

**764 Miami Circle,**

**Atlanta, GA 30324**

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**~ CATERING ~**

Eclipse di Luna would love to help you in planning for a truly festive social or corporate catered event! Eclipse di Luna offers a delectable selection of Spanish Tapas that will surely excite the senses. We are happy to tailor our menu options to fit any type of event. Our staff will work with you down to the very last detail to ensure an unforgettable experience! Catering is where we bring the food and drink to you-its just a matter of location. We can also provide entertainment for your event.

**TAPAS – BUFFET STYLE**

**6 tapas selections**

**8 tapas selections**

**10 tapas selections**

**PASSED HORS D’OEUVRES**

**( Optional: In addition to tapas buffet – bite size )**

**Meat / Vegetarian**

**Seafood**

**DESSERTS**

**2 selections**

**PAELLA GRILL with Chef**

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**BAR**

**( includes ice and coolers )**

**Option #1: Beer, Wine, Sangria, and Non-Alcoholic Beverages**

**Option # 2: Full Liquor Bar ( includes mixers )**

**Option # 3: Non-alcoholic beverages only**

**SERVICE FEES**

**Serving Equipment and Serving Utensils:**

**On-Site Staff:**

**( delivery, setup, service, and breakdown )**

**Delivery / drop off only:**

**RENTALS**

**China, Glassware, Flatware, Tables, Linens:**

**LIVE ENTERTAINMENT**

**Band or DJ**

**~ CATERING MENU ~**

**Vegetarian**

**Tomato Fresco** - Tomato and Mozzarella w/ Basil and Balsamic Vinegar Reduction

**Ensalada de Manzána –** Arugula, Radicchio, Granny Smith Apples, Candied Walnuts, Shaved Manchego Cheese, with Apple Cider and Walnut Dressing

**Ensalada de Pera –** Poached Pear, Arugula, Marcona Almonds, Valbreso Feta Cheese, Cabernet Reduction

**Cheese Platter** - Assorted Cheeses, Fruit, Olives, and Spanish Almonds

**Hummus Tradicional** – Roasted Garlic Spiced Chickpea Hummus, Feta Cheese, Basil Oil; Pita, Carrots, and Celery

**Bruselas Rostizadas –** Pan Roasted Brussel Sprouts, Red Onions, Balsamic Glaze, and Pine Nuts

**Pimientos Rellenos con Queso de Cabra** – Honey Goat Cheese stuffed Piquillo Peppers, Traditional Tomato Sauce

**Patatas Bravas** – Spiced Potatoes with Romesco

**Yam Rostizado** – Roasted Sweet Potato, Truffle Aioli, Valdeon Blue Cheese, Sea Salt

**Macarrones con Trufa** – Macaroni Pasta, Three Cheese Bechamel, Truffle Shavings, Breadcrumbs, Parsley

**Empanada de Vegetales** – Fresh Corn, Poblano Pepper, Black Beans, and Tetilla Cheese in a pastry shell with Cilantro-Sour Crema

**Paella de Verduras** – Traditional Spanish Paella with Seasonal Vegetables & Saffron Rice

**Plátanos Fritos** – Lightly Fried Plantains drizzled with Honey, Parsley

**Meat / Seafood**

**Bocatas de Res** – Grilled CAB Sliders with Sundried Tomato Jam, Mozzarella, and Arugula on a Brioche Bun

**Picanha Churrasco –**  Coulotte Steak with Chimichurri, and Potato Chips ( $2 p/p up charge )

**Pollo a la Parrilla –** Grilled Chicken Breast, Bell Pepper Sofrito, Gratin Potatoes, and Kalamata Olives

**Empanada de Carne** – Angus Beef, Balsamic Onions, and Swiss Cheese in a pastry shell with Horseradish Crema

**Costillas Espanolas** – Spanish Style Pork Ribs in an Aged Balsamic Vinaigrette

**Brocheta de Chorizo y Datiles** – Spanish Chorizo and Dates wrapped in Apple-Smoked Bacon,Valdeon Blue Cheese

**Salmon ala Parrilla** – Grilled Salmon over Sautéed Spinach, Herbed Butter ($2 p/p up charge)

**Gambas al Ajillo** – Sautéed Shrimp, Garlic, White Wine, Butter, Calabrese Pepper ($2 p/p up charge)

**Ceviche de Pescado** – Gulf Coast White Fish Ceviche, Orange-Habanero Marinade, Cilantro, Avocado ( $2 p/p up charge )

**Paella del Dia** – Traditional Spanish Paella with Saffron Calasparra Rice, Peas, Shrimp, Squid, Clams, Chicken, and Chorizo

**DESSERTS**

Tres Leches

Key Lime Pie