



## plated dinner

### tapas

*chosen at time of seating*

**traditional hummus** house crostini  
**goat cheese stuffed peppadews** local honey drizzle  
**crispy chinese chicken spring roll** sweet and sour  
**seared pork belly** korean gochujang

### salad

**artisan greens**

cucumber, cherry tomato, red onion, white balsamic vinaigrette

### entrée

*chosen at time of seating*

**murray's roasted chicken breast**  
roasted potato, arugula, heirloom tomato, shaved red onion, lemon vinaigrette  
**faroe islands salmon**  
seasonal edamame succotash, faro, poblano cream, tomato-avocado salad  
**stones mac and cheese**  
cheese blend, peas, bacon, short rib shavings and ritz cracker crumble  
**szechuan eggplant and tofu**  
red peppers, sushi rice, medium spicy  
**filet mignon\***  
whipped potato, roasted mushrooms, caramelized onions, bleu cheese fondue  
*\*cooked to medium*

### dessert

*chosen at time of seating*

**chocolate pate**  
sour cherry compote, chantilly cream, meringue snow  
**fresh baked cookies**  
chef choice of cookies

*\$70 per person*

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

**185 chelmsford st (rte 110), chelmsford 978.256.7777**  
**www.moonstones110.com**



## a la carte cocktail reception

### raw bar

**fresh shucked oysters and/or jumbo cocktail shrimp** 3.50 per piece

### crudites, cheese and crostini display 5.50 per person

a bounty of color featuring both imported and locally crafted artisan cheeses, seasonal fruits & vegetables, house-made dips and crostinis  
include charcuterie meats additional 5pp

### tapas platters 20pp

*choose six from below*

chicken satay  
crispy chinese chicken spring rolls  
patatas bravas  
tempura shrimp picks  
korean pork belly with kimchi

chorizo lollipops  
mushroom arancini  
tuna tataki spoons  
asian short rib wontons  
tempura cauliflower  
(3 ways- buffalo, korean and cajun)

### salad, pasta, flatbreads 20pp

**artisan greens**, cucumber, cherry tomato, red onion, white balsamic vinaigrette  
chef's choice flatbreads

*choose one*

penne fiorentina, exotic mushrooms, spinach, parmigiana-reggiano  
farfalle, arugula, sun dried tomato, basil pesto  
macaroni & cheese

### entrées 20pp

*choose one*

hoisin-glazed salmon, bok choy, sushi rice  
herbed roasted chicken, roasted potatoes, seasonal vegetable

### sweet ending ~4pp

chocolate pate and fresh baked cookies

tapas; one piece each tapas per person— additional pieces, \$3/piece, minimums apply

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## **sunday brunch buffet\***

**\*saturdays too, by arrangement**

### **display**

chef's bountiful array of muffins, pastries, fresh fruit

### **main buffet**

slow scrambled eggs  
red velvet pancakes  
crisp bacon and maple sausage  
chef's griddled potato 'latkes'  
garden salad, white balsamic vinaigrette

*choice of pasta:*

farfalle, arugula, sun dried tomato, basil pesto  
penne fiorentina, exotic mushrooms, spinach, parmigiana-reggiano

*choice of entree:*

*with chef's seasonal vegetable*  
herb roasted chicken  
asian-style lacquered salmon

### **dessert**

chocolate pate  
and  
fresh baked cookies

\$35\* per person

*\*plus tax and gratuity*

*for open champagne, mimosas and bellinis for the group, add \$25pp*

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