

LA
CREATIVE
CATERING & EVENTS

CORPORATE MENU

LA CREATIVE CATERING & EVENTS

We are dedicated to creating a fresh, beautifully presented and affordable menu for every event we cater. From gourmet sandwiches for 20, to a cocktail reception for thousands, we are here to meet all of your catering needs.

OUR CORPORATE MENU

Our corporate menu pricing is only available Monday – Friday 6:00 a.m. to 4:30 p.m. For your evening, weekend and social catering needs please speak with our Account Executives about menu options and prices.

ORDERING MADE EASY

ORDERING HOURS

Monday – Friday

9:00 a.m. to 3:00 p.m.

Phone: (323) 930-5660

E-mail: info@lacreativecatering.com

ORDER MINIMUMS

Please contact our office for Order Minimums 323-930-5660.

ADVANCE NOTICE

At LA Creative Catering & Events we make everything fresh to order, please allow at least 3 to 4 days' notice when placing your order. We will however do our best to accommodate last-minute same day orders. We ask that all orders be placed by 3:00 p.m. for next day delivery. Orders placed after 3:00 p.m. may be subject to substitutions.

DELIVERY

All orders are delivered by our courteous drivers. A delivery fee is added to all orders. Charges vary based on mileage.

PRESENTATIONS

LA Creative Catering & Events offers three styles of presentation.

TOSS 'N GO - our classic disposable serving bowls and platters, along with aluminum pans for hot food make your clean-up easy. Just **toss 'n go!**

* **White paper table cloths** are available at a small fee.

* **Heavy duty serving pieces** are available at a small fee.

EXECUTIVE - timeless white ceramic bowls & platters, metal serving pieces and chaffing dishes can accompany your hot food for a rental cost of \$25. An additional fee is added to delivery for pick-up of equipment. * **Linen table cloths** are available at an additional cost.





VIP SET-UP

For that special high-end look we can provide china, silverware, glassware & linens for a rental cost. For more information, speak with your Account Executive.

* Additional delivery charges will be added for service.

SET-UPS

Realizing many offices supply plates & utensils, we do not build those items into your food costs. We are more than happy to supply them for an additional fee. Ask your Account Executive about pricing.

STANDARD SET-UPS – heavy duty plastic plates, clear knives, forks & napkins, (clear tumbler & hot cups if needed).

A STEP-UP – elegant hard clear plastic plates, clear knives, forks & napkins, (clear tumbler & black plastic hot cups if needed).

LA CREATIVE CATERING & EVENTS OFFERS “GREEN” – we are doing our best to offer you environmentally friendly products as they become available. Along with our recyclable hard plastics LACC offers biodegradable plates, knives, forks, cold cups and napkins.

PAYMENT TERMS

Payment is due in full prior to delivery. We accept Visa, MasterCard, American Express, Discover & company checks. Additional fees will apply for credit card payments. Corporate account applications are available. On large scale functions we require a deposit.

CANCELLATION POLICY

Cancellation for corporate deliveries must be received no later than 48 hours prior to delivery date and time before your event. Orders cancelled after this time will be subject to 100% charge to the client, including events cancelled due to unforeseen circumstances.

PRICING

All prices are subject to change without notice.

FULL SERVICE EVENTS

LA Creative Catering & Events, is our full service event planning division. We help you create an extraordinary event from beginning to end by assisting in venue selection, exquisite décor, entertainment needs and of course a scrumptious menu. Our Event Account Executives creatively tailor your event to match your vision, honor your budget and make your special occasion is a fabulous reality. For more information contact our office.

WELCOME TO LA CREATIVE CATERING & EVENTS!

With over 30 years of experience, our catering business has been serving Los Angeles, Beverly Hills, Culver City, and Santa Monica with exquisite culinary experiences. We specialize in catering for corporate breakfasts, lunches, dinners, and cocktail receptions, providing a range of delectable menus to choose from or even creating custom menus tailored to your specific needs.

In addition to our exceptional food offerings, LA Creative Catering & Events also provides stunning floral arrangements for all occasions, adding an extra touch of elegance and beauty to your event.

You'll find our services at a variety of events, including corporate functions, production sets, wrap parties, weddings, bar and bat mitzvahs, and birthday parties. Our attention to detail, commitment to quality, and personalized service ensure that your event is not only delicious but also memorable.

Let LA Creative Catering & Events elevate your next event with our culinary expertise and artistic flair. Contact us today to create an unforgettable experience for you and your guests.



visit us online



LITE BREAKFAST

LA Creative Catering Executive Continental

\$12.95 per person

- Mini Quiche Cups & Squares - spinach & Swiss cheese, Potato-rosemary & Swiss, Bacon & Swiss
- Freshly Baked Assorted Bagels (serves 40%)
- served with cream cheese, preserves, butter
- An Assortment of Fresh Breakfast Pastries (serves 40%) -muffins, scones, Danish, coffee cake, cinnamon rolls, stuffed croissants, sliced breakfast breads and bombolinis
- "Unforbidden Fruit" Salad
- Honey Vanilla Yogurt
- Granola Crunch
- Gluten Free Vegan Bagel Upgrade
Add \$2.50 each

The Continental

\$10.95 per person

- Freshly Baked Assorted Bagels (serves 60%)
- served with cream cheese, preserves and butter
- An Assortment of Freshly Baked Pastries (serves 50%)
-muffins, scones, Danish, coffee cake, cinnamon rolls, stuffed croissants, sliced breakfast breads and bombolinis
- "Unforbidden Fruit" Salad
- Gluten Free Vegan Bagel Upgrade
Add \$2.50 each

The Power Scramble

\$11.95 per person

- Freshly Baked Assorted Bagels
- cream cheese, herb cream cheese, lox cream cheese, preserves, butter
- "Unforbidden Fruit" Salad
- Gluten Free Vegan Bagel Upgrade
Add \$2.50 each
Choice of one scramble per 12 guest:

The Cajun – scrambled eggs, Cajun seasoning, smoked turkey sausage, red onion, bell pepper, spinach and kale

