


Breakfast & Beverages




Classics

Minimum of 25 per type


Continental Breakfast \$7

Assorted danishes, muffins & croissants, served with coffee, yogurt cups & whole fruit (split count on yogurt & fruit) 


L.A. AM Break \$5

Assortment of fresh fruit display, assorted granola bars, and individual yogurt cups 

Petite Quiche Bites \$50

A variety of Country French, Bacon & Cheese, Garden Vegetable  and Lorraine.

Crème Brûlée French Toast \$7

Brioche bread hand dipped in crème brulee batter, topped with fresh berries and whipped cream. Served with syrup and butter 

Breakfast Sandwiches

\$4 Per Person

Minimum of 10 per type

Substitute a croissant for any sandwich \$1.5 Each

Traditional

Toasted English muffin, egg and classic sausage patty with a thick slice of cheddar cheese.

L.A. Signature

Toasted English muffin, egg, applewood smoked bacon, and mild Muenster cheese.

Vegetarian

Egg whites, cheddar cheese, fresh spinach, and tomatoes wrapped in a spinach tortilla. 

Beverages

Regular & Decaffeinated Coffee \$2

Hot Tea \$2

Assortment of teas

Assorted Juices \$2

Orange, cranberry, ruby red grapefruit & apple

V8 Splash \$2

Berry blend & tropical blend

Iced Tea & Crystal Light Lemonade \$2

Assorted Sodas & Bottled Water \$2

Pepsi, Diet Pepsi, Sierra Mist, and bottled water

L.A. Biscuit Bar

\$6 Per Person

Minimum of 25

Fresh baked biscuits served with assorted jams, honey, butter & chorizo sausage gravy

Hot Breakfast

\$8 Per Person

Minimum of 25 per type

Pick 1: Bacon, Pork Sausage Links, Turkey Sausage Links

Pick 1: Scrambled Eggs, Biscuits & Chorizo Sausage Gravy

Pick 1: Muffins, Bagels, Croissants, Griddle Browns

Breakfast Strata

\$40 Small (Serves 10-12)

\$80 Large (Serves 20-24)



L.A.'s original breakfast bake made with bread and eggs, layered with choice of fillings including:



Applewood Smoked Bacon & Cheddar Cheese


Roasted Vegetables & Goat Cheese



Roasted Vegetables & Cheddar Baked With Egg Beaters 



A La Carte


Whole Fruit \$1.5 each  


Yogurt Cups \$2 per serving  


Yogurt & Granola \$3 per serving 


Fruit Display \$50 small (serves 25-30), \$100 large (serves 40-50)  


Fresh Fruit Cup \$3 per serving  

Assorted Danishes \$18 per dozen 

Assorted Muffins \$12 per dozen 

Croissants \$20 per dozen 

Assorted Scones \$12 per dozen 


Bagels \$11 per dozen 


Ask about GF Muffins & Bagels!

Breakfast Egg Rolls \$3 each



Bacon, Egg & Cheese


Sausage, Egg & Cheese

Applewood Smoked Bacon \$3 per serving 

Griddle Browns \$2.5 per serving 

Pork or Turkey Sausage Links \$3 per serving

Scrambled Eggs \$2.5 per serving  

Healthy Oatmeal \$3 per serving 

Lunch



Boxed Lunches

Minimum of 10 per type

*Ask about our high volume boxed lunch menus

Signature Deli Boxes \$9 per person

Lunches include sandwich and choice of two: Gourmet chips, fresh baked cookie, seasonal whole fruit. Sandwiches served on potato bun with lettuce, packets of Dijon mustard, and mayonnaise.

Oven Roasted Turkey Breast with Pepper Jack Cheese

Diced Ancho Chicken Salad

Deli Style Chicken Breast with Creamy Muenster Cheese

Smoked Ham with Swiss Cheese

Thin Sliced Roast Beef with Sharp Cheddar Cheese

Garden Tomato Caprese Wrap

Vegetarian "Raw" Wrap

Grilled Flat Iron Steak Sandwich *\$2 additional charge
Marinated and grilled flat-iron steak with arugula, roasted tomatoes, and caramelized-onion aioli, served on a ciabatta roll.






