

Services

Bartending / Tastings Services



Bartender Rates:

Beer and wine – \$50 per hour per Bartender

Beer, wine and two pre-made signature cocktails -
- \$75 per hour per bartender

Barbacks - \$25 per hour per Barback

Event Insurance 150.00 Picnic License 300.00

Bartending 4 Hour Minimum

Bartending Service Provided by ABQ Bar Keeps

Additional bartenders may be required depending on size of event and type of bar Alcohol shopping recommendations can be provided upon request and booked events will receive free consultations.

RATES PER HOUR:



Rates Per Hour:

Chef's Services: \$30.00 per hour plus the cost of food (personal chefs only)

ASL Servers: \$20.00 per hour 4hour min.

non ASL Servers: \$15.00 per hour 4hour min.

Catering

All catering menus are custom done.

One non protein appetizer

Soup or Salad

Main Dish

Protein, Starch, and Vegetables

Beverages

Cucumber water, Iced Tea or Lemonade

Drop off & pick up menus starting at
\$10.00

Call for more details

**JAMES
BEARD
FOUNDATION**

Active members of the

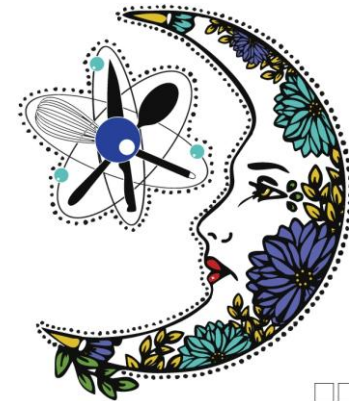


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**NOW
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Cafe**

**Breakfast, Lunch, &
Catering**



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**NEW MEXICO'S BEST
Catering or Restaurant**

Catering to your needs

Breakfast Burritos

Eggs, Potatoes, Black Beans, Cheese, and a choice of Red or Green Chile **\$8.00**

2 Eggs any style, Breakfast Potatoes, with Toast \$6.00

Sausage, Chorizo, Bacon, or Ham steak

Build Your Own Omelette

Onions, Mushrooms, Tomatoes, Bell Peppers or Kale

Stuffed with cheese served with a side of Breakfast Potatoes, with Toast **\$ 8.00**

Tofu scramble

Onions, Mushrooms, Garlic, Jalapeño, Kale

Served with a side of Breakfast Potatoes, with Toast **\$7.00**

Additional Protein choices **\$1.00**

Sausage, Chorizo, Bacon, or Ham steak

Additional charge to smother with your choice of Red or Green Chile **\$1.50**



Mon Amis Personal Chefs

Lighter Side

Available dressing is Honey Balsamic, Blue Cheese, and Chefs choice

Kale Lime Caesar Salad **\$5.00**

Garden Salad **\$5.00**

Cob Salad **\$8.00**

Orange Avocado Salad with Cilantro Lime Dressing **\$7.50**

Apple Beet Carrot Salad **\$6.50**

Fruit with Crème Fraiche **\$5.00**

Yogurt with granola cup **\$4.00**

Beverages

Coffee **\$2.50**

Tea **\$2.50**

Lemonade **\$2.50**

Cucumber water **\$2.50**

Kid's juices **\$1.50**

Bottled Soda **\$1.50**

Glass bottle **\$3.50**

Bottled Water **\$1.25**

Lunch

All sandwiches served with a choice of Potato Salad, Cole Slaw, or Fries

1/2 lb Beef Burger served with Pickles, Roman Lettuce, & Tomatoes **\$9.00**

House Brat on a Bun Pickles **\$7.50**

Pulled Pork Sandwich Pickled Slaw, & Pickles **\$9.00**

Smoked Portabella Burger served with House Pickles, Roman Lettuce, & Tomatoes **\$7.50**

Mexican Stuffed Peppers Roasted Poblanos stuffed with chorizo, rice, beans, corn, and cheese **\$8.50**

South Western polenta plate served with Black Beans, Calabasitas, Smothered in red or Green Chile and Garnished with Lettuce, Tomatoes and Cheese **\$7.50**



Open

Monday – Friday

6am to 4pm

