

Thank you for thinking of Bella Luna Catering, LLC and The Foundry to assist with your upcoming event. We hope to exceed your every expectation and desire. My personal goal is to make sure that the planning stages of your special event are as pleasurable and worry-free as possible.

Attached you will find our catering menus for your review. Please note that our chef is a European Master and can accommodate any palate or request. All pricing is exclusive of tax (9.75%) and service (20%).

As you plan your function we ask that you follow a few helpful guidelines. For seated dinners, please limit your selection to one from the appetizer, soup, salad, entrée and dessert categories. To facilitate the highest quality cuisine, presentation and service, we respectfully limit groups to one entree selection. Bella Luna will always accommodate the special dietary needs of your guests.

For reception dinners, hors d'oeuvres will be passed during the first 45 minutes and buffet service will last 2 hours

If you are using Bella Luna Catering, we do not charge a rental fee for The Foundry, however, minimum revenue is required. If you choose to use an outside catering service, The Foundry will provide the bar services along with the staff to facilitate and a rental fee will be required. We also cater offsite events.

It will be my pleasure to assist you with floral arrangements, table decor, audio visual requirements and entertainment suggestions.

We look forward to the opportunity to work with you. On behalf of the entire staff of Bella Luna Catering, we are eager to make every aspect of your occasion spectacular and memorable in every way.

Sincerely yours,

The Foundry

Bella Luna Catering, LLC
dba The Foundry
504.586.1309

BEVERAGE OPTIONS

House Brands

McCormick gin
McCormick vodka
McCormick whiskey
McCormick scotch
Castillo Gold rum
Chupa Chupa Tequila
Bella Luna chardonnay
Bella Luna cabernet sauvignon
Bella Luna sparkling
Miller Lite, Heineken
Sharps, Abita Amber

Full bar set ups

Premium Brands

Beefeater
Absolut
Crown Royal, Jack Daniels
Dewars
Bacardi Silver
Cuervo Tequila
Bella Luna chardonnay
Bella Luna cabernet sauvignon
Bella Luna sparkling
Miller Lite, Heineken,
Sharps, Abita Amber

Full bar set ups

PRICES PER PERSON

HOUSE BAR

1/2 hour house	8.00
one hour house	16.00
two hours house	20.00
three hours house	24.00
Each additional 1/2 hour	3.50

PREMIUM BAR

1/2 hour premium	9.00
one hour premium	18.00
two hours premium	23.00
three hours premium	28.00
Each additional 1/2 hour	4.50

For sparkling and still bottled water included in your bar package please add 1.50 per person for cocktail service only.

Evian and San Pellegrino served for dinner service is 6.00 per bottle, on consumption.

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Frozen and Specialty Drinks are not Included
Additional bar time added on the evening of your event will be 6.00 per person for every 1/2 hour on your guaranteed guest count.
All pricing is exclusive of tax and service.

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HORS D'OEUVRES

SEAFOOD

New Potatoes Filled with Maine
Lobster and Chervil Salad 4.75

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Sambal Ahi Tuna Tartar in
Oriental Soup Spoon 4.00

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Petite Apple Wood Smoked Bacon
Wrapped Scallops 4.25

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Cajun Cheddar Biscuit
Topped with Barbequed Shrimp 4.00

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Smoked Salmon on a Wonton Chip
with a Dollop of Wasabi Cream 3.75

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Pecan Crusted Oysters with
Wasabi Aioli 3.00

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Crabmeat Maison in
Phyllo Dough 3.75

~

Lobster Skewer with Plum
Ginger Sauce 5.25

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Petite Crab Cakes with
Smoked Jalapeño Remoulade 4.00

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Cajun Boiled Shrimp
with Creole Red Sauce 3.50

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Crawfish Cheesecake with
Scallion Coulis 3.50

*Hors d'oeuvres are priced
per piece per person
Prices are exclusive of tax
and service charge*

MEAT

Roasted Petite Lamb Chops
with Herbed Butter 4.50

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Foie Gras on Brioche
with Pineapple Syrup 5.25

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Dirty Rice Tartlette 3.00

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Pulled Pork and Creamy Slaw
in Rice Paper Cone 3.50

