

EXCEPTIONAL QUALITY. UNFORGETTABLE EXPERIENCE

Catering By

La Cocina



INTERNATIONAL RESTAURANT

904.461.8288

WWW.LACOCINARESTAURANTS.COM

Many thanks to the entire staff of La Cocina International! The service and food was outstanding! From the initial phone inquiry to the end of our wedding reception, La Cocina provided impeccable service. Our guests continue to rave about the passed hors d'oeuvres and entrees served. Every detail was attended to, I didn't have to think about a thing on our wedding day. To all looking for a caterer, I highly recommend La Cocina and look forward to using them again.

Rachel S



Welcome

We thank you for considering La Cocina International Restaurant to be part of an important day of your life. We assure you this will be an unforgettable day with our dedication to quality, service and our excellent cuisine. Following is a selection of menu samples built around customer and chef favorites. Our menu can always be customized to meet your style and budget. We look forward to serving you and exceeding your expectations.

Sincerely,
Norberto Garamillo

For more information regarding catering please feel free to contact:
904.461.8288 | lacocinarestaurant@hotmail.com



Stationary

Starting at \$18.95 per person
Five Butler Hors D'Ouevres
Two Stationary Displays

Casual

Starting at \$39.95 per person
Includes: Bread, House
Salad, Intermezzo, Main Course

Fixed

Starting at \$69.95 per person
Includes: Bread, Four
Course Meal, Dessert

Buffet

Starting at 39.99 per person
Includes: Bread, Salad, Chaffing
Dish. *Add: Carving Station



Hors D'Oeuvres

Baked Brie with Pine nuts served on a Puff pastry

Baked Petite Crab Cakes

Beef Tenderloin served on a toasted Baguette with a mushroom demi
glace

Black and White Sushi Grade Tuna served on cucumber with wasabi

Chicken and Pineapple Kabobs

Chicken Salad served on Endive

Crostini

Eggplant Parmesan

Gazpacho

Grilled Sea Scallops on a Toasted French Bread topped with Fruit Salsa

Mini Lobster Bisque

New Zealand French cut Rack of Lamb (Add \$2.45 per person)

Shrimp and Vegetable Skewers

Smoked Salmon Rose served on a Potato Galette

Vegetarian Won Tons

Stationary Displays

Crudité Platter

Assorted Olives, Flowering of Carrots Zucchini, Yellow Squash, Celery sticks and tricolor peppers with a roasted tomato dip and French onion dip

Fresh Fruit Display

Cantaloupe, honeydew and Watermelon Bowls Garnish with assorted selected berries and a Kahlua yogurt dip

International Cheese Display

French Brie, Mexican Oaxaca, Parmesan Reggiano, Pecorino, Cheddar, Blue, and Swiss cheese accompanied with a cracker presentation

Grilled Marinated Vegetables

Balsamic Vinaigrette marinated Asparagus, Zucchini, Squash, Carrots and Eggplant grilled to perfection

Casual Sit Down

Bread Basket

Garlic Herb French Bread with tomato sauce, pesto and Mozzarella cheese

House Salad

Organic mesclun greens tossed in a balsamic and sun dried tomato vinaigrette garnish with fresh tomatoes and fresh European cucumbers

Choice of Ceaser salad for an extra \$1.00 per person

Intermezzo

Raspberry Sorbet

Main Course

Grilled Chicken Breast

Served with a mushroom demi-glace

Petite Filet Mignon

Served with a mushroom cream sauce

Macadamia Crusted Mahi Mahi

Served with a green pepper corn cream sauce

Veggie Pasta

Penne pasta and fresh vegetables served with a caper garlic white wine sauce

All Main Courses served with mashed potatoes and vegetables except for pasta dishes

Fixed Menu

Bread Basket

Garlic Herb French Bread with tomato sauce, pesto and Mozzarella cheese

1st Course

Duo of Soups

Cream of Carrot with Ginger and Cream of Cauliflower
Drizzled with Pumpkin Seed Oil

2nd Course

Crab Cake Appetizer

With Mesclun Greens Salad stuffed in a sweet baby pepper

3rd Course

Intermezzo

Mango Sorbet

Main Course

Surf & Turf

6 oz. Maine Lobster Tail with a 5 oz. filet mignon with a mushroom cognac cream sauce, served with vegetables and mashed potatoes

Dessert

Sampler

Poached Pear, Raspberry Sorbet, Raspberry Chocolate cake with fresh raspberries

Buffet Menu

Bread Display

Salads

Shrimp Pasta Salad

Chilled Penne pasta with vegetables and shrimp tossed in an Italian Dressing

Classic Caesar salad

Romaine lettuce, garlic croutons and pecorino Romano cheese tossed in a homemade creamy dressing

Poached Pear salad

Organic baby greens tossed in a raspberry vinaigrette, poached pears and gorgonzola cheese garnish with toasted walnuts

Chaffing Dishes

Sautéed Vegetables

Carrots, Asparagus, Squash and zucchini sautéed in garlic butter

Roasted Red Potatoes

Buffet Menu

Atlantic Salmon

Served with a green peppercorn cream sauce

Chicken Breast

Served with a shiitake mushroom demi-glace

Paella Valenciana

Char grilled chicken, pork, shrimp and chorizo with calamari, clams, New Zealand mussels and scallops on yellow saffron rice

Penne Pasta with Pink Vodka Sauce

Carving Station

Tenderloin of Beef and a Cognac Wild Mushroom Sauce.

Add \$3.95 per person