



BACKGROUND

Welcome to Blue Moon Catering

Our extensive menu offers fresh, quality handmade foods to complement your special occasion. For each event, we serve our clients and their guests the freshest ingredients, masterfully spun into delicious meals and small bites of big flavor. Whenever possible we use local and organic ingredients to create dishes that are simple yet elegant, with bold, fresh and unique flavor combinations that we think you'll love.

Blue Moon Catering Background

Blue Moon Catering grew out of repeated requests for catering services by customers of Blue Moon Grocery's Prepared Foods Deli in Easthampton. Our kitchen staff brings a wealth of professional cooking experience to your table. Its members have served as executive chefs, sous chefs and line cooks in many fine dining restaurants. Our open kitchen format promotes a creative and collaborative environment among staff that brings fresh ideas to classic recipes.

Service-Oriented Catering

We offer a wide variety of catering options from drop-off platters to on-site dinners. Our work on an event begins when we get an inquiry from a potential client. We listen to the needs and vision of our client's requests and customize each job to meet the unique aspects of every event. In addition our culinary staff have experience with a wide variety of specific diets including: vegan, vegetarian, Kosher and gluten-free foods.

Zee Vasso, Culinary Director & Head Chef

Blue Moon Catering is lead by Head Chef Zee Vassos, who has been serving inspired bistro cuisine for over a decade. A native of the Berkshires, he began his formal culinary career in 1995 at the Roseborough Grill in Lenox, Massachusetts. While pursuing a bachelor's degree at Boston University, he apprenticed under chef/owner Paul Hathaway (current chef/owner of Chez Albert in Amherst) at Washington Square Tavern in Brookline. Upon returning to Lenox in 2003, Zee Vassos assumed head chef responsibilities at the Firefly Restaurant where he designed, developed and executed the menu for this fine dining bistro. In 2005, Chef Vassos joined Blue Moon Grocery & Catering and created the kitchen and menu that now serves as the heartbeat of this gourmet market and catering business.

Deborah Robinson, Business Director & Logistics Coordinator

Deb is the founder and General Manager of Blue Moon Grocery in Easthampton, MA. In her role with this full-service gourmet store, Deb directs operations for 25 staff who serve nearly 2000 customers per week. She brings nearly two decades of management experience to each catering event. Deb was a business development & strategic planning professional in Seattle, New York and Springfield prior to opening her own business. She holds an MBA from the Isenberg School of Management at the University of Massachusetts, Amherst.

MANAGING PARTNERS

Deborah Robinson

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Logistics Coordinator
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Zee Vassos

Culinary Director &
Head Chef
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CATERING SERVICES

- Cocktail Parties
- Small Weddings
- Rehearsal Dinners
- Private Dinner Parties
- Non-Profit Fundraisers
- Business Receptions
- Birthday Dinners
- Backyard Barbeques

RECENT CATERING EVENTS:

The Women's Fund of Western
Massachusetts –
T-Dance Cocktail Party
Fundraiser for 200.

Northampton Survival Center
Benefit Dinner – Buffet Dinner for
250 people.

WGBY Wine Tasting Fundraiser –
Hors d'ouvres
at Springfield Marriot

Northampton Center for the Arts
2005, 2006 Gala Fundraiser

Northampton Independent Film
Festival – Cocktail Reception

Private 50th Birthday Party -
Dinner for 50 people.

Private Birthday Party
Contra-Dance Celebration

Dinner Party for 20 people, Private
Residence, Northampton

Housewarming cocktail party for
50 people, Private Residence,
Northampton