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Pork and Shrimp Potstickers
with Scallion Soy Sauce 3.25

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Black Sesame Coated Chicken
Skewered 3.00

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Pear and Blue Cheese
Wrapped in Prosciutto 3.75

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Smothered Cabbage and Andouille
in Puffed Pastry 3.00

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Beef tips and Portobello on a
Tine with Oyster Sauce 3.00

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Smoked Duck and Poblano
Quesadilla 3.25

VEGETARIAN

Fried Pickled Okra 3.00

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Bruschetta with Olive Tapenade 3.00

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Goat Cheese Stuffed
Cherry Tomato Lollipop 3.00

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Spinach, Gruyère, Mushroom
Quiche 3.00

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Asparagus Risotto Served
in a Spoon 3.50

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Thai Vegetable Spring Roll 3.00

*Hors d'oeuvres are priced
per piece per person
Prices are exclusive of tax
and service charge*

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APPETIZERS

- Artichoke Napoleon
Layer of Artichoke, Tomato, Goat Cheese and Caramelized Onion
Drizzled with a Sweet Balsamic Reduction
Served with a Spicy Cheese Twist
9.25
- Creole Crab Cakes with Tomato Relish and Smoked Jalapeño Remoulade
9.25
- Fried Green Tomatoes served with Gulf Shrimp in a Traditional Ravigote
11.25
- Grilled Portobello Brushed with Garlic Oil and topped with Goat Cheese Gravy
9.00
- Grilled Semi-boneless Quail on Asian Slaw in a Rice Wine Vinegar
12.50
- Crunchy Wild Mushroom Risotto Cake
Topped with Micro Greens in a Tangy Citrus Vinaigrette
9.50
- Appetizer Medley of
Creole Crab Cake, Lamb Chop with a Provençal Crust
And Traditional Shrimp Remoulade
14.75
- Cast Iron Seared Hudson Valley Foie Gras Paired with Fresh Pineapple
Drizzled with Port Wine Glaze
15.50

SOUPS

- Wild Mushroom Bisque with Apple Wood Smoked Bacon
Lobster Bisque, Spiked with Cognac
New Orleans Style Turtle Soup Laced with Sherry
Smoked Duck and Andouille Gumbo
Bella Luna Oyster and Shrimp Gumbo
7.50

SALADS

- Assorted Baby Lettuces Tossed with Cranberry Vinaigrette
Topped with Bleu Cheese, Candied Pecans and Julienne Pears
- Baby Romaine Tossed with Eggless Caesar Dressing
And Toasty Croutons
8.00
- Fresh Arugula Dressed with Myer Lemon Vinaigrette
Topped with Hudson Valley Duck Comfit and Oven-Dried Tomatoes
9.50

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ENTREES

Fire-roasted Artichoke Sauce over a Free-Range Chicken Breast
Served with Buttermilk Mashed Potatoes
27.00

With Crab Meat and Fire-roasted Artichoke Sauce add 3.50

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Hazelnut Crusted Mahi Mahi with a Myer Lemon Beurre Blanc
Accompanied by White Corn and Asparagus
27.00

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Sautéed Gulf Redfish with a Jazzy Crawfish Monica Sauce
over Louisiana Popcorn Rice and Vidalia Onions
31.50

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Provimi Veal Chop in a Roasted Garlic Jus topped with Fried Sage
Served with Creole Corn Pudding
39.00

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Pan Seared Snapper (Seasonal) served with Chunks of Blood Orange and Pistachios Served over
Asparagus
31.50

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Grilled Filet Mignon in a Chasseur Sauce with Goat Cheese Mashed Potatoes
And Glazed Carrots
35.75

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Pork Chop topped with a Pecan Streusel served with
Pole Beans and Braised Apples
28.00

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Tilapia served with a Crabmeat Salsa, Creamy Spinach and Baby Potatoes
28.50

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Medallion of Angus Beef and BBQ Shrimp
Accompanied by Cheesy Grits and Haricots Verts
39.00

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Grilled Atlantic Salmon topped with Creole Shrimp Pecan Brittle Sauce
And Steamed Broccoli Raab
28.50

