



# CATERING MENU



MOUNDS VIEW



BLAINE



CHANHASSEN

**CORPORATE OFFICES:**  
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We at Moe's Restaurant Group pride ourselves on sourcing the finest quality products to deliver the best for our clients and guests.

All pricing subject to change due to market change and availability.

If you desire something that you don't see on this menu, our corporate chef would be happy to meet with you and your party to find other options and custom designs for your special event or gathering.

## **You're Almost Home with Moe's All-Seasons Catering**



*Gluten-friendly preparation available  
– ask for details.*

*All pricing subject to change due to  
market change and availability.*

*\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs  
increases your risk of foodborne illness.*

# LUNCHES TO GO

GRAB & GO LUNCHES

## Bag Lunch

\$8.95/person

*A little something for a quick lunch break in a paper sack to include:*

- Fruit (apple or orange), Cookie and choice Ham & Cheddar or Turkey & Swiss with lettuce and tomato on a hoagie roll and mayonnaise and mustard packet

## Basic Box Lunches

\$10.95/person

*Includes the following:*

- Fruit (apple or orange), Chips, Crispy Pickle Spear, and a Cookie.
- Choice of Turkey & Swiss, Ham & Cheddar, Garlic Roast Beef & Provolone, or Caprese & Pesto on Hoagie rolls with lettuce and tomato or a Roasted Vegetable Wrap
- Mayonnaise and mustard packets

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### DOUBLE MEAT +\$3.00

Turkey, Ham, and Roast Beef

### EXTRA CHEESE +\$1.00

Choice of Swiss, Cheddar, Provolone or Pepper Jack

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## Box Salad

\$10.95/person

*Box Salads are served with a cookie, breadstick, and plenty of dressing*

- **CAESAR SALAD**

Grilled chicken, classic torn romaine salad with fresh croutons, Parmesan cheese, and creamy garlic dressing

- **CHEF'S SALAD**

Mixed lettuce greens, ham, turkey, shredded cheddar jack, cucumbers, grape tomatoes, red onion, and hard cooked egg with choice of dressing.



# COLD APPETIZERS

*Pricing reflects per 25 guests*

<b>Seasonal Fresh Fruit &amp; Berries Tray</b>	\$90
<b>Crudit� (Vegetable) Tray with Dill Dip</b>	\$75
<b>Caprese Skewers Platter</b> Fresh Mozzarella, Grape Tomatoes, Pesto	\$90
<b>Domestic Cheese &amp; Crackers</b>	\$125
<b>Imported &amp; Domestic Cheese</b>	\$175
<b>Antipasto Platter &amp; Charcuterie Accoutrements</b>	\$195
<b>Meat &amp; Cheese Tray</b>	\$150
<b>Gourmet Meat &amp; Cheese Tray</b>	\$175
<b>Shrimp Cocktail</b> (3 per person)	\$175
<b>Charcuterie Display</b> Imported & Domestic Meats, Cheeses, & Accoutrements	\$225
<b>Smoked Salmon Display</b>	\$225
<b>House-Made Tri-Colored Tortilla Chips</b> with Salsa, Guacamole, & Jalape�o Corn Salsa	\$75
<b>House-Made Moe's Potato Chips</b> with Red Pepper Dip	\$60
<b>Pickle Rollups</b> (Corned Beef or Ham)	\$90
<b>Meat or Vegetable Pinwheels</b> Ham, Turkey, or Veggie	\$100
<b>Bruschetta</b>	\$95
<b>Cold Roasted Vegetable Display</b> with Chipotle Dip	\$95
<b>Hummus &amp; Pita</b> Roasted Red Pepper, Traditional, Pesto	\$125
<b>Assorted Pre-Made Mini Sandwiches</b> (3 per) Ham & Cheddar, Turkey & Swiss, Beef & Provolone	\$150

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market change and availability.*

