

Full Moon Resort

2018 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
hors d' oeuvres and one self service table.*

SERVED HORS D'OEUVRES

Hand Made Spring Rolls

*Filled with fresh Napa cabbage, peppers and onions
Served with sweet chili dipping sauce*

Mushroom Tartlets

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

Lobster Rolls

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

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*

Tuna Tartare

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

Jamaican Jerk Shrimp

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

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 Cranberry Wensleydale, local Chevre rolled in herbs, Sage Derby, Cheddar with Port Wine, and Boursin. To accompany these fine cheeses will be, grapes, Dijon mustard, and an assortment of flatbreads and crackers.

Mediterranean Antipasti

A breathtaking assortment of flavors and colors. Items prepared include: Homemade 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. 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, locally smoked and seasoned meats, smoked lentil pate', chevre', heirloom tomato salad, local preserves, mustards and jams, grilled and truffled pears and apples, seasonal grapes, seasonal tree fruit relish, deviled eggs, and local baguette served with whipped apple honey butter.

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

Lobster Tartan

Fresh lobster tail 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

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, sage and granny smith apples

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

Smokehouse Pork

Locally sliced 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

Tenderloin of Beef

*Grass-fed beef tenderloin served on a bed of
Caramelized onions and accompanied by horseradish cream*

Slow Roasted Rack of Lamb

Seasoned with herb de provence and served with carmalized shallots and horseradish

Trail Seasoned Trout

Local trout filet seasoned with local spice rub Swiss chard gratin and polenta cake

Filet of Ahi Tuna

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

Halibut

Pan roasted Alaskan Halibut with seared baby artichokes, nicoise olives and marjoram

PREMIUM VEGETARIAN ENTREES

Provençal Vegetable Tian

*Layers of roasted vegetables with tomato, thyme and olive oil served on a bed of broccoletti with
chilies and garlic*

Eggplant Capriccio

*Thin slices of Japanese Eggplant breaded and stuffed with mozzarella,
slow roasted tomatoes, roasted garlic and fresh herbs*

Five Mushroom and Leek Bisteeya

*Mushroom and leek pie with brown butter and thyme jus,
accompanied by blueberry merlot compote*

Roasted Vegetable Tort

*Lightly herbed eggplant, spinach, red peppers and tomatoes
baked with parmesan cream in a flaky crust*

Curry Lentil Patties

*Grilled meatless lentil patties, seasoned with mixtures of Indian spices,
accompanied by fresh dill cucumber sauce*

Mushroom Risotto Cakes

*Caramelized risotto cakes served with white bean Alfredo sauce
and local micro green salad*

PREMIUM SALADS

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*

PREMIUM BREADS

Hand Formed Grissini

Beautiful tall hand made breadsticks 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 SERVED DESSERTS

Premium served dessert is included with the Premium Dinner Menu

Strawberry Shortcake Parfait

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

Chocolate Covered Strawberries

Abundant strawberries hand dipped in organic Dutch chocolate

Espresso Profiteroles

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

Cannolis

Flaky pastry shell, filled with a sweetened ricotta cream and chocolate chips

III. Full Moon Resort Custom Baking

Exceptional and beautiful handmade Wedding Cakes, Cup Cakes, Pies, or other Custom Baking items designed in consultation with the Client and prepared on site by Full Moon Resort's Executive Chef as an optional upgrade.

Full Moon offers a variety of cake flavors, fillings, and icings. The classic wedding cake is three tiers ~ with your choice of two cake flavors and fillings and one type of icing over all three tiers. Other options are also available. Custom flavors, fillings and icings are also available. Please feel free to inquire.

