



We will be happy to fill any order and will try to accommodate any request you may have. To place a catering order please call us at **(484) 325-5849** or email us at **luna.philly@gmail.com** with at least a **24 hour notice**. Pick up or delivery available. (Delivery fees apply and depend upon distance)

BREAKFAST PLATTERS

SEASONAL FRESH FRUIT PLATTER

Sm. (6-8 PPL) \$35/Lg. (10-12 PPL) \$55

ASSORTED BITE SIZE MUFFINS & DANISHES

Sm. (6-8 PPL) \$20/Lg. (10-12 PPL) \$30

ASSORTED PASTRY PLATTER

Sm. (6-8 PPL) \$19.50/Lg. (10-12 PPL) \$29.25

An assortment of muffins, croissants and cheese danishes

LOX & BAGEL PLATTER

Sm. (6-8 PPL) \$45/Lg. (10-12 PPL) \$60

A platter of smoked salmon, cream cheese, red onion, tomato & cucumber. Served with plain bagels

BUILD YOUR OWN PARFAITS

Sm. (6-8 PPL) \$45/Lg. (10-12 PPL) \$60

Individual bowls of granola, local vanilla yogurt, & seasonal fresh fruit

BAGEL PLATTER

Sm. (6-8 PPL) \$15/Lg. (10-12 PPL) \$20

All one flavor or assorted +cream cheese/butter

BREAKFAST MEATS & SIDES

BREAKFAST POTATOES

Sm. (6-8 PPL) \$20/Lg. (12-16 PPL) \$40

HOMEMADE BISCUITS

Sm. (6-8 PPL) \$22/Lg. (12-16 PPL) \$44

TOAST Sourdough or Multigrain

Sm. (6-8 PPL) \$16/Lg. (12-16 PPL) \$32

BACON Sm. (6-8 PPL) \$20/ Lg. (12-16 PPL) \$40

ORGANIC TURKEY BACON

Sm. (6-8 PPL) \$24/ Lg. (12-16 PPL) \$48

SAUSAGE Sm. (6-8 PPL) \$20/ Lg. (12-16 PPL) \$40

TURKEY SAUSAGE Sm. (6-8 PPL) \$24/Lg. (12-16 PPL) \$48

BREAKFAST BITES

BREAKFAST TOASTS \$20/Dozen

Bite size baguette toasts by the dozen

- Nutella
- Smashed berry and goat cheese

AVOCADO TOAST

Tomato & Goat Cheese/\$4/Dozen

Smoked Salmon/\$8/Dozen

MINI FRUIT PARFAITS \$5/Parfait

individual fruit parfaits with local vanilla yogurt, fruit, and granola

BREAKFAST SLIDERS \$22/Dozen

Bite size egg & cheddar cheese on mini challah buns

add bacon, turkey bacon, or sausage, +\$5/dozen

MINI PANCAKE SKEWERS \$18/Dozen

Home-made mini bite size pancakes on a skewer, topped with a fresh berry & served with local maple syrup

FRIED CHICKEN & PANCAKE SLIDERS \$24/Dozen

Individual house-made fried chicken & pancakes, with white maple gravy for dipping

FRITTATA MUFFINS \$20/Dozen

Mini muffin size frittatas with spinach, tomato, & feta
add bacon, turkey bacon, or sausage, +\$5/dozen

OATMEAL BAR \$8/person

Oatmeal, Whole & Almond milk (served warm) + toppings:
mixed blueberries & strawberries, granola, walnuts

HOT BREAKFAST

BUILD YOUR OWN BREAKFAST SANDWICH \$12/person

Comes with scrambled eggs and individual trays of the following items:

(Pick 2) **Base:** Mini bagels, croissants, Gluten Free bread

(Pick 2) **Protein:** Bacon, sausage, or tofu

(Pick 1) **Cheese:** American or cheddar

(Pick 3) **Veggies:** Spinach, sautéed peppers, caramelized onion, sliced tomatoes or sautéed mushrooms