# HOT APPETIZERS

*Pricing reflects per 25 guests*

<b>Chicken Wings</b>	\$130	
Moe's, Prairie, Kobe Kai, BBQ or Buffalo Served with Celery Sticks, Bleu Cheese, and Ranch Dressing		
<b>Spinach Artichoke Dip</b>	\$90	
with Tortilla Chips and Baguette		
<b>Baked Brie &amp; Raspberry</b>	\$125	
in Puff Pastry with Crackers & Fruit Garnish		
<b>Chicken Satay</b> (GF) (2 per)	\$100	
<b>Spanakopita</b>	\$165	
<b>Mayslack's "Infused Garlic" Roast Beef</b>	\$175	
<b>BBQ Pork &amp; Assorted Buns</b>	\$150	
<b>Meatballs</b>	\$90	
BBQ, Swedish, Marinara or Creamy Cajun		
<b>Moe's Jo Jo's with Our Own RPD</b>	\$75	
<b>Seafood Stuffed Mushroom</b> (3 per)	\$150	
<b>Chicken Tenders</b> (3 per)	\$150	
<b>Teriyaki Beef Shish Kabobs</b> (2 per)	\$110	
<b>Pork Potstickers</b> (3 per)	\$90	
<b>Thai Vegetable Spring Rolls</b> (3 per)	\$90	
<b>Mini Pork Eggrolls</b> (3 per)	\$90	
<b>Bacon Wrapped</b> (3 per)	\$60	
Teriyaki Marinated Water Chestnuts		\$175
Scallops		\$175
<b>Sliders</b> (per dozen)	\$50	
Burger, Chicken or BBQ Pork		



# SNACKS & SUCH

*Pricing reflects per 25 guests*

<b>Farmer's Market</b>	\$125.00
Whole Fruit, Crudité Platter with herb dip, Cheese & Breads	
<b>Fiesta Break</b>	\$85.00
Home-made Chips, Guacamole, Fresh Pico de Gallo, Tropical Salsa (Mango, Pineapple, Jalapeño & Cilantro), and Lemonade	
<b>Butcher Block</b>	\$175.00
Artisan Cheeses, Meats, Breads and Spreads, Seasonal Fruits and Berries and N/A Beverages	
<b>Minnesota Break</b>	\$135.00
Pearson's Nut Rolls, Paul Bunyan Jumbo Pretzels with local craft beer cheese dip, Chex Mix and N/A Beverages	

## *Individual Pricing*

<b>Vegetable with Hummus Cup</b> (6 oz)	\$3.50
<b>Fruit &amp; Yogurt Parfait Cup</b> (4 oz)	\$3.50
<b>Individual Snack Mix</b>	
Chex Mix Cheddar Cheese (1.75 oz)	\$2.00
Planters Nuts and Chocolate (2 oz)	\$2.50
<b>Assorted Granola Bars</b> (1.48 oz)	\$2.50
<b>Assorted Bagged Chips</b>	\$2.00

## **Sweet Tooth Extras**

Mixed Nuts Bowl (25)	\$50.00
Pretzels Bowl (25)	\$30.00
M&M's (per person)	\$2.50
Licorice (per person)	\$2.00
Starbursts (per person)	\$2.50
Candy Bars (per person)	\$2.50
Freshly Baked Cookies (per dozen)	\$24.50
Brownies and Assorted Bars (per dozen)	\$24.50



# BREAKFAST BUFFETS

*Pricing per person*

**Continental** \$12.50

Chilled Juices, Fresh fruit, and berries (Tray), assorted muffins, scones, and breakfast breads, butter, preserves and freshly brew coffee and selection of teas

**Classic Breakfast** \$13.49

Scrambled Eggs, Bacon, Cheesy Browns, a toaster for breads, condiments, fresh fruit tray

**Southern Breakfast** \$15.49

Creamy grits with cheese, scrambled eggs, Creole Diced Potatoes, Sausage patties, condiments, fresh fruit, and breads for toasting.

**Eastern European Breakfast** \$14.99

Kielbasa, Vegetable egg bake, Latkes, scrambled eggs, Scones, Rye bread for toasting, and fresh fruit tray

**Spanish Breakfast** \$14.99

Chorizo, Salsa and Co-Jack breakfast burrito, Spicy Santa Fe potatoes, Fruit, Spanish Eggs with, Pepper, Tomato and Queso Fresco

**Hearty Breakfast** \$15.99

Biscuits and Gravy, Corned Beef Hash, Scrambled Eggs, Oatmeal and Fresh Fruit tray

