

# Breakfast & Beverages

## Breakfast & Brunch Charcuterie Board

**Choice of 4 \$6 per person**  
**Choice of 5 \$8 per person**

Selection of:  
Fresh Fruit  
Imported & Domestic Cheese  
Yogurt  
Muffins  
Bagels  
Scones  
Jams & Jellies  
Nut Butters  
Egg Bites  
Candied Bacon  
Cured Meats  
Smoked Salmon  
Waffles

## Traditions

**Minimum of 25 per type**

### Continental Breakfast \$8

Assorted mini scones, danishes and muffins served with coffee and choice of yogurt or fruit

### Crème Brulee French Toast \$10

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

### Chicken & Waffles \$13

Belgian Style waffle with fresh made fried chicken & served with spicy syrup.

## Hot Breakfast

**Minimum of 25 per type**

**\$15 per person**

Pick 1: Bacon, Pork or Turkey Sausage  
Pick 1: Scrambled Eggs, Mini Quiche  
Pick 1: Muffins, Bagels, Croissants,  
Home Fries

## Egg Bites

**Minimum of 12 per type**

**\$4 each**

**Bacon, Egg & Cheese**  
**Sausage, Egg & Cheese**  
**Roasted Vegetable & Feta**

## Breakfast Strata

**\$60 Small (Serves 10-12)**

**\$120 Large (Serves 20-24)**

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

**Roasted Vegetables & Cheddar**  
**Roasted Vegetables & Feta**  
**Applewood Bacon & Cheddar Cheese**

## Breakfast Sandwiches

**Minimum of 10 per type**

**\$6 each**

### L.A. Signature

Toasted English muffin, egg, Applewood smoked bacon or sausage, egg, and cheddar cheese

### Vegetarian

Toasted English Muffin, egg whites, feta cheese, fresh spinach, & tomatoes.

**Substitute a croissant for any sandwich. \$1.50 ea**

## A la Carte

**Pricing per Serving unless specified**

Sm Fruit Display \$75 (serves 20-30)

Lg Fruit Display \$145 (serves 40-50)

Whole Fruit \$2.00

Fresh Fruit Cup \$3

Yogurt Cups \$3

Yogurt & Granola \$4

Assorted Danishes \$35 per dozen

Assorted Scones \$35 per dozen

Assorted Muffins \$24 per dozen

Bagels & Cream Cheese \$24 per dozen

Applewood Smoked Bacon \$4

Pork/Turkey Sausage \$4

Home Fries \$3

Scrambled Eggs \$3

Healthy Oatmeal \$3

Protein Bars \$4

Granola Bars \$3

Gourmet Snack Mix \$4

## Beverages

**\$3per**

### Hot Tea

Assortment of teas

### Assorted Soda and Bottled Water

Pepsi, Diet Pepsi, Sierra Mist

### Assorted Juices

Orange, cranberry, ruby red grapefruit & apple

**Regular or Decaffeinated Coffee**



## Boxed Salads

**Minimum of 10 per type**

**\*high volume boxed lunches available**



Salads include choice of two:

Gourmet chips, fresh baked cookie, seasonal whole fruit.

\*All salads can be prepared nut & dairy free upon request

### Arugula & Bacon Salad \$11

Fresh arugula topped with bacon, goat cheese, croutons & a shallot vinaigrette

### Apple Walnut Salad \$11

Mesclun greens topped with crisp apples, walnuts, creamy brie or feta & croutons topped with apple cider vinaigrette.

### Classic Caesar Salad \$10.50

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

### Mixed Green Salad \$9.50

Mixed greens with cherry tomatoes, sliced cucumber, shaved parmesan, croutons & dressing.

## Classic Boxes \$12 ea

**Minimum of 10 per type**

**\*high volume boxed lunches available**



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.

### Roasted Turkey Breast & Pepper Jack

### Deli Style Chicken Breast & Muenster

### Smoked Ham & Swiss Cheese

### Roast Beef & Sharp Cheddar Cheese

### Vegetarian "Raw" Wrap

## Premiere Boxes \$16 ea

**Minimum of 10 per type**

**\*high volume boxed lunches available**

Premiere Boxes include choice of premium chilled salad & fudge brownie.

### Muffuletta Sandwich

Thinly sliced mortadella, capicola, salami, fontina cheese, baby arugula, roasted red peppers & olive salad on Italian bread.

### Grilled Tri Tip Steak Sandwich

Marinated and grilled Tri Tip Steak with thinly sliced with provolone cheese, marinated peppadew peppers, arugula & herb with mustard aioli on Focaccia bread.

### Salmon Avocado BLT

Grilled marinated Salmon, avocado spread, peppered bacon, butter lettuce, heirloom tomato with sundried tomato aioli on Ciabatta bread.

