



CATERING

MENU

36 West Street
Annapolis, MD 21401
410-267-9950
www.lunablufannapolis.com

We would love to assist you with hosting your gathering of any size! We have many options from pick up or delivery, set up and/or clean up services or full service catering with planning, staff, chefs, bar and rentals! We can accommodate up to 54 guests onsite with a seated meal, buffet or wine pairing event.

In addition to all of the traditional services we also offer

- Wine pairing coursed dinners
- Wine and cheese tasting
- Wine and chocolate tasting
- Etc...

Our catering menu has many options, if there is something you would like to change or something you don't see please don't hesitate to ask we will do our best to accommodate.

Erin will customize the perfect event for you on or off site! She can be reached via email erin@lunablufannapolis.com or phone 410-570-4648.

Off Site Catering Platters

2 sizes ½ pan and full pan, recommended serving sizes will change as you add Offsite Catering Appetizers

Serving 8-10 / 18-20

Bruschetta \$45/\$60

Roma tomatoes tossed with fresh basil, garlic and extra virgin olive oil on grilled Italian bread

Mozzarella and Eggplant Napolean \$45/\$75

Slices of tomatoes, grilled eggplant and fresh mozzarella with Balsamic glaze

Antipasto della Casa \$55/\$75

Chef's selection of imported cured meats, assorted Italian cheeses & marinated vegetables, available vegetarian

Arancini Balls \$50/\$75

Smoked mozzarella & marinara

Calamari Fritti \$45/\$65

Fried calamari served with homemade marinara sauce

Mozzarella Caprese Skewers \$55/\$75

Fresh mozzarella balls with basil and grape tomatoes, with a balsamic reduction

Crab Bruschetta (Market)

Lump crabmeat mixture with roasted red peppers baked on our toasted Italian bread

Baked Brie en Croute \$45/\$65

topped with a portobello mushroom in a puff pastry with strawberries and balsamic glaze

Bacon Wrapped Scallops \$70/\$90

U 15 count scallops with crispy bacon

Coconut Shrimp \$65/\$85

16/20 count shrimp, fried golden brown, served with Fresh strawberry basil salsa or mango salsa

Crab Fondue (Market)

Lump crabmeat with artisan cheeses, served with crostini

Stuffed Mushroom Caps \$40/\$55

- Pecans, leeks and parmesan cheese
- Crab fondue (Market)
- Creamy spinach and artichoke
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Tapenade, served with crackers \$20/\$35

- Roasted red pepper and artichoke or traditional olive

Shrimp Cocktail \$65/\$85

16/20 count shrimp, served with a spicy cocktail sauce

Beef Wellington bites \$90 (18-20 only)

Salmon Wellington bites with dill \$40/\$70

Assorted mini Quiche \$30/\$45

Assorted Vegetable Tray \$25/\$35
Served with hummus (another dip available upon request)

Assorted Fruit Tray \$35/\$55

Imported Artisan cheese plate \$55/\$85

Served with fresh seasonal fruit, and crackers

Meatballs \$35/\$55

- In our traditional homemade marinara
- Balsamic tomato
- Bourbon

Pasta Salad \$35/\$50

Spiral pasta with fresh spinach, red onions, marinated mushrooms and cherry tomatoes

Spinach and Artichoke dip \$35/\$50

Available hot or cold, with fresh vegetables or bread

Eggplant Rollitini \$45/\$65

Thinly sliced pan fried eggplant rolled with ricotta cheese spinach and pesto, topped with Fresh mozzarella, served with marinara (Add pasta \$10)

Stuffed mushroom tarts \$40/\$60

with goat cheese in puff pastry

Prosciutto & Melon \$30/\$50

(seasonal)

Smoked Salmon crostini with saffron or dill sauce \$40/\$60

(sub sliced cucumber for crostini)

Shrimp cups with avocado, cilantro and lime juice \$45/\$65

Stuffed Dates or figs with goat cheese and/or bacon \$45/\$65

Mini crab cakes (Market)

with cocktail or old bay aioli

Ahi Tuna bites \$50/\$75

seared, served rare with wasabi aioli

Baked Oysters \$40/\$65

with parmesan, leek and bacon

Off Site Catering Salads

Serving 8-10/18-20

Add grilled chicken to any salad \$10/\$15
Add grilled shrimp or calamari to any salad \$25/ \$35

Insalata della Casa \$30/\$50

Field greens, tomatoes, cucumbers, carrots, and red onions topped with our house Italian dressing

Insalata Greek \$40/\$60

Field greens, tomatoes, cucumbers, black olives, carrots, onions, marinated mushrooms, and pepperoncini topped with feta cheese

Insalata Cesare \$40/\$60

Romaine lettuce and croutons topped with parmigiano cheese, and our Caesar dressing, anchovies available upon request

Insalata di Arugula \$45/\$65

Rocket lettuce topped with marinated tomatoes and provolone with balsamic vinaigrette

Watermelon Salad \$45/\$65 (seasonal)

sliced with feta, baby arugula and mint with balsamic glaze

Insalata di Spinaci \$45/\$65

Baby spinach, artichoke hearts, tomatoes and toasted pine nuts with grilled portobello mushroom and our house Italian dressing

Insalata Albicocca \$45/\$65

Baby spinach with candied pecans, dried apricots, and gorgonzola with balsamic glaze

Off Site Catering Sliders

8-10/18-20

Choose up to 3 - \$40/\$75

- Smoked salmon with dill sauce and arugula
- Prosciutto and fontina with dijon
- Grilled zucchini with goat cheese and red pepper
- Pesto chicken with baby spinach
- Fresh mozzarella, tomato and basil with pesto
- Sweet Italian sausage with red peppers and onions
- Balsamic chicken
- Chicken salad
- Shrimp salad
- Grilled eggplant with ricotta and pesto
- Roast beef and provolone

