

# Breakfast & Beverages

## Breakfast & Brunch Charcuterie Board

*\*Excluding Drop Off*

**Choice of 4 \$7 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 \$9

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

### Crème Brulee French Toast \$11

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

### Chicken & Waffles \$14


Belgian Style waffles with fresh made fried chicken & served with spicy syrup


## Hot Breakfast

**Minimum of 25 per type**

**\$16 per person**

Pick 1: Bacon, Pork, Turkey Sausage

Pick 1: Scrambled Eggs, Mini Quiche 

Pick 1: Muffins, Bagels, Croissants 

Home Fries 

## Egg Bites

**Minimum of 12 per type**

**\$4.50 each**

**Bacon, Egg & Cheddar Cheese**

**Sausage, Egg & Cheddar Cheese**

**Roasted Vegetable & Feta **

## Breakfast Strata

**\$65 Small (Serves 10-12)**

**\$130 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**

**\$6.50 each**

### L.A. Signature

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



### Vegetarian



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



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



## A la Carte



**Pricing per Serving unless specified**

Sm Fruit Display \$80 (serves 20-30)  


Lg Fruit Display \$150 (serves 40-50)  


Whole Fruit \$2.00  


Fresh Fruit Cup \$3  


Yogurt Cups \$3  

Yogurt & Granola \$4 

Assorted Danishes \$40 per dozen 



Assorted Scones \$40 per dozen 


Assorted Muffins \$27 per dozen 


Bagels & Cream Cheese \$27 per dozen 

Applewood Smoked Bacon \$4.50

Pork/Turkey Sausage \$4.50


Home Fries \$3.50  

Scrambled Eggs \$3.50 

Healthy Oatmeal \$3 

Protein Bars \$4 

Granola Bars \$3 

Gourmet Snack Mix \$4 

**\*Gluten Free Muffins & Bagels available for an additional \$2.00 per person**

## Beverages

**\$4 per serving**

### 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

Iced Tea & Crystal Light Lemonade



## Seasonal Menu



*Specialty Seasonal menu items available*

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

Follow us on Instagram @\_lacatering\_



## 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\**

### Mixed Green Salad \$10.00

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

### Classic Caesar Salad \$11.00

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

### Cobb Salad \$13.00

Chopped Romaine, Egg, Chicken, Bacon, Tomato, Red Ohio, Avocado with Blue Cheese Avocado Ranch Dressing

### Apple Walnut Salad \$12

Mesculine greens topped with crisp apples, walnuts, creamy brie or feta & croutons topped with apple cider Vinaigrette

## Classic Boxes \$13 each

**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  
Served on potato bun with lettuce, packets of Dijon mustard, and mayonnaise

**Roasted Turkey Breast & Pepper Jack  
Smoked Ham & Swiss Cheese  
Roast Beef & Sharp Cheddar Cheese  
Vegetarian "Raw" Wrap**

*\*Gluten Free Bread additional \$2.00 each*

## Premiere Boxes \$17 each

**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 provolone cheese, marinated peppadew peppers, arugula and herbs 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

### Italian Pickled Veggie Sandwich

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

## Sliders

**Minimum order of 50**

*Served on a mini brioche bun*

**Portabella Mushroom & Garlic Aioli \$3**

**House Blend Beef & Muenster Cheese \$4.50**

**Philly Cheesesteak Slider \$4.50**

**Meatball Parmesan Slider \$5.00**

**Vodka Chicken Slider \$5.00**

## Sandwich Platters \$15

**10 person minimum**

Sandwich platters include choice of premium chilled salad & fudge brownie

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

*\*Gluten Free Bread additional \$2.00 each*

*\*Chicken and Egg Salad upon request*

## 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

**\$85 per gallon (Serves 16)**

**Garden Vegetable **

**L.A. Signature Beef Bourguignon**

**Chicken Orzo**

**Tomato Basil **

**Hearty Chili**

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



# Appetizers



LA Signature Item



## Charcuterie Station

\$13 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 \$165

\$320 (V) (GF)

Assortment of cheeses, seasonal fresh fruit, berries & crackers

\*Add on: Peppadew Peppers stuffed with Herbed Cream Cheese \$20

## Mediterranean \$130 \$240 (V) (GF)

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

## Vegetable Crudités \$85 \$170 (V) (GF)

Assorted seasonal vegetables served with ranch dip

## Fresh Salsa Station \$135 \$270 (V)

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

\*Add hot queso \$1 per person

## Gourmet Dips

\$150 \$300

Served with freshly made pita chips, tortilla chips, or wonton chips

## Assorted Hummus (V) (GF)

Black Bean, Roasted Red Pepper, Roasted Garlic Hummus

## Hot Spinach Dip (V)

## Buffalo Chicken Dip

## Crab Rangoon

## Baked Brie & Pepper Jelly

## Crostini

50 per order

### Peach Crostini \$135

with Crispy Prosciutto & Goat Cheese

### Hummus Crostini \$110 (V)

with Caramelized Onion & Parsley

### Tomato Bruschetta \$110 (V)

with balsamic reduction

### Caramelized Onion and Goat Cheese \$125

with honey (V)