### Southwestern Crab Salad Sandwich

Fresh Crab tossed with Chipotle aioli, southwestern corn salsa, lettuce and tomato on Potato bun.

### Italian Pickled Veggie Sandwich

Mixture of house vegetables such as red peppers and onions, cauliflower, celery, carrots, and zucchini; served on a potato bun

## Sandwich Platters \$14

**10 person minimum**

Sandwich platters include choice of premium chilled salad & fudge brownie.

Assortment of sandwiches piled high with roast beef, ham, turkey, chicken breast topped with assorted cheeses and lettuce on assorted premium breads.

## Premium Chilled Side Salads

Hand-Cut Fruit Salad

Lemon Poppy Seed Cranberry Coleslaw

Rustic Red Skinned Potato Salad

Mediterranean Quinoa Salad

Macaroni Salad

Cucumber Pasta Salad

Tomato & Cucumber Salad

Watermelon Feta Salad

## Craft Soups

**\$75 per gallon (Serves 20)**

Garden Vegetable

L.A. Signature Beef Bourguignon

Chicken Orzo

Tomato Basil

Hearty Chili

**Add cheese, sour cream & scallions for \$1.50 per person**

## Small Plates & Tapas

**Minimum order of 50**

### Jarcuterie \$6

Cured meats, Imported cheese, Fruit and crackers arranged in a jar on skewers

### Crudité Cups \$3

fresh vegetables & hummus or ranch.

### Handmade Taquitos \$3

Carnitas, Chicken or Roasted Vegetables

### Samosa \$3

Indian Style pea & potato stuffed dumpling with cilantro chutney

### Curry Chicken Salad Cups \$3

### Mini Churros \$2.75

With Chocolate dipping sauce

## Sliders

**Minimum order of 50**

Served on a mini brioche bun

### Braised Short Ribs \$4

### House Blend Beef & Muenster Cheese \$4

### Portabella Mushroom & Garlic Aioli \$3

### Crab Cake with Spicy Remoulade \$6

### Shaved Beef with Onion Aioli \$5

### Nashville Chicken Slider \$4



# Appetizers

## LA Signature Item

### Charcuterie Station

**\$12 Per person**

A wide variety of premium cured meats, imported & local cheeses, Marcona almonds, fresh seasonal berries, orange blossom honey & crackers

### Displays

**Small (Serves 25-30)**

**Large (Serves 40-60)**

**Imported & Domestic Cheese \$150 \$300**

Assortment of cheeses, seasonal fresh fruit, berries & crackers  
Add on: Peppadew Peppers stuffed with Herbed Cream Cheese \$20

**Mediterranean \$120 \$200**

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

**Vegetable Cudités \$75 \$150**

Assorted seasonal vegetables served with ranch dip.

**Apple Nachos \$90 \$175**

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

**Fresh Salsa Station \$120 \$240**

Fresh tortilla chips served with house made guacamole and a variety of market fresh gourmet salsas.  
Add hot queso \$1 per person

### Gourmet Dips

**\$140 \$275**

Served with freshly made pita chips and/or Tortilla Chips

**Assorted Hummus**

**Hot Spinach Dip**

**Hot Chorizo Crab Dip (Market Price)**

**Warm Cheesy Crab Dip (Market Price)**

## Seasonal Menu

Specialty Seasonal menu items available.

Please visit our website or ask an L.A. team member for additional

## Hot Per Piece

**50 per order**

### Soup Duos

**Combination of soup shooter & specialty grilled cheese \$200**

Classic Tomato Soup & Grilled Cheese  
French Onion Soup & Gruyere  
White Velvet Soup & Buffalo Chicken  
Lobster Bisque & Lobster (Market Price)