Platters

10 person minimum

Sandwich Platter \$9.75

Assortment of sandwiches piled high with roast beef, ham, turkey, chicken breast topped with assorted cheeses and lettuce on assorted premium breads. Sandwich platters include choice of premium chilled salad & signature vanilla bean cheesecake brownie.

Premium Chilled Salads


-  Cherry Tomato, Ciliegine Mozzarella & Basil Salad 
- Fresh Cut Broccoli Salad
- Hand-Cut Fruit Salad 
- Lemon Poppy Seed Cranberry Coleslaw 
- Italian Pasta Salad
- Rustic Red Skinned Potato Salad 

Boxed Salads

Minimum of 10 per type

Lunches include salad and choice of two: Gourmet chips, fresh baked cookie, seasonal whole fruit.
*All salads can be prepared gluten, nut & dairy free upon request

 **Apple Walnut Salad \$9.5 **
Mesculene greens topped with crisp apples, walnuts, creamy brie & croutons topped with apple cider vinaigrette.

Mixed Green Salad \$8 
Mixed greens with cherry tomatoes, sliced cucumber, and dressing.

Classic Caesar Salad \$9
Romaine hearts topped with Parmigiano Reggiano cheese and homemade garlic croutons, served with creamy Caesar dressing.

Butter Bibb Salad \$10 
Sliced almonds, shaved Parmesan cheese, and fine herb Vinaigrette.

Soups

\$40 per gallon (Serves 25-30)

Broccoli Cheese

Garden Vegetable

Chicken Orzo

Tomato Basil

 Hearty Loaded Baked Potato

Roasted Butternut Squash

Hearty Chili

Add cheese, sour cream & scallions for \$1.00 per person

Fresh Garden Salad Bar \$9.75

25 person minimum

Mixed greens and crisp iceberg lettuce served with vine ripe cherry tomatoes, crisp carrot strings, toasted sunflower seeds, cucumbers, hard boiled eggs, sliced red onions, olives, shredded cheddar cheese, bacon bits, and croutons.
With ranch and apple vinaigrette dressing

Additional Toppings

10 person minimum

\$.50 per topping— Bleu cheese, feta cheese, candied nuts
\$3 per topping— Avocado (seasonal), smoked ham, roasted turkey, grilled chicken
\$6 per topping— Grilled steak, grilled salmon

Appetizers



Chilled Displays

Small (Serves 25-30) Large (Serves 40-60)

Imported and Domestic Cheese \$55 \$105

Assortment of cheeses, seasonal fresh fruit, berries & crackers

Antipasto \$50 \$100

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

Mediterranean \$80 \$150

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

L.A. Fresh Fruit Display \$50 \$100

Display of fresh melons, pineapple, strawberries, and grapes.

Market Fresh Vegetable Crudités \$45 \$80

Assorted seasonal vegetables served with ranch dip.

Apple Nachos \$45 \$80

Apple slices with peanut butter drizzled on top, sprinkled with coconut flakes and chocolate chips.

Assorted Hummus & Toasted Pita Chips \$45 \$80

Cold Smoked Salmon \$65 \$120

House smoked salmon served with chopped egg, onions, capers, mini-bagels, and cream cheese.

Small Plates & Tapas

Minimum order of 50

Crudité Cups \$2

with market fresh vegetables & hummus or ranch.

Served in a miniature terra cotta cups

Curry Chicken Salad Cups \$2.5

Served in miniature sea green disposable cups

House Made Pork Belly & Mac n' Cheese Cups \$2

Served in petite foil cups

Miniature Tacos \$2.5

Braised Carnitas or Roasted Vegetable Tacos

Lobster Mac n' Cheese Cups \$3.25

Served in petite foil cups

Hot Displays

Brie en Croute \$50 \$100

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

Savory Spinach Dip \$45 \$80

served hot with pita chips.