LUNA LOADED POTATOES

Sm. (6-8 PPL) \$25/Lg. (12-16 PPL) \$50

A heaping mound of breakfast potatoes, cheddar cheese, pico de gallo, sour cream & green onions

BREAKFAST BOWLS \$9/Bowl 6 Person Minimum

Individual breakfast bowls, warm quinoa, black beans, pico de gallo, & cheddar cheese on a bed of arugula, topped with an egg & cilantro aioli

SCRAMBLED EGGS Sm. (6-8 PPL) \$20/Lg. (12-16 PPL) \$40

BREAKFAST WRAP PLATTER \$6/Person 6 Person Minimum

+Egg & Cheese

+Egg, Cheese, & Breakfast Meat

+Egg, Cheese, Spinach, & Tomato

BREAKFAST QUESADILLA

Sm. (6-8 PPL) \$22/Lg. (12-16 PPL) \$44

Scrambled eggs, cheddar cheese, kale, tomato, & mushrooms

BREAKFAST TACOS

Sm. (6-8 PPL) \$24/Lg. (12-16 PPL) \$48

Scrambled eggs, cheddar cheese, pico de gallo, & cilantro aioli on corn tortillas

BREAD PUDDING FRENCH TOAST

Sm. (6-8 PPL) \$28/Lg. (12-16 PPL) \$56

Home-made challah bread pudding french toast with a seasonal berry compote

CINNAMON APPLE FRENCH TOAST

Sm. (6-8 PPL) \$25/Lg. (12-16 PPL) \$50

Brioche french toast with a cinnamon apple topping

PANCAKES

Sm (6-8 PPL) \$22/Lg. (12-16 PPL) \$44

Add strawberries, blueberries, bananas, or chocolate chips/\$5

BEVERAGES

HOT COFFEE \$20/Box (8 Cups)

ICED COFFEE \$25/Box (8 Cups)

FRESH SQUEEZED ORANGE JUICE \$18/Gallon

LOCAL APPLE CIDER \$18/Gallon

ORGANIC BOTTLED SWEET TEA \$3/Bottle

KOMBUCHA \$ 6/Bottle

APPETIZERS

\$3 APPS/PERSON

- Mini grilled cheese Add tomato -\$1 additional per person
- Mini three cheese Quesadillas
Add shredded chicken- \$2 per person
- Bacon wrapped asparagus
- Bruschetta toasts

\$4 APPS/PERSON

- Sliders: BBQ pulled pork, grilled chicken, caprese
- Fried mac & cheese bites
- Bite Size Tacos: Beef or chicken

VEGETABLE CRUDITÉ Sm. (6-8 PPL) \$35/Lg. (12-16 PPL) \$70

HUMMUS PLATTER Sm. (6-8 PPL) \$38/Lg. (12-16 PPL) \$76

SALADS Sm. (6-8 PPL) \$35/Lg. (12-16 PPL) \$70

KALE AND QUINOA Organic baby kale, quinoa, blueberries, & local goat cheese with a honey lemon vinaigrette

MIXED GREENS GRILLED CHICKEN CAESAR SALAD

Grilled antibiotic-free chicken breast, romaine, caesar dressing, croutons, & shaved parmesan

SPINACH SALAD Fresh baby spinach, local strawberries, chevre, & walnuts with a balsamic vinaigrette

HOUSE SALAD Spring mix, cucumbers, tomatoes, with a honey lemon vinaigrette

SANDWICHES, WRAPS & TRAYS

\$10/person, 6 Person Min

CHICKEN SALAD Grilled antibiotic-free chicken breast with celery, onion, and mayo topped with lettuce and tomato on fresh baked sourdough toast

TURKEY WRAP Local, free range turkey, feta, roasted red peppers, spinach on a wrap

GRILLED CHICKEN SANDWICH Grilled antibiotic-free chicken breast with sauteed mushrooms, swiss cheese, garlic aioli, lettuce and tomato on a challah bun

THE VEGGIE Sauteed mushrooms, kale, tomatoes, and caramelized onions with goat cheese, served in a wrap or on whole wheat toast

LUNCH/DINNER BAR

In addition to the following items we offer a hot lunch bar that includes a main dish, a side, and a salad starting at \$22/Person.