### Vegetarian

**Artichoke Stuffed Mushroom Caps \$125**

**Raspberry, Brie & Almond in Phyllo \$115**

**Crunchy Vegetarian Spring Rolls \$175**

Served with choice of sweet Thai chili or Korean BBQ Sauce

**Spanakopita \$125**

**Artichoke and Cheese Stuffed Tomato Bites \$150**

### Chicken

**Classic Chicken Satay \$175**

Served with peanut sauce

**Seasoned Wings \$100**

tossed in choice of BBQ, siracha, mild, Korean or sweet Thai chili

**Buffalo Chicken Empanadas \$150**

Served with blue cheese dipping sauce

**Kickin' Chicken Quesadillas \$150**

Served with southwest sour cream

**Thai Chicken Meatball Skewer with Thai Curry Sauce \$175**

### Pork

**Classic Italian Style Meatballs \$100**

**Swedish Meatballs \$125**

**Whiskey BBQ Meatballs \$115**

Marinated in Jameson whiskey

**Korean Crispy Pork Belly Skewer \$150**

**Bacon and Brie Stuffed Baby Potatoes \$175**

### Beef

\*Meatballs available in all-beef

**Miniature Beef Wellingtons \$185**

Tender beef tenderloin in puff pastry with mushroom duxelles

**Beef & Cilantro Empanada \$165**

Served with salsa verde

**Braised Short Ribs & Ricotta Stuffed Cheese Tortellini \$165**

**Chorizo and Short Rib Meatball Skewer \$175**

**Pepper Crusted Beef Tenderloin Skewer with Béarnaise Sauce \$250**

## Seafood

**Lobster Thermidor \$250**

Fresh lobster baked in baby baked potatoes

**Mini Crab Cakes \$200**

Served with spicy remoulade

**Crispy Coconut Shrimp \$150**

Served with sweet Thai chili

**Bacon Wrapped Shrimp \$175**

Served with mango salsa

**Bacon Wrapped Scallops \$185**

**Crab Stuffed Mushroom Caps \$200**

Served with Old Bay aioli

**Salmon Bites \$225**

Choice of Teriyaki glazed or Bourbon glazed

**Mini Maine Lobster Roll \$300**

## LA Signature Item

**Maple Bacon Sticky Buns \$36 per dozen**

## Crostini

**50 per order**

**Peach Crostini \$125**

with Crispy Prosciutto & Goat Cheese

**Hummus Crostini \$100**

with Caramelized Onion & Parsley

**Roasted Vegetable Crostini \$100**

Roasted vegetable cream cheese spread, drizzled balsamic glaze & topped with chive

**Crab & Goat Cheese Bruschetta \$150**

**Tomato Bruschetta \$100**

**Spicy Tuna on Rice Cake \$250**

## Chilled Per Piece

**50 per order**

**Ahi Tuna & Scallion Poke \$200**

Served on wonton crisp

**Goat Cheese & Bacon Soft**

**Fromage on**

**Brioche Toast Points \$110**

**Cocktail Shrimp Shooters \$200**

**Prosciutto Wrapped Asparagus \$115**

**Tomato Caprese Skewers \$150**

**Watermelon & Feta Skewers \$100**

**Antipasto Skewers \$150**

**Smoked Salmon Cucumber Bite \$175**



# Mains & Carvery

Includes choice of salad, rolls, two sides & entrée

Minimum 25 guests

## Single Entrée

**4oz portion \$27 6oz portion \$35**

## Duet Entrée

**8oz portion \$50**

**\*Subject to Market Price**

## From the Land

### Herb Roasted Chicken

Served with lemon dill cream sauce

### Chicken Parmesan

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

### 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

### Tequila Lime Chicken

Marinated and grilled, topped with a fresh mango pico de gallo

### Grilled Flat Iron Steak\*

Grilled garlic & herb Flat Iron Steak topped with herb-butter sauce

### Black Pepper Crusted Petite Filet\*

Seasoned petite filet sautéed and finished with black pepper brandy cream sauce

### Braised Short Ribs

Slow cooked Beef Short Ribs served with a red wine demi-glace

### Korean Braised Short Ribs

Slow cooked Beef Short Ribs in a Korean Style sauce

### L.A. Famous Pot Roast

Slow roasted beef served with baby carrots and pearl onions

### Apple Cider Grilled Pork Tenderloin

Apple Cider & Herb marinated grilled pork tenderloin with shitake mushroom glaze

## From the Sea

### Grilled Bay of Fundy Salmon\*

Marinated and grilled with choice of lemon dill cream sauce, bourbon beurre blanc, or creamy sundried tomato sauce

### Pan Seared Cod\*

Served with tomato basil sauce

### Potato Crusted Cod\*

Served with Chive & Old Bay butter sauce

## From the Garden

### Blackened Cajun Cauliflower

with Crispy Chickpeas and Sautéed Kale

### Portobello Mushroom Stack

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

### Sweet Potato Gnocchi

With roasted cauliflower & shaved brussels sprouts in a brown butter & sage sauce

### Brown Butter Gnocchi

Tossed with spinach and pine nuts

### Wild Mushroom Ravioli

Topped with sautéed Spinach and Roasted Red Pepper Cream Sauce

### Mushroom Risotto

With Sweet Potato & Spinach hash

## Pasta

Each item can be served with a choice of chicken, shrimp, Italian sausage or vegetarian

### Tortellini Carbonara

A twist on the classic made with sautéed bacon, onions, peas, parmesan cheese, and a splash of heavy cream.

### Baked Four Cheese Rigatoni

A blend of 4 cheeses and rigatoni with ricotta baked to perfection.