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# BREAKFAST ADD-ONS

*Pricing per person*

<b>Omelet Station</b>	\$5.00
<b>Yogurt</b>	\$2.50
<b>Bagels &amp; Cream Cheese Spread</b>	\$3.00
<b>Sausage Links or Patties</b> (2 per)	\$4.00
<b>Bacon</b> (3 per)	\$4.00
<b>Vegetable Egg Bake</b>	\$5.00
<b>Breakfast Potatoes</b> Cheesy browns, American Fries or Hashbrowns	\$4.00
<b>Oatmeal</b> Brown sugar, honey, milk, and butter on the side	\$4.00
<b>Breakfast Sandwiches</b> ONE EACH: wrap, croissant, or English muffin	\$4.00
<b>French Sticks with Syrup</b> (3 each)	\$3.00
<b>Smoked Salmon Display</b> Capers, cream cheese, red onion, black olives	\$6.00
<b>Pancakes</b> with whipped butter and syrup	\$5.00
<b>Cinnamon Vanilla French Toast</b> with syrup and whipped butter	\$5.00
<b>Waffles</b> Mini Malted waffles with syrup and whipped butter	\$6.00
<b>Coffee by the Gallon</b>	\$32.00

**BREAKFAST**



# SALAD BAR

*Pricing reflects per 25 guests*

## CHOOSE ONE SALAD:

- **Mixed Green Salad** \$50.00  
with Choice of Two Dressings
- **Coleslaw** \$50.00
- **Sweet Cucumber and Red Onion** \$55.00
- **Potato Salad** \$60.00  
Traditional, German, Niçoise or Southwest
- **Italian Pasta Salad with Vegetables** \$60.00
- **Wild Rice Sage & Cranberry Salad** \$75.00  
with Candied Almonds
- **Moe's House Salad or Caesar Salad** \$75.00
- **Caprese** \$75.00  
Fresh Mozzarella, Tomatoes, Basil, Olive Oil, Balsamic Glaze,  
Salt, and Pepper



# BUILD YOUR OWN BUFFET

## One Entrée

\$16 per person

## Two Entrées

\$22 per person

## Three Entrees

\$27 per person

### ENTRÉES

#### CHOOSE ONE SALAD AND ONE SIDE

- Baked Lasagna (*Meat or Vegetable*)
- Sliced Pork Loin w/ Apple Chutney
- Baked Herb Chicken Jus lie
- Baked Lemon Cod
- Beef Pot Roast
- Beef Stroganoff
- Roast Turkey w/ Sage Dressing
- Potato Crusted Salmon
- Seafood Fettuccini
- Chicken Breast (*Marsala, Cajun, Parmesan or Alfredo*)

### SALADS

- Mixed Green Salad with Choice of Two Dressings
- Coleslaw
- Sweet Cucumber and Red Onion
- Potato Salad (*Traditional, German, Niçoise or Southwest*)
- Italian Pasta Salad with Vegetables
- Wild Rice Sage & Cranberry Salad with Candied Almonds
- Moe's House Salad or Caesar Salad
- Caprese

### SIDES

- Garlic Mashed
- Roasted Red Potatoes
- Rice Pilaf
- Buttered Egg Noodles
- Candied Carrots
- Vegetable Medley
- Asian Green Beans
- Crispy Balsamic Brussels Sprouts
- Moe's Mac N Cheese
- Ratatouille

**EXTRA SALADS OR SIDES ADD \$3 PER PERSON**

*Gluten-friendly preparation available – ask for details.  
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# NORTHERN LIGHTS DELI BUFFET

Served with Kettle Chips

\$17 per person

## SALAD SELECTION

### SELECT TWO

- Mixed Green Salad with Choice of 2 Dressings  
*Dressing Choices on last page*
- Moe's House Salad (*Homemade Garlic Dressing*)
- Caesar Salad
- Italian Pasta Salad
- Coleslaw
- Macaroni Salad with Ham and Cheese
- Potato Salad

## SANDWICHES

An array of the following:

- Assorted Meats to include Garlic Roast Beef, Roast Turkey, and Deli Ham
- Assorted Cheeses to include Cheddar, Swiss, Pepper Jack, and Provolone Cheese.
- Lettuce, Onions, Tomatoes, and Pickles
- Mustard, Mayonnaise and Horseradish Sauce
- Fresh Baked Rolls and an Assortment of Breads

## DESSERTS

- Assorted Cookies and Bars

*Gluten-friendly preparation available – ask for details.  
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# MOE'S DELUXE DELI BUFFET