### BLT Crostini \$140

### Pear and Gorgonzola Crostini \$130 (V)

## Chilled Per Piece

50 per order

### Ahi Tuna & Scallion Poke \$250

served on wonton crisp

### Goat Cheese & Bacon Soft Fromage

on Brioche Toast Points \$120

### Cocktail Shrimp Shooters \$225

### Prosciutto Wrapped Asparagus \$125

### Tomato Caprese Skewers \$150 (V) (GF)

Fresh mozzarella, cherry tomatoes & basil skewered and drizzled with balsamic reduction

### Smoked Salmon Cucumber Bite \$185

with balsamic reduction

### Tortellini Antipasto Skewer \$160

### Melon Prosciutto Skewer \$170

### Peppadew and Mozzarella Skewer \$145

with basil pesto (V) (GF)

## Hot Per Piece

50 per order

### Fried Arancini with Pesto \$155

Parmesan Risotto Fritter

### Pretzel Bites \$156

with mustard or beer cheese

## Beef

### Miniature Beef Wellingtons \$210

Tender beef tenderloin in puff pastry with mushroom duxelles

### Beef & Cilantro Empanada \$175

Served with salsa verde

### Braised Short Ribs & Ricotta Stuffed

Cheese Tortellini \$175

### Chorizo and Short Rib Meatball

Skewer \$185

### Pepper Crusted Beef Tenderloin Skewer

\$275

with béarnaise sauce

## Chicken

### Seasoned Wings \$125 (GF)

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

### Buffalo Chicken Empanadas \$165

Served with blue cheese dipping sauce

### Kickin' Chicken Quesadillas \$165

Served with southwest sour cream

### Buffalo Chicken Meatball \$175



# Appetizers and Sweets

## Asian Inspired

**Thai Chicken Meatball Skewer \$185**  
with Thai Curry Sauce

**Korean Fried Chicken Bite \$175**

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

**Chili Crisp Tuna Tartar \$200**  
with wonton chips

**Mini Filipino Chicken Adobo Taco \$150**  
with pickled veggie slaw

## Pork

**Classic Italian Style Meatballs \$125**

**Swedish Meatballs \$135**

**Whiskey BBQ Meatballs \$125**  
Marinated in Jameson whiskey

**Korean Crispy Pork Belly Skewer \$160**

**Bacon and Brie Stuffed Baby Potatoes \$185**

## Vegetarian

**Artichoke Stuffed Mushroom Caps \$135**  
Herb Roasted Mushroom Cap, Cheesy Spinach and Artichoke Filling (V) (GF)

**Raspberry, Brie & Almond in Phyllo \$125** (V) \*Available for 2 orders or less

**Crunchy Vegetarian Spring Rolls \$185** (V)  
Served with choice of sweet Thai chili

**Spanakopita \$135** (V)

## Seafood

**Mini Crab Cakes \$225**  
Served with spicy remoulade

**Crispy Coconut Shrimp \$170**  
Served with sweet Thai chili

**Bacon Wrapped Shrimp \$200** (GF)  
Served with mango salsa

**Bacon Wrapped Scallops \$215** (GF)

**Crab Stuffed Mushroom Caps \$215**  
Served with Old Bay aioli

**Salmon Bites \$235**  
Choice of Teriyaki glazed or Bourbon glazed

**Mini Maine Lobster Roll \$325**

**Lobster Mac N Cheese Bites \$225**  
White 4 cheese blend mac n cheese is topped with butter poached lobster

**Bang Bang Shrimp Bites \$210**  
Crispy battered shrimp tossed in a spicy and tangy sauce.

## Soup Duos

**Combination of soup shooter & specialty grilled cheese \$225**

Classic Tomato Soup & Grilled Cheese

French Onion Soup & Gruyere

White Velvet Soup & Buffalo Chicken

Lobster Bisque & Lobster (Market Price)



## LA Signature Item



**Bacon Maple Sticky Buns \$40 per dozen**

## L.A. Signature Brownies

**\$40 per dozen**

Brookie

Peanut Butter Cup Brownie

Cheesecake Brownie

Coconut Nutella Brownies

## Bundled Bites

**Per Dozen**

**Macaroons (GF) & Macarons \$60**

A variety of classic French macarons & coconut macaroons

**Gourmet Cookies \$30**

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

**Gourmet Cookies & Fudge Brownies \$35**

**Lemon Bars \$25**

**Zeppole (Italian Donut Bites) \$35**

Served with Nutella Chocolate, Raspberry & Salted Caramel dipping sauce

## Sweets

**Sugary Singles**

**Minimum order 10**

**L.A. Venetian Table \$8**

**\*Choice of 4**

**Petite Fours**

Chocolate mousse cups (GF)