Spanish Twist - scrambled eggs, pork chorizo sausage, kale, asparagus, red onion and cilantro

LITE BREAKFAST

Little Italy - scrambled eggs, spinach, onions, fresh basil, mozzarella cheese and sun-dried tomatoes

Oat Meal Bowls

\$7.75 per person

Create an oatmeal experience with our Creative, inventive oatmeal bowls. We use steel-cut oats made with just water, and you pick your choice of 3 styles; minimum of 4 per type. 12 order min. 16oz bowls

Smoked Norwegian Salmon Platter

\$16.95 per person

- Freshly Baked Assorted Bagels – served with cream cheese, herb cream cheese
- Platter of sliced tomato, sliced cucumber, red onion, and capers

Avocado Toast

\$12.95 per person

Thick artisan olive, wholegrain & country sourdough toast brushed with olive oil and toasted for the perfect base to add your choice of 7 toppings

Toppings offered: crushed avocado, heirloom cherry tomatoes, baby arugula, bacon crumbles, sliced hard-boiled eggs, pickled radish, sliced shallots, sliced red onion, balsamic reduction, Parmesan vinaigrette, extra virgin olive oil, and aged balsamic vinegar
*sea salt and pepper included
“Unforbidden” Salad

BREAKFAST BUFFET

Wake Up with LACC

\$15.95 per person

- Farm-fresh Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausages or Turkey Sausage
- Country Potatoes - diced potatoes, caramelized onion & red-green bell peppers
- Ketchup, Fresh Salsa
- Warm Buttermilk Biscuits –with whipped butter & assorted preserves
- “Unforbidden Fruit Salad”

The Griddle Cakes

\$15.75 per person

- Farm-fresh Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausages or Turkey Sausage

Choice of two styles:

- **Classic Buttermilk Pancakes** – served with whipped butter and maple syrup
- **Blueberry Pancakes** – served with whipped butter and maple syrup
- **Lemon Ricotta Pancakes** – served with whipped butter and maple syrup
- **Red Velvet Pancakes** – served with cream cheese sauce
- **Cornmeal Pancakes** - served with whipped butter and orange syrup (GF)
- “Unforbidden Fruit Salad”

A Morning in Paris

\$13.75 per person

- French Toast Casserole – a decadent dish of French toast layered with a rich custard & cinnamon. Served with maple syrup
- Farm-fresh Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausages or Turkey Sausage

Sunrise Frittata Breakfast

\$15.95 per person

- Individual Frittatas - farm fresh eggs baked with delicious fillings:
- Tuscan Italian Turkey Sausage Frittata
- Spinach Bacon Frittata
- Mushroom, Leek, and Provolone Frittata
- Egg-White, Broccoli, Spinach Cherry Tomato Frittata
- Country Potatoes - diced potatoes, caramelized onion & red-green bell peppers
- Ketchup, Fresh Salsa
- Assorted Fresh Baked Pastries (serves 50%)
- “Unforbidden” Salad



BREAKFAST BUFFET

Breakfast Croissants

\$12.95 per person

- Ultimate – scrambled eggs, bacon, pepper Jack, guacamole with garlic butter tomato sauce on a croissant
- Monte Cristo – scrambled eggs, black forest ham & Swiss cheese, dijon mustard, strawberry jam on a croissant
- Caramelized Onion – scrambled eggs, mushroom, caramelized onion, Monterey Jack cheese on a croissant
- Country Potatoes - diced potatoes, caramelized onion & red-green bell peppers
- Ketchup, Fresh Salsa
- “Unforbidden Fruit” Salad

Country Breakfast

\$12.75 per person

- Farm-fresh Cheesy Scrambled Eggs – with Cheddar cheese, green onions
- Creamy Home-style Grits
- Applewood Smoked Bacon
- Chicken & Apple Sausage
- Southern Gravy & Buttermilk Biscuits

Omelet Bar*

\$15.95 to \$18.95 per person

- Omelet Station- whipped eggs, egg whites, sautéed mushrooms, caramelized onions, spinach, diced ham, diced turkey, bacon, salsa,
- Cheddar cheese & Jack cheese, tomatoes
- Classic French Toast or Belgian Waffles (serves 50%)
- Maple Syrup & Whipped Butter
- Country Potatoes - diced potatoes, caramelized onion & red-green bell peppers
- An Assortment of Fresh Baked Breakfast Pastries
- Assorted Bagels with butter, jam, cream cheese
- “Unforbidden Fruit” Salad
- *Omelet Chef Required *additional fee applies.

LACC Breakfast Wraps

\$14.95 per person

- Benedict - scrambled eggs, ham, mushrooms, sun-dried tomatoes, hollandaise sauce wrapped in a plain or wheat flour tortilla
- Avocado Bacon - scrambled eggs, applewood smoked bacon, red bell pepper, avocado, poblano pepper, corn, basil & cilantro, cheddar cheese wrapped in a plain or wheat flour tortilla
- Apple Sausage - scrambled eggs, chicken apple sausage, red bell peppers, cilantro, green chile sauce, cheddar cheese wrapped in a plain or wheat flour tortilla
- Vegan - tofu scramble, avocado, poblano peppers, salsa wrapped in a plain or wheat flour tortilla
- Country Potatoes - diced potatoes, caramelized onion & red-green bell peppers
- Ketchup, Fresh Salsa
- “Unforbidden Fruit” Salad
- Gluten Free Tortilla Upgrade add \$2.50 each



BREAKFAST SIDE ADDITIONS

Hot Side Additions

\$5.50 per person

- Classic Buttermilk Pancakes
- Blueberry Pancakes
- Lemon Ricotta Pancakes
- Red Velvet Pancakes
 - served with cream cheese sauce
- Cornmeal Pancakes - served orange syrup (GF)
- Cinnamon Swirl French Toast
- Served with whipped soft butter and syrup

\$9.95 per person

- Large Freshly Made Belgian Waffles – served with whipped cream, fresh strawberries
- Stuffed French Toast – stuffed with fresh banana flambé or caramelized Granny Smith apples
- Served with whipped soft butter and syrup

