



Catering Menu

Box Lunches

Sandwiches

*Served on focaccia bread w/ pasta salad and a brownie
substitute a caesar or mixed green salad for \$1.95

SLICED STEAK & CAESAR * - Sliced sirloin & romaine tossed w/ caesar dressing & parmesan - 10.75

HERB CRUSTED CHICKEN - Topped w/ roasted red peppers, basil-infused olive oil, caramelized onions & provolone - 11.25

TURKEY CLUB - Turkey, bacon, mixed greens, tomatoes, & cayenne pesto aioli - 10.50

"THE RICHIE RICH" - Grilled chicken, melted fresh mozzarella, mixed greens, balsamic vinaigrette, & Roma tomatoes - 11.25

GRILLED PORTOBELLO - Portobello, eggplant, roasted red peppers, provolone, & basil infused olive oil - 10

CHICKEN PESTO - Grilled chicken, pesto, Roma tomatoes, & fresh mozzarella - 11.25

FRIED EGGPLANT - Herb crusted fried eggplant, prosciutto, tomato, & shaved parmesan cheese - 10.50

CHICKEN CLUB - Herb crusted chicken, provolone, bacon, mixed greens, tomato, & ranch dressing - 11.25

VEAL CUTLET - Prosciutto, roasted red peppers, basil-infused olive oil & shaved parmesan - 12.45

Salads

All dressings are homemade. Includes salad, dressing on the side, focaccia bread, and a brownie

"THE JUDY" - Blackened Chicken Caesar Salad - 12.50

ITALIAN SALAD - Romaine, artichokes, kalamata olives, prosciutto, fresh mozzarella - balsamic vinaigrette - 11.50

VERDURA SALAD - Grilled chicken, roasted red peppers, goat cheese, & walnuts atop a bed of mixed greens raspberry vinaigrette - 12.50

VEGETARIAN CHEF SALAD - Kalamata olives, roasted red peppers, Tuscan beans, goat cheese, zucchini, squash, & tomatoes atop a bed of mixed greens balsamic vinaigrette - 12.50

"THE JEFFREY" * - Chicken, grilled sirloin, olives, roasted red peppers, Tuscan beans, goat cheese, mixed greens & tomatoes - balsamic vinaigrette - 14.50

BABYMOON SALAD - Herb crusted chicken, roasted red peppers, zucchini, olives, mixed greens, tomatoes ranch dressing - 13.50

PORTOBELLO SALAD - Sliced portobello mushrooms, roasted Roma tomatoes, fresh mozzarella, & mixed greens garlic-gorgonzola vinaigrette - 11.50

GRILLED SALMON SALAD * - Grilled salmon, artichokes, & sundried tomatoes over a bed of mixed greens balsamic vinaigrette - 15.50

PESTO SALMON SALAD * - Mixed greens, pine nuts, & sun-dried tomatoes - lemon herb vinaigrette - 15.50

Sandwich Platter

*Assorted or choice of sandwiches - served w/ pasta salad
\$10.95 per person*

Dessert Tray

Assortment of Midnight Ecstasy, Peanut Butter Bliss, Tiramisu, Cannoli & Cheesecake - \$5.95 per person

Brownie Tray

Rich chocolate brownies \$2.95 per person

Beverages

*Half Gallon Sweet / Unsweet Tea or Lemonade - \$4
(ice & cups available upon request)*

Bottled Sodas \$2.50

Choice of: Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist

Bottled Water \$2.50

San Pellegrino \$3.75



Pans

Served a la carte w/ foccacia bread
Half pans feed 8-12 persons - Full Pans feed 15-20 persons
Chafers available upon request for small fee

Salads

(all dressings on the side)

MIXED GREEN - mixed greens, tomatoes, & parmesan (ranch and balsamic vinaigrette dressing) - half-35 full-65

GRILLED SALMON * - mixed greens, artichokes, sun-dried tomatoes (balsamic vinaigrette dressing) - half-74 full-143

"THE BABYMOON" - herb crusted chicken, roasted red peppers, zucchini, kalamata olives, tomatoes, mixed greens (ranch dressing) - half-51 full-93

PORTOBELLO SALAD - portobello mushrooms, roasted Roma tomatoes, fresh mozzarella, mixed greens (garlic gorgonzola dressing) - half-41 full-77

ITALIAN SALAD - romaine, artichokes, kalamata olives, prosciutto, fresh mozzarella (balsamic vinaigrette dressing) - half-41 full-77

