

**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**

**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

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

**Hummus de Pimiento Rojo** – Black Bean Hummus, Chili Oil, Queso Fresco; Served with Celery, Carrot, Cucumber, and Pita

**Esparragos a la Parrilla -** Grilled Asparagus with Truffle Aioli and Manchego Cheese

**Queso Frito con Miel** – Fried Goat Cheese with Caramelized Onions & Honey

**Patatas Bravas** – Spiced Potatoes with Romesco

**Primavera Arroz** – Sautéed Basmati Rice, Roasted Crimini Mushrooms, Spinach, Spring Peas, Patty Pan Squash, Smoked Paprika Chili Oil

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

**Macarrones con Queso y Trufa** – Mac & Cheese with White Truffle and Fontina Cheese

**Meat / Seafood**

**Hamburguesas** – Beef Burgers, Marinated Tomatoes, Blue Cheese Aioli

**Picanha –**  Grilled Top Sirloin with Basil Chimichurri and Parmesan Potato Curls ( $2 p/p up charge )

**Pollo a la Parrilla –** Grilled Chicken Breast topped with Herb Roasted Eggplant Ragu

**Empanada de Pollo** – Guajillo Roasted Chicken, Black Beans, Corn, and Fontina Cheese in a pastry shell with Aji Amarillo 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 al Sarten** – Roasted Salmon over sautéed Spinach, Herbed Butter ($2 p/p up charge)

**Gambas al Ajillo** – Sauteed Shrimp and Garlic w/ Calabrese Pepper ($2 p/p up charge)

**Paella del Dia** – Saffron Calasparra Rice, Peas, Shrimp, Squid, Mussels, Chicken, and Chorizo

**Fondiodo con Camarones** – Georgia Shrimp, Smoked Bacon, melted Tetilla Cheese Spread, served with Ciabatta Bread ( $2 p/p up charge )

**Ceviche de Camaron** – Bay Shrimp, Red Peppers, Cilantro, Red Onion, and Sangrita Juice ( $2 p/p up charge )

**DESSERTS**

Tres Leches

Caramel Cheesecake

Key Lime Pie