

L.A. Catering Wedding Menu



Uncompromised Quality

LA Catering understands that your wedding is as unique as you are. Our focus is on your vision. Our prices are unique as well. They vary based on your service style, setup requirements, venue, cuisine selection, etc.

Generally, our pricing for buffet or plated meals, will include salad, rolls, entrée, accompaniments, iced water, coffee, classic white china, flatware, glassware, cake cutting service and basic linen for guest tables. Additional costs include service staff and bartenders, hors d'oeuvres & alcoholic beverages. We can provide specialty linens, china, flatware, and accent pieces to set your wedding apart from the rest.

We look forward to creating a personalized, custom menu specially for you. It is our commitment that every one of our events has the highest level of caring professional service, beautiful decor and delicious menus. Please contact our Sales Managers for a comprehensive quote that is written just for you on your special day.

Styles of Service

Plated Meals are precisely designed and personally served to each guest. Plates typically include a salad, authentic accompaniments and entrée, as well as warm artisan rolls with butter.

Dinner Buffets allow your guests to get creative! We will work with you to design a spread showcasing a fresh salad, accompaniments, and entrée with warm artisan rolls with butter at the table.

Stationed Receptions combine the feel of small plates with the variety of appetizers and stations. You may choose to have a variety of hors d'oeuvres, a pasta bar, and a prime rib carving station. Each station is customized to your vision and your guests.

Putting it Together

Our **Perfect Packages** allow you to have inclusive pricing for classic selections.

Lighter Fare for \$22.95 per guest allows you to select a spread of five appetizers to present to your guests.

Cordial Affair - \$25.95 per guest. We will provide your choices of two displayed appetizers, tossed salad, two accompaniments and your choice of entree.

Grandiose Event - \$29.95 per guest will allow your guests the ultimate experience. Your selection of three displayed appetizers, fresh salad, two accompaniments & dual entree is presented to your guests.



Appetizer Displays

Imported and Domestic Cheese \$105

Assortment of cheeses, seasonal fresh fruit, berries, and crackers

Brie en Croute \$100

Puff-pastry baked brie with apples, almonds, and crackers

Antipasto \$100

Herb-infused baby artichoke hearts, Kalamata olives, fresh mozzarella, salami, roasted tomatoes, grilled asparagus and pita chips

Mediterranean \$150

Grilled vegetables served with toasted pita chips, hummus, feta cheese and Kalamata Olives

L.A. Fresh Fruit Display \$100

Display of fresh melons, pineapple, strawberries, grapes

Market Fresh Vegetable Crudités \$80

Assorted seasonal vegetables served with ranch dip

Savory Spinach Dip \$80

served hot with pita chips

Hummus & Chips \$80

Assorted hummus' & pita chips

Spreads & Breads \$80

Tomato Bruschetta, Artichoke Spread & Pimento Cheese

served with a French baguette



Chilled Individual Appetizers

*50 per order

Tomato Bruschetta \$80

Ahi Tuna & Scallion Poke \$125 served in pickled cucumber cups

Curry Chicken Salad Cups \$125

Bleu Cheese & Walnut Mousse \$100 on an endive leaf

Antipasto Skewer \$145

Goat Cheese & Bacon Soft Fromage \$88

Cocktail Shrimp Shooters \$175

Asparagus Wrapped Prosciutto \$85

Drunken Goat Cheese Skewers \$125

Vegetable Crostini \$75 Oven roasted vegetables, drizzled balsamic reduction, & topped with crumbled goat cheese

Crudité Cups \$100 with market fresh vegetables & hummus or ranch

Fresh Cut Fruit Skewers \$130



Hot Individual Appetizers

*50 per order

Chicken

Kickin' Chicken & Cheese Quesadillas \$100

Buffalo Chicken Bites \$100 with sweet BBQ sauce

Chicken Jalapeno Bacon Bites \$100

Sesame Breaded Chicken Tenders \$75 served with sweet Thai chili sauce

Classic Chicken Satay \$115 served with peanut sauce

Seasoned Wings \$60 tossed in choice of BBQ, siracha, mild, Korean or sweet Thai

Buffalo Spring Rolls \$125 Served with chipotle ranch

Pork

Pork Pot Stickers \$100 served with Thai lime dipping sauce

Meatballs \$75 Choice of Italian marinara, sweet chili, Korean BBQ sauce

House Made Pork Belly & Mac n' Cheese Cups \$100

Korean Style Pork Wings \$150 with Korean BBQ sauce

Dim Sum \$90 *Choice of 3

Crab Rangoon, pork cha su bao, pork pot stickers, spicy chicken cashew egg rolls. Served with sweet Thai chili & mustard soy dipping sauces

Beef

Homemade Miniature Beef Wellingtons \$135

Braised Short Ribs & Cheese Ravioli \$140

Seafood

Lobster Thermidore \$125 Fresh steamed lobster baked in baby baked potatoes

Mini Crab Cakes \$150 served with spicy remoulade

Jumbo Scallops Wrapped in Bacon \$140

Crispy Coconut Shrimp \$125 served with mango chutney

Vegetarian

Ginger Marinated Vegetables in Mushroom Caps \$80

Crunchy Vegetarian Spring Rolls \$100

Champignon Cambozola Plank \$125

Asparagus Wrapped in Phyllo &

Asiago Cheese \$100

Petite Quiche Medley \$100



Stations

Charcuterie Display

A wide variety of cured meats, assorted imported soft and hard cheeses, Italian olive oil soaked almonds, fresh seasonal berries, orange blossom honey, crostinis, miniature toasts & rice crackers.

