

LIVE FREE ★ ROCK HARD™



PRIVATE EVENT MENUS & BEVERAGE PACKAGES

HORS D'OEUVRES

FRIED PICKLE SPEARS @ \$3.00 ++ per piece
served with ranch

"FUN-SIZED" CORN DOGS @ \$4.00 ++ per serving
served with ketchup

PULLED PORK POTATO SKINS @ \$4.00 ++ per piece
smoked pulled pork, jack and cheddar, candied bacon, scallions,
red grape tomato, bbq ranch

PULLED PORK SLIDERS @ \$4.00 ++ per piece
bbq sauce, white cheddar, coleslaw, hawaiian roll

CLASSIC BEEF SLIDERS @ \$4.00 ++ per piece
+ add cheese for \$0.50 each

TRI-TIP SLIDERS @ \$5.00 ++ per piece
shaved smoked tri-tip, coleslaw, st. louis bbq sauce

CRISPY BUFFALO CHICKEN SLIDERS @ \$4.00 ++ per piece

SOUTHERN MEATLOAF SLIDERS @ \$4.50 ++ per piece
cheddar, smoked tomato jam, brioche bun

CRISPY SHRIMP @ \$4.50 ++ per piece
choice of thai chili sauce, cocktail sauce or cajun remoulade

JALAPEÑO & CHEDDAR HUSH PUPPIES @ \$3.00 ++ per piece
honey cinnamon aioli

BACON-WRAPPED BABY BACKS @ \$4.00 ++ per piece
baby back ribs wrapped in applewood smoked bacon,
served with st. louis bbq sauce

SMOKED BACON-WRAPPED JALAPEÑO POPPERS @ \$3.00 ++ per piece
cream cheese, chicharron, sweet and spicy bbq sauce,
jalapeño-orange marmalade

BBQ CHICKEN FLATBREAD @ \$3.00 ++ per piece
smoked chicken, alabama white bbq sauce, mozzarella,
grilled onions, cilantro, st. louis bbq sauce

CRISPY GOAT CHEESE BITES @ \$3.50 ++ per piece
bacon, tomato, basil, onion relish, balsamic caviar

DEVILED EGGS @ \$3.00 ++ per piece
crispy bacon & chives

KIELBASA BITES @ \$4.00 ++ per serving
caramelized onion, whole grain mustard, onion-cheese bread

MINI LOBSTER ROLLS @ \$12.00 ++ per piece
maine lobster served in toasted, buttered roll

AVOCADO + HEIRLOOM BRUSCHETTA @ \$5.00 ++ per piece

SHRIMP & GRIT CAKES @ \$4.50 ++ per piece
smoked tomato jam

MINI PRETZEL BITES @ \$3.00 ++ per serving
cheese sauce or bavarian mustard

GRILLED CHEESE SANDWICH STICKS @ \$2.75 ++ per piece
+ add brisket for \$3.00 each

QUESADILLAS @ \$2.75 ++ per piece
served with salsa

TERIYAKI SKEWERS @ \$3.00 ++ per piece
steak or chicken



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DISPLAYS

GARDEN VEGETABLE TRAY @ \$4.50 ++ per piece
baby heirloom tomatoes, celery, baby carrots, rainbow cauliflower, sugar snap peas, mini sweet peppers, served with buttermilk herb dip

ARTISANAL CHEESE BOARD @ \$6.50 ++ per person
assorted imported and domestic cheeses, nuts, dried fruits, honeycomb

CHARCUTERIE BOARD @ \$6.00 ++ per person
assorted imported and domestic cured meats, whole grain mustard, cornichons, fruit compote, crostini

FRESH FRUIT DISPLAY @ \$4.50 ++ per person
chef's selection of fresh seasonal fruit and berries, served with yogurt dipping sauce

BUILD-YOUR-OWN STATION

MAC N' CHEESE @ \$12.00 ++ per guest
classic baked macaroni and cheese

sides of: crispy bacon, sautéed mushrooms, crispy onion strings, smoked kielbasa bits, roasted pepper trio, brown butter croutons
+ add brisket for \$5.00 per person

WING STATION* @ \$15.00 ++ per guest
seasoned and slow smoked wings, served with celery, carrots, ranch and blue cheese
choose three sauces:
kc bbq | buffalo | thai sweet chili | spicy bbq | carolina bbq
* four wings per guest