Served with Kettle Chips

\$19 per person

## SALAD SELECTION

### SELECT TWO

- Mixed Green Salad with Choice of 2 Dressings  
*Dressing Choices on last page*
- Moe's House Salad (*Homemade Garlic Dressing*)
- Caesar Salad
- Italian Pasta Salad
- Coleslaw
- Macaroni Salad with Ham and Cheese
- Potato Salad

## SANDWICH FIXIN'S

An array of the following:

- Assorted Meats to include Mayslack's "Infused Garlic"  
Roast Beef, Roast Turkey, Deli Ham, Pastrami, Corned Beef,  
Salami, and Italian Deli Meats
- Assorted Cheeses to include Cheddar, Swiss,  
Pepper Jack, and Provolone Cheeses.
- Lettuce, Onions, Tomatoes, and Pickles
- Mustard, Mayonnaise, Dijon, and Horseradish Sauce
- Rolls, Sub Buns, and an Assortment of Breads

## SPECIALTY CONDIMENTS

- Lemon-garlic Aioli, Spicy Brown Mustard, Giardiniera and  
Sliced Banana Peppers

## DESSERTS

- Assorted Cookies and Bars

## ADD-ON A SPECIALTY HOT SANDWICH

Add \$4.00 per person per sandwich

- French Dip, Meatball Subs, Chicken Parmesan Sub,  
Pork Fritter on Pretzel Bun, BBQ Chicken Wrap or  
BBQ Pork Carnitas

Gluten-friendly preparation available – ask for details.  
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LUNCH & DINNER BUFFETS

# TEX MEX BUFFET

*Served with Flour Tortilla*

**\$23.00 per person**  
*Add \$6.00 for Additional Entrée*

## **STARTERS**

### **CHOICE OF TWO**

- Chicken Tortilla Soup
- Shredded Beef Chili
- Black Bean and Corn Relish Salad
- Jicama Coleslaw
- Seven Layer Salad with Cheese, Lettuce, Refried Beans, Black Olives, Spicy Sour Cream, Pico de Gallo, and Corn Tortilla Strips

## **ENTRÉES**

### **CHOICE OF TWO**

- Beef and Bean Burrito with and Green Chili Sauce
- Baked Tequila-Lime Chile Chicken
- Tinga Enchilada Pie
- Baked Cod with Pineapple Salsa
- Salmon Mexicali with a Baby Shrimp and Avocado Cilantro Relish
- Smoked Beef Brisket with Jim Beam Barbeque Sauce
- BBQ Seasoned Boneless Pork Chops
- Ground Beef Taco and Chicken Fajita Bar and the Fixin's

## **SIDES**

### **CHOICE OF TWO**

- Chipotle Mashed Potatoes
- Mesquite Roasted Baby Red Potatoes
- Elote (Mexican Corn on the Cob)
- Corn Bread and Whipped Honey Butter
- Chef Blended Vegetable
- Refried Beans
- Spanish Rice



# LITTLE ITALY

Served with Garlic Bread Sticks, Italian Bread, and Butter

**\$24.00 per person**

Add \$6.00 for Additional Entrée

## **STARTERS CHOICE OF TWO:**

- Caesar Salad
- Antipasto Platter
- Balsamic Roasted Vegetable Platter with Zesty dipping sauce
- Caprese Salad - Tomato, Basil, and Fresh Mozzarella Ball with Olive Oil, Balsamic Glaze, and Black Pepper
- Italian Pasta Salad with Vegetable
- Pepperoni Pasta Salad with Vegetables and Pepperoni
- Minestrone Soup
- Italian Wedding Soup with Mini Meatballs

## **ENTRÉES CHOICE OF TWO:**

- Cioppino – Italian Seafood Stew
- Breaded Chicken Parmesan
- Fennel Crusted Pork Loin
- Baked Bruschetta Cod
- Italian Sausage, Pepper, and Onions in a Madeira Wine Butter Sauce
- Fettuccini alla Bolognese
- Chicken Penne Alfredo
- Italian Herb Baked Chicken
- Quattro Fromaggi Ravioli with a light Tomato-Basil Cream sauce