Cake flavors:: White Angel, Chocolate, Almond, Classic Vanilla, Fudge Brownie, Red Velvet, Carrot, and Espresso

Fillings: Strawberry, Mixed Berry, Raspberry, Chocolate Cream, White Chocolate Cream, Vanilla Butter Cream, Espresso Cream, Lemon Curd, Peanut Butter Cream, Classic Butter Cream, Chocolate Ganache, Whipped Cream, and Cream Cheese

Icings: Chocolate Ganache, Decorative Fondant, Classic Butter Cream, Cream Cheese, Chocolate Cream, White Chocolate Cream, Vanilla Butter Cream, Espresso Cream, and Peanut Butter Cream

Pies: Dutch Apple, Regular Apple, Banana Cream, Blueberry, Boston Cream, Cherry, Chocolate Cream, Chocolate Whipped Cream, Coconut Cream, Coconut Custard, French Silk (Chocolate Pie), Mixed Berry, Key Lime, Lemon Meringue, Peach, Pecan, Pumpkin, and Strawberry Rhubarb

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 items and one self-service table

SERVED

Spanakopita

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

Shrimp Purses

A delicate phyllo purse stuffed with fresh sautéed shrimp and herbs

Stuffed Mushrooms

Cremini mushroom stuffed with choice of Parmesan bacon or smoked tomato and lentil

Salmon Cakes

Petit salmon cakes with roasted shallot aioli

Cheese & Pepper Tartlets

Pastry shell filled with a savory mixture of fresh Hudson Valley goat cheese and red peppers

Mini Open Smoked Salmon Sandwich

Rich buttery, salmon with a hint of sweet local Catskill smoke on top of thinly sliced bread with scallion cream cheese

Latkes

Beets, carrots, and parsnips, prepared with rice flour, fried crisp and served with fresh apple sauce

Vegetarian Samosas

Samosas filled with curried chickpeas and potatoes with a sweet chili dipping sauce

Chicken Satay

Chicken breast grilled and skewered and served with a cilantro, lime and peanut dipping sauce.

Beef Satay

Skewered fillets of natural beef topped with a homemade garlic chimichurri with fresh oregano

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*

Grilled Bruschetta 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*
- * Warm duck confit and figs*
- * Pulled picnic ham with pineapple cucumber salsa*
- * Smoked Gouda, smoked tomato, scallion confit*
- * Fresh caponata with fried capers and gravlax*
- * Classic bruchetta with mozzarella, tomato, basil, and garlic*

STANDARD SELF-SERVICE HORS D' OEUVRE 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, Large, thin slices of fresh mozzarella layered with juicy slices of heirloom tomato and fresh basil chiffonade presented with a basket of crispy, baked bruschetta To accompany these fine cheeses will be green olive tapenade and a pepperchini and artichoke salad, grapes, Dijon mustard, hot pepper jelly and an assortment of biscuits, water crackers, and a colorful arrangement of fresh, crisp seasonal vegetables such as broccoli, grape tomatoes, carrots, radishes, celery and cauliflower

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

All Natural Grilled Flank Steak

Grilled, sliced, and served with local braised greens and onion confit

Dry Aged New York Strip Steak

Premium Dry Aged Beef grilled and served with roasted cipollini onions and a rich homemade Demi-glacé

Italian Beef Brisket

Natural beef brisket braised with Chianti, aromatic herbs, garlic and onion

Salmon Platter

Fresh salmon filets broiled with fine herbs, white wine, lemon and olive oil

Miso-Soy Salmon

Pan seared filet of salmon marinated in miso soy, garlic and sesame oil

Grilled Moroccan Shrimp

Whole grilled shrimp with salsa verde, yogurt and mint

Boursin Crusted Chicken Breast

Natural bone in chicken breast crusted with boursin cheese and thyme

Chicken Evelyn

Tender filets of natural breast gently braised in a sauce of garden tomato, Chablis, roasted garlic, kalamata olive and shallot

Traditional Stuffed Chicken

An oven-roasted frenched breast of chicken with a stuffing of sage, bread, and seasoning served with a homemade natural stock gravy

Chicken Shiraz with Porcini Mushrooms

Pan seared chicken breast with a delicate porcini mushroom and shiraz reduction

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

Stuffed Pepper

Roasted red, yellow or orange pepper stuffed with diced organic tofu, black beans, sweet corn kernels, and diced vegetables, then broiled with homemade southwest seasoning and feta

Stuffed Smoked Tomatoes

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

Local Pasta

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

Pasta Marinara

Ziti pasta tossed with a roasted vegetable marinara sauce, topped with fresh parmesan cheese and served with a crisp wedge of garlic bread

Spinach Ravioli

Cheese and spinach ravioli with brown butter and sage, served with oven roasted baby carrots and caramelized fennel

