

LUNA MESA

CATERING

CATERING MENU

Breakfast • Lunch • Dinner • Appetizers

2026



LUNA MESA



Continental

Seasonal Fruit
Build-Your-Own Parfait
Assorted Bagels with Cream Cheese
Breakfast Breads
Coffee or Juice

\$18

Southwest Sunrise

Choose (3) Tacos

- Chorizo, Egg, and Cheese
- Potato, Egg, and Cheese
- Bacon, Egg, and Cheese
- Bean and Cheese
- Ham, Egg, and Cheese

Seasonal Fruit
Breakfast Potatoes
Salsa and Ketchup
Coffee or Juice

\$20

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Morning at the Mesa

Scrambled Eggs
Applewood-Smoked Bacon
Breakfast Sausage
Breakfast Potatoes
Prime Rib in Au Jus
Tres Leches French Toast
Mixed Green Salad with Berries and Candied Pecans
Breakfast Breads

Served with: Maple Syrup, Hot Sauce, Whipped Butter, Strawberry Preserves

\$32

Texas Breakfast

Scrambled Eggs
Bacon or Sausage
Breakfast Potatoes
Biscuits and Gravy
Salsa, Cheddar Cheese, Jelly
Coffee or Juice

\$19



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Beverages

Bottled Juice \$2.50

Bottled Water \$2

Coffee \$22

Soda \$3

Lemonade by the Gallon \$17

Iced Tea by the Gallon \$15



Catering for Every Celebration.

LUNA MESA

Smokehouse

Chopped Brisket
BBQ Pulled Pork
Mac and Cheese
Green Beans
Texas Coleslaw
Slider Buns
Chocolate Chunk Cookies

Served with: BBQ Sauce, Pickles, Onions

\$29

Cantina

Carne Asada
Al Pastor Pork
Corn or Flour Tortillas
Spanish Rice
Refried Beans
Cinnamon Sugar Churros with Caramel and Chocolate Sauce

Served with: Cilantro, Onions, Avocado Salsa, Limes

\$26



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Fajita Fiesta

Lemon Pepper Chicken Fajitas
Adobo Steak Fajitas
Corn or Flour Tortillas
Spanish Rice
Refried Beans
Grilled Onions and Peppers
Tortilla Chips and Queso
Tres Leches Cake

Served with: Guacamole, Salsa, Sour Cream, Cheddar Cheese

\$32

Tuscan Mesa

Artisan Caesar Salad
Chicken Piccata with Roasted Garlic, Capers, Lemon Butter Sauce
Grilled Flank Steak with Roasted Mushrooms and Marsala Wine Sauce
Herbed Olive Oil Pasta
House-Made Tomato Vodka Sauce
Garlic Bread
Grilled Vegetables
Tiramisu

\$30

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Italian Trattoria

Artisan Caesar Salad
Herb-Grilled Chicken
Italian Meatballs
Basil Marinara Sauce
Classic Alfredo Sauce
Pasta
Breadsticks
Cannolis

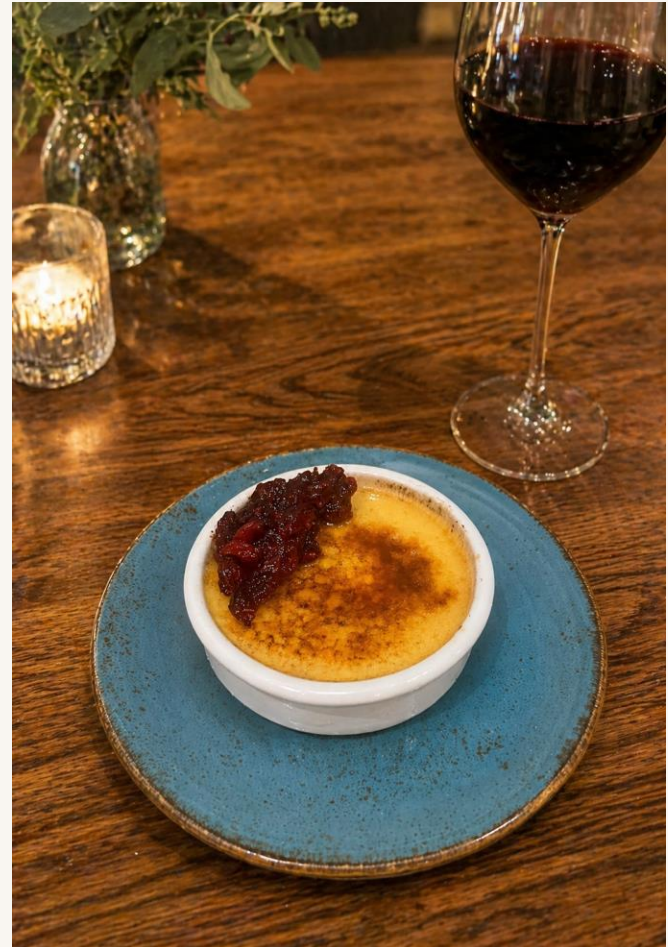
Served with: Grated Parmesan, Crushed Red Pepper