Please email or call for details

HOME-MADE MAC & CHEESE

Sm. (6-8 PPL) \$38/ Lg. (12-16 PPL) \$76

HEARTY VEGETARIAN CHILI

Sm. (6-8 PPL) \$42/ Lg. (12-16 PPL) \$82

BYO QUINOA BOWL – \$15/person

Base included: Quinoa or Rice

(Pick 2) Protein: grilled chicken, pulled pork, tofu, sausage

(Pick 1) Greens: Mixed greens, arugula, kale

(Pick 3) Toppings: sautéed peppers & onions, roasted corn, black beans, oven roasted sweet potatoes, broccoli, cauliflower, chick peas, roasted mushrooms, carrots,

(Pick 2) Dressing: cilantro aioli, ranch, honey lemon vinaigrette, tzaziki, hummus, cheese, pico, pesto

LASAGNA Sm. (6-8 PPL) \$45/Lg. (12-16 PPL) \$90

Layers of cheesy lasagna with local grass beef, & home-made sauce

BUILD YOUR OWN FAJITA BAR \$15/person

Base: Tortillas corn or flour

(Pick 2) Meat: Chicken, pork, beef, or sautéed mushrooms

Toppings: sautéed peppers & onions, pico, shredded cheddar, sour cream

(Pick 2) Sides: Mexican corn, rice, black beans, tortilla chips

+\$3/person Guacamole, extra sides, or meat

BACKYARD BBQ BAR \$15/person

(Pick 2) Meat: Pulled Pork, BBQ chicken, Brisket, BBQ tofu,

(Pick 3) Sides: Macaroni Salad, Potato Salad, Coleslaw, baked beans, oven roasted corn on the cob, Mac & cheese

(Pick 2) challah buns, potato roll, corn bread, or gluten free bread

BYO MAC AND CHEESE BOWLS \$12/person

(Pick 2) Base: macaroni, multi-grain macaroni, or gluten free macaroni

(Pick 2) Protein: bite size bacon, shredded chicken, roasted tofu, pulled pork

(Pick 3) Veggies: sautéed mushrooms, red peppers, caramelized onions, spinach, cherry tomatoes

SIDES

HOME-MADE PESTO PASTA SALAD

Sm. (6-8 PPL) \$40/ Lg. (12-16 PPL) \$80

with Fresh Tomatoes & Mozzarella

HOME-MADE POTATO SALAD

Sm. (6-8 PPL) \$40/ Lg. (12-16 PPL) \$80

SEASONAL ROASTED VEGETABLES

Sm. (6-8 PPL) \$42/ Lg. (12-16 PPL) \$82

DESSERTS

Other dessert options available seasonally, please call for details.

DOUBLE CHOCOLATE FUDGE BROWNIE

& COOKIE TRAY Sm. (6-8 PPL) \$45/Lg. (12-16 PPL) \$90

VEGAN CATERING

STARTERS – \$5/PERSON

- Spinach Salad – Quinoa, mixed berries, vegan mozzarella
- Hummus platter – Housemade garlic hummus with a side of seasonal vegetables
- Vegan stuffed mushrooms

MAINS – \$10/PERSON

- Thai Teriyaki Tofu – Seared teriyaki tofu served with mixed seasonal vegetables on a bed of red & white quinoa
- Eggplant Parm – Fried eggplant, mushrooms, and chopped spinach served in tomato sauce, topped with vegan mozzarella.
- Pulled “pork” – Home-made vegan BBQ served with corn and beans with your choice of quinoa or mixed greens
- Philly “Cheese Steak” – Slow cooked vegan cheese steak, onions, and peppers served with vegan cheese and rolls