

Lunar

Events Menu

Minimum Order of 2 dozen per item.

\$29 per dozen

Salmon Mousse

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

“Oysters and Champagne”

raw oysters with champagne mignonette (GF, DF)

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)

\$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 NY

Mozza, Sauce, Fresh Parsley
\$16

Soprano

Mozza, Sauce, Gabagool,
Provolone, Italian Vinegar
Peppers
\$22

Hot Honey Pepperoni

Mozza, Sauce, Pepperoni, Hot
Honey, Crispy Garlic
\$20

Chopped Cheese

Mozza, Sauce, Aged Cheddar,
Ground Beef, Kewpie
Mayo \$22

Garden Of Selene

Mozza, Sauce, Sundried Tomato,
Arugula, Olive,
Feta, Red Onion \$20

South Carolina BBQ Chicken

Mozza, Sauce, Smoked BBQ
Chicken,
Charred Corn, Carolina BBQ, Red
Onion \$22

Custom 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

Spiced Winter Squash Soup *(Veg, GF)*

squash, house crème fraiche, toasted
pumpkin seeds, sage oil

Fennel and Pear Salad *(Veg, GF)*

fennel, pear, candied walnuts, peppery
greens, blue cheese, maple dijon
vinaigrette

Proteins

Glazed Pork Belly *(GF)*

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)*

Duck Confit Smashed Potatoes *(DF, 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

Butterscotch and Gingersnap Pudding
(Veg)

Chestnut Pavlova *(DF)*

Spiced Doughnuts with Mulled Wine
Caramel *(Veg)*

Pricing

\$70 per person

**Choose ONE item from each
category**

\$90 per person

**Choose Two items from each
category**

\$110 per person

**Enjoy the full menu (3 proteins
included)**