



Cooking & Catering with a Contemporary Twist

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@MooseNCuse



#MunchingWithTheMoose
#WedWithTheMoose

Our greatest joy comes from creating a menu that is uniquely special to the bride & groom-to-be. We start by getting to know the happy couple via an intro call. Here we discover your likes & dislikes, food/cuisine preferences, food allergies, visions of your menu, and other adjacent topics that we utilize in crafting a personalized menu. We've found this results in more fanfare and an intimate connection to your Wedding Day Menu!

What We Offer:

Buffets are our bread and butter. They are the best way to provide a variety of food options for your guests without breaking the bank. Our Buffet Package starts at \$42/pp+tax. Included you will receive:

- A choice of 4 appetizers & large crudite
- A buffet dinner with salad, choice of 2 Proteins, and choice of 2 Sides (some prices subject to change)
- Hard plastic disposable plates, cutlery, and napkins for both appetizers and dinner buffet

Appetizer Examples: (Here is a sample listing of some of our best)

- Farmer's Market Crudite - a combination of veggies, fruits, meats, cheeses, dips (3), and dunkers
- Moose Balls (our signature item)
 - Cheeseburger
 - Pepperoni Pizza
 - Spinach Feta
 - Buffalo Chicken
- Sliders (We Love SLIDERS!)
 - The Utican Slider
 - Meatloaf w/ Onion Ketchup
 - Kafta w/ Tzatziki Sauce
 - BBQ Beef Brisket
 - Smoked Turkey w/ Apple Slaw
- Mexican Street Corn Shooter
- Mojito Fruit Salad Shooter (Yes! With Rum)
- Artisanal Flatbread Bites
- Fried Pickles w/ Spicy Ranch
- Caprese Panini Bites w/ Tomato Bisque

The Appetizers/Cocktail Hour is where we really love to flex our culinary creativity!



Buffet Examples: (Our ability is not limited to the following lists. We can do so much more!)

- Proteins

- BBQ Smoked Brisket (+\$)
- Grilled Steaks (Various Cuts available)(+\$)
- Lemon Garlic Herb Roasted Chicken
- Smoked Pork
- Herb Roasted Pork Loin
- Speciality Stuffed Pork Loin
- Creamy Champagne Chicken
- Greek Style Chicken w/ Tzatziki

- Vegetarian Or Vegan Options upon request

- Sides

- Roasted Garlic Mashed Potato (+ more options)
- Roasted Basil Parm Potatoes (+ more options)
- Vodka Riggies
- Corn Spoonbread
- Creamy Pea Parm & Rice Pilaf
- Mac 'n Cheese

- Vegetables

- Seasonal Medley Selection
- Roasted Root Vegetables
- Moose'd Greens
- Garlicky Roasted Green Beans (Or Broccoli)

- Salads

- Dressed Garden Salad in House Vinaigrette
- Classic Dressed Caesar
- Harvest Salad with apples, cranberries & blue cheese
- Antipasto
- Shaved Brussel Sprouts w/ Citrus Vinaigrette

Do you have a concept or theme you love? We can create an entire menu/buffet around that for you too!



If you have any questions, comments, or concerns feel free to contact us!

Call/Text: (315) 929-0633

Email: moosemunchingcuse@gmail.com

20% Gratuity Added

Need Additional Service?

The Munching Moose can also provide you with the following:

- ❖ China Rentals
- ❖ Linen Rentals
- ❖ Dessert Available