Off Site Catering

Create your own pasta

Pasta dishes are offered in two sizes:

Serving 8-10 \$50 /18-20 \$80

Pasta (choose one)

Penne Spaghetti Fusilli Fettuccini
Farfalle Angel Hair Linguine
Tri Color Tortellini
*Sub Asparagus or spinach in place of pasta add \$10/\$15
*Sub Gluten Free penne add \$10/\$15

Sauces (choose one)

Traditional marinara
Light marinara
Alfredo
Lemon white wine
Arrabiata (spicy marinara)
Creamy Pesto
Creamy Rose
Creamy Parmigano
Four Cheese
Aglio Olio (garlic and olive oil)

Add Ins (up to 3)

Mushrooms, capers, kalamata olives, roasted red peppers, tomatoes, basil, artichokes, anchovies, spinach, peas

Top It Off (Additional Charge)

Grilled Chicken \$10/ \$15
Prosciutto or pancetta \$10/ \$15
Eggplant \$10/\$15
Shrimp \$18 / \$30
Crabmeat (Market)
Italian Sausage \$10/ \$15
Meat Sauce \$10/ \$15
Calamari \$12 / \$20
Clams and/or mussels \$18 / \$28
Scallops \$40 / \$60
Buffalo Mozzarella \$10/ \$12
Lobster \$60/ \$85

Off Site Catering Entrées

Serving 8-10 guests /18-20 guests

Marsala Small \$90 / \$130 Large \$100 / \$140

Chicken or veal scallopine with mushrooms in a marsala wine sauce

Piccata Small \$85 / \$130 Large \$100 / \$140

Chicken or veal scallopine sautéed with capers in a lemon white wine sauce

Annapolis Small \$100 / \$140 Large \$110 / \$150

Chicken or veal scallopine with crabmeat and mushrooms in a creamy rose sauce

Spinaci Small \$85 / \$130 Large \$100 / \$140

Chicken or veal scallopine sautéed with fresh spinach in a creamy rose sauce

Pizzaiola Small \$85 / \$130 Large \$100 / \$140

Chicken or veal scallopine sautéed with capers and olives in a marinara sauce

Boneless Beef Short Ribs Small \$185 / Large \$285

Slow cooked in a demi glaze

Eggplant Rollitini \$45/\$65

Thinly sliced pan fried eggplant rolled with ricotta cheese spinach and pesto, topped with Fresh mozzarella, served with marinara (Add pasta \$10)

Grilled Salmon

Small \$70 / Large \$150
Garlic cream sauce or a garlic lemon wine sauce over baby spinach

Pesto Mahi Mahi Small \$75 Large \$160

Gnocchi, potato dumpling pasta \$60 /\$80

- With rose and spinach
- With a sage garlic butter sauce topped, add crispy pancetta \$10
- With creamy pesto and peas
- With marinara, basil and fresh mozzarella
- With white truffle oil and baby arugula and parmigano reggiano

Ravioli/Stuffed Pastas

Ravioli Con Astice Small \$80 Large \$140
Lobster stuffed with crabmeat, mushrooms and peas in a creamy rose sauce

Mushroom Ravioli Small \$50/ Large \$70

Wild mushroom (marinara or rose sauce)

Braised Beef & Veal Torricelli

Small \$70 / Large \$190
with marinara sauce

Spinach & Garlic Ravioli Small \$50 / Large \$70

(marinara or rose sauce)

Sausage & Broccolini Ravioli

Small \$70 / Large \$90
(marinara or rose sauce)

Sacchetti Small \$60 / Large \$80

Cheese filled purse shaped pasta with pears in a gorgonzola cream sauce

Burrata Ravioli Small \$50 / Large \$70

(marinara or rose sauce)

Off Site Catering Side

Dishes Serving 8-10

\$40/18-20 \$60

Sautéed asparagus

Roasted potatoes (garlic and rosemary)
Roasted seasonal vegetables (broccoli, cauliflower, baby carrots and snap peas)
Garlic mashed potatoes
(add goat cheese \$5/\$10)
Crispy Tuscan Brussel sprouts
(add crispy pancetta \$5/\$10)

Julianne medley (squash, zucchini and carrots)

Wild mushrooms
Savory sweet potatoes
Fresh sautéed green beans
Smoked gouda Mac n' Cheese
(add lobster \$45/\$65)
Root Vegetable Hash
Individual Corn Souffles

Off Site Catering Desserts

Tiramisu Small \$40 Large \$65

Alternating layers of lady fingers dipped in espresso, mascarpone cheese and chocolate chips dusted with cocoa

Zabaglione Cups Small \$25 Large \$40

A smooth dessert of egg custard creamed with marsala wine, our house specialty, with fresh berries

Chocolate Mousse Cups Small \$25 Large \$40

Whipped milk chocolate made with chocolate chips, topped with fresh strawberry

Mini Cannoli (traditional or dark chocolate dipped with pistachio cream)

Small \$35 Large \$50

Assorted Cookies Small \$30 Large \$45

Brownies Small \$25 Large \$45

Bread Pudding Small \$35 Large \$45

With a bourbon Sauce

Limoncello Cake Small \$45 Large \$55

Lady fingers rolled in Limoncello, layered with ricotta and lemon curd

Caramel Pecan Bar Small \$60 Large \$110

Dark Chocolate bark with pistachios and dried cherries

Small \$40 Large \$60