

Bella Luna Catering, LLC
dba The Foundry
504.586.1309

Stationary Hor's Doeuvres

Charcuterie Platter

**A Delicious Display of Smoked and Cured Meats to Include:
Speck, Sopressata, Salami, Capocola, and Pate
Accompanied by Stone Ground Mustards, Cornichones, Assorted Olives,
Sourdough and Whole Wheat Crostini
\$200.00**

Seafood Antipasto

**Fresh Seasonal Seafood Platter to Include:
Crabmeat Remoulade, Boiled Gulf Shrimp Cocktail, Frutti Di Mare, Ceviche,
Marinated Artichoke Hearts, Roasted Portabella Mushrooms and Bell Peppers
Accompanied by House-Made Focaccia and Crostini
\$200.00**

Smoked Salmon Display

**Thinly- Sliced Side of Smoked Salmon
Accompanied by Whipped Cream Cheese, Capers, Diced Red Onion,
House-Made Crostini, and Vollkornbrot
\$200.00**

Grilled Marinated Vegetable Platter

**A Colorful Array of Fresh Seasonal Vegetables to Include:
Balsamic Marinated Mushrooms, Grilled Pineapple, Asparagus,
Zucchini, Yellow Squash, Red and Yellow Bell Peppers
Drizzled with Sweet Basil Pesto
\$175.00**

Fruit and Cheese Display

**A Spectacular Array of Imported and Domestic Cheeses to Include:
Asiago, Brie, Gorgonzola, Swiss, and Gouda
Fresh Organic Seasonal Fruit to Include:
Red and Green Grapes, Melon, Pineapple, and Mixed Berries
\$200.00**

Mediterranean Antipasto Platter

**Baba Ghanouj, Marinated Feta, Sun-Dried Tomatoes, Kalamata Olives,
Pepperoncini Peppers, and Hummus
Accompanied by Toasted Pita Chips
\$150.00**

Brie En Croute

**A Kilo Wheel of Brie with Brown Sugar and Toasted Pecans
Or Raspberry Coulis Baked in Crispy Phyllo or Puff Pastry
Garnished with Fresh Fruit and Served with Water Crackers and Crostini
\$100.00**

Peppered Beef Tenderloin Platter

**Whole Tenderloin of Beef, Slow Roasted to Perfection,
Chilled and Thinly Sliced, Accompanied by Horseradish Cream and House-made Rolls
\$250.00**

Bruschetta Presentation

**Fresh Tomato, Basil, and Feta,
Olive Tapenade,
Sun-dried Tomato Pesto,
Eggplant Caponata
Served with French Bread Crostini
\$150.00**

Mini Dessert Display

(100 per tray)

Pixie Versions of Our Most Popular Confections to Include:

**Dark and White Chocolate Covered Strawberries
Southern Pecan Pie
Key Lime Pie with Apricot Glaze and Whipped Cream
Praline Cheesecake
Fresh Fruit Tarts
Double Chocolate Brownies
Eclairs
Raspberry Cream Puffs
Lemon Snow Bars
\$250.00**

All Platters and Displays Serve Approximately 30-40 Persons