

# Lunar

## Events Menu

Minimum Order of 2 dozen per item.

**\$29 per dozen**

### **Salmon Mousse**

cured yolk, sourdough crumble,  
crispy salmon skin, endive (Pes)

### **Gougères**

chaga cheese filling (Veg)

**Scallops Wrapped in Prosciutto**  
(GF, DF)

### **“Carrots in a Blanket”**

honey-curry carrots, puff pastry,  
crème fraiche (Veg)

### **Smoked Fish Blinis**

crème fraiche, Rosy farms  
haskaps (GF)

**Garlic-butter Steak Bites** (GF)

### **“Oysters and Champagne”**

raw oysters with champagne  
mignonette (GF, DF)

MRKT PRICE

**\$25 per dozen**

### **“Caprese”**

tomato, fresh cheese, basil,  
balsamic caviar (Veg, Vegan  
Possible)

### **Cranberry Crostini**

house ricotta, cranberries,  
thyme (Veg)

**Bloody Mary Devilled Eggs** (Veg,  
DF)

### **Eggplant Rolls**

walnut garlic stuffing (Vegan,  
GF)

### **Beet Tartare**

black garlic cashew cream,  
seeded crackers (Vegan, GF)

**Sour Cream and Onion Chips**

caramelized five-onion dip,  
house chips (Veg, GF)

## Pizza

### **Classic Cheese (V)**

Cheese, Sauce... What's Not To  
Love?  
\$19

### **Coop Pie**

House Smoked Chicken,  
Summer Squash, Rhubarb BBQ  
Sauce, Pickled Wild Alliums,  
Caramelized Onion Béchamel  
\$26

### **Hot Honey Pepperoni**

Pepperoni, Hot Honey, Crispy  
Garlic  
\$26

### **Puttanesca (V)**

Gochujang Tomato Sauce,  
House Kimchi, Capers, Crispy  
Garlic  
\$24

### **Sausage & Mushroom**

Pioneer Wild Boar Chorizo,  
Arugala, MoNa Mushrooms, Red  
Wine Caramel  
\$28

**Feature Pizza-Market Price**

## Platters

### **Charcuterie Meats**

\$135 (12-15 people)  
Assortment of cured meats,  
accoutrements, crostinis or  
seeded crackers

### **Cheese**

\$135 (12-15 people)  
Assortment of cheeses,  
accoutrements, crostinis or  
seeded crackers

### **Fruit Platter**

\$90 (12-15 people)  
Seasonal fruit

### **Mignardises**

\$28 per dozen  
*Rotational*

Sample Menu  
**BUFFET**

20-45 guests

**Appetizers**

**Kale Salad** (*Vegan, GF*)  
kale, kohlrabi, compressed apples,  
toasted sunflower seeds, elderflower  
vinaigrette

**Fennel and Pear Salad** (*Veg, GF*)  
fennel, pear, candied walnuts, peppery  
greens, blue cheese, maple dijon  
vinaigrette

**Proteins**

Quince and Chili Glazed Half Hen (*GF*)  
  
Red-Wine Braised Boneless Beef Shank  
(*GF*)

Seared Black Cod with Harissa Beurre  
Blanc (*GF*)

**Amidons**

Wild Mushroom Farro Medley (*Vegan*)  
  
Herby Mashed Potatoes (*V, GF*)  
  
Garlicky Pull-Apart Buns (*Veg*)

**Legumes**

Honey-Curry Roasted Carrots (*Veg, GF*)  
  
Beer-Braised Cabbage (*Vegan*)  
  
Chili Caramel Glazed Brussels Sprouts  
(*Veg, GF*)

**Desserts**

**Smores**

Dark Chocolate Pave, Brown Butter  
Graham Cracker Crumb, Toasted House  
Made Marshmallow  
  
Nixed Berry Pavlova (*GF, V*)

Spiced Doughnuts with Mulled Wine  
Caramel (*Veg*)

**Pricing**

**\$65 per person**  
*Choose ONE item from each  
category*

**\$85 per person**  
*Choose Two items from each  
category*

**\$105 per person**  
*Enjoy the full menu*