\$62.50 per pan

- French Toast Casserole – a decadent dish of French toast layered with a rich custard & cinnamon. Served with maple syrup
Serves 10 – 12 guests

\$6.25 per person

- Applewood Smoked Bacon
4pcs per person

\$5.25 per person (select two)

- Applewood Smoked Bacon or Turkey Bacon
- Pork Sausages
- Turkey Sausage
3pcs per person

\$5.25 per person

- Chicken & Apple Sausage
3.5 oz - 1 per person

\$6.65 per person

- “Field Roast” Apple Maple Vegan Breakfast Sausage
3pcs per person



Warm Side Additions

\$4.75 per person

- Mini Quiche Cups & Squares – Spinach & Swiss cheese, potato Swiss rosemary squares, Swiss and bacon
2 per person

Side Additions

\$3.50 each

- Assorted Greek Yogurt

\$2.55 each piece

- “Unforbidden Whole Fruit” – fresh apples, oranges and bananas

\$5.75 per person

- “Unforbidden Sliced Fruit” Platter
- “Unforbidden” Salad
5 oz. portion per person

\$5.75 per person

- Assorted Fresh Baked Pastries – muffins, Danish, cinnamon rolls, bombolinis, stuffed and plain croissants
2 pieces per person

\$6.75 each

- Greek Yogurt, Granola & Fruit Parfait prepared using our House Granola - contains banana chips, dried cranberries, coconut
*Gluten Free Granola add \$2.50

\$5.75 each

- New York Bagel Bar – assorted freshly baked bagels, served with preserves, whipped butter, plain cream cheese and your choice of herb cream cheese or lox cream cheese

\$9.75 each

- Miyoko’s Vegan Cream Cheese 8.oz

\$6.50 each

- Assorted Gluten Free Vegan Bagels

BREAKFAST BEVERAGES

Bottle Spring Water

\$1.50 each

Groundwork Organic Coffee

\$24 per air pot (serves 8-10)

- “B. Brew” - Organic Creative Blend (Dark Roast)
- Decaf “B. Brew” - Organic Creative Blend (Dark Roast)
- Cream, Sugar, Raw Sugar, Equal, Stirrers
- *Almond milk available upon request

Numi Organic Teas

\$20 per air pot (serves 8-10)

- Hot Water
- Assorted Flavored Organic “Numi” Teas
- Cream, Sugar, Raw Sugar, Equal, Stirrers
- Honey & Lemons
- *Almond milk available upon request

The Juice Bar “cold pressed”

Fresh Orange Juice

\$17 per gallon (serves 10 - 16 guest)

The Garden Green Giant - kale, spinach, romaine, celery, cucumber parsley, Fuji apple, lemon

\$72 per gallon (serves 10 - 16 guest)

Pineapple Express - pineapple, green apple, fresh mint sprigs, lemon

\$54 per gallon (serves 10 - 16 guest)

We Got the Beet - beets, Fuji apple, lemon, ginger

\$70 per gallon (gallon serves 10 - 16 guest)

Refresher - strawberries, Fuji apples, lime

\$58 per gallon (gallon serves 10 - 16 guest)

LA CREATIVE CATERING & EVENTS



GOURMET DELI

Executive Lunch

* Featuring "Dietz & Watson Meats and Cheeses" paired on artisan breads & rolls \$18.95 per person

Includes one gourmet leafy salad & one grain or pasta salad. Your choice of 5 Creative or deli style sandwiches or LACC wraps. Specialty house garlic chips are included. *minimum 2 per style, served communal style* box lunch is available

Classic Lunch

* Featuring "Dietz & Watson Meats and Cheeses" paired on artisan breads & rolls \$16.95 per person

Includes one gourmet leafy salad & one grain or pasta salad. Your choice of 5 deli style sandwiches. Comes with deli mustard, mayo, pesto spread. Specialty house garlic chips are included. *minimum 2 per style, served communal style
* box lunch is available

The Triple "S" Combo

(soup, salad & ½ sandwich)

* Featuring "Dietz & Watson Meats and Cheeses" paired on artisan breads & rolls \$16.95 per person

Includes one gourmet leafy salad, soup & your choice of 5 Creative or deli style sandwiches or LACC wraps 1/2 cut. Specialty house garlic chips are included. *minimum 2 per style, served communal style*

Gourmet Cold Sliders

* Featuring "Dietz & Watson Meats and Cheeses" paired on mini artisan rolls \$16.75 per guest

Includes one gourmet leafy salad & one grain or pasta salad, your choice of 3 sliders styles. Specialty house garlic chips are included. *minimum 4 per style, served communal style

Albacore Tuna & Micro Greens

Curry Pistachio Chicken & Micro Greens

Turkey, Cheddar & Green-Apple

Roast Beef, Blue Cheese, Avocado & Arugula

Prosciutto with Fig Butter & Arugula

The Deli Board

* Featuring "Dietz & Watson Meats and Cheeses" paired on artisan breads & rolls \$18.95 per person

- Smoked turkey breast, black forest ham, roasted beef, chicken salad, tuna salad, grilled vegetables
- Assorted sliced breads, rolls & baguettes
- Sliced tomatoes, lettuce, red onion & assorted cheeses
- Mayonnaise, mustard, pesto spread
- House Garlic Chips
- Relish Tray - pickles, olives, peppers, carrots
*served communal style

A la carte

Deli Style Sandwiches \$12.50

add cheese at \$1.75 per

Creative Sandwiches & LACC Wraps \$13.75

Gourmet Leafy Salads & Grain or Pasta Salad

S (serves 8-10) \$60

M (serves 11-20) \$75

L (serves 21-30) \$125



CREATIVE SANDWICHES

marinated chicken breast, cilantro, pickled carrots & daikon radish, cucumber, red onion, jalapeño with a sriracha mayo on French roll

CHICKEN BANH MI



prepared with salami, capocollo, mortadella, provolone cheese, fresh mozzarella, topped with our house Creole olive salad served on sesame roll

MUFFALETTA



(seasonal June – September) - thinly sliced roast turkey, brie cheese, peaches, arugula, sriracha mayo on ciabatta roll