NACHO STATION @ \$12.00 ++ per guest
tortilla chips served with smoked gouda cheese sauce, pico de gallo, sour cream, guacamole, onion, tomatoes, cilantro, jalapeños, housemade chili
+ add brisket for \$5.00 per person

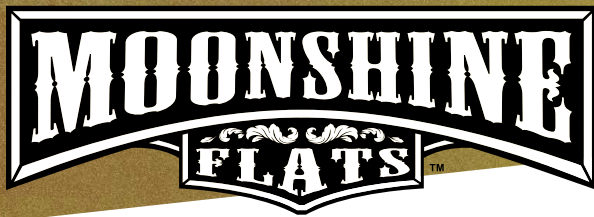
BALLPARK DOG STATION @ \$9.50 ++ per guest
nathan's all beef 1/4 lb. hot dog, ketchup, yellow mustard, relish, served with french fries or kettle chips
+ add: applewood smoked bacon, sautéed mushrooms, crispy onion strings, roasted pepper trio, caramelized onion, sauerkraut for \$3.00 additional per person.
+ hot dogs may be substituted with bratwursts

TOT STATION @ \$12.00 ++ per guest
tater tots served with housemade chili, pico de gallo, sour cream, guacamole, shredded cheese, onion, tomatoes, cilantro, jalapeños
+ add brisket for \$5.00 per person

STREET TACO STATION @ \$19.00 ++ per guest
flour or corn tortillas, served with mexican rice, pinto beans, shredded lettuce, shredded cheese, pico de gallo, sour cream, guacamole, roasted poblano salsa
choose two proteins:
grilled carne asada | pollo asada | beer battered mahi-mahi
+ add an additional protein for \$6.00 per person

MOONSHINE BURGER STATION @ \$14.00 ++ per guest
1/3 lb. beef patty, ketchup, yellow mustard, mayonnaise, lettuce, onion, tomato, sliced pickles, white cheddar cheese, served with french fries or kettle chips
+ add: applewood smoked bacon, sautéed mushrooms, crispy onion strings, roasted pepper trio, caramelized onion for \$3.00 additional per person
+ veggie burgers may be available upon request

ADD CHEF ATTENDANT TO STATION: \$250 PER CHEF



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SALADS

ANTIPASTO CHOPPED SALAD @ \$5.50 ++ per person
chopped romaine, artichoke hearts, kalamata olive, feta cheese, salami, ham, pepperoncini, tomato, red wine vinaigrette

CLASSIC CAESAR SALAD @ \$5.50 ++ per person
marinated grilled chicken breast, parmesan, croutons

STRAWBERRY SALAD @ \$6.00 ++ per person
mixed greens, feta cheese, candied walnuts, red grape tomato, balsamic vinaigrette

CHOPPED COBB SALAD @ \$5.50 ++ per person
chopped romaine, bacon, turkey, avocado, blue cheese, diced tomato, scallions, hard-boiled egg, cucumber, blue cheese dressing

BBQ CHICKEN CHOPPED SALAD @ \$5.50 ++ per person
chopped romaine, grilled chicken breast, sweet corn, black beans, bacon, avocado, red onion, pepper jack cheese, bbq ranch dressing

SPINACH SALAD @ \$6.00 ++ per person
diced turkey, diced apple, dried cranberries, almonds, citrus-honey mustard dressing

SIDE OPTIONS

@ \$6.00 ++ per person/per side

POTATO SALAD
GRILLED CORN ON THE COB
BAKED BEANS
COLESLAW
FRENCH FRIES
SWEET POTATO FRIES
KETTLE CHIPS
GARDEN SALAD
BACON BRUSSEL SPROUTS
SAUTÉED MUSHROOMS
SQUASH MEDLEY
CHEESY GRITS

SWEETS

@ \$4.00 ++ per piece

ASSORTED FRESH BAKED COOKIES
CHOCOLATE COVERED STRAWBERRIES
CHOCOLATE BROWNIE BITES
ASSORTED MACAROONS
ASSORTED TRUFFLES
WARM BREAD PUDDING
with moonshine caramel sauce
RED VELVET CUPCAKES
with cream cheese frosting



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CLASSIC BUFFETS

choice of: two entrées, two sides and one dessert @ \$38.00 ++ per guest
choice of: two entrées, three sides and two desserts @ \$48.00 ++ per guest
choice of: three entrées, three sides and two desserts @ \$58.00 ++ per guest