Mini-cheesecakes

Mini-tiramisu

Brownie Bites

Key lime tarts

Assorted Bars

Coffee Cakes

**Exquisite Pies & Cakes \$7**

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

**Bakery Fresh Cobbler \$5**

Fresh baked cherry, apple, or peach

**Chocolate Torte Cake \$7**



# Mains & Sides

## Single Entrée

4oz portion \$30

6oz portion \$40

## Duet Entrée

8oz portion \$55

Includes choice of salad, rolls, two sides & entrée

*\*Subject to Market Price*

## From the Land

### Herb Roasted Chicken (GF)

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 (GF)

Sautéed & topped with mushrooms and marsala wine sauce

### Chicken Piccata

Sautéed and served with white wine caper sauce

### Chicken Bruschetta (GF)

Seared topped with fresh tomatoes, basil, capers, red onion, balsamic vinegar, and asiago cheese

### Tequila Lime Chicken (GF)

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

### Grilled Flat Iron Steak\* (GF)

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 *\*market price*

## From the Land Cont.

### Braised Short Ribs (GF)

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

### Korean Braised Short Ribs (GF)

Slow cooked Beef Short Ribs in a Korean Style sauce

### L.A. Famous Pot Roast (GF)

Slow roasted beef served with baby carrots and pearl onions

### Apple Cider Grilled Pork Tenderloin (GF)

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

## Vegetarian

## From the Garden

### Blackened Cajun Cauliflower (V) (GF)

with Crispy Chickpeas and Sautéed Kale

### Portobello Mushroom Stack (V)

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

### Sweet Potato Gnocchi (V)

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

### Brown Butter Gnocchi (V)

Tossed with spinach and pine nuts

### Wild Mushroom Ravioli (V)

Topped with sautéed Spinach and Roasted Red Pepper Cream Sauce

### Mushroom Risotto (V)

With Sweet Potato & Spinach hash

## Pasta

### 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, pork sausage with ricotta

### Baked Lasagna

*(Available in quantities of 12)*

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

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

## 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

## Sides

Arugula & Bacon Salad

Mixed Green Salad (V) (GF)

Apple Walnut Salad (V)

Classic Caesar Salad

Roasted Rainbow Carrots (V) (GF)

Ancho Corn & Blistered Tomatoes (V) (GF)

Sautéed Green Beans in Garlic Oil (V) (GF)

Roasted Bacon Aioli Brussels Sprouts

Herb Roasted Cauliflower (V) (GF)

Baked Parmesan Zucchini (V)

Roasted Asparagus *\*market price* (V)

Cheddar Mashed Potatoes (V)

Garlic Mashed Potatoes (V)

Oven-Roasted Rosemary Red

Potatoes (V) (GF)

Cilantro Rice (V)



# Stations, Smokehouse & Carvery

## Stations

Minimum of 25 guests per station

### Italian

#### Pasta, Sauce, Meat \$22

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

*\*Ask about GF Italian Station*

### Build Your Own Street Taco

#### Choice of 2 Meats \$25

#### Choice of 3 Meats \$30

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, Baracoa, Sautéed Shrimp, Carnitas or Cilantro Lime Chicken

*\*Add Queso for \$1 per person*

### Ramen Station

#### Noodles, Broth, Meat \$25

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 \$22

#### Choice of 3 Meats \$27

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

## Grilled

### Marinated Boneless Chicken Breast \$13

Marinated overnight and chargrilled

### BBQ Boneless Chicken Breast \$13

Smothered with homemade BBQ sauce

### Italian Sausage \$12

Grilled and served with peppers & onions

### Bratwurst \$11

Served with our sweetened sauerkraut

### Portobello Mushroom \$13

*\*Minimum 10*

### Black Bean Garden Burger \$13

### All-Beef Hamburgers \$13

### Hot Dogs \$11

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

## Carvery

Minimum of 50 guests per station

*\*Subject to market price*

*\*Carvery Staff not included in menu price*

### Appetizer

#### \$26 Protein & mini brioche buns

### Dinner

#### \$45 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

## Smokehouse \$23 each

Minimum of 25 per type

## Choose One

### Shredded Beef Brisket

### Dry-Rubbed Smoked Pulled Pork

### Pulled Chicken



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

## Smokehouse Sides


*Smokehouse Includes one side*


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


## 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

*\*Chef for onsite grilling \$60 per hour*

*\*Chef & grill for onsite grilling \$75 per hour*