## **ACCOMPANIMENTS CHOICE OF TWO:**

- Tomato Parisian  
Baked Tomatoes with Buttered Parmesan Breadcrumbs
- Garlic and Sundried Tomato Mashed Potatoes
- Rosemary Oven Roasted Red New Potatoes
- Sautéed Zucchini with Roma Tomatoes, Italian Seasonings, and Garlic in Olive Oil
- Buttered or Pesto Penne Pasta
- Ratatouille – a French Vegetable dish commonly used in Italian Cuisine as well

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# CELEBRATION OF LIFE BUFFETS

*One Entrée Buffet Off-Site Service*

*Pricing includes plastic plates, cutlery, napkins and serving utensils  
Minimum 50 people*

## **Cold Cuts & Cheese Deli Buffet**

\$13 per person

- Choice of One Salad
- Meat and Cheese Tray  
Ham, Turkey, Roast Beef, Swiss, Cheddar, and Pepper Jack
- Rolls and Breads
- Condiments  
Lettuce, Tomato, Onion, Pickles, Mayo, and Mustard
- Fresh Fruit Tray
- Cookies and Bars

## **Mayslack's Buffet**

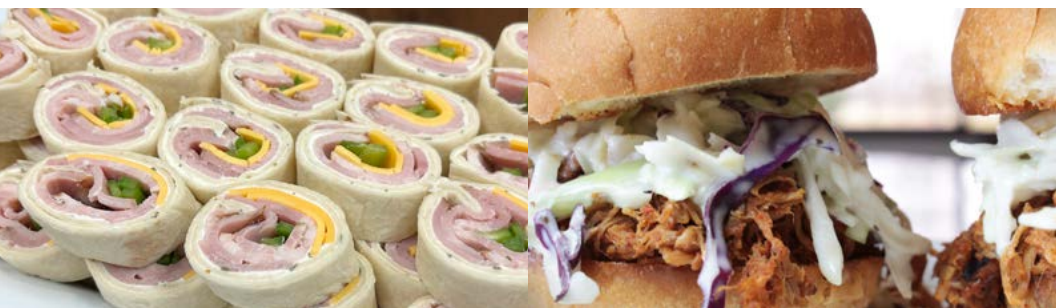
\$15 per person

- Choice of One Salad
- Homemade Coleslaw
- World Famous, Slow Roasted, "Garlic Infused" Roast Beef
- Banana Peppers, Raw Onions, Pickles, Horseradish  
and Au Jus
- Polish Rye or White Buns
- Fresh Fruit Tray
- Cookies and Bars

## **Pasta Buffet**

\$15 per person

- Choice of One Salad
- Baked Rigatoni with Red Sauce  
Italian Sausage, Pepperoni and Melted Mozzarella
- Chicken Penne Alfredo
- Fresh Fruit Tray
- French Bread and Butter
- Cookies and Bars







**Roasted Turkey or Roasted Pork Loin**

\$16 per person

- Choice of One Salad
- Choose One Entrée

**SLICED ROASTED PORK LOIN WITH A MUSTARD CREAM SAUCE**  
**SLICED ROASTED TURKEY BREAST WITH SAGE TURKEY GRAVY**

- Mashed Potatoes or Roasted Baby Red Potatoes
- Candied Carrots
- Fresh Fruit Tray
- Rolls and Butter
- Cookies and Bars

**Beef Stroganoff**

\$16 per person

- Choice of One Salad
- Tender Beef Tips Braised in a Rich Beef and Sour Cream Sauce with Mushroom and Onions
- Buttered Egg Noodles
- Green Beans
- Fresh Fruit Tray
- Rolls and Butter
- Cookies and Bars

**SALAD CHOICES**

**HOUSE SALAD**

**CAESAR SALAD**

**MIXED GREEN SALAD**

with Choice of Two Dressings

**ITALIAN PASTA SALAD**

**POTATO SALAD**

*Gluten-friendly preparation available – ask for details.  
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# PASTA BUFFET

Served with 2 Garlic Bread Sticks/Player,  
N/A Fountain Beverage (Coke Products), and Cookie Tray

**\$12 per player / \$14 per adult** Includes Tax and Tip

Add second pasta for \$4 per person

Add second salad for \$3.00 per person

## Choice of (1) Salad:

- Moe's House Salad (Homemade Garlic Dressing)
- Caesar Salad
- Mixed Greens with Two dressings

## Choice of (1) Pasta:

- Baked Rigatoni w/ Italian Sausage & Pepperoni
- PBaked Rigatoni w/ Meaty Red Sauce
- Moe's Homemade Mac n' Cheese
- Chicken Penne Alfredo
- Cajun Chicken Penne Alfredo
- Penne Pasta in Rosa Sauce with Italian Sausage

*Gluten-friendly preparation available – ask for details.*

*All pricing subject to change due to market change and availability.*



# PIZZA BUFFET

Cut in Pie Cut or Squares.