\$27

Enchiladas y Mas

House Salad with Chipotle Vinaigrette
Chicken Enchiladas
Beef Enchiladas
Cilantro Lime Rice
Borracho Beans
Cinnamon Sugar Churros

\$25



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East Meets Mesa

Teriyaki Chicken
Beef and Broccoli
Fried Rice
Stir-Fried Mixed Vegetables
Egg Rolls
Mini Cheesecake Bite

Served with: Soy Sauce, Sriracha, Peanut Chili Sauce

\$27

Mediterranean Kitchen

Lemon Herb Grilled Chicken
Beef Kofta
Pita Bread
Vermicelli Rice
Roasted Vegetables
Baklava

Served with: Hummus, Tzatziki, Baba Ganoush, Lettuce, Tomatoes, Pickled Cucumbers, Red Onions, Feta Cheese, Olives

\$28

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The Deli Mesa

Chef's Choice Soup

Choose (2) Sandwiches

- Roasted Turkey with Swiss Cheese, Arugula, Tomato Jam, Artisan Bread
- Baked Ham with Cheddar Cheese, Lettuce, Tomato Jam, Artisan Bread
- Classic Tuna Salad with Croissant
- Grilled Jalapeño Chicken with Cheddar Cheese, Arugula, Tomato Jam, Artisan Bread

Pasta Salad

Individual Chips

House Salad with Raspberry Vinaigrette

Freshly Baked Cookies

Served with: Mayo, Mustard, Pickles

\$26



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Minimum order of 2 dozen



Mini Crab Cakes with Remoulade Sauce \$42

Pecan-Crusted Chicken Bites with Tangy Honey Mustard \$30

Mini Chicken Empanadas \$28

Beef Satay with Sweet Soy \$29

Classic Bruschetta with Balsamic Reduction \$26

Thyme Chicken Satay with Lime Cilantro Aioli \$27

Mac and Cheese Bites \$26

California Roll \$29

Shrimp Cocktail \$38

Artisan Cheese & Fruit Display with Local Cheese and Crackers

\$8 per person

Charcuterie Display with Local Cheese, Meats, Honey, Olives, Berries, Crackers & Local Breads

\$10 per person

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Southern Comfort

Meatloaf with Gravy
Blackened Salmon
Garlic Mashed Potatoes
Mac and Cheese
Green Beans
Coleslaw
Jalapeño Buttery Cornbread
Seasonal Cobbler with Vanilla Bean Ice Cream

\$38

Texas Supper Club

Mixed Green Salad with Cucumbers, Candied Pecans, Goat Cheese, and Balsamic Vinaigrette
Braised Short Ribs
Shiner Bock Grilled Chicken
Roasted Potatoes
Seasonal Vegetables
Dinner Rolls with Butter
Bourbon Pecan Bread Pudding with Caramel Whipped Cream

\$40

La Hacienda

Chicken Pozole with Cabbage, Radishes, Lemon
House-Made Tamales — Choice of Chicken, Pork, or Vegetarian
Barbacoa — Slow-Cooked Beef
Tortillas
Spanish Rice
Ranchero Beans
Green Tomatillo Salsa, Onions, Cilantro
Calabacitas — Grilled Zucchini, Squash, Sweet Corn
Tres Leches Cake

\$42



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Harvest & Vine

Spinach and Berry Salad with Goat Cheese, Toasted Almonds, and Raspberry Vinaigrette

Filet Medallions with Red Wine Demi-Glace

Pan-Seared Sea Bass with Lemon Beurre Blanc

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Grilled Asparagus

Warm Dinner Rolls with Whipped Butter

Chocolate Cake with Macerated Berries

\$55

Pit & Table

Smoked Prime Brisket

Bourbon BBQ Glazed Chicken

Smoked Gouda Mac and Cheese

Herb Roasted Red Potatoes

Charred Green Beans with Garlic and Bacon

Texas Chopped Salad with Tomatoes, Corn, Cheddar, and Buttermilk Ranch

Jalapeño Cheddar Cornbread with Whipped Honey Butter

Peach Bourbon Cobbler with Vanilla Cream

Served with: BBQ Sauce, Pickles, Pickled Red Onions

\$44

EVENT POLICIES

A few details before you book

DELIVERY

Delivery charges apply.

SERVICE CHARGE

A 20% service charge is added.

PAYMENT

A 50% deposit is required to book the date. The remaining 50% is due 3 days before the event.

CANCELLATION

The 50% deposit is non-refundable. If cancellation occurs before 48 hours, full amounts will not be returned.

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