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Grilled New York Strip in a Green Peppercorn Sauce
Double Baked Potato and Sautéed Mushrooms
33.50

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Grilled 5oz. Filet of Beef and a 4oz. Maine Lobster Tail in Herb Butter
with Roasted Garlic Mashed Potatoes and Jumbo Asparagus
45.00

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Grilled Ashley Farm Chicken Breast and Herb Crusted Catch of the Day

Served with Corn Macque Choux and Au Gratin Potatoes
33.00

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DESSERTS

Chocolate Fudge Cake Layered with Raspberry Coulis
And White Chocolate Ganache

7.75

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Crème Brûlée with Gourmet Tahitian Vanilla Bean and Fresh Berries

7.00

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Banana Bread Pudding Served with Myer's Rum Sauce

7.00

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White Chocolate Cheesecake Drizzled with Godiva Chocolate Sauce

7.00

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Key Lime Pie with Apricot Glaze and Vanilla Whipped Cream

7.00

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Chocolate Pecan Tart A la Mode with Housemade Vanilla Ice Cream

8.00

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Tiramisu with Fresh Berries and Mocha Crème

7.50

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Traditional German Black Forest Cake

7.50

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Baked Alaska Flamed with New Orleans Rum

8.75

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Homemade Ice Creams and Sorbet

7.00

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Trio of Desserts

Three of the Pastry Chef's Specialties
Assembled to Tempt the Palate

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12.00

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SAMPLE MENU I

PASSED HORS D'OEUVRES

Gazpacho Gulf Shrimp Shooter
Black Sesame Coated Chicken on a Tine
Skewered Beef Tip and Portobello with Oyster Sauce

SOUP

Oyster and Shrimp Gumbo

SALAD

Assorted Baby Lettuces Tossed with Cranberry Vinaigrette
Topped with Bleu Cheese, Candied Pecans and Julienne Pears

ENTRÉE CHOOSE ONE

Sautéed Gulf Redfish with a Jazz Fest Crawfish Monica Sauce
Over Louisiana Popcorn Rice and Vidalia Onions

Or

Grilled New York Strip in a Green Peppercorn Sauce
Double Baked Potato and Sautéed Mushrooms

DESSERT

Chocolate Pecan Tart A la Mode with Housemade Vanilla Ice Cream
Coffee

69.00 Per person
Exclusive of Service Charge and Sales Tax

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SAMPLE MENU II

PASSED HORS D'OEUVRES

Smothered Cabbage and Andouille in Puffed Pastry
Smoked Salmon on a Wonton Chip with a Dollop of Wasabi Cream
Pecan Crusted Oysters with Ancho Aioli

APPETIZER

Crunchy Wild Mushroom Risotto Cake
Topped with Micro Greens in a Tangy Citrus Vinaigrette

ENTRÉE CHOOSE ONE

Crab and Fire-Roasted Artichoke Sauce over a Free-Range Chicken Breast
Served with Buttermilk Mashed Potatoes

Or

Hazelnut Crusted Mahi Mahi with a Myer Lemon Beurre Blanc
Accompanied by White Corn and Asparagus

DESSERT

Crème Brûlée with Gourmet Tahitian Vanilla Bean and Fresh Berries
Coffee

59.00 Per person
Exclusive of Service Charge and Sales Tax

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SAMPLE MENU III

PASSED HORS D'OEUVRES

Smoked Duck and Poblano Quesadilla
Asparagus Risotto Served in a Spoon
Crabmeat Maison in Phyllo Dough

SOUP

New Orleans Style Turtle Soup Laced with Sherry

APPETIZER

Creole Crab Cakes with Tomato Relish and Smoked Jalapeno Remoulade

ENTRÉE CHOOSE ONE

Pan Seared Snapper (seasonal) served with Chunks of Blood Orange and Pistachios
Served over Asparagus

Or

Grilled Filet Mignon in a Chasseur Sauce with Goat Cheese Mashed Potatoes
And Glazed Carrots

DESSERT

Chocolate Fudge Cake Layered with Raspberry Coulis
And White Chocolate Ganache
Coffee

73.25 Per person

Exclusive of Service Charge and Sales Tax