

**4505 Ashford Dunwoody Road,**

**Dunwoody, GA 30346**

**678-205-5862**

[**info@eclipsedilunaparkplace.com**](mailto:info@eclipsedilunaparkplace.com)

**~ 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**

**Seafoo**

**DESSERTS**

**2 selections**

**PAELLA GRILL with Chef**

****

**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**

**MEAT & SEAFOOD**

**Gambas al Ajillo ( $2 per person up charge )**

Sautéed Shrimp and Garlic with Calabrese Pepper

**Salmón al Sarten ( $2 per person up charge )**

Roasted Salmon over Sautéed Spinach with Herb Butter

**Ceviche de Pescado Blanco ( $2 per person up charge )**

White Fish Ceviche with Mandarin Oranges, Red Peppers, Cilantro,

Red Onions and Habanero-Citrus Marinade

**Fundido con Camarones ( $2 per person up charge )**

Georgia Shrimp, Smoked Bacon, & Melted Tetilla Cheese Spread, Warm Ciabatta Bread

**Costillas Españolas**

Spanish Style Ribs in Aged Balsamic Vinegar

**Brocheta de Chorizo y Datiles**

Spanish Chorizo and Dates wrapped in Apple, Smoked Bacon and Valdeon Blue Cheese

**Hamburguesas**

Beef Burgers, Blue Cheese Aioli, Red Onion, and Marinated Tomatoes

**Picanha ( $2 per person up charge )**

Grilled Top Sirloin with a fresh Basil-Cilantro Chimichurri, Parmesan Potato Curls

**Pollo a la Parrilla**

Spanish Rubbed Grilled Chicken Breast, Sweet Potato Mash, Adobo Sauce

**Empanada de Pollo**

Guajillo Roasted Chicken with Black Bean, Corn, Fontina Cheese in a Pastry Shell topped

with Aji Amarillo Crema

**Paella del Día**

Traditional Spanish Paella with Peas, Shrimp, Squid, Mussels,

Chicken and Chorizo with Saffron Calasparra Rice (**Contains Shellfish and Pork**)

**VEGETARIAN**

**Espárragos a la Parrilla**

Grilled Asparagus with Truffle Aioli and Shaved Manchego Cheese

**Tomate Fresco**

Fresh Mozzarella, Tomato and Basil, drizzled with Balsamic Vinegar Reduction

**Ensalada de Manzana**

Granny Smith Apple Salad, Radicchio, Arugula, Candied Walnut, Shaved Manchego

Apple Cider Vinaigrette

**Remolacha Rostizada**

Golden and Red Beets, Baby Kale, Candied Walnuts, Maple Mustard Vinaigrette, Goat Cheese Crumbles

**Bruselas Rostizadas**

Roasted Brussel Sprouts, Carameilzed Onions, Aged Balsamic Glaze, Cojita Cheese

**Queso Frito con Miel**

Fried Goat Cheese with Caramelized Onions & Honey

**Hummus de Pimiento Rojo**

Chickpea, Harrisa Pepper, Feta Cheese, Green Olives, Carrots, Celery, Sweet Bell Pepper and Warm Pita

**Patatas Bravas**

Spiced Potatoes with Romesco Sauce

**Macarrones con Acelga Calabaza**

Butternut Squash, Swiss Chard, Macaroni and Spanish Cheese, Herb Breadcrumbs

**Arroz Primavera**

Sautéed Basmati Rice, Roasted Cremini Mushrooms, Spinach, Spring Peas, Patty Pan Squash**,** drizzled with Smoked Paprika Chili Oil

**Setas Silvestre**

Braised Wild Mushrooms, Sweet Chili Butter, Manchego Cheese

**Paella de Verduras**

Traditional Paella made with Assorted Summer Vegetables

**DESSERTS**

**( choose two )**

Tres Leches

Spanish Flan

Chocolate Mousse Cake

Plantains with Honey-Sour Cream