TURKEY BRIE



marinated chicken breast, with white cheddar, baby greens on multi grain

SMOKY BELL-PEPPER PESTO ON GRILLED CHICKEN



carved marinated steak, thinly sliced red onions, fresh baby arugula with a parmesan dressing on a on ciabatta roll

PARMESAN GRILLED STEAK



thinly sliced smoked turkey, smoked gouda, dried cranberries, baby greens, vine ripe tomato with basil aioli on multi grain or country white

SMOKED TURKEY GOUDA



choice of roast turkey or marinated grilled chicken with applewood smoked bacon, alfalfa sprouts, avocado, Jack cheese, baby greens, vine ripe tomatoes and a rosemary-lemon aioli served on rosemary EVOO

CALIFORNIA CLUB



thinly sliced roast beef, pickles, Romesco, garlic aioli on ciabatta roll

ROAST BEEF WALNUT ROMESCO



Asian flavored infused grilled tofu, cilantro, pickled carrots & daikon radish, cucumber, red onion, jalapeño with a vegan sriracha mayo on French roll

TOFU BANH MI



fresh mozzarella, lightly grilled roma tomatoes, baby greens, basil pesto, and honey balsamic reduction drizzle served on rosemary EVOO

CAPRESE



DELI STYLE WHERE'S THE CHEESE? add on at \$1.75 per sandwich
American • Cheddar • Smoked Gouda • Provolone • Jack Pepper • Jack

green leaf lettuce, fresh vine ripe tomatoes, sliced red onion on multi grain or country white

ALBACORE TUNA SALAD



green leaf lettuce, fresh vine ripe tomatoes, sliced red onion on multi grain or country white

EGG SALAD



(seasonal July - October) - on country white

FRESH FIG, GOAT CHEESE, AND CARAMELIZED ONION



green leaf lettuce, fresh vine ripe tomatoes, sliced red onion on multi grain or country white

CLASSIC ROAST BEEF



green leaf lettuce, fresh vine ripe tomatoes, sliced red onion on multi grain or country white

GRILLED CHICKEN SALAD



green leaf lettuce, fresh vine ripe tomatoes, sliced red onion on multi grain or country white

ITALIAN SALAMI



green leaf lettuce, fresh vine ripe tomatoes, sliced red onion on multi grain or country white

SMOKED OR ROASTED TURKEY BREAST



lettuce, sprouts, vine ripe tomatoes, cucumber, cheddar or Swiss cheese, avocado on multi grain or country white

SIMPLY VEGGIE



LACC WRAPS

sliced marinated chimichurri chicken breast, romaine, cotija cheese, avocado, red onion, sliced tomato with a light chimichurri sauce (GF wraps available upon request)

CHIMICHURRI CHICKEN



+\$2.50 per wrap for gluten free

mildly spicy, Moroccan herb marinated chicken breast, romaine, grilled vegetable couscous, with a yogurt cucumber mint sauce (GF wraps available upon request)

MOROCCAN CHICKEN



+\$2.50 per wrap for gluten free

sliced marinated jerk tempeh, baby spinach, shredded carrots, red onion, with a honey-citrus sauce (VEGAN) (GF wraps available upon request)

JAMAICAN JERK TEMPEH



+\$2.50 per wrap for gluten free

sliced marinated jerk chicken breast, butter lettuce, baby spinach, red cabbage, dried cranberries, red onion, watermelon radish, cilantro, with a honey-citrus sauce (GF wraps available upon request)

JERK CHICKEN



+\$2.50 per wrap for gluten free

sliced marinated chimichurri chicken breast, romaine, cotija cheese, avocado, red onion, sliced tomato with a light chimichurri sauce (GF wraps available upon request)

CHIMICHURRI STEAK



+\$2.50 per wrap for gluten free

Greek seasoned roasted eggplant, tomato, red onion, cucumbers, with a lemony-garlic hummus sauce (VEGAN) (GF wraps available upon request)

EGGPLANT GYROS



+\$2.50 per wrap for gluten free

sliced marinated Thai chicken breast, romaine lettuces, oriental vegetables, crispy wontons and roasted sesame seeds, with a spicy Thai peanut sauce (GF wraps available upon request)

SPICY THAI CHICKEN



thinly slice roast beef, spinach, Provolone cheese, tomatoes, with a spicy kimchi aioli (GF wraps available upon request)

KOREAN ROAST BEEF



At **LA CREATIVE CATERING & EVENTS**, we are dedicated to creating a fresh, beautifully presented and affordable menu for every event we cater. From gourmet sandwiches for 20, to a cocktail reception for thousands, **we are here to meet all of your catering needs.**

GRAIN & PASTA SALADS

Orange Orzo Salad

with almonds, feta and olives • V

Garlic Kale Brown Rice

lacinato kale, brown rice, cranberries tossed with lemon dressing • V

Herbed Quinoa & Chickpea

tossed in a lemon-tahini dressing • GF V

Crunchy Cashew Thai Quinoa

tossed Thai peanut dressing • GF Vegan

Masala Lentil Salad

baby arugula, beluga lentils, cumin roasted carrots, red onion, mint leaves, tossed in a masala dressing • GF Vegan

Arugula, Dried Cherry & Wild Rice

tossed with a zippy lemon dressing • GF Vegan

Curried Couscous Salad

& Roasted Cauliflower • V

Southwestern Pasta Salad

Peppers, grilled and julienned, cilantro, thinly sliced red onion, tomatillos, corn kernels, black beans, tossed in a Chipotle Vinaigrette • V

Southwestern Potato Salad

new potatoes, mayo, thinly sliced red onion, chipotle pepper puree, cilantro, scallions • GF V or Vegan

LEAFY SALADS

Kale Baby Orange Salad

baby kale, feta cheese, baby oranges, avocado, dried cranberries, radishes, pepitas served with a honey-lime dressing • GF V

Strawberry Spinach Salad

baby spinach, sliced strawberries, goat cheese, sweet and spicy walnuts served with a balsamic dressing • GF V

