

Breakfast & Beverages

Traditions

Minimum of 25 per type

\$8 per person

Continental Breakfast (V)

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

Crème Brulee French Toast (V)

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

Hot Breakfast

Minimum of 25 per type

\$8 per person

Pick 1: Bacon, Pork or Turkey Sausage

Pick 1: Scrambled Eggs, Burritos

Pick 1: Muffins, Bagels, Croissants,

Griddle Browns

Breakfast Strata

\$40 Small (Serves 10-12)

\$80 Large (Serves 20-24)

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

Roasted Vegetables & Cheddar (V)

Applewood Bacon & Cheddar Cheese

Roasted Vegetables & Goat Cheese (V)

Breakfast Sandwiches

Minimum of 10 per type

\$7 each

L.A. Signature

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

Vegetarian (V)

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

Substitute a croissant for any sandwich.

\$1.5 ea

3 Bite Breakfast Burritos

\$3 each

Bacon, Egg & Cheese

Sausage, Egg & Cheese

Beverages

\$2 per

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*

*Available in bulk 2.5Gal \$35 5Gal \$55

A la Carte

Sm Fruit Display \$50 (serves 20-30) (V) (V)

Lg Fruit Display \$100 (serves 40-50) (V) (V)

Whole Fruit \$1.50 ea (V) (V)

Fresh Fruit Cup \$3 per serving (V) (V)

Yogurt Cups \$2 per serving (V) (V)

Yogurt & Granola \$3 per serving (V)

Assorted Danishes \$18 per dozen (V)

Assorted Scones \$12 per dozen (V)

Assorted Muffins \$12 per dozen (V)

Bagels \$11 per dozen (V)

(V) Muffins & Bagels Available (V)

Applewood Smoked Bacon \$3 per serving

Pork/Turkey Sausage \$3 per serving

Griddle Browns \$2.5 per serving (V) (V)

Scrambled Eggs \$2.5 per serving (V)

Healthy Oatmeal \$3 per serving (V)

Protein Bars \$4 (V)

Granola Bars \$3 (V)

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

Lunch & Lighter Bites

Classic Boxes \$9 ea

Minimum of 10 per type

*high volume boxed lunches available

Signature Deli Boxes

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 with Pepper Jack
Deli Style Chicken Breast & Muenster
Smoked Ham & Swiss Cheese
Roast Beef & Sharp Cheddar Cheese
Vegetarian "Raw" Wrap (V)

Premiere Boxes \$13 ea

Grilled Flat Iron Steak Sandwich
Marinated and grilled flat-iron steak with aged cheddar, arugula, roasted tomatoes & caramelized onion aioli, served on a ciabatta roll.

Salmon BLT with Asian Aioli
Pan seared salmon filet served cold with bacon, lettuce, tomato and Asian aioli; served on a fresh croissant

Pork Belly Bahn Mi
Pork Belly with julienne pickled vegetables, cucumbers, cilantro and lime wedges on the side; served on French baguette

Crab Salad Sandwich with Lemon Aioli
Fresh crab meat tossed with lemon aioli, lettuce and tomato; served on potato bun

Italian Pickled Veggie Sandwich (V)
Mixture of house vegetables such as red peppers and onions, cauliflower, celery, carrots, and zucchini; served on a potato bun

Boxed Salads

Salads include choice of two:

Gourmet chips, fresh baked cookie, seasonal whole fruit.

*All salads can be prepared (GF), nut & dairy free upon request

Arugula & Bacon Salad \$9.5

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

Apple Walnut Salad \$9.5 (V)

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

Classic Caesar Salad \$9

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

Mixed Green Salad \$8 (V)

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

Sandwich Platters \$9.75

10 person minimum

Sandwich platters include choice of premium chilled salad & signature vanilla bean cheesecake 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 (GF)(V)

Lemon Poppy Seed Cranberry Coleslaw (GF)(V)

Rustic Red Skinned Potato Salad (V)

Jalapeno Lime Coleslaw (GF)(V)

Citrus Fennel Panzanella Salad (V)

Quinoa Salad with Pickled Vegetables (GF)(V)

Hawaiian Style Macaroni Salad (V)

Sliders

Minimum order of 50

Served on a mini brioche bun

Braised Short Ribs \$2.5

House Blend Beef & Muenster Cheese \$3

Portabella Mushroom & Garlic Aioli \$2 (V)

Crab Cake with Spicy Remoulade \$4

Filet Mignon with Onion Aioli \$5*

*(minimum order 100)

Nashville Chicken Slider \$3.5

Served on cheddar biscuit

Small Plates & Tapas

Minimum order of 50

Crudité Cups \$2 (GF)(V)

fresh vegetables & hummus or ranch.