Spreads & Breads \$45 \$80

Olive tapenade, artichoke spread, & pimento served with French baguette slices.

Sliders

Minimum order of 50

Served on a mini brioche bun

Braised Short Ribs \$2.5

Nashville Chicken Slider \$3.5

Pork Belly with arugula & sliced fresh tomato \$2.5

House Blend Beef & Muenster Cheese \$3

Add \$2 per person for Kobe Beef

Roasted Portabella Mushroom & Garlic Aioli \$2

Crab Cake with Spicy Remoulade \$4

Fried Green Tomato with Spicy Tomato Aioli \$3.5

Filet Mignon with Caramelized Onion Aioli \$5*

*(minimum order 100)

Per Person

L.A. PM Break \$5

Snack Mix, Apple Nachos & Assorted Chips

Salsa Station \$4

Corn tortilla chips served with house made guacamole and a variety of market fresh gourmet salsas.

Add hot queso \$1 per person

Specialty Snacks

Minimum 10 per type

L.A. Catering's Gourmet Snack Mix \$3

Assorted Premium Mixed Nuts \$4

Protein Bars \$4

Granola Bars \$3

Assorted Yogurt Cups \$2

Yogurt Cups & Granola \$3

Appetizers Cont.



Hot 50 per order

Vegetarian

Ginger Marinated Vegetables in Mushroom Caps \$80

Crispy Breaded Green Tomatoes \$75

With spicy tomato aioli

Raspberry, Brie & Almond in Phyllo \$85

Crunchy Vegetarian Spring Rolls \$100

Spanakopita \$80

Champignon Cambozola Plank \$125

Panko pressed cambozola fried and served hot

Asparagus Wrapped in Phyllo & Asiago Cheese \$100

Spinach Petite Quiche \$100

Chicken

Kickin' Chicken & Cheese Quesadillas \$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 Chicken Spring Rolls \$125

Served with chipotle ranch

Buffalo Chicken Empanadas \$100

Served with blue cheese dipping sauce

Pork

Pork Pot Stickers \$100

served with Thai lime dipping sauce

Classic Meatballs \$75

Choice of Italian marinara, sweet chili, Korean BBQ sauce

Whiskey BBQ Meatballs \$85

Marinated in Jameson whiskey for extra flavor

Pretzel Dogs \$100

Served with spicy mustard

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 spring rolls. Served with sweet Thai chili & mustard soy dipping sauces

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

Beef

Homemade Miniature Beef Wellingtons \$135

Wrapped tender beef cutlet with mushroom duxelle

Braised Short Ribs & Ricotta Stuffed Cheese Tortellini \$140

Beef & Cilantro Empanadas \$100

Served with homemade cilantro dipping sauce

Crostini

\$125 per order

Minimum 50 per type

Vegetable Crostini

Oven roasted vegetables, drizzled balsamic reduction, & topped with crumbled goat cheese

Brie & Guacamole Crostini

Caramelized Onion & Gruyere

Crab & Goat Cheese Bruschetta

Chilled

50 per order

Tomato Bruschetta \$80

Ahi Tuna & Scallion Poke \$125

Served in pickled cucumber cups

Antipasto Skewer \$145

Peppadew Peppers stuffed with Herbed Cream Cheese \$90

Goat Cheese & Bacon Soft Fromage on Brioche Toast Points \$88

Cocktail Shrimp Shooters \$175

Prosciutto Wrapped Asparagus \$85

Fresh Cut Fruit Skewers \$130

Tomato Caprese Skewers \$100

Cucumber Cups with Dill Cream Cheese \$100

LA Signature Item

Maple Bacon Sticky Buns

\$30 per dozen

Stations



Minimum of 25 guests per station

Charcuterie

\$10 Per person

A wide variety of premium cured meats, imported & local made cheeses, olive oil soaked almonds, fresh seasonal berries & orange blossom honey

