompanied by two sandwich types, Chef's soup of the day, choice of three types of cookie and/or brownie and fresh fruit. Each lunch also includes a premium salad bar with assorted dressings and an assortment of non-alcoholic beverages. All premium lunches are served buffet style.

CHEF'S PASTA STATION

Our A la Carte pasta station is prepared tableside and features several varieties of fresh LaBella's pastas. Items available include crumbled sausage, bacon, mushrooms, peppers, onions, tomatoes, broccoli, spinach, and peas. Each station can create combination sauces such as classic marinara, Carbonara, tomato cream sauce, Alfredo, olive oil and fresh herbs and many more. Assorted cheeses are also included such as ricotta, pecorino Romano and chevre.

HOME MADE FLATBREAD PIZZA

Full Moon's grilled flatbread pizza is one of a kind. Each flatbread is made fresh and finished with your choice of topping including crumbled sausage, pepperoni, ham, mushrooms, peppers, onions, sundried tomatoes, broccoli, pineapple and fresh herbs. Each pizza can be presented with choice of classic tomato sauce or garlic infused olive oil and finished with choice of mozzarella, ricotta or chevre cheese

SANDWICHES

Client's choice sandwiches are made to order with fresh ingredients including vegetarian selections. Examples include different varieties of Kaiser rolls, Ciabatta or assorted breads. Vegetarian sandwiches include grilled vegetables, homemade hummus, and tomato basil mozzarella. Non-Vegetarian examples include, tender roast beef, baked ham and cheese, and chicken salad with rosemary and grape. Available cheeses include American, Swiss, cheddar, and asiago

SALAD BAR

Full Moon's premium salad bar includes the best locally grown lettuces and vegetables available in our farmer's markets. The salad bar includes organic mesclun mix, baby spinach, shredded carrots, seedless cucumbers, assorted grape tomatoes, shaved red onions, chickpeas, assorted sprouts, sunflower seeds, herb croutons and mandarin oranges. Each salad bar has four different seasonal varieties of homemade dressings. Examples include buttermilk peppercorn ranch, white balsamic vinaigrette, Roquefort dressing, apple cider vinaigrette, raspberry-citrus vinaigrette and classic olive oil and vinegar.

SOUP DU JOUR

The Chef's Soup du Jour is made fresh daily and uses the best of quality ingredients. Each soup reflects seasonal availability of organic local produce and free range meats. You have the choice of either vegetarian, vegan, seafood or meat based soups.

Ask the Chef for seasonal selections.

HOME BAKED COOKIES OR BROWNIES

Your choice of Full Moon's delicious variety of either assorted home baked cookies or specialty fudge brownies. Home baked cookies include varieties such as classic chocolate chip, oatmeal raisin, double peanut butter chip, white chocolate and macadamia or double Dutch chocolate. Homemade brownies include white chocolate chip, pecan fudge, and raspberry swirl.

FRESH FRUIT

The Chef offers a delicious variety of seasonally available fruits. Examples include apples, oranges, peaches, pears, and grapes.

XI. Standard Lunch Menu

This menu offers a Chef's choice of vegetarian and non-vegetarian sandwich wraps, vegetarian soup, assorted cookies and fresh fruit. Each standard lunch also includes a fresh salad bar with assorted dressings and an assortment of non-alcoholic beverages.

All lunches are served buffet style.

CHEF'D CHOICE SANDWICH AND/OR WRAPS

All sandwiches/wraps are Chef's choice and include fresh seasonal ingredients with one vegetarian and one non-vegetarian presentation

SALAD BAR

Full Moon's salad bar includes some of the best locally grown produce available in our farmer's markets. The salad bar includes Chef's choice of fresh lettuce, shredded carrots, sliced cucumbers, cherry tomatoes, sliced red onions, chickpeas, sprouts and herb croutons. Each salad bar has three different seasonal varieties of homemade dressings available. Examples include buttermilk peppercorn ranch, white balsamic vinaigrette, Roquefort dressing, apple cider vinaigrette and traditional oil and vinegar

HOME MADE CHIPS AND CHEF CHOICE SIDE SALAD

SOUP DU JOUR

The Chef's Soup du Jour is made fresh daily and uses the best of locally grown ingredients. Each soup reflects seasonal availability of local produce and is available vegetarian or vegan.

HOME BAKED COOKIES

We offer a delicious pairing of home baked classic chocolate chip and oatmeal raisin cookies

FRESH FRUIT

The Chef offers a delicious variety of seasonally available fruits. Examples include apples, oranges, peaches, pears, and grapes.