

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**
- **Champagne Brunches**
- **Tailgates**
- **Cookout**
- **Crab feast**
- **Raw bar**
- **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@lunabluofannapolis.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 \$35/\$55

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 (available on skewers upon request) \$55/\$75

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

Calamari Rustici \$45/\$65

Fresh calamari sautéed in a balsamic tomato sauce

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 \$60/\$80

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

Baked Brie en Croute \$35/\$55

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

Bacon Wrapped Scallops \$65/\$85

U 15 count scallops with crispy bacon

Coconut Shrimp \$55/\$75

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

Crab Fondue \$80/\$150

Lump crabmeat with artisan cheeses, served with crackers and crostini

Stuffed Mushroom Caps \$35/\$50

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

- Roasted red pepper and artichoke or traditional olive

Shrimp Cocktail \$45/\$75

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

Beef Wellington bites \$35/\$65

Salmon Wellington bites with pesto \$35/\$65

Assorted mini Quiche \$20/\$35

Assorted Vegetable Tray \$20/\$30

Served with hummus (another dip available upon request)

Assorted Fruit Tray \$35/\$55

Imported Artisan cheese plate \$55/\$85

Served with fresh seasonal fruit, nuts and crackers

Meatballs \$35/\$55

- In our traditional homemade marinara
- Balsamic tomato
- Swedish

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 and 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 \$30/\$50

with goat cheese in puff pastry

Prosciutto & Melon \$30/\$50

(seasonal)

Smoked Salmon crostini with saffron or dill sauce \$30/\$45

(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 \$40/\$60

with cocktail or old bay aioli

Ahi Tuna bites \$50/\$75

seared, served rare with wasabi aioli

Baked Oysters \$40/\$65

Parmesan and leek topped

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 parmigano 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 portabello 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
- flank steak 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 \$15 / \$25

Italian Sausage \$10/ \$15

Meat Sauce \$10/ \$15

Calamari \$12 / \$20

Clams and/or mussels \$18 / \$28

Scallops \$30 / \$60

Buffalo Mozzarella \$10/ \$12

Lobster \$60/ \$85

Off Site Catering Entrées

Serving 8-10 guests /18-20 guests

***Veal and Chicken dishes are served with angel hair or asparagus**

Marsala

Chicken or veal scallopine with mushrooms in a marsala wine sauce

Small \$90 / \$130

Large \$100 / \$140

Piccata

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

Small \$85 / \$130

Large \$100 / \$140

Annapolis

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

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

Spinaci

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

Small \$85 / \$130

Large \$100 / \$140

Pizzaiola

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

Small \$85 / \$130

Large \$100 / \$140

Parmigano

Chicken or veal scallopine breaded and topped with marinara and parmigano

Small \$85 / \$130

Large \$100 / \$140

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

Boneless Beef Short Ribs

Slow cooked in a demi glaze

Small \$80 Large \$140

Ravioli Con Astice

Lobster stuffed with crabmeat, mushrooms and peas in a creamy rose sauce

Small \$110 Large \$150

Mushroom Ravioli

with spinach in a cream sauce

Small \$50/ Large \$70

Shrimp and Asparagus Risotto

Small \$90 Large \$130

Sausage and Arugula Risotto

Small \$60 Large \$90

Caprese Risotto

Fresh tomatoes, basil, and fresh mozzarella

Small \$60 Large \$80

Risotto Primavera

Small \$60 Large \$80

Merlot Cherry Beurre Blanc Salmon

Small \$70 Large \$100

Pesto Mahi Mahi

Small \$55 Large \$85

Homemade Lasagna

(Gluten free add \$10/\$12)

\$50/\$75

- Vegetable, with fresh spinach and mushrooms
- Ground beef
- Sausage and pepper
- Seafood with marinara or alfredo (add \$10/\$15)
- Cheese
- Vegan

Off Site Catering Side Dishes

Serving 8-10 \$35/18-20 \$55

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)

Cauliflower Mash

Creamy polenta or polenta cake

Off Site Catering Desserts

Tiramisu

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

Small \$40 Large \$65

Zabaglione Cups

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

Small \$20 Large \$35

Chocolate Mousse Cups

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

Small \$20 Large \$35

Mini Cannoli (traditional or chocolate filling)

Small \$25 Large \$45

Assorted Cookies

Small \$25 Large \$45

Brownies

Small \$25 Large \$45

Caramelized Pear Bread Pudding

With a bourbon caramel Sauce

Small \$35 Large \$45

Limoncello Cake

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

Small \$40 Large \$50

Apple Spice Cake

With a Roquefort blue cheese icing

Small \$30 Large \$50

Flourless Chocolate Espresso Torte

Small \$40 Large \$50

Dark Chocolate bark with pistachios and dried cherries

Small \$40 Large \$60

