

Cater your next event with us!

Birthdays - Weddings - Graduations
Workplace Celebrations and more.

Café Luna recipes are made with
one consistent ingredient
LOVE!!

You'll love us to the moon and back!
858-673-0077
cafelunasd.com
Catering
Pick-up and Delivery Available



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	50
Sour Cream Cheesecake	A Light, Fluffy-Style Cheesecake Graham Cracker Crust, Raspberry Coulis Drizzle	60
Chocolate Mousse	A True Taste of Heaven in this Rich, Fluffy Mousse, Oreo Cookie Crust, Raspberry Coulis Drizzle	60
Caramel Apple Bread Pudding	Suggested served with Vanilla Ice Cream	40



We pride ourselves in “Scratch Cooking”, also known as “Farm to Table.” We never outsource our sauces or have someone else trim our meat. We make all our own dishes to ensure quality and housemade flavors you’ve come to love & expect.

Why not give **Catering by Café Luna** a chance, go the extra mile, make it memorable, you won’t be disappointed! We bring all the elements to you. When requested: Gluten Free, Vegan, Organic etc... we can promise you it won’t come from a can! Give us a chance to cater your next event, let us personalize your day!

From our “Family” kitchen to your venue, you’ll love us to the **MOON & BACK!**



Traditional Italian Cuisine, Boutique Wines and Fine Spirits



Lemon Tart



*Jamie Wimmer - Owner
Chef de Cuisine Marco Gonzalez
Sous Chef Marco Sanchez*

Facebook: www.facebook.com/CafeLunasd
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)*

HAPPY HOUR Tuesday - Friday 4:00 - 6:00

11040 Rancho Carmel Drive
San Diego, CA 92128

Antipasti

Italiano	Prosciutto, Sopressata, Dry Salami, Chorizo Salami, Roasted Peppers, Marinated Sun-Dried Tomatoes, Olives, Shaved Parmesan, Garden Greens, Balsamic Vinaigrette	10 ^{ppl} /20 ^{ppl} 75/135
Misto Antipasti	Array of Roasted, Steamed, Grilled Vegetables, Caprese, Parmesan Sticks	60/105



Misto Antipasti

Appetizers

Stuffed Mushrooms	Italian Sausage, Mozzarella, Parmesan, Bread Crumbs	10 ^{ppl} /20 ^{ppl} 40/75
Mild Italian Sausage	Sautéed Onions, with Pomodoro Broth	45/80
Grilled Asparagus	Goat Cheese & Prosciutto wrapped	3.00 ^{each}
Rosetta	Housemade Pasta, Ham, Swiss Cheese, Cream & Parmesan	2.75 ^{each}
Meatballs	With Pomodoro	35/60
Traditional Bruschetta	Fresh Roma Tomatoes, Basil, Garlic, Avocado Purée, Extra Virgin Olive Oil, Balsamic Vinegar, served with Italian Crostinis	25/40

Bread & Celestial Sauce
\$25 for 20 people

Pasta Entrées

Fusilli Umbriaco	Pancetta, Onion, Vodka, Sautéed with Rose Cream	10 ^{ppl} /20 ^{ppl} 70/130
Penne Bolognese	Traditional Meat Sauce with Ground Filet Mignon, Parmesan	80/170
Penne Con Salciccia	Crumbled Italian Sausage, White Wine Cream, Parmesan	80/170
Penne Pomodoro	Choice of Traditional Basil Pomodoro or Diablo (<i>spicy</i>)	60/110
<i>Below items not available as side</i>		
Manicotti	Housemade Crepes, Ricotta, Spinach, Mozzarella, Pomodoro	75/140
Lasagna	Housemade Pasta, Layered Ground Filet Mignon Bolognese, Spinach, Ricotta, Mozzarella, Parmesan	110/210



Penne Con Salciccia

Insalate

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

Della Luna	Radicchio, Red Leaf, Feta Cheese, Candied Walnuts, Creamy Raspberry Dressing	10 ^{ppl} /20 ^{ppl} side salads 45/80
Della Casa	Red Leaf, Artichoke Heart, Tomatoes, Champagne Vinaigrette, Kalamata Olives	40/70
*Di Caesar	Romaine, Parmesan, Crispy Capers, Toasted Pine Nuts, Traditional Creamy Caesar Dressing	45/80



Add Your Favorite to Your Insalate or Pasta

10^{ppl}/20^{ppl}
60/120
Chicken | Salmon

Panini

1/2 or Full Panini's Available
Served with Bowtie Pasta 1.50 per person
All Pollo is (free ranged) Mary's Chicken

Italiano	Prosciutto, Sopressata, Dry Salami, Chorizo Salami, Provolone, Wild Arugula, Calabrian Chiles, Olive Ragot, Ciabatta Roll	10 ^{ppl} /20 ^{ppl} 90/160
Petto di Pollo	Pancetta, Roasted Peppers, Wild Arugula, Gorgonzola Cheese, Sun-Dried Tomato Aioli, Ciabatta Roll	90/160
Caprese	Roma Tomatoes, Burrata Mozzarella, Avocado, Basil, Wild Arugula, Ciabatta Roll	80/150



Petto di Pollo

Entrées

All Pollo is (free ranged) Mary's Chicken

Pollo La Costa	Julienne Carrots, Green Onions, Mushrooms, Lemon Dijon Cream	10 ^{ppl} /20 ^{ppl} 120/230
Pollo Choice Marsala Picatta Limone	Served with choice of Marsala Cream Lemon White Wine Reduction (<i>add capers for Picatta Style</i>)	120/230
Pollo Parmesan	Baked with Mozzarella, Parmesan and Pomodoro	120/230
Pork Tenderloin	White Marble Loin Smothered in our Famous Balsamic Shallot Reduction	150/280
Atlantic Salmon	Seared, Paired with Blueberry Beurre Rouge	120/230
Chef's Seared Dry Rubbed Angus Tenderloin	Roasted Garlic Green Peppercorn Demi Glacé	190/340

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