Miniature Tacos \$2.5

Carnitas or Roasted Vegetable Tacos

Aloo Chaat \$2.5 (V)

Indian Style street food potato salad

Curry Chicken Salad Cups \$2.5 (GF)(V)

Shibuya Honey Toast \$2.5 (V)

Brioche cubes toasted in honey, with chocolate drizzle, melon ball, and chocolate wafer roll

Craft Soups

\$40 per gallon (Serves 25-30)

Garden Vegetable (V)

L.A. Signature Beef Bourguignon

Chicken Orzo

Tomato Basil (V)

Hearty Chili

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



Appetizers



LA Signature Item

Charcuterie Station

\$10 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 \$55 \$105

Assortment of cheeses, seasonal fresh fruit, berries & crackers

Mediterranean \$80 \$150

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

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.

Fresh Salsa Station \$45 \$80

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

Add hot queso \$1 per person

Dim Sum \$90 *Choice of 3

Crab rangoon, pork cha su bao, pork pot stickers, beef spring rolls. Served with sweet Thai chili & mustard soy dipping sauces

Gourmet Dips

\$45 \$80

Served with freshly made pita chips

Assorted Hummus

Hot Spinach Dip

Hot Chorizo Crab Dip

Hot Per Piece

50 per order

Vegetarian

Ginger Marinated Vegetables in

Mushroom Caps \$80

Raspberry, Brie & Almond in Phyllo \$85

Crunchy Vegetarian Spring Rolls \$100

Spanakopita \$80

Chicken

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 chili

Buffalo Chicken Empanadas \$100

Served with blue cheese dipping sauce

Kickin' Chicken Quesadillas \$100

Pork

Whiskey BBQ Meatballs \$85

Marinated in Jameson whiskey

Korean Style Pork Wings \$150

with Korean BBQ sauce

Classic Italian Style Meatballs \$75

Beef

Miniature Beef Wellingtons \$135

Tender beef tenderloin in puff pastry with mushroom duxelles

Korean BBQ Spring Rolls \$135

Served with Korean BBQ Sauce

Braised Short Ribs & Ricotta Stuffed

Cheese Tortellini \$140



Seasonal Menu

Specialty Seasonal menu items available.

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

Seafood

Salmon Ceviche with Chili Mango \$100

Lobster Thermidor \$125

Fresh lobster baked in baby baked potatoes

Mini Crab Cakes \$150

Served with spicy remoulade

Crispy Coconut Shrimp \$125

Served with mango chutney

Bacon Wrapped Scallops \$140



LA Signature Item

Maple Bacon Sticky Buns

\$30 per dozen

Crostini

50 per order

Grilled Peach Crostini \$100

with Prosciutto & Goat Cheese

Hummus Crostini \$65

with Caramelized Onion & Parsley

Vegetable Crostini \$125

Oven roasted vegetables, drizzled balsamic

reduction & topped with goat cheese

Crab & Goat Cheese Bruschetta \$125

Tomato Bruschetta \$80

Chilled Per Piece

50 per order

Ahi Tuna & Scallion Poke \$125

Served in cucumber cups

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

Tomato Caprese Skewers \$100

Cucumber Cups & Dill Cream Cheese \$100



Mains & Carvery

Includes choice of two sides, entrée & rolls

Minimum 25 guests

Single Entrée

4oz portion \$16 6oz portion \$20

Duet Entrée

8oz portion \$25

*Subject to Market Price

From the Land

Coq au Vin 🍷

Red wine braised chicken breast with mushrooms and herbs

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

Cilantro Lime Chicken 🍷

Marinated and grilled, topped with a fresh pico de gallo

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

Dijon Pork Tenderloin 🍷

Dijon mustard marinated pork tenderloin with shitake mushroom glaze

From the Sea

Pan Seared Striped Bass

Seared striped bass topped with house made olive tapenade tomato compote

Grilled Bay of Fundy Salmon

Marinated and grilled with light lemon dill cream 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 & 🍷

Brown Butter Gnocchi 🍷

Tossed with spinach and pine nuts

Butternut Squash Ravioli 🍷

Topped with sautéed pears in a creamy sage sauce

Pasta

Each item can be served with a choice of chicken, shrimp, 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 and Italian sausage, baked to perfection.

