



## plated luncheon

*available for groups 10 or more*

### salad

**mixed artisan greens** white balsamic vinaigrette, parmesan  
**house-made bread w/olive oil & garlic** (chef's choice)

### main

*(chosen at time of seating)*

#### **chicken parmesan**

tagliatelle pasta, marinara

#### **farro island seared salmon**

bacon brussels sprouts, mustard sauce, baby red potatoes

#### **tagliatelle pasta**

mushrooms, truffle butter, parmesan

#### **szechuan eggplant on rice**

tofu, red peppers, sushi rice, medium spicy

#### **steak frites**

rosemary and sea salt fries, romaine gratin

*steak cooked to medium*

### dessert

**italian zeppoli** chocolate dipping sauce  
coffee & tea

\$21.99/person

### optional display platters

#### **fresh crudite**

*locally crafted cheeses, seasonal fruits & vegetables, homemade dips and breads*

*add \$5/person*

**or**

#### **moonstones hot tapas sampler platter**

*crispy chinese chicken spring rolls, dry-rub cajun wings,  
chorizo lollipops, fresh mozzarella flatbread*

*add \$7/person*

*\*please inform us of any food allergies and we will try in earnest to protect you*

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