Miso Glazed Tofu Steak

Pan seared tofu marinated in miso soy, garlic and sesame oil

STANDARD SIDES

Mixed Vegetable Grill

Fresh zucchini, baby carrots, asparagus, fennel, and yellow pepper

Local Seasonal Green Sauté

Local greens sautéed with roasted shallot and garlic

Local Seasonal Vegetable Ratatouille

Warm ragout of local vegetables with tomato, leeks, local herbs

Red Potato and Leek Mash

Adirondack red mashed potato with butter melted leeks

Local Buttermilk Whipped Potato

Twice baked red potato fluffed with fresh local buttermilk, roasted garlic and chive

Three Potato Mélange

Yukon, Peruvian blue, and red 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

Mushroom Risotto

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

SALADS

House Salad

Spring greens tossed with 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, piped goat cheese crustini, and raspberry vinaigrette

California Salad

Spring greens tossed with red grapes, homemade garlic croutons, topped with asiago cheese and balsamic vinaigrette

STANDARD BREADS

French Baguette

Freshly baked traditional loaves

Focaccia

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

Grilled Pita Bread

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

BUFFET DESSERT

Presented at the Coffee/Tea Buffet following dinner

Fresh Berry Platter

Beautifully displayed seasonal berries such as strawberries, blueberries and blackberries accompanied by chef's homemade chocolate dipping sauce served with an assortment of cookies

Full Moon Resort's Tapas Party

The Tapas Party is a more casual party atmosphere with no assigned seating, plenty of time for mingling, and ample variety. This is a premium event, designed for those interested in purchasing an alternative to the traditional cocktail hour/reception dinner format.

Immediately following the wedding ceremony, a lovely tapas table will be featured at the reception location followed by the presentation of a variety of plated items (at stations) and items passed by our servers. The Tapas Party includes a total of three hours of food service (two hours of savory tapas service followed by one hour of sweet dessert service.)

Dancing/socializing with bar service at the reception may continue for up to another two hours.

VI. Tapas Party

The Tapas Party Menu kicks off with a stationary tapas table, followed by choice of seven savory tapas items (served and/or plated at stations), and concluded with choice of two sweet dessert tapas. Note that a Premium Stationary Hors D'Oeuvre Tables may also be substituted for the stationary tapas table.

Stationary Tapas Table

A breathtaking assortment of flavors and colors artistically arranged ingredients including: Assorted Spanish cheeses (such as cured Manchego, Roncal, smoked Idiazabál, blue Cabrales, Ibore and creamy Garrotxa) accompanied by walnuts with fresh rosemary and sea salt, panfried almonds tossed with sea salt and Cumin, unpitted green olives marinated with garlic, olive oil, coriander seeds and fresh thyme, unpitted black olives marinated with olive oil, lemon zest, cumin seeds, freshly chopped parsley, red roasted peppers grilled with olive oil and sea salt and green asparagus wrapped with Serrano ham.

Served Tapas

Stone Bread

Grilled local bread, cherry tomatoes, olive oil, marinated olives

Catalana "Pizza"

Toasted flatbread roasted garlic and black pepper hummus, baba ganoush, romesco, marinated mixed olives

Chorizo

Chorizo braised in hard cider, garlic, salsa verde, grilled crostini

Deviled eggs

Crispy shrimp deviled eggs with garlic aioli

Ham Croquettes

Serrano ham fritters, Manchego cheese

Plated Tapas

Local Egg Omelette

Omelette of potatoes and onions, aioli, paprika

Anchovies Blanco

White anchovy marinated in vinegar and oil, lemon, aioli

Stuffed Dates

Dates stuffed with almonds, wrapped in bacon, cider glaze

Bacon & Bean Stew

White bean and chorizo stew, bacon, smoked paprika

Pork Belly

Crispy pork belly, cider bacon jam, savory apple compote, butternut squash puree, parsnip chips

Garlic Shrimp

Shrimp, garlic, lemon, extra virgin olive oil

Poutine

Hand cut fries, foie gras gravy, cheese curd

Hash

House smoked corned beef hash, fried potatoes, fried egg, smoked chile glaze

Stuffed Barbacoa Pepper

Braised beef barbacoa stuffed red pepper, Mozzarella cheese, salsa verde

Filet of Beef

Seared filet of beef, corncake, red onion marmalade, garlic aioli,

Meat Ball

Bacon wrapped meatball, romesco sauce, Parmesan

Clams in Broth

Littleneck clams, garlic, peas, saffron white wine, gremolata

Octopus & Beans

Grilled octopus, butter beans and kalamata olives, citrus zest, thyme, arugula, saffron vinaigrette