Chopped Thai Salad

baby kale, carrots, edamame, bell peppers, roasted cashews served with a sesame garlic dressing • GF Vegan

Kale Romaine Caesar Salad

lacinato kale, heart of romaine, grape tomatoes, served with house made croutons and a lime Caesar dressing • V

Butter Leaf Avocado Salad

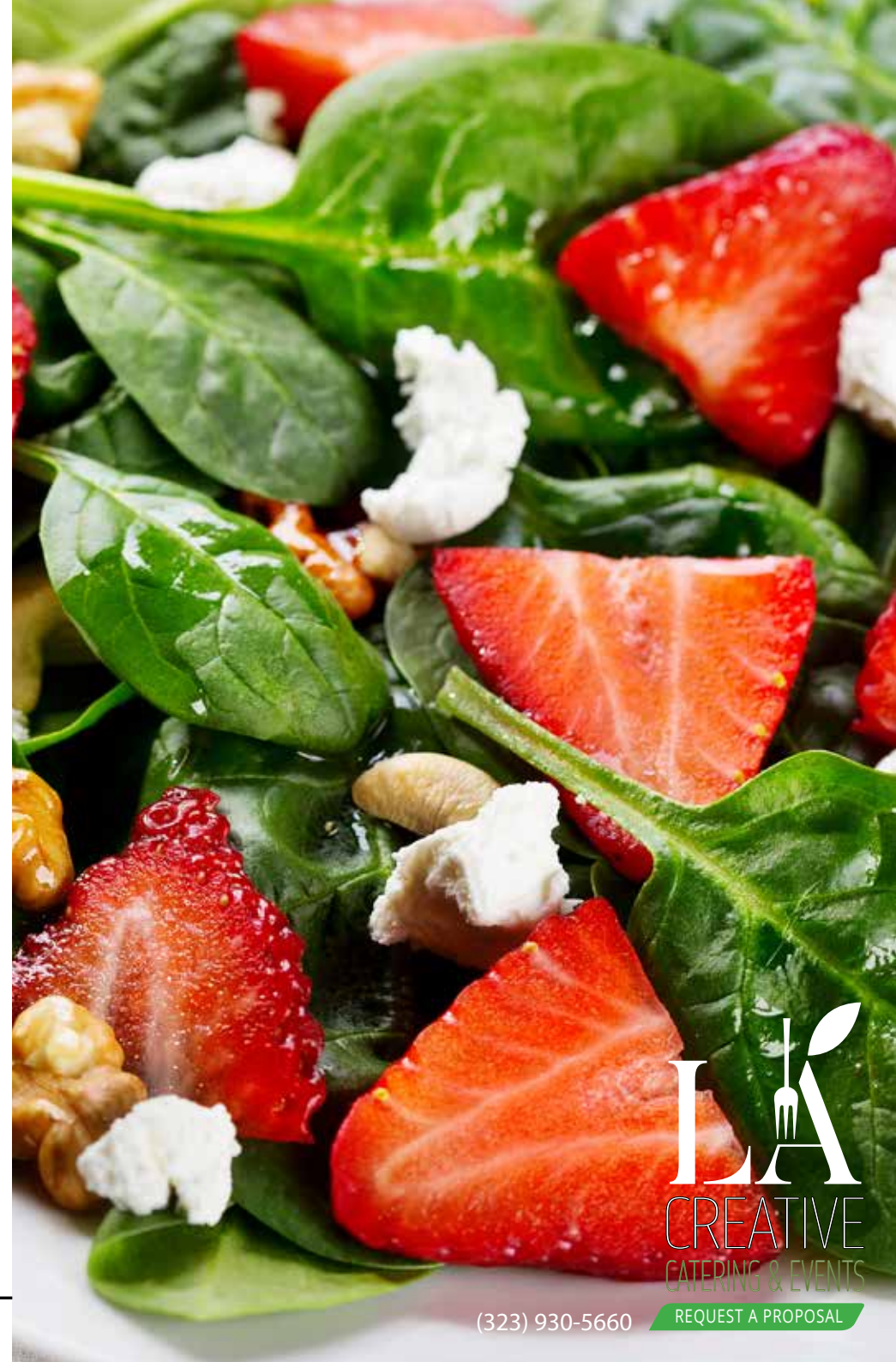
butter leaf lettuce, avocado, dried cranberries, caramelized walnuts served with a sweet creamy pear gorgonzola vinaigrette • GF V

Mexican Caesar Salad

romaine lettuce, cotija cheese, roasted red bell pepper, roasted pumpkin seeds, served with a cilantro pepita dressing & tri-color tortillas strips • V

Creative's Creative Salad

mixed baby field greens, caramelized nuts, crumbled blue cheese, pan seared Bosc pears balsamic vinaigrette or champagne vinaigrette • GF V



Entree' Salads

Salads are always freshly prepared to ensure a crisp and beautiful presentation. The following selections are designed to be served communal - style. (15 minimum)

BBQ Chicken Salad

\$15.75 per person
Char-grilled barbecue chicken breast, basil, jícama, monterey jack cheese, black bean, roasted corn, yellow corn tortilla strips, cilantro, tomato, scallion and chopped iceberg and romaine lettuce, served with our homemade special BBQ Chipotle Vinaigrette)
Served with Rustic Rolls & Butter

Chinese Chicken Salad

\$15.50 per person
Grilled breast of chicken, shredded iceberg and romaine lettuce, bok choy, red pepper, green onion, cilantro, mandarin oranges, almonds and sesame seeds, served with our sesame-soy vinaigrette and topped with fresh rice stick noodles.
Served with Rustic Rolls & Butter

Fresh Grilled Tuna Nicoise Salad GF

\$16.95 per person
Fresh char-grilled yellow tail tuna, green beans, new potatoes, tomatoes, quartered eggs and niçoise olives over a bed of mixed greens, served with our homemade niçoise, balsamic or ranch dressing.
Served with Rustic Rolls & Butter