Served with N/A Fountain Beverage (Coke Products), and Cookie Tray

**\$12 per player / \$14 per adult** Includes Tax and Tip

Add third type of pizza for \$4 per person

Add second salad for \$3.00 per person

## **Choice of (1) Salad:**

- Moe's House Salad (Homemade Garlic Dressing)
- Caesar Salad
- Mixed Greens with 2 dressings

## **Choice of (2 TYPES):**

- Cheese
- Pepperoni
- Italian Sausage
- Deluxe
- Vegetarian

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# BURGER & HOT DOG BUFFET

**\$14 per player / \$16 per adult** Includes Tax and Tip  
Add an extra salad \$3.00 per person

## **Starter**

### **CHOICE OF 2**

- Mixed Green Salad with Choice of Two Dressings
- Italian Pasta Salad
- Coleslaw
- Macaroni Salad with Ham and Cheese
- Potato Salad

## **Main Buffet**

- Burgers
- All Beef Hots Dogs
- Sliced Cheese Tray  
American, Swiss, Pepper Jack, and Cheddar
- Jo Jo Potatoes with RPD
- Condiment Tray
- Condiments
- Cookies and Bars
- N/A Beverage

## **Extras**

- Ice Cream Novelties add \$2.50
- Sheet Cakes add \$4.50



# MVP BANQUET BUFFET

*Includes Rolls n' Butter, N/A Beverage, and Cookie Tray*

**\$23 per person** *Includes Tax and Tip*

*Add an extra salad \$3.00 per person*

*Add Protein \$5.00 per person*

*Add Side (after 3) \$4.00 per person*

## **Choice of 1**

- House Salad
- Caesar Salad
- Mixed Green Salad with Choice of Two Dressings
- Italian Pasta Salad
- Potato Salad

## **Choice of 2**

- Rigatoni with Meat Sauce
- Chicken Alfredo
- Champagne Chicken
- Herb Roasted Chicken
- Mayslack's Garlic Roast Beef with all the Sandwich Fixin's
- Roasted Turkey with Pan Gravy
- Roasted Pork Loin with a Cranberry Velouté
- Homemade Mac n' Cheese

## **Choice of 2**

- Seasonal Vegetables
- Green Beans Almondine
- Glazed Carrots
- Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf



# HALL OF FAME BANQUET BUFFET

*Includes Rolls n' Butter, N/A Beverage, Cookie Tray and Bars*

**\$25 per person** Includes Tax and Tip

Add an extra salad \$3.00 per person

Add Protein \$5.00 per person

Add Side (after 3) \$4.00 per person

## Choice of 2

- Fresh Fruit Salad
- Caesar Salad
- Mixed Green Salad with Choice of 2 Dressings
- Italian Pasta Salad
- Potato Salad

## Choice of 2

- Stuffed Pork Loin with Sage dressing and Cranberry Velouté
- Sliced Roast Beef in Au Jus with Creamy Horseradish
- Herb Roasted Chicken
- Cajun Chicken Pasta
- Baked Rigatoni with Italian Sausage and Pepperoni
- Beef Stroganoff

## Choice of 2:

- Seasonal Sautéed Vegetables
- Green Beans Almondine
- Glazed Carrots
- Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf
- Buttered Noodles

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Trays & Pans Serve 25 Portions

