

MOORE

CULINARY SERVICES

60 per person
Choice of 3 appetizers

Appetizers Chilled

Chilled New York Steak Bites w/ Horseradish
Bacon Aioli
Smoked Salmon Mousse Tostadas w/ Jicama
Dill Slaw
House Charcuterie Platter
Sopressata Brie Crostini w/ Fruit Chutney
Garlic Green Chile Shrimp Cocktail
Classic Colossal Shrimp Cocktail
Seasonal Fresh Fruit Platter
Baby Heirloom Tomato Bruschetta w/ House
Pita Chips
Poke Tuna Cups w Sriracha Aioli
Vegetable Shooters w/ Cucumber Ranch
Seasonal Fresh Fruit Display
Spiced Honey Apple Dip w/ Gingersnap
Crumble Assorted Goat Cheese w/ Crackers
(Fig, Apple, Spicy, Ranch, Seasonal fruits and
Jams)
Deviled Eggs w/Crispy Prosciutto and Shallots

Appetizers Fired

Caramelized Onion Bacon Jam and Smoked
Gouda Pinwheels
Coconut Shrimp Bake
Egg Roll Cups w/Chicken, Beef, Shrimp, or
Vegetable and Sweet and Sour Drizzle
Jalapeno Popper Wontons w/ Sweet Chile
Tomatillo Sauce
Spinach Artichoke Chicken Dip w/ House Pita
Chips
Honey Garlic Heirloom Tomato Tartlets
Sweet and Spicy Cognac Meatballs
Marinara Meat Sauce Bake w/ French Bread
Slices
Cheddar Bacon Potato Stack Skewers
Mini Chipotle Lime Shrimp tostada
House Skewers Satay Chicken, Beef, or
Vegetable
Petite Stuffed Sweet Peppers
Mini Crab Croquette Skewers

Custom Appetizer Menu's Available Upon Request

Family Style or Plated add 7.00 per person

Eastvale, CA 92880 mooreculinaryservices.com • info@mooreculinaryservicesl.com • 909.695.0900

Salads

House Baby Field Green Salad
w/ 2 Dressings

Napa Cucumber Tomato Salad

Shredded Napa Cabbage, Honey roasted Cherry tomatoes Red Onions, Feta, House Creamy Vinaigrette

Red Pepper Caesar Wedge

w/ Roasted Red Pepper Caesar Dressing

Chopped Spinach Bruschetta Orzo Salad

Orzo blended with freshly chopped baby spinach Buffalo mozzarella cherry tomatoes red onions and basil tossed in white balsamic vinaigrette

Entree Selections

Buffet Style Service

Choice two entree. (Additional entrees available for an additional charge.)

Chicken

Italian Lemon Garlic Herb Champagne Chicken
Grilled chicken breast with our signature lemon herb Wilson Creek almond champagne sauce

Sweet Pepper Chicken

Seared chicken breast with a delectable sweet pepper spinach and sundried tomato cream sauce

Portobello Caramelized Onion Stuffed Chicken Marsala

Chicken Cutlet stuffed with caramelized onion cremini mushrooms and mozzarella with our house Marsala

Creamy French Leek Chicken

Seared chicken breast topped with our French inspired creamy leek mustard sauce

House Roasted Glazed Chicken

Oven roasted free range whole cut chickens topped with our house signature glaze

Beef

Roasted Tri Tip w/ Red Wine Demi Glace

Roasted tri tip sauced with our signature Cabernet Sauvignon roasted garlic demi glace

Crusted Tenderloin w/ Garlic Butter Pepper Jus

Sliced and grilled herb crusted beef tenderloin

Grilled Spicy Herb Flank Steak Black Beer Gravy

Grilled New Castle marinated flank steak with a New Castle gravy

Sliced Grilled Ribeye w/ Creamy Mustard Peppercorn Mushroom Demi

Choice ribeye steak seasoned and grilled to medium temp and topped with our mustard mushroom demi sauce

Chopped Sirloin Bites w/ Caramelized Garlic Onion Mushroom Sauce

Sautéed bites of sirloin tossed in a brown mushroom sauce

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Seafood

Grilled Glazed Salmon

Wild caught Atlantic salmon with our signature glaze sauce (sauce available with seasonal fruits)

Lemon Cream Beurre Blanc Salmon

Seared wild caught Atlantic Salmon finished with Chablis creamy butter dill sauce

Crusted Black Cod or Hilibut

Seared Wild Alaskan Black Cod and finished with Citrus fennel sauce

Vegetables and Sides

Signature Roasted Vegetable Medley ♦→Sautéed French Green Beans ♦→Garlic Broccolini

Pecorino Crusted Asparagus ♦→Seasonal Fruit Glazed Carrots ♦→ Seasonal Root Vegetable Medley

House Garlic Yukon Whipped Potatoes ♦→Spiced Roasted Red Potatoes ♦→Garlic Herb Butter

Orzo ♦→Wild Mushroom Rice Pilaf ♦→House Cilantro Jasmine Rice

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