### Baked Lasagna

**(Available in quantities of 12)**

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

## Sides

Arugula & Bacon Salad

Mixed Green Salad

Apple Walnut Salad

Classic Caesar Salad

Roasted Rainbow Carrots

Ancho Corn & Blistered Tomatoes

Sautéed Green Beans in Garlic Oil

Roasted Bacon Aioli Brussels

Sprouts

Herb Roasted Cauliflower

Baked Parmesan Zucchini

Roasted Asparagus (market price)

Cheddar Mashed Potatoes

Garlic Mashed Potatoes

Oven-Roasted Rosemary Red

Potatoes

Cilantro Rice

Parmesan Risotto

## Carvery

Minimum of 50 guests per station

**\*Subject to market price**

**\*Carvery Staff not included in menu price**

**Appetizer \$20 Protein & mini brioche buns**

**Dinner \$35 Includes choice of 2 sides and mini brioche buns**

### Pork Loin En Croute

Pork loin baked in golden brown puff

pastry, prosciutto and mushroom duxelle with pork demi-glace

### 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



# Stations, Smokehouse & Sweets

## Stations

Minimum of 25 guests per station

### Italian

#### Pasta, Sauce, Meat \$18

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

### Build Your Own Street Taco

#### Choice of 2 Meats \$20

#### Choice of 3 Meats \$25

Includes 3 Flour tortillas or tortillas chips, Elote, Jalapeno Slaw, Roasted Chipotle Salsa, Pickled Red Onions & Peppers, Caramelized Pineapple, Queso Fresco, House made Taco Sauce & Cilantro Lime Crema. Choice of Black Beans, Roasted Vegetables, Barbacoa, Sauteed Shrimp, Carnitas or Cilantro Lime Chicken.

\*Add Queso for \$1 per person

### Ramen Station

#### Noodles, Broth, Meat \$20

Includes Ramen Egg Noodles, Udon Noodles, Tonkotsu Ramen Broth, Vegetable Miso Broth, Chashu Pork, Thinly Sliced Chicken, Marinated Tofu, Scallions, Corn, Chili Threads, Ajitama, Pickled Ginger, Shitake Mushrooms, Fish Cake, Nori.

### Macaroni & Cheese Bar

#### Choice of 2 Meats \$18

#### Choice of 3 Meats \$22

Includes Broccoli, roasted red peppers, bacon, blue cheese crumbs, crispy onions, scallions, cheese, buffalo sauce, BBQ sauce & garlic aioli.

Choice of Buffalo Chicken, Cajun Shrimp, Shredded Brisket

### The Kid Zone

#### Choice of 3 \$9.95 per child

#### \*12 and under

Veggie Cups

Fruit Cups

Macaroni & Cheese

Mini Turkey Corn Dogs

Chicken Tenders With BBQ &

Ranch

## Grilled

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

### Marinated Boneless Chicken

#### Breast \$12

Marinated overnight and chargrilled.

### BBQ Boneless Chicken Breast \$12

Smothered with homemade BBQ sauce

### Italian Sausage \$11

Grilled and served with peppers & onions

### Bratwurst \$10

Served with our sweetened sauerkraut

### Portobello Mushroom \$12

\*Minimum 10

### Black Bean Garden Burger \$11

### All-Beef Hamburgers \$12

### Hot Dogs \$10

### Chef for onsite grilling \$60 per hr

### Chef & grill for onsite grilling \$75 per hr

## Smokehouse \$18 ea

Minimum of 25 per type

Slowly smoked and served with house bun, homemade BBQ sauce and chipotle aioli.

Smokehouse menu includes choice of one smokehouse side.

### Shredded Beef Brisket

### Dry-Rubbed Smoked Pulled Pork

### Pulled Chicken

## Smokehouse Sides

Mixed Greens Salad

Cornbread

Hand-cut Fruit Salad

Signature Baked Beans

Red Skinned Potato Salad

L.A. Macaroni N' Cheese

Lemon Poppy Seed Cranberry

Coleslaw

Macaroni Salad

Roasted Bacon Aioli Brussels

Sprouts

## Sweets

### Sugary Singles

#### Minimum order 10

#### L.A. Venetian Table \$7

#### \*Choice of 4

Chocolate mousse cups

Mini-cheesecakes

Mini-tiramisu

Brownie Bites

Key lime tarts

Assorted Bars

Coffee Cakes

#### Exquisite Pies & Cakes \$6

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

#### Bakery Fresh Cobbler \$4

Fresh baked cherry, apple, or peach

#### Fresh Berries n' Cream \$5(Seasonal)

#### Chocolate Torte Cake \$6

### Bundled Bites

#### Per Dozen

#### Macaroons & Macarons \$40

A variety of classic French macarons & coconut macaroons

#### Gourmet Cookies \$25

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

#### Gourmet Cookies & Fudge Brownies \$28

#### Lemon Bars \$20

#### Zeppole (Italian Donut Bites) \$30

Served with Nutella Chocolate, Raspberry & Salted Caramel dipping sauce

### L.A. Signature Brownies

#### \$35 per dozen

Brookie

Peanut Butter Cup Brownie

Cheesecake Brownie

Coconut Nutella Brownies

Raspberry & White Chocolate

Blondie