Chef Salad

\$14.50 per person
Julienned roast beef turkey breast and ham, swiss and cheddar cheese, roma tomato, sliced hard boiled egg, English cucumber, black olives, shredded carrot and red cabbage, and garlic croutons on a bed of romaine and iceberg lettuce, served with your choice of our homemade ranch, Italian or thousand island (choice of two).
Served with Rustic Rolls & Butter

Chopped Antipasto Salad

\$17.50 per person
Genoa salami, capicola and sopressata, mozzarella and smoked provolone cheese, tomato, cucumber, red onion and bell pepper, kalamata olives and pepperoncini peppers over a bed of mixed greens, served with our homemade Italian vinaigrette.
Served with Rustic Rolls & Butter

Smoked Chicken Cobb Salad GF

\$17.50 per person
Rows of smoked chicken breast, bacon, tomato, chopped egg, avocado, scallion and swiss on a bed of mixed greens with your choice of our homemade ranch, Italian or thousand island (choice of two)
Served with Rustic Rolls & Butter

Caribbean Cobb GF

\$19.50 per person
Shrimp, mango, cucumber, red pepper, onion, bacon and crumbled blue cheese over a bed of romaine lettuce, served with our caribbean balsamic vinaigrette.
Served with Rustic Rolls & Butter

"Thai" Cobb

\$16.50 per person
Rows of asian marinated beef, tomato, bean sprouts, green onion, cilantro, snow peas, carrot, red and green pepper over a bed of chopped iceberg lettuce, served with our Thai peanut dressing.
Served with Rustic Rolls & Butter

Grilled Vegetable Cobb V | GF

\$15.50 per person
Chopped carrot, green beans, red onion, artichoke bottoms, radicchio, corn, yellow squash, celery, avocado, tomato and Shaved parmesan or amish blue cheese on a bed of chopped mixed greens with your choice of our homemade ranch, italian or thousand island (choice of two).
Served with Rustic Rolls & Butter

Arugula, Dried Cherry & Wild Rice Salad

\$14.50 per person
Grilled herb chicken breast, arugula, feta cheese, dried tart cherries, chopped basil, red onion, and toasted almonds tossed with our homemade lemon Dijon vinaigrette dressing
Served with Rustic Rolls & Butter

Chick & Beet Meet Salad

\$16.50 per person
Grilled herb chicken breast, mixed baby field greens, caramelized nuts, crumbled goat cheese, roasted golden beets, roasted red beets, red onion, and pomegranate seeds garnish base tossed with our homemade pomegranate vinaigrette dressing
Served with Rustic Rolls & Butter

Crispy Honey Mustard Chicken Chopped Salad

\$16.50 per person
Lightly panko breaded fried chicken breast, grilled red onion grape heirloom tomatoes, romaine & radicchio, chives and cucumbers served with honey mustard dressing.
Served with Rustic Rolls & Butter

Fajita Salad

\$16.50 per person
Marinated and char-grilled chicken, with caramelized red onion, grilled red and green pepper, grilled scallion, shredded monterey jack and cheddar cheese, jícama and diced tomato over a bed of romaine and red leaf lettuce, served with our homemade ranchero dressing.
Served with Roasted Corn-Honey Muffins & Butter

Pesto Grilled Chicken Caesar Salad

\$16.50 per person
Pesto grilled breast of chicken with Romaine, Lacinato kale, grape tomatoes and homemade croutons, tossed in our homemade Caesar dressing.
Substitute Pesto Grilled Shrimp +5.50/pp
Served with Rustic Rolls & Butter

Southwestern Grilled Chicken Caesar Salad GF

\$16.50 per person
Grilled breast of chicken, romaine, iceberg lettuce, tomato wedges, black beans, jícama, roasted corn, chihuahua cheese and tri color corn tortilla strips, tossed in our homemade lime Caesar dressing.
Served with Rustic Rolls & Butter

Creative Bowls

\$16.95 per person 12 minimum

Prepared as individual bowl lunches, choice of 4 styles; minimum of 3 per type. Includes fresh baked rolls & butter on the side

- Honey Chipotle Chicken with Lime Quinoa (GF)
- Chicken Shawarma and Sweet Potato Fry's (GF)
- Peruvian Steak and Roasted Sweet Potato (add \$2.00) (GF)
- Balsamic Chicken with Lime Quinoa (GF)
- BBQ Chickpea and Crispy Polenta with Asparagus + Ranch Hummus (V)
- Roasted Harvest Veggie, and Curried Avocado + Coconut Rice (V)
- Spicy Peanut Portobello Kale Brown Rice with cilantro (Vegan + GF)

LACC Farm to Table Box

\$14.95 per person 20 minimum

Want a cold lunch, and not sandwiches? This is a perfect solution. Choice of 4 styles, minimum of 3 per type. Includes fresh baked rolls & butter on the side. Prepared as individual box lunches or communal style Chicken is all-natural antibiotic free.

Americana

- Strawberry Spinach Salad with Sweet and Spicy Walnuts
- Classic Potato Salad

Choice of:

- BBQ Chicken Breast
- Country Crunchy Chicken – with a buttermilk blue cheese sauce
- Black Pepper and Brown Sugar Rubbed Beef (add \$3.50)

South of the Border

- Baja Salad with Cumin-Lime Ranch
- Black Bean Quinoa Salad.

Choice of:

- Brazilian Beer Marinated Chicken - topped with onions and fresh lime.
- Santa Fe Seasoned Sliced Beef - with salsa fresca (add \$3.50)
- Chile Honey Glazed Salmon (add \$6.50)

Pan Asian

- Chinese Salad with crispy wonton strips and Sesame Dressing
- Crunchy Cashew Thai Quinoa Salad.