# SALADS & SUCH

<b>Mixed Green Salad</b> with Choice of Two Dressing	\$50.00
<b>Homemade Coleslaw</b>	\$50.00
<b>Sweet Cucumber and Red Onion</b>	\$55.00
<b>Potato Salad</b> Traditional, German, Niçoise or Southwest	\$60.00
<b>Italian Pasta Salad with Vegetables</b>	\$60.00
<b>Antipasto Salad</b> Meats, Vegetables and Cheese with a Light Vinaigrette	\$90.00
<b>Wild Rice Sage and Cranberry Salad</b> with Candied Almonds	\$75.00
<b>Moe's House Salad or Caesar Salad</b>	\$75.00
<b>Caprese</b> Fresh Mozzarella, Tomatoes, Basil, Olive Oil, and Balsamic Glaze	\$75.00
<b>Cashew, Grape, Chicken, and Wild Rice Salad</b>	\$80.00
<b>Individual Crudité (2 per)</b> with Ranch or Hummus	\$150.00

**BULK OFFERINGS**



# COLD FOOD

<b>Cheese &amp; Crackers</b> with berries and dried fruit	\$125.00
<b>Imported &amp; Domestic Cheese</b> with crackers, breads, and fruit	\$175.00
<b>Antipasto Platter</b>	\$195.00
<b>Meat &amp; Cheese Tray</b> Includes Sliced Turkey, Ham, Swiss, Cheddar Cheese, Condiments, and Fresh Bakery Buns	\$150.00
<b>Gourmet Meat &amp; Cheese Tray</b> Includes Sliced Mayslack's Roast Beef, Salami, Turkey, Ham, Provolone, Swiss, Cheddar, Condiments, and Fresh Bakery Buns	\$175.00
<b>Charcuterie Display</b>	\$225.00
<b>Bruschetta Platter</b> Tapenade, Bruschetta, Parmesan Cheese, and Crostini	\$95.00
<b>Caprese Skewers Platter</b> Fresh Mozzarella, grape tomatoes, pesto, and balsamic reduction	\$90.00
<b>Cold Roasted Vegetable Display</b> with Chipotle dipping sauce	\$95.00
<b>Crudit� (Vegetable) Platter</b>	\$75.00
<b>Shrimp Cocktail</b> (3 per)	\$175.00
<b>Seasonal Fruit &amp; Berries Display</b>	\$90.00
<b>Assorted Pre-Made Dollar Sandwiches</b> 3 per person, 1 of each: Ham & Cheddar, Turkey & Provolone, Beef & Swiss Provolone	\$150.00
<b>Assorted Wraps</b> (2 per) Vegetable, Turkey Club, Beef, Swiss and Horsey Sauce	\$165.00
<b>Assorted Croissant Sandwiches</b> (3 halves per) Turkey BLTA, Tuna Salad & Cheddar, and Chicken salad	\$175.00

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Trays & Pans Serve 25 Portions

## HOT FOOD

<b>Chicken Penne Alfredo</b>	\$125.00
<b>Cajun Chicken Penne</b>	\$140.00
<b>Rigatoni</b> Choose from Italian Meat Red Sauce, Meat Red Sauce (No Pork), or Marinara	\$140.00
<b>Moe's Macaroni &amp; Cheese</b>	\$120.00
<b>Moe's Jo Jo's with RPD</b>	\$75.00
<b>BBQ Pork</b> with Assorted Buns	\$150.00
<b>Mayslack's Beef</b> with Polish Dark Rye buns and all the fixin's	\$175.00
<b>Moe's Famous Wings</b> (3 per person) Choice of Flavor and Dipping sauce	\$130.00
<b>Meatballs</b> Choose from BBQ, Swedish, Marinara, or Creamy Cajun	\$90.00

## SWEETS & TREATS

<b>Chocolate Cookies</b> (per dozen)	\$24.50
<b>Assorted Bars</b> (per dozen)	\$24.50
<b>Chocolate Brownies</b> (per dozen)	\$24.50
<b>Cookies and Bars</b> (per dozen)	\$24.50
<b>Assorted Mini's</b> Chocolate Dipped Strawberries, Mousse, Cheesecakes, and more	\$55.00
<b>Warm Desserts</b> (House-made) Crisps, Cobblers, and Bread Pudding	\$65.00
<b>Berries Romanoff or Sabayon</b>	Market Price

Cake Service available upon request

**BULK OFFERINGS**



## CATERING MENU

*Gluten-friendly preparation available – ask for details.  
All pricing subject to change due to market change and availability.  
All pricing subject to local and state tax unless otherwise stated.*

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs increases your risk of foodborne illness.*



**MOUNDS VIEW**



**BLAINE**



**CHANHASSEN**

### **CORPORATE OFFICES:**

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