Dolce

		Serving Size full pan (16ppl)
Walnut Tart	Homemade pastry shell filled with fresh walnuts and caramel drizzled with chocolate ganache	$56
Lemon Tart	A zesty lemon curd in an orange pastry shell, topped with raspberry coulis	$56
Sour Cream Cheesecake	Light, fluffy cheesecake on graham cracker crust, drizzled with lemon and raspberry coulis	$64
Chocolate Mousse	Rich fluffy chocolate mousse on an Oreo cookie crust, topped with raspberry coulis and chocolate ganache	$64
Creme Brulee	Fresh cream and vanilla bean custard topped with a caramelized sugar	$6 ea mini $4 ea

Everything crafted by Café Luna is hand–made to order,
therefore substitutions and special requests can usually be accommodated.

A 72 hour advance notice is greatly appreciated for all catering orders.

Lunch Hours
Tuesday – Friday
11:00am – 2:00pm

Dinner Hours
Tuesday – Saturday
5:00pm – 9:00pm

Free wireless internet

11040 Rancho Carmel Drive
San Diego, California 92128
858–673–0077 tel/fax
cafelunasd.com
cafelunasd@gmail.com

Chelsea's Café Luna

Cater your next event with us!

When you cater your next private party, birthday, anniversary or rehersal dinner with Café Luna you will receive a special gift from us!

- Book a **$200** catering event and receive a **$25** gift card.
- Book a **$500** catering event and receive a $50 gift card.

Contact Us Today!

offer expires 11/30/2011

(offer not valid in December)

Antipasti

		Serving Size 10 ppl/ 25 ppl
Italiano	Prosciutto,sopressata, salami, roasted peppers, sun-dried tomatoes, olives, cheese & greens tossed in balsamic vinaigrette	$40 / $85
Misto	A wonderful array of grilled, marinated & roasted vegetables along with caprese	$40 / $85
Caprese	Fresh Roma tomatoes topped with buffalo mozzarella, extra virgin olive oil, balsamic glaze and fresh basil.	(2 caprese ea) $25 / $60
Aspargus	Grilled and wrapped in goat cheese and prosciutto	$2.25 each

Pasta

Rosetta	Our homemade pasta sheet rolled with ham & Swiss cheese, sliced and baked with cream and parmesan	$1.50 ea
Penne all' Arrabbiata	Pasta tubes tossed in pomodoro with garlic and chili peppers	$70 / $150
Penne Bolognese	Chef's selection of prime ground filet mignon, simmered with diced vegetables and tomatoes	$80 / $180
Linguini Di Marco	Sautéed Roma tomatoes, prosciutto, mushrooms & peas tossed with linguini in a rose cream sauce	$80 / $180
Fusilli Umbriaco	Spiral pasta sautéed with a rose cream sauce, pancetta, onion, and a touch of vodka	$65 / $155
Spaghetti Di Nonna	Spaghetti pasta with fresh pomodoro, served with either meatballs or crumbled Italian sausage	$75 / $165
Manicotti	Homemade crepes stuffed with ricotta & spinach, topped with mozzarella and baked in tomato sauce	1/2 pan (10) full pan (20) $60 / $120
Lasagna (Vegetarian upon request)	Homemade pasta sheets layered and baked with hearty Bolognese, pomodoro, ricotta, parmesan and mozzarella	1/2 pan (10) full pan (20) $85 / $170

A 15% gratuity will be added to all offsite catering.

Insalate

		Serving Size 10 ppl/ 25 ppl
Della Luna	Radicchio & red leaf tossed with creamy raspberry vinaigrette, topped with cheese & caramelized walnuts	$35 / $65
Della Casa	Garden red leaf tossed with a balsamic vinaigrette	$25 / $55
Di Caesar	Our classic-style Caesar tossed with homemade croutons	$35 / $65

Panini

All paninis are served with cold pasta salad

Italiano	A perfect balance of parma prosciutto, sopressata, salami, provolone, arugula & roasted peppers with sun-dried tomato aioli	$70 / $165
Petto di Pollo	Grilled chicken breast, pancetta, roasted peppers, arugula & Gorgonzola with a sun-dried tomato aioli	$70/ $165
Caprese	Roma tomatoes, fresh buffalo mozzarella, avocado & basil grilled on ciabatta	$60/ $145
Pollo Pesto	Grilled chicken breast, Roma tomatoes & mozzarella with a basil pesto aioli	$70 / $165

Entrees

Pollo La Costa	Boneless chicken breasts sautéed with a lemon Dijon cream, julienne carrots, green onions & mushrooms	$80/ $185
Pollo Marsala	Sautéed boneless chicken breast topped with provolone & finished with marsala wine cream sauce	$80/ $185
Pollo Parmesan	Chicken breasts baked with mozzarella, parmesan and pomodoro	$80/ $185
Pork Tenderloin	White marble pork loin smothered in our famous balsamic shallot reduction	$100/ $220
Atlantic Salmon	Grilled salmon filet paired with blueberry beurre rouge	$100 / $220
Chef's Roasted Tenderloin	Pink peppercorn cabernet demi-glace sauce	Market Price

Sides

Meatballs	$1.50 ea	Stuffed Mushrooms Italian sausage, mozzarella, parmesan & breadcrumbs	$2 ea
Italian Sausage	$2.50 ea	Bread & Celestial Sauce	10 ppl $15 25 ppl $35
Vegetable of the day	$2 ea		