Choice of:

- Plum Chicken
- Spicy Beef with Peanut Sauce (add \$3.50)
- Orange Glaze Teriyaki Salmon (add \$6.50)

Tropics

- Orange and Mango Salad with Lemon Poppyseed Dressing
- Citrus-Thai Brown Rice Salad Choice of:
- Jamaican Jerk Chicken - with Pineapple Salsa
- Hawaiian Gingered Beef – topped with grilled peppers, red onion & fresh ginger (add \$2.00).
- Jamaican Jerk Salmon - with pineapple salsa (add \$6.50)

Mediterranean

- Chopped Greek Salad with Pita Croutons and Red Wine Vinaigrette
- Israeli Curried Couscous with roasted cauliflower

Choice of:

- Moorish Chicken - with Tzatziki Sauce on the side
- Grilled Salmon - with Tzatziki Sauce on the side (add \$6.50)

Italian

- Kale Romaine Caesar Salad with a Lime Caesar Dressing
- Orange Orzo Salad with Almonds, Feta and Olives
- Your choice of:
- Pesto Grilled Chicken Breast
- Poached Salmon - with sundried tomato pesto (add \$6.50)

Healthy Choice

- LACC Farmer's Market Salad with croutons and Balsamic Vinaigrette
- Garlic Kale Brown Rice Salad tossed in a lemon dressing

Choice of:

- Grilled Lemon Herb Chicken
- Grilled Herb and Garlic Salmon (add \$6.50)

The Salad Bar

\$20.95 per person

- Grilled herb chicken, ginger marinated beef, & grilled chili lime shrimp
- Spinach leaves, chopped romaine, mixed baby field greens
- Choice of Grain or Pasta Salad
- Platter of: crumbled blue cheese, hard boiled eggs, bacon, red onion, tomatoes, cucumbers, croutons, broccoli, caramelized pecans, mushroom and carrots, grilled corn, Jack & Cheddar cheeses
- Served with raspberry vinaigrette, ranch, champagne vinaigrette & balsamic dressing
- Assorted rustic breads & whipped butter
- "Unforbidden" Sliced Fruit Platter

Hot Sandwich Bar

\$18.95 per person

Includes one one gourmet leafy salad & one grain or pasta salad, your choice of 2 hot sandwich styles, French rolls & our specialty house garlic chips

- Classic French Dip – hot lean roasted beef, pepper Jack cheese served with Au jus
- Italian Meatball with Marinara
- Pastrami - served with grilled onions, whole grain mustard & pickles
- Apple Chicken Sausage with Peppers & Onions
- BBQ Pulled Pork
- Pulled BBQ Chicken
- Falafel Balls - Served with pita and hummus

Homestyle Soups

Add cup of soup to any order for an additional \$5.50

- Chicken Noodle
 - Tomato Basil
 - Cream of Broccoli
 - Lentil
 - Minestrone
 - Corn Chowder with Bacon
 - Matzo Ball
 - Classic Split Pea
 - Butternut Squash
 - Vegetable Wonton
 - New England Clam Chowder*
- *add \$2.50 per person to the Triple "S" Combo

CHICKEN ENTREES

Boneless Chicken Breast

\$16.95 to \$18.95 per person

All entrées include a pairing salad, vegetable and starch (choose one style)

- Chimichurri
- Garlic Basil with Tomato Butter Sauce
- Lemon Pepper
- Artichokes Sun Dried Tomatoes Cream Sauce
- Three -Citrus with Compound Butter
- Katsu Chicken with a "Katsu" Glaze (sweet soy)
- Orange Tarragon Sauce
- Cilantro Lime Sauce
- Jack Daniel Glazed
- Classic Honey BBQ
- Dijon & Tarragon
- Southern Buttermilk Fried
- Healthy Choice Grilled Lemon Herb
- Jamaican Jerk – served with a mango papaya salsa
- Cacciatore Style – simmered fresh vegetables & Italian spices
- Romesco Style – roasted red peppers, tomatoes, roasted garlic & olive oil
- Moorish – served with a cucumber yogurt mint sauce

- Southwestern – with roasted red pepper sauce
- Brazilian Beer-Marinaded – topped with onions and fresh lime
- Creole Style – simmered fresh vegetables & Cajun spices
- Southern Smothered – lightly fried & smothered with country gravy
- Honey Crunch breaded with a sweet, crunch crust

Quarter Roasted Chicken

\$15.95 - \$17.95 per person

All entrées include a pairing salad, vegetable and starch (choose one style)

- Chile Citrus
- Pomegranate Lemon
- Parmesan Crusted Garlic Butter
- Provençal
- Butter Cilantro and Mint
- Soy Sauce and Citrus
- Tarragon and Lemon
- Pineapple Chile Glaze

Creative Chicken Entrées

\$16.95 to \$18.95 per person

All entrées include a pairing salad, vegetable and starch

Pistachio Pesto Crusted Chicken

boneless, skinless breast thinly pounded and lightly breaded with pistachio pesto & panko

Sundried Tomato, Spinach, and Cheese Stuffed Chicken

Malibu Chicken

boneless, skinless breast thinly pounded lightly breaded stuffed with Swiss cheese and ham served with a Dijon cream sauce

Bruschetta Chicken

boneless, skinless breast season with herbs and topped with tomato basil bruschetta and drizzled with a balsamic glaze

Cheesy Spinach Chicken Breast

boneless, skinless breast thinly pounded, stuffed with spinach, mozzarella cheese served with a Cajun cream sauce

Chicken Scaloppini

boneless, skinless breast thinly pounded, lightly dusted with flour and pan fried, dried cranberries, topped with balsamic vinegar and basil sauce

Chicken Saltimbocca

Juicy sautéed boneless, skinless chicken breasts, layered with fresh sage and prosciutto, and topped with artichoke hearts, capers and our delicate lemon butter sauce

Traditional Chicken Piccata

boneless, skinless breast thinly pounded and topped with a white wine lemon, butter, caper sauce

Chicken Marsala

boneless, skinless breast thinly pounded and topped with a Marsala wine mushroom sauce

Chicken Parmesan

boneless, skinless breast thinly pounded, lightly crusted with Italian bread crumbs, topped with oven roasted tomatoes and freshly shredded Parmesan cheese

Classic Lemon Chicken

boneless, skinless breast thinly pounded and lightly breaded topped with a light lemon sauce



BEEF & TURKEY ENTREES

Creative Beef Entrées

\$15.95 to \$22.95 per person

All entrées include a pairing salad, vegetable and starch

Cajun Meatloaf

Choice of Turkey or Beef

Cheesy Stuffed Meatloaf

Stuffed with Jack cheese sauteed garlic and topped with a wild mushroom gravy.