SOUTHERN HOSPITALITY

STARTERS

STRAWBERRY MIXED GREEN SALAD

fresh strawberries, pecans, goat cheese and balsamic dressing

WARM SOUTHERN BISCUITS

with butter

ENTRÉE OPTIONS

SHRIMP & CHEESY GRITS

FRIED CHICKEN & WAFFLES

with truffle honey butter, parmesan and maple

FISH FRY

with tartar sauce, lemon and fries

ROASTED TRI-TIP

with au jus

ROASTED PORK LOIN

with apricot mustard glaze

BLACKENED SALMON

BUTTERNUT SQUASH LASAGNA

SIDE OPTIONS

POTATO SALAD

MAC N' CHEESE

CORN CASSEROLE

ROASTED BACON BRUSSELS SPROUTS

SAUTÉED MUSHROOM & SQUASH MEDLEY

AU GRATIN POTATOES

CHEESY GRITS

DESSERT OPTIONS

ASSORTED MACAROONS

ASSORTED TRUFFLES

WARM BREAD PUDDING

with moonshine caramel sauce

RED VELVET CUPCAKES

with cream cheese frosting

BACKYARD BBQ

STARTERS

BBQ CHICKEN CHOPPED SALAD

grilled chicken breast, corn, black beans, bacon, avocado, red onion, pepper jack cheese and bbq ranch dressing

CORNBREAD MUFFINS

with butter

ENTRÉE OPTIONS

GRILLED BBQ CHICKEN

SMOKED BOURBON GLAZED CHICKEN

SMOKED SLICED BRISKET

ROASTED TRI-TIP

with au jus

SMOKED BABY BACK RIBS

BUTTERNUT SQUASH LASAGNA

SIDE OPTIONS

POTATO SALAD

GRILLED CORN ON THE COB

BAKED BEANS

COLESLAW

FRENCH FRIES

SWEET POTATO FRIES

MAC N' CHEESE

DESSERT OPTIONS

ASSORTED FRESH BAKED COOKIES

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE BROWNIE BITES



PRIVATE EVENT MENUS & BEVERAGE PACKAGES

BEVERAGE PACKAGES & OPTIONS

HOSTED BAR ON CONSUMPTION

Up to any amount. Within this hosted bar, the client may choose any limit of the level of alcohol allowed for their guests, and if shots will be allowed or not.

HOSTED PER PERSON

The below bar packages set a flat rate per guest for the duration of your event and include the selected level liquors (if applicable), imported & domestic beers, house red & white wine and sparkling wines. All packages also include non-alcoholic beverages & bottled water. *Note: shots or doubles are not included in the below packages.*

CASH & CARRY

Allow your guests to purchase their own drinks and start tabs with the bartenders during the event or after any hosted bar service has ended. A Cash & Carry bar may be used to meet any portion of the event minimum; however, service fees may be required.

EVENT REMINDERS & GENERAL INFORMATION

CONFIRMATION OF EVENT SPACE

Moonshine Flats requires a signed contract and 50% of the total event price as a non-refundable deposit to secure the event space. Deposit schedules and final payment information will be noted in the contract and can be paid in the form of cash, company check, wire transfer or credit card.

FOOD & BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or "guaranteed headcount," is due ten (10) days in advance of the event date. After this deadline, attendance counts cannot be reduced; however, increases will be accommodated if possible, depending on time and selected menu. Charges will be based upon the number guaranteed or the number served, whichever is greater.

SERVICE CHARGE & SALES TAX

A 23% service fee will be added to all food and beverage services for the event. The service charge is mandatory and is not a gratuity. This is based on California State Regulation 1603 (f). The service charge is currently retained by Moonshine Flats to cover overhead, labor and other banquet costs. This charge and all prices (including venue rental fees) quoted are subject to the current California state sales tax.

OUTSIDE FOOD & BEVERAGE

With the exception of specialty cakes, no food or beverages of any kind may be brought into Moonshine Flats by event guests. Unless prior arrangement has been made with event staff, Moonshine Flats reserves the right to confiscate any food or beverage that is in violation of this policy. All food and beverage provided by Moonshine Flats must be consumed within the timeframe of the event. Taking home leftover food or beverages from an event is not permitted.

EVENT STAFF

Moonshine Flats staff is committed to providing you first class service. The appropriate allotment of bartenders, servers and attendants will be scheduled to ensure your event is flawless. Should additional staff be requested, labor fees may apply.