



Destination Moon

Themed Menus

Tray Passed Hors d'oeuvre

Jumbo Prawn

cocktail sauce, lemon

\$4/person

Imported Prosciutto Wrapped Melon

strawberry garnish

\$2.50/person

Stuffed Celery

bay shrimp, cream cheese, dill

\$3.25/person

Smoked Salmon Deviled Egg

chive garnish

\$3.25/person

Crab Salad Cherry Tomatoes

\$3.75/person

Pigs in a Blanket

hot mustard

\$4/person

Swinging '60s

Heavy Hors d'oeuvre Buffet

\$35.75/person

Imported & Domestic Cheese Display

*to include star-shaped cutouts, garnished with grapes & berries
served with assorted crackers*

Classic Deviled Eggs

Crab Stuffed Artichoke Bottoms

Swedish Meatballs

Florentine Mushrooms

Honey Glazed Ham - Carved

roasted pineapple chutney, mayonnaise, grain mustard, mini rolls

Sautéed Green Beans Almondine

Spinach Salad

*mushrooms, red onion, yellow peppers,
dried cranberries, warm bacon vinaigrette*

Rice Pilaf

*sautéed onions, wild mushrooms,
fresh basil, roasted peppers*

Seated Dinner

to include coffee, decaffeinated coffee, hot tea, bread basket with sweet cream butter

Appetizers

Relish Tray

*olives, marinated & pickled vegetables,
served family style*

\$7.25/person

Trio of Deviled Eggs

smoked salmon, avocado, bacon

\$9.75/person

Salads

Green Goddess Wedge Salad

diced tomato, bacon, crumbled bleu cheese

\$7.50/person

Spinach Salad

*sliced red onion, mushrooms, yellow peppers, dried cranberries,
balsamic vinaigrette*

\$6.75/person

Entrées

Crab Cakes

rice pilaf, seasonal vegetables

\$37.75/person

Chicken Cordon Bleu

*yukon gold mash potatoes,
seasonal vegetables*

\$29.50/person

Roasted Salmon

*lemon & dill beurre blanc, green beans,
jasmine rice blend*

\$29.50/person

Grilled Fresh Vegetable Napoleon - *vegan*

sweet corn maque choux, ripe avocado

\$27.50/person

Beef Stroganoff

wild mushrooms, egg noodles, asparagus garnish

\$31.25/person

Baked Macaroni & Cheese - *vegetarian*

seasonal vegetables

\$27.50/person

Homestyle Meatloaf

mashed potatoes, gravy, seasonal vegetables

\$29.50/person

Desserts

Chocolate or Strawberry Mousse

*topped with whipped cream,
served in a champagne glass with
a shortbread cookie*

\$8/person

Pineapple Upside Down Cake

*classic American favorite with
caramelized pineapple*

\$8.75/person

Dessert Options

Rocket, Moon & Star-Shaped Shortbread Cookies

half-dipped in chocolate

\$3/person

Moon Rocks

chocolate truffles rolled in assorted toppings

\$3.25/person

Moon Pies

\$4.50/person

Mini Chocolate or Strawberry Mousse

whipped cream, POP ROCKS®

\$3.50/person

Mini Pineapple Upside Down Cake Bar

\$2.25/person

Fresh Fruit Cocktail

\$4.25/person

Specialty Beverages

Cosmonaut-tini

vodka & tang with orange garnish

Moon Juice

vodka & basil-lime spritzer with lime garnish

Apollo 11

whiskey, ginger beer & lemon juice with a lemon garnish

Elysian Brewing Space Dust IPA

Add moon or star-shaped ice cubes to your specialty cocktails for an out-of-this world experience. See your Sales Manager for pricing.



Call 206.762.4418 or email info@cateringbymands.com
www.CateringbyMandS.com

These menus were created exclusively for The Museum of Flight and the Smithsonian's *Destination Moon* exhibit running from April 13 to September 2, 2019.

*Beverages, Rentals, Decor, and Floral can all be provided, priced separately.
Subject to Service Charge.*