"THE VERDURA" - grilled chicken, roasted red peppers, goat cheese, walnuts, & mixed greens (raspberry vinaigrette) - half-51 full-97

"THE JEFFREY"* - (chef salad)- grilled chicken, sliced sirloin, kalamata olives, roasted red peppers, goat cheese, Tuscan beans, mixed greens (balsamic vinaigrette dressing) - half-58 full-111

VEGETARIAN CHEF- kalamata olives, roasted red peppers, Tuscan beans, goat cheese, zucchini, squash, tomatoes, mixed greens (balsamic vinaigrette dressing) - half-51 full-97

PESTO SALMON SALAD * - mixed greens, pine-nuts, & sundried tomatoes (lemon herb vinaigrette dressing) - half-74 full-143

Vegetarian Entrees

EGGPLANT PARMESAN - fried eggplant topped w/ marinara & mozzarella half-65 full-125

AGNOLOTTI CON CREMA - spinach filled raviolis & Roma tomatoes in a sweet vermouth cream sauce - half-58 full-111

BAKED ZITI - ricotta, marinara, mozzarella & penne pasta baked to perfection half-52 full-99

VEGETARIAN LASAGNA - spinach, sundried tomatoes, & portobello mushrooms wrapped in spinach pasta sheets baked to perfection in a pesto cream sauce - half-55 full-105

PASTA PESTO - portobello mushrooms, artichokes, & roasted red peppers tossed w/ linguini and pesto - half-59 full-113

Sides

SAUTEED VEGETABLES - a melody of seasonal vegetables sauteed w/ garlic & white wine - half-39 full-73

GRILLED VEGETABLES - sliced squash & zucchini drizzled w/ olive oil & grilled to perfection - half-39 full-73

GARLIC PARMESAN SMASHED POTATOES - creamy smashed potatoes w/ Romano & parmesan cheeses - half-35 full-65

ROASTED POTATOES - cubed potatoes roasted w/ garlic and Romano cheese half-35 full-65

PASTA - your choice of rigatoni, penne, fusilli, or linguini - drizzled w/ olive oil & butter - half-29 full-53

919-465-9006

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**prices are subject to change * May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Seafood Entrees

SHRIMP & ANDOUILLE SAUSAGE - shrimp, andouille sausage, caramelized onions, & tomatoes tossed w/ a saffron wine sauce & fusilli pasta - half-80 full-155

LOBSTER RAVIOLI - lobster stuffed raviolis, shrimp, blue-fin crab meat, & tomatoes in a saffron wine-cream sauce - half-98 full-191

PAN-SEARED SALMON & SHRIMP* - sauteed salmon, shrimp, artichokes, & sun-dried tomatoes in a lemon white wine sauce half-89 full-162

GRILLED SALMON * - grilled salmon topped w/ herbed butter half-83 full-151

SAUTEED SALMON FILET * - sauteed in a roasted Roma tomato sauce half-85 full-155

MINI CRAB CAKES - served with cayenne pesto aioli and corn relish on the side (1 dozen - \$30)

Beef and Chicken Entrees

CHICKEN MARSALA - chicken & mushrooms sautéed in a Marsala wine sauce - half-70 full-135

CHICKEN PARMESAN - breaded chicken cutlets topped w/ mozzarella & marinara - half-70 full-135

CHICKEN MULBERRY- grilled chicken, tomatoes, & broccoli baked in a lemon-white wine sauce topped w/ melted mozzarella - half-70 full-135

CHICKEN ALFREDO - grilled chicken & linguini in a creamy garlic alfredo sauce - half-59- full-113

WHOLE WHEAT RIGATONI - chicken, roasted red peppers, & spinach sauteed in a garlic demi glace tossed w/ whole wheat pasta - half-59 full-113

FUSSILI ALA NONA - grilled chicken, sun-dried tomatoes, & broccoli tossed w/ fusilli pasta, garlic & olive oil - half-59 full-113

MEAT LASAGNA - layers of cheese, meat & more cheese - half-65 full-125

PENNE ALA VODKA - vodka sauce, peas, tomatoes, & prosciutto tossed w/ penne pasta - half-65 full-125

RIGATONI BOLOGNESE - bolognese sauce tossed w/ rigatoni pasta half-55 full-105

SLICED SIRLOIN * - sliced sirloin drizzled w/ demi-glace - half-81 full-157

CHICKEN PICATTA - lightly breaded chicken sauteed with capers in a lemon-white wine sauce - half-70 full-135

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