Italian

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

Appetizer \$7 Pasta, Sauce, Meat (1ea)

Entree \$13 Pasta, Sauce, Meat (2ea)

***Ask about GF Italian Station**

Far East

Appetizer \$8 Asian Beef, Asian Slaw & Sesame Noodles

Entree \$14 Asian Beef, Asian Slaw, Sesame Noodles & Vegetable Stir-fry

Add flare with specialty bamboo boats & chopsticks—\$3.00 per person

***Enhance your station with dim sum (pg 4)!**

Fiesta

Includes choice of main item, caramelized onions & peppers, black beans, sour cream, shredded cheese, pico de gallo, and flour tortillas

Marinated and grilled flat iron steak \$15

Grilled chicken \$13

Roasted portabellas \$13



***Enhance your station with the salsa display (pg 3)!**

Kidz Zone


Choice of 3 \$8.95 per child

***12 and under**

Veggie Cups  

Fruit Cups  

Pretzel Dogs

Macaroni & Cheese 

Mini Turkey Corn Dogs

Chicken Tenders With BBQ & Ranch

Carvery

Minimum of 50 guests per station

Culinary staff charge not included

Appetizer \$6 Protein & mini brioche buns only

Dinner \$15 Includes choice of two accompaniments with mini brioche bun

***Subject to market price**

Dry-Rubbed Pork Loin

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

Honey-Glazed Smoked Ham

Served with pineapple chutney

Roasted Turkey Breast

Served with roasted garlic aioli

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


Late Night Nibblers

minimum of 50 guests


Choice of 3 \$12 Choice of 4 \$14

***approximately 1 serving per person per item**

Mashed Potatoes (loaded for additional \$1 per person)  

Mac 'n Cheese 

Sliders - Choice of pulled pork or pulled chicken

Grilled Cheese Dippers & Tomato Soup 


Buffalo Chicken Spring Rolls with Chipotle Ranch

Seasoned Wings with sauce

Bacon or Sausage, Egg & Cheese Breakfast Egg Rolls

Chicken Tenders with Ranch Dipping Sauce

House Made Braised Pork Belly

Toasted Cheese Stuffed Ravioli 

Main Course



Includes choice of two accompaniments, entrée & rolls
Minimum 25 guests *subject to market price

Single Entrée — 4oz portion \$16 6oz portion \$20

Duet Entrée— 8oz portion \$25

From the Land

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, capers, red onion, balsamic vinegar, and asiago cheese

Cilantro Lime Chicken

Marinated and grilled, topped with a fresh pico de gallo

Teriyaki Chicken Breast

Chicken breast marinated and grilled then topped with house made pineapple relish

Grilled Chipotle 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

Tender Braised Short Ribs

Beef Short Ribs slow cooked to tender perfection in a red wine reduction

L.A. Famous Pot Roast

Slow roasted beef served with baby carrots and pearl onions

Grilled Pork Chop

Topped with a savory shitake mushroom demi glace

From the Sea

Pan-Roasted Tilapia Filet

Lightly seasoned and topped with citrus butter sauce

Pan Seared Barramundi


Seared Mediterranean Barramundi topped with house made olive tapenade tomato compote

Grilled Bay of Fundy Salmon

Marinated and pan-seared. Topped with either teriyaki reduction or light lemon dill cream sauce

From the Garden

Portobello Mushroom Stack

Baked, marinated Portobello mushrooms stuffed with potato, roasted vegetables, herb garlic spinach, Boursin cheese and red pepper coulis *available dairy free & 

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.