Italian Pasta Bar

Includes parmesan cheese, garlic bread and red pepper flakes.
penne or tricolored tortellini, marinara or alfredo, meatballs or grilled chicken

Far East Stir Fry

Cilantro, farm fresh egg, julienned peppers, thinly slices scallions, shitake mushrooms, snow peas, white onions & fried rice

Fiesta

Marinated and grilled flat iron steak, grilled chicken, or oven roasted portabellas, caramelized onions & peppers, refried beans, sour cream, pico de gallo and flour tortillas

Late Night Americana (customized station)

Sliders - Choice of pulled pork or pulled chicken , Grilled Cheese Dippers & Tomato Soup, Buffalo Spring Rolls, Seasoned Wings with sauce, Chicken Tenders with, Ranch Dipping Sauce, House Made Braised Pork Belly, Mac 'n Cheese, Mashed Potatoes, Zesty Buffalo Chicken Bites, Toasted Cheese Stuffed Ravioli

Carvery

Includes mixed green salad, choice of carving station & accompaniment with mini brioche bun

Dry-Rubbed Pork Loin

Boneless center-cut pork dry rubbed and slow roasted, served with shitake mushrooms demi-glace

Honey-Glazed Smoked Ham served with pineapple chutney

Roasted Turkey Breast served with dijonaise

Garlic Crusted Prime Rib of Beef - Prime rib marinated for 24 hours, then slow-roasted with natural au jus and horseradish cream

Pepper-Crusted Beef Tenderloin

Slow-roasted and served with brandy cream sauce

Oven Roasted Top Round of Beef

Seasoned to perfection with red wine demi glace



Salads

L.A. Salad - Mixed greens with red-wine poached pears, buttermilk bleu cheese, candied nuts, and cranberry-bacon vinaigrette

Apple & Walnut Salad - Mesculine greens topped with crisp apples, walnuts, a triple cream wedge of brie and crostini

Mixed Green Salad - Mixed greens with cherry tomatoes, sliced cucumber & dressing

Classic Caesar Salad - Romaine hearts topped with Parmigano Reggiano cheese and homemade garlic croutons, served with Caesar dressing

Butter Bibb Salad - Toasted hazelnuts, shaved Manchego cheese and herbed vinaigrette

Accompaniments

L.A. Macaroni N' Cheese

Hand-cut Fruit Salad

House Made Italian Pasta Salad

Signature Baked Beans

Lemon Poppy Seed Cranberry Coleslaw

Oven-Roasted Rosemary Red Potatoes

Mixed Greens Salad

Sautéed Green Beans

Seasonal Vegetable Medley

Herbed Orzo

Roasted Asparagus (market price)



Entrees

Chicken

Chicken Parmesan - Lightly-breaded, Italian herbed sautéed in extra virgin olive oil, topped with marinara sauce, melted mozzarella & parmesan cheese

Chicken Marsala - Sautéed & topped with mushrooms and marsala wine sauce

Chicken Piccata - Sautéed and served with white wine caper sauce

Chicken Bruschetta - Seared topped with fresh tomatoes, basil, balsamic vinegar and asiago cheese

Pasta

Tortellini Carbonara - A twist on the classic made with sautéed bacon, onions, peas, parmesan cheese and a splash of heavy cream. Choice of chicken, shrimp or vegetarian

Pasta al Pesto - Homemade pesto tossed with penne pasta, grilled asparagus and fresh mozzarella cheese. Choice of chicken, shrimp or vegetarian

Baked Lasagna - Layers of noodles with your choice of beef, cheese or vegetarian

Seafood

Pan-Roasted Tilapia Filet - Lightly seasoned and topped with lemon-dill butter sauce

Teriyaki Salmon - Marinated and pan-seared

Shrimp Scampi - Shrimp in white wine scampi sauce with fresh basil and diced roma tomatoes over fettuccine

Lemon Dill Salmon - Pan-roasted Bay of Fundy salmon topped with a light and refreshing citrus cream sauce

Beef

Grilled Flat Iron Steak - Marinated and grilled, topped with herb-butter sauce

Black Pepper Crusted Petite Filet - Seasoned petite filet sautéed and finished with black pepper brandy cream sauce

L.A. Famous Pot Roast - Slow roasted beef served with baby carrots, red potatoes, and onions

Veal Scaloppini - Sautéed crispy veal in a mushroom red wine demi-glace

Vegetarian

Portobello Mushroom Stack - Baked, marinated Portobello mushrooms stuffed and stacked with potato, roasted vegetables, herb garlic spinach, Boursin cheese and red pepper coulis

Brown Butter Gnocchi - Tossed with spinach and pine nuts

Stuffed Bell Pepper - A zesty combination of rice, roasted vegetables with cheese, herbs, and spices stuffed in bell peppers and served with a fire roasted red pepper coulis.