Fried Calamari

Fried calamari, lemon, aioli

Lobster

Saffron infused red bliss potatoes, sauteed lobster, white truffle vinaigrette, parsnip chips

Foie & Scallop

Seared Hudson Valley foie gras, spice seared scallop, pear, spiced pecans, maple syrup gastrique

Lamb Chop

Grilled lamb chops, marinated with cilantro mint and honey, tabouleh, baba ganoush, tomato jam, saffron vinaigrette

Gnocchi

Potato gnocchi, tomato, fried basil

Field Greens

Local mescaline, red grapes, Parmesan, brown sugar vinaigrette

Burgers & fries

Hand formed beef burger, lettuce, heirloom tomato, caper ketchup, pepper jack with hand cut fries

Dessert Tapas

Espresso Profiteroles

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

Cannolis

Flaky pastry shell, filled with a sweetened ricotta cream and chocolate chips

Assorted Individual Cheesecake

A variety of mini cheesecakes

Assorted Petit Fours

A variety of small cakes and pastries

Full Moon Resort's Late Night Snacks

Late Night Snacks are an additional upgrade available for the After Party.

VII. Late Night Snacks

Pizza:

Traditional Cheese or Pepperoni

Chicken Fingers with French Fries

Chicken Wings (Pick Two):

Buffalo, BBQ, Thai Chili or Garlic Parmesan

Hot Dogs

Sliders

Hot Dogs & Sliders

Grilled Cheese:

Plain or With Ham

Pigs in a Blanket

Full Size Soft Pretzels

Full Moon Resort's Gourmet Barbeque Buffet

The Gourmet Barbeque includes choice of two entrees, two sides, one salad, one bread, and dessert. Additional selections may be added as Optional Upgrades.

VIII. GOURMET BBQ

GOURMET BBQ ENTREES

Fresh whole Barbequed Chicken with Choice of the following flavors:
Thai Chili and ginger scallion sauce, Stone-ground mustard or
Classic BBQ: Chef's Secret Blend of classic BBQ herbs and spices

Marinated London Broil

London Broil marinated and grilled medium rare

BBQ Baby Back Ribs

Slow roasted ribs, dry rubbed and topped with our classic barbeque sauce

Smokehouse Pulled Pork

Smokehouse pulled pork shoulder simmered for hours in our homemade BBQ Sauce

German Bratwurst and Knatwurst

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

FULL MOON PIG ROAST AND SEAFOOD BOIL

Full Moon's BBQ Pig Roast and Seafood Boil are offered as upgrades

BBQ Pig Roast

Hudson Valley Suckling Pig, slow roasted and served with an assortment of condiments and sauces as well as pickled cabbage and variety of breads and rolls

New York Seafood Boil

Littleneck clams, shrimp, mussels and Maine Lobster, boiled and served with fresh corn, new potatoes, carrots and pearl onions

VEGETARIAN BBQ ENTREES

Grilled Portabella Burger

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

Homemade Vegetarian "Burgers"

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

Seitan Philly Cheese Steak

Organic Seitan with peppers and onions, melted provolone served on classic French bread

Thai Vegetable and Tofu Satay

Assorted seasonal vegetables fresh organic local tofu and cherry tomatoes artfully arranged and topped with homemade Thai-peanut sauce

GOURMET BBQ SIDES

Pasta Salad

Pesto pasta salad topped with thin-sliced pecorino Romano cheese

Homemade Macaroni and Cheese

Fresh macaroni noodles with creamy homemade cheese sauce

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 (seasonal)

Grilled corn on the cob with ginger butter

Baked Beans

Kettle cooked baked beans

SALADS

Fresh Garden Salad

Fresh local greens tossed with cucumbers, tomatoes, shaved onions and shredded carrots

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 Flatbread

drizzled with olive oil

Stone Ground Corn Bread

with jalapenos

Country Rolls

DESSERTS

Homemade fudge brownies or fresh cookies

Served with choice of:

Fresh watermelon slices (seasonal) or Chef's seasonal apple or peach 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.

