

## Off Site Catering Fees

\$50 per hour per server/bartender (up to 4 hours)

\$300 Chef fee (off-site cooking)

### Optional Services:

Plates & Cutlery (quality plastic)

Napkins (quality paper) at \$2.50 per person  
*(black plates, cutlery wrapped in white napkins & black ribbon)*

18% gratuity added to entire bill.



We offer catering for all occasions; weddings, birthdays, corporate events & private parties. Contact us today for a menu customized for your event.

11040 Rancho Carmel Drive  
San Diego, CA 92128

**858-673-0077** *tel & fax*

cafelunasd@gmail.com  
www.cafelunasd.com  
*(Online reservations available)*

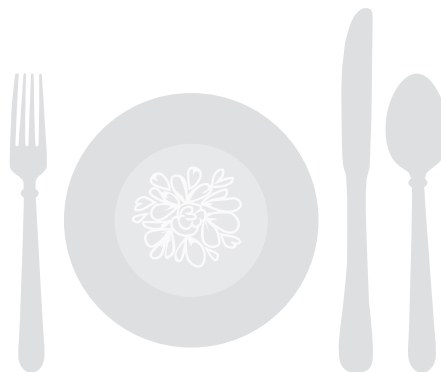
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Instagram: [Cafeluna.sd](https://www.instagram.com/Cafeluna.sd)  
Twitter: [@cafelunasd](https://twitter.com/cafelunasd)

### Lunch Hours

Tuesday – Friday  
11:00am - 2:00pm

### Dinner Hours

Tuesday – Saturday  
5:00pm – 9:00/\*9:30pm  
\* Friday & Saturday (9:30)



Like Us on Facebook  
[www.facebook.com/CafeLunasd](http://www.facebook.com/CafeLunasd)

Free wireless internet

*Catering menu pricing is available on-line @ [cafelunasd.com](http://cafelunasd.com)*

*A 72 hour advance notice is greatly appreciated for all catering orders.*



*Traditional Italian Cuisine, Boutique Wines and Fine Spirits*

the  
**Eventi Progettista**  
Event Planner



Catering packages available from \$40 per person and up, for parties of 25 or more. Please contact our catering department for specific pricing and details!

## Antipasti

**Italiano** Speck, Sopressata, Dry Salami, Chorizo Salami, Roasted Peppers, Marinated Sun-Dried Tomatoes, Olives, Shaved Parmesan, Garden Greens, Balsamic Vinaigrette

**Misto Antipasti** Array of Roasted, Steamed, Grilled Vegetables, Caprese, Parmesan Sticks



## Butlered Hors d'oeuvres

**Stuffed Mushrooms** Italian Sausage, Mozzarella, Parmesan, Bread Crumbs

**Italian Sausage** Mild Italian Sausage, Onions with Pomodoro Broth

**Grilled Asparagus** Goat Cheese & Prosciutto wrapped

**Traditional Bruschetta** Fresh Roma Tomatoes, Basil, Garlic, Avocado, Extra Virgin Olive Oil, Balsamic Vinegar, served with Italian Crostinis

**Rosetta** Housemade Pasta, Ham, Swiss Cheese, Cream & Parmesan

**Meatballs** With Pomodoro Sauce

## Insalate

**Della Luna** Radicchio, Red Leaf, Feta Cheese, Candied Walnuts, Creamy Raspberry Vinaigrette

**\*Di Caesar** Chopped Crisp Romaine, Parmesan, Crispy Capers, Toasted Pine Nuts, Creamy Caesar Dressing

**Della Casa** Red Leaf, Artichoke Hearts, Tomatoes, Champagne Vinaigrette



*\*Consuming raw or uncooked meats or eggs may increase your risk of food-borne illness*

## Entrées

*Each Entrée includes a side of pasta. Choice of Fusilli Umbriaco or Penne Pomodoro. All Chicken is (free ranged) Mary's Chicken*

**Pollo La Costa** Julienne Carrots, Green Onions, Mushrooms, Lemon Dijon Cream

**Pollo Choice** Served with choice of Marsala Cream|Lemon White Wine Reduction  
**Marsala |Picatta|Limone** (add capers for Picatta Style)

**Pollo Parmesan** Baked with Mozzarella, Pomodoro, Parmesan

**\*Pork Tenderloin** White Marble Pork Loin Smothered in our Famous Balsamic Shallot Reduction

**Atlantic Salmon** Grilled Salmon Filet Paired with Blueberry Beurre Rouge

**\*Chef's Seared Dry Rubbed Angus Tenderloin** Roasted Garlic Green Peppercorn Demi Glacé

**\*\*Vitello Choice** Veal Tenderloin Filet Scallopini, served with choice of Marsala Cream|Lemon White Wine Reduction (add capers for Picatta Style)

*\*Additional 10 per person*

*All Tenderloins Select Cut. Discover the appeal of veal with this tender filet.*

## Side of Pasta

**Fusilli Umbriaco** Pancetta, Onion, Vodka, Sautéed with Rose Cream

**Penne Pomodoro** Choice of Traditional Basil Pomodoro or Diablo Style (*spicy*)

## Dolce

*Each Dolce serves up to 14 people (we can score for serving).*

**Lemon Tart** A Zesty Lemon Delight in an Orange Pastry Shell, Raspberry Coulis Drizzle

**Sour Cream Cheesecake** A Light, Fluffy-Style Cheesecake Graham Cracker Crust, Raspberry Coulis Drizzle

**Chocolate Mousse** A True Taste of Heaven in this Rich, Fluffy Mousse Oreo Cookie Crust, Raspberry Coulis Drizzle

**Carmel Apple Bread Pudding** Suggested served with vanilla ice cream

*Gluten-free & vegetarian menu items are also available by request.*

## Tier 1 ~ Entrée Station Choose of:

2 Entrées  
1 Pasta  
1 Insalate  
50

## Tier 2 - Display Station Choose of:

2 Entrées  
1 Pasta  
1 Insalate  
1 Antipasti or Butlered Hors d'oeuvres (choice of 3)  
60

## Tier 3 ~ International Station Choose of:

2 Entrées  
1 Pasta  
1 Insalate  
1 Antipasti or Butlered Hors d'oeuvres (choice of 3)  
Coffee & Dolce  
70