Butternut Squash Ravioli

Topped with sautéed pears in a creamy sage sauce

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

Baked Four Cheese Penne Pasta

Mac n' cheese for adults —a blend of four cheeses and penne baked to perfection. 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 (Available in quantities of 12)



Layers of noodles with your choice of beef, cheese, or vegetarian



Accompaniments



Mixed Green Salad  



Apple Walnut Salad 

Classic Caesar Salad



Butter Bib Salad  

Tuscan Garlic Mashed Potatoes  



Oven-Roasted Rosemary Red Potatoes  


Roasted Garlic Mashed Potatoes  

Cilantro Rice  


Ancho Chili Corn Medley with Blistered Tomatoes  



Honey Glazed Baby Carrots  

Sautéed Green Beans in Roasted Garlic Olive Oil  

Fresh Medley of Zucchini, Squash & Red Pepper  

Pesto Tossed Penne Pasta 

Herbed Orzo 

Roasted Asparagus (market price)  

Smokehouse Sides Available (pg. 7)

Smokehouse & Sweets



Smokehouse

Minimum of 25 per type

Smokehouse menu includes choice of one smokehouse side.

All items are served with a house bun, lettuce, red onion, mustard, mayonnaise & chipotle aioli.

Shredded Beef Brisket \$10

 **Dry-Rubbed Smoked Pulled Pork Shoulder \$10**

Slowly smoked and served with homemade BBQ sauce

Pulled Chicken \$10

Grilled

Minimum of 25 per type

All-Beef Hamburgers \$10

Hot Dogs \$10

Marinated Boneless Chicken Breast \$11

Marinated overnight and chargrilled

BBQ Chicken Breast \$10

Grilled and finished with homemade BBQ sauce

Italian Sausage with Peppers and Onions \$11

Grilled sausage served with sautéed peppers and onions

Bratwurst \$10

Served with our sweetened sauerkraut

Grilled Black Bean Garden Burger \$10

*Minimum 10

Grilled Portobello Mushroom Burger \$10

*Minimum 10



Chef for onsite grilling \$50 per hour


Chef & grill for onsite grilling \$75 per hour

Smokehouse Sides



Mixed Greens Salad  

Cornbread 

Hand-cut Fruit Salad  

Italian Pasta Salad 

Signature Baked Beans 

Red Skinned Potato Salad  

L.A. Macaroni N' Cheese 

Lemon Poppy Seed Cranberry Coleslaw 

Sugary Singles

Minimum order 10

L.A. Venetian Table \$6 *Choice of 4

Petit fours, chocolate mousse cups, mini-cheesecakes,

key lime tarts, fresh fruit salad & lemon bars

Traditional Cakes \$3

Chocolate and carrot spice


Premium Pies \$6

Chocolate Peanut Butter and Kentucky Bourbon

Chocolate Torte Cake \$5 

Exquisite Pies & Cakes \$5

Red Velvet, Tiramisu, Key Lime, Mini Chocolate Bundt Cake

Fresh Berries n' Cream \$4 (Seasonal) 

Ice Cream Bar \$1 *In house only

Assorted ice cream bars roll out in a cooler for your guests to pick

 **Bakery Fresh Cobbler \$3.5**

Fresh baked cherry, apple, or peach

Bundled Bites

Per Dozen

Cookies \$15

Chocolate chip, peanut butter, oatmeal, and white chocolate chip macadamia nut

Gourmet Cookies & Brownies \$18

Assorted rich brownie squares and cookies

Lemon Bars \$18

Tart & timeless

Macaroons  & Macarons \$30

A variety of classic French macarons & coconut macarons

 **L.A. Signature Vanilla Bean Cheesecake Brownies \$18**

Classic brownie topped with a layer of L.A. Signature vanilla bean cheesecake

L.A. Stuffed Cookies \$25

Coconut chocolate, raspberry preserves sugar, buckeye, and chocolate brownie chocolate chip

Interactive Dessert Stations

S'mores Bar \$5


Roast your own marshmallow and choose your chocolate of choice. Featuring Reese's Cups and Hershey squares

Root Beer Bar \$5

Classic IBC root beer, vanilla ice cream, whipped cream, maraschino cherries, chocolate sprinkles

Bananas Fosters \$7

Our Chef will flambé a classic with some L.A. Flare

 L.A. Catering Spirit indicates our signature items!