IX. Premium Breakfast Menu

Full Moon’s premium breakfast menu offers a choice of one Chef Station, two entrees, two sides, and two baked goods. 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, raisins, ricotta, yogurt and assorted jams*

BREAKFAST ENTREES

***Pancakes -** Fresh gourmet buttermilk pancakes are served with local maple syrup and whipped butter.*

***French Toast –** Fresh gourmet French toast is served with local maple syrup and whipped butter.*

***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 natural free range eggs, diced avacados, salsa verde and shredded cheddar cheese*

***Scrambled Eggs -** Fresh scrambled 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 Sausage –** Delightful sausage alternative*

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

***Turkey Bacon –** Savory slices of turkey bacon*

***Breakfast Ham -** Slow smoked, sliced country ham*

***Biscuits and Gravy -** Soft biscuits covered with country gravy*

***Homemade Potato Hash –** Diced potatoes sautéed in olive oil, salt and pepper*

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 cake*

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

X. Standard Buffet 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.

French Toast – Chef’s choice of delicious French toast.

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 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 Sausage – Delightful sausage alternative

Bacon- Tender slices of classic pork bacon

Turkey Bacon – Savory slices of turkey bacon

Breakfast Ham – Slow smoked, sliced country ham

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 cake

XI. Premium Buffet Lunch Menu

*The premium lunch menu offers a choice of two premium sandwiches, side salad, homemade chips, Chef's soup of the day, assorted cookies or brownies and fresh fruit.
Each lunch also includes a premium salad bar and assorted beverages.*

SANDWICHES

***Chicken Caesar Wrap** - Italian Spiced Chicken, Crisp Romaine, Caesar Dressing, Red Peppers and Parmesan Cheese Wrapped in an Herb Tortilla*

***Smoked Salmon Pita** - Smoked Salmon, Cucumber, Sprouts and Dill Cream Cheese in Pita*

***Italian Sub** - Honey Ham, Salami, Pepperoni, Roasted Bell Pepper, Provolone Cheese and Herb Vinaigrette on a Sub Roll*

***Sliced Steak**- Sliced Steak, Cheddar, Lettuce and Tomato with Horseradish Mayo on an Onion Kaiser Roll*

***Fresh Vegetable Pita** - Seasonal Fresh Vegetables, Sprouts and Herbed Cream Cheese Stuffed into a Garlic Pita*

***Grilled Portobello Foccacia** - Marinated and Charbroiled Portabella Mushroom, Caramelized Onions, Swiss Cheese, Lettuce and a Balsamic Drizzle on Toasted Foccacia.*

***Tomato Basil and Fresh Mozzarella**- on Baguette with Olive Oil and Sea Salt*

SIDES

***Rustic Potato Salad** – Classic mayo based potato salad with eggs and carrots*

***German Style Potato Salad** – prepared with vinegar and mustard*

***Pasta Salad** - Pesto pasta salad topped with thin-sliced pecorino Romano cheese*

***Classic Coleslaw** – Creamy style coleslaw made with fresh napa cabbage and carrots, mixed with our homemade dressing*

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

***Three Bean Salad** – Red beans, black beans and great Northern white beans with cilantro and tossed in a sweet homemade dressing*

***Artichoke and Tomato Salad** – Artichokes and tomatoes with fresh parsley and our homemade vinaigrette dressing*

SALAD BAR

Full Moon's premium 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. Each salad bar has four different seasonal varieties of homemade dressings. Examples include buttermilk peppercorn ranch, white balsamic vinaigrette, Roquefort, 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 quality ingredients. Each soup reflects seasonal availability of organic produce and meats.

HOME BAKED COOKIES OR BROWNIES

*Your choice of either assorted homemade 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

A delicious variety of seasonally available fruits including apples, oranges, peaches, pears, and grapes.

XII. Standard Lunch Menu

This menu offers a Chef's choice of vegetarian and non-vegetarian sandwiches, vegetarian soup, Chef's side salad, homemade chips and assorted cookies and fresh fruit. Each standard lunch also includes a fresh salad bar and assorted beverages. All lunches are served buffet style.

SANDWICHES

All sandwiches 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.

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.