# 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) ᡙ

#### L.A. AM Break \$5

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

#### Petite Quiche Bites \$50

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

#### Crème Brulèe French Toast \$7

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

#### **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. (VB)

# **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 (VG)



### A La Carte

Whole Fruit \$1.5 each (III) Yogurt Cups \$2 per serving (III) Yogurt & Granola \$3 per serving (III)

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

Fresh Fruit Cup \$3 per serving (III)

Assorted Danishes \$18 per dozen (m)

Assorted Muffins \$12 per dozen Croissants \$20 per dozen (10)

Assorted Scones \$12 per dozen 16

Bagels \$11 per dozen (16)

Ask about GF Muffins & Bagels!



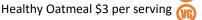
# Rreakfast Egg Rolls \$3 each

Bacon, Egg & Cheese Sausage, Egg & Cheese

Applewood Smoked Bacon \$3 per serving (ii) Griddle Browns \$2.5 per serving (11)

Pork or Turkey Sausage Links \$3 per serving

Scrambled Eggs \$2.5 per serving (F) (P)







#### **Boxed Lunches**

#### Minimum of 10 per type

\*Ask about our high volume boxed lunch menus

#### Signature Deli Boxes \$9 per person

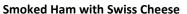
Lunches include sandwich and choice of two: Gourmet chips, fresh baked cookie, seasonal whole fruit. Sandwiches served on potato bun with lettuce, packets of Dijon mustard, and mayonnaise.

Oven Roasted Turkey Breast with Pepper Jack Cheese



# **Diced Ancho Chicken Salad**

Deli Style Chicken Breast with Creamy Muenster Cheese



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.

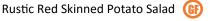
# Premium Chilled Salads



K Cherry Tomato, Ciliegine Mozzarella & Basil Salad 🕕 Fresh Cut Broccoli Salad

> Hand-Cut Fruit Salad (F) Lemon Poppy Seed Cranberry Coleslaw (GF)

Italian Pasta 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 (VG)



Mesculine greens topped with crisp apples, walnuts, creamy brie & croutons topped with apple cider vinaigrette.

# Mixed Green Salad \$8 (Vi)



Mixed greens with cherry tomatoes, sliced cucumber, and dressing.

#### Classic Caesar Salad \$9

Romaine hearts topped with Parmigiano Reggiono cheese and homemade garlic croutons, served with creamy Caesar dressing.

## Butter Bibb Salad \$10 (Vi)



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 (VG)



#### 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

# opetizers



#### **Chilled Displays**

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

# Imported and Domestic Cheese \$55 \$105 (VG

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 (li)

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

# L.A. Fresh Fruit Display \$50 \$100 (II) (II)

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

# Market Fresh Vegetable Crudités \$45 \$80 (VG) (GF) Assorted seasonal vegetables served with ranch dip.

# Apple Nachos \$45 \$80 (G)

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

# Assorted Hummus & Toasted Pita Chips \$45 \$80 (16)

# 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 (VG) (GF)

with market fresh vegetables & hummus or ranch. Served in a miniature terra cotta cups

Curry Chicken Salad Cups \$2.5 (6)

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**

\$100 VG Brie en Croute \$50

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

# Savory Spinach Dip \$45

served hot with pita chips.

# Spreads & Breads \$45 \$80 (16)

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** 

X 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 (16)

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 (VG)

Snack Mix, Apple Nachos & Assorted Chips

# Salsa Station \$4 (16)

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

Add hot queso \$1 per person

# Specialty Snacks (VG)



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

# ppetizers Cont.



50 per order

# Vegetarian (16)

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 (6)

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





**Maple Bacon Sticky Buns** \$30 per dozen

#### 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 (16)

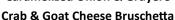


Oven roasted vegetables, drizzled balsamic reduction, & topped with crumbled goat cheese

Brie & Guacamole Crostini



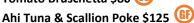
Caramelized Onion & Gruyere



## Chilled

50 per order

Tomato Bruschetta \$80 🐠



Served in pickled cucumber cups

Antipasto Skewer \$145 (ii)

Peppadew Peppers stuffed with Herbed Cream Cheese \$90 16

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

Cocktail Shrimp Shooters \$175 (if)

Prosciutto Wrapped Asparagus \$85 (6)

Fresh Cut Fruit Skewers \$130 (16)

Tomato Caprese Skewers \$100 (VG) (GF)

Cucumber Cups with Dill Cream Cheese \$100 (6)

# **Stations**



Minimum of 25 guests per station



# \$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 **W** 

Fruit Cups (III)

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

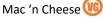
## **Late Night Nibblers**

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) (VB) (GE



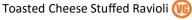
Sliders - Choice of pulled pork or pulled chicken

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



# 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 (F)



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 VG



# **Portobello Mushroom Stack**

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

#### Brown Butter Gnocchi (VG)



Tossed with spinach and pine nuts

## Stuffed Bell Pepper (II)



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 (m)



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 (16)



Apple Walnut Salad (VB)



Butter Bib Salad (III)



Tuscan Garlic Mashed Potatoes (16)



Oven-Roasted Rosemary Red Potatoes (III) (III) Roasted Garlic Mashed Potatoes (III) (III)



Cilantro Rice (III)

Ancho Chili Corn Medley with Blistered Tomatoes (16)



Honey Glazed Baby Carrots (6) Sautéed Green Beans in Roasted Garlic Olive Oil



Fresh Medley of Zucchini, Squash & Red Pepper (VG)

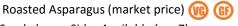


Pesto Tossed Penne Pasta (III)



Herbed Orzo 🐠





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

K 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 (16) Cornbread (III)

Hand-cut Fruit Salad (III)

Italian Pasta Salad (VI)

Signature Baked Beans (16)

Red Skinned Potato Salad (III)

L.A. Macaroni N' Cheese (VR)

Lemon Poppy Seed Cranberry Coleslaw (16)

# Sugary Singles (VG)

#### 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 (ii)

Exquisite Pies & Cakes \$5

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

Fresh Berries n' Cream \$4 (Seasonal) (ii)

\*In house only Ice Cream Bar \$1

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 (VG)**

#### 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 (GF) & Macarons \$30

A variety of classic French macarons & coconut macaroons



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 (IG)



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!

614-358-LALA (5252) www.la-catering.com