



Date of function _____
 Group Name _____
 Contact _____
 Arrival Time _____
 Deposit Paid _____

Fax # _____
 Phone # _____
 Service Time _____
 Location _____
 # of People _____

Blue Moose Catering Menu: Off Premise Only

Beverages

- __ Coffee- \$13 Gallon
- __ Iced Tea- \$15 Gallon
- __ Lemonade-\$17
Gallon
- __ Punch- \$17 Gallon

Platters

- __ Veggie Tray- \$40
serves 24
- __ Meat and Cheese
Tray- \$85 serves 35
- __ Fruit and Cheese Tray-
\$75 serves 30
- __ Shrimp Cocktail- \$60
for 40 pieces & \$115 for
80 pieces. Served w/
cocktail
- __ Pinwheels- Roast Beef
or Turkey & Ham 30 piece
for \$21
60 piece for \$40

Sides

- __ Pasta Salad-\$40
serves 40
- __ Potato Salad- \$35
serves 30
- __ Baked Beans- \$50
serves 50 (regular or
BBQ)
- __ Fruit Salad- \$40
serves 25
- __ Macaroni Hot Dish-
\$50 serves 30

Sandwiches

- __ Assorted Sandwiches-
\$21/doz Ham, Turkey, and Roast
Beef
- __ Cold Salad Sandwiches
\$23/doz Chicken, Tuna, or Ham
- __ Sloppy Joes \$80/ gallon
w/4 doz party buns
- __ Chipotle Pork Sandwich
\$90/gal w/4 doz party buns

Desserts

- __ Carrot Cake-
\$45 ½ Sheet
\$68 Full Sheet
- __ Brownies-
\$35 ½ Sheet
\$55 Full Sheet
- __ Cookies-\$12/Dozen
Assorted- Peanut Butter,
Chocolate Chip and
Macadamia Nut.

All prices include paper plates,
 plastic silverware, napkins, salt and
 pepper and frill picks when needed.
 Some selections would require
 none or some of the above listed.

*** Tax and a 20% gratuity will be added to the cost per person
 *** The catering menu can be catered by our staff for an additional charge for labor at the location of your choice
 *** Prices and products are subject to change
 *** A signed contract is required one week after you book your function to insure everything is in place. If no contract is signed, all rules of the contract will be implied