Pasta al Pesto 🍷

Homemade pesto tossed with penne pasta, grilled asparagus, and fresh mozzarella.

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 🍷

Cheddar Mashed Potatoes 🍷

Garlic Mashed Potatoes 🍷

Oven-Roasted Rosemary Red Potatoes 🍷🍷

Cilantro Rice 🍷

Roasted Rainbow Carrots 🍷🍷

Ancho Corn & Blistered Tomatoes 🍷🍷

Sautéed Green Beans in Garlic Oil 🍷🍷

Fresh Zucchini, Squash & Red Pepper 🍷🍷

Herbed Orzo 🍷

Roasted Asparagus (market price) 🍷

Roasted Bacon Aioli Brussels Sprouts

Carvery

Minimum of 50 guests per station

*Subject to market price

*Carvery Staff not included in menu price

Appetizer \$6 Protein & mini brioche buns

Dinner \$15 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

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

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

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

Asian Inspired

Appetizer \$8

Asian Beef, Sesame Slaw (GF) & Lo Mein (V)

Entree \$14

Asian Beef, Sesame Slaw (GF) Lo Mein (V) & Vegetable Stir-fry

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

*Enhance your station with dim sum

Fiesta



Marinated and grilled flat iron steak \$15

Grilled chicken \$13

Roasted portobellos \$13

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

*Enhance the station with the salsa display

 **Tequila Mango Shrimp** 

Experience the aroma of the islands with the new Mango Shrimp Flambé. (GF)

*Chef Attended Station

The Kid Zone

Choice of 3 \$8.95 per child

*12 and under

Veggie Cups (GF) (V)

Fruit Cups (GF) (V)

Macaroni & Cheese

Mini Turkey Corn Dogs

Chicken Tenders With BBQ & Ranch

Smokehouse \$10 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 (GF)

Dry-Rubbed Smoked Pulled Pork (GF)

Pulled Chicken (GF)

Grilled

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

Marinated Boneless Chicken Breast \$11

Marinated overnight and chargrilled.

BBQ Boneless Chicken Breast \$11

Smothered with homemade BBQ sauce

Italian Sausage \$11

Grilled and served with peppers & onions

Bratwurst \$10

Served with our sweetened sauerkraut

Portobello Mushroom \$10 (GF) (V)

*Minimum 10

Black Bean Garden Burger \$10 (GF) (V)

All-Beef Hamburgers \$10

Hot Dogs \$10

Chef for onsite grilling \$50 per hr

Chef & grill for onsite grilling \$75 per hr

Smokehouse Sides

Mixed Greens Salad (GF) (V)

Cornbread (V)

Hand-cut Fruit Salad (GF) (V)

Signature Baked Beans

Red Skinned Potato Salad (V)

L.A. Macaroni N' Cheese (V)

Lemon Poppy Seed Cranberry Coleslaw (GF) (V)

Hawaiian Style Macaroni Salad (V)

Roasted Bacon Aioli Brussels Sprouts

Sweets

Sugary Singles

Minimum order 10

L.A. Venetian Table \$6

***Choice of 4**

Chocolate mousse cups,

Mini-cheesecakes

Petite fours

Key lime tarts,

Lemon bars

Fresh fruit salad

Exquisite Pies & Cakes \$5

Red Velvet, Tiramisu, Key Lime, Mini

Chocolate Bundt Cake

Bakery Fresh Cobbler \$3.5

Fresh baked cherry, apple, or peach

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

Chocolate Torte Cake \$5 (GF)

Bundled Bites

Per Dozen

L.A. Stuffed Cookies \$25

Coconut & chocolate

Raspberry preserve & sugar cookie

Buckeye

Chocolate brownie & chocolate chip

Macaroons (GF) & Macarons \$30

A variety of classic French macarons & coconut macarons

Vanilla Bean Cheesecake Brownies \$18

Classic brownie topped with a layer of

L.A. Signature vanilla bean cheesecake

Cookies \$15

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

Gourmet Cookies & Brownies \$18

Lemon Bars \$18

