Off Site Catering Fees

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

$300 Chef fee (off-site cooking)

Optional Services:
Plates - Cutlery - Napkins 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)

Facebook: www.facebook.com/CafeLunasd
Instagram: Cafeluna.sd
Twitter:@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

Free wireless internet

Catering menu pricing is available on-line @ cafelunasd.com

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

Café Luna™

Traditional Italian Cuisine, Boutique Wine's and Fine Spirits

the
Eventi Progettista
Event Planner

Catering packages available from $40 per person and up, for parties of 15 or more. Please contact our catering department for specific pricing and details!

Antipasti

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

Misto Marinated, Roasted Vegetables, Caprese

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 Sheets Rolled with Ham, Swiss Cheese, Sliced, Baked with 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.

Pollo La Costa Mary's Chicken, Julienne Carrots, Green Onions, Mushrooms, Lemon Dijon Cream

Pollo Choice Marsala |Picatta|Limone Mary's Chicken, served with choice of Marsala Cream|Lemon White Wine Reduction *(add capers for Picatta Style)*

Pollo Parmesan Mary's Chicken, baked with Mozzarella, Parmesan and Pomodoro Sauce

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

**Additional 10 per person*
*** Vitello Choice is a Tenderloin Filet Select Cut.*
Discover the appeal of veal with this tender filet. Additional 10 dollars per person.

Side of Pasta

Fusilli Umbriaco Spiral Pasta, Pancetta, Onion, Vodka, Sautéed with Rose Cream Sauce

Penne Pomodoro Penne Pasta. Choice of Traditional Basil Pomodoro Sauce or Diablo Sauce *(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
40

Tier 2 - Display Station

Choose of:

2 Entrées
1 Pasta
1 Insalate
1 Antipasti or Butlered Hors d'oeuvres (choice of 3)
50

Tier 3 ~ International Station

Choose of:

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