Choice of Turkey or Beef

Brisket of Beef (choice of one style)

- Texas Coffee Rub BBQ with a bbq mop sauce
- Apricot & Cranberry
- Bourbon & Honey-Glazed
- Guinness Marinade
- Caramelized Onions & Mushroom Sauce
- Classic Style with Red Wine

Tri-Tip (choice of one style)

- Chimichurri
- Sun-dried Tomato Pesto
- Brown Sugar-Crusted
- Tequila Marinade
- Bourbon Sauce
- Peppercorn & Wine Sauce
- Ancho Chile-Crusted
- Santa Maria Style BBQ
- Classic

Marinated Skirt Steak

(choice of one style)

- Mango & Plum Wine
- Dijon
- Chili, Lime-Cumin – served with a Red Pepper- Mango Salsa

FISH ENTREES

Creative Fish Entrées

\$16.95 to \$23.95 per guest

(we follow market price)

All entrées include a pairing salad, vegetable and starch

Tilapia (choose one style)

White Wine & Herbs

Spicy Lemon Garlic

Blackened

Picatta

Pan Fried

Calypso Style – with jerk spices

Cod (choose one style)

Poached Tomato & Saffron

Romesco Sauce

Lemon & Garlic

Puttanesca - with capers, kalamata olives, plum tomatoes

Red Snapper (choose one style)

Blackened and served with Creole Sauce

Veracruz Sauce

Parmigiana

Southern Fried

Farm-Raised Catfish (choose one style)

Pecan Crusted

Tropical Fruit Salsa

Southern Fried with a cornmeal crust

Salmon (choose one style)

White Wine, Sweet Leeks & Capers

Herb & Garlic

Marmalade-Dijon

Ginger-Orange Teriyaki Glazed

Pesto-Crusted

Creamy Piccata Sauce

Yellow Fin Ahi Tuna* (choose one style)

Wild Mushroom & Shiitake-Shallot Vinaigrette

Pineapple Thai Relish

Sun-dried tomato and fresh herb relish

Sesame Crusted with Honey Ponzu

Mahi Mahi (choose one style)

Wild Mushroom & Shiitake-Shallot Vinaigrette

Lemon-Pepper

Basil Butter

Pistachio Butter

Honey-Macadamia



VEGAN & VEGETARIAN ENTREES

Remember to take care of your vegetarians.
Add a vegetarian entrée to any order.
(10 guest minimum)

\$10.75 per person

Falafels

served with shredded lettuce, diced tomato,
tahina sauce, harissa and warmed gyro bread

\$8.75 per person

Sesame Crusted Tofu with Lemongrass
Orange Reduction

\$12.70 per person

Spanakopita ✓

Grilled Italian - Marinated Tofu - with a
tomato-basil salsa
\$10.50 per person
GF/Vegan

Grilled Italian Vegetable Kabobs -
Mushrooms, onions, zucchini, fresh basil
leaves and tofu, served with a marinara
dipping sauce
(2 per person)
\$6.50 per person
GF/Vegan

Garden Vegetable Ravioli (6 pcs) - filled
with mushrooms, yellow peppers, carrots,
zucchini and vegan cream cheese
Your choice of: Vegan Pesto, Marinara or
Arrabbiata Sauce
\$13.50
GF/Vegan

Butternut Squash Ravioli with Walnut
Sage Butter Sauce (6 pcs)
\$13.50 per person

**Baked Rigatoni with Spinach, Ricotta, and
Provolone**
\$10.50 per person

Smoky Southern-Style Vegan Loaf
\$11.50 per person
(Vegan)

Spicy Eggplant Gratin
\$10.50 per person

Eggplant Piccata
\$10.50 per person

Eggplant Parmesan
\$11.50 per person

BBQ Tofu Sliders
(2 per person)
10.50 per person

Milanese Roasted Vegetable Lasagna
\$10.50 per person

Spinach Lasagna
\$13.50 per person

Spinach & Mushroom Enchiladas
(2 per person)
\$11.50 per person

Vegetable Paella
\$11.50 per person

Creole Vegetable Jambalaya
\$12.50 per person



STARCH & GRAIN SIDES

Rice

- Steamed Jasmine Rice
- Vegetable Brown Rice
- Wild Rice Almond Pilaf
- Red Spanish Rice
- Classic Rice Pilaf

Potato

- Roasted Garlic Mashed Potatoes
- Homestyle Mashed Red Potatoes
- Roasted Sweet Potatoes
- Chipotle Mashed Potatoes
- Scalloped Potatoes
- Roasted Red Baby Potatoes - with crispy shallots, fresh rosemary, and roasted garlic

Grain

- Quinoa - with Sautéed Garlic, Fresh Parsley, and Green Onions (GF)
- Garlic Mushroom Quinoa (GF)
- White Wine Couscous

Pasta

Penne, Linguine or Spaghetti with your choice of sauce (choose 1)

- Marinara
- Pesto
- Alfredo
- Puttanesca
- Olive Oil Garlic and Herbs

Premium

- Toasted Herb Orzo
- Garlic Parmesan Orzo
- Lemon Mushroom Orzo
add \$2.95 per person

- 3 Cheese Mac
- Chipotle Mac
- Jalapeno & Bacon Mac
- Shallot-Sundried Tomato Mac
add \$2.25 per person

VEGETABLE SIDE DISHES

Roasted Garlic Lemon Broccoli

Roasted Seasonal Vegetables

Grilled Seasonal Vegetables

With balsamic reduction

Grilled Lemon Garlic Zucchini

Sauteed Corn

Veggies Pantiere

Fresh steamed broccoli, cauliflower and carrots, with a lemon sauce

Sautéed Spinach

Braised Kale

Steamed Snap Peas & Baby Carrots

Tossed lightly in garlic butter

Orange Glazed Carrots

Tender carrots glazed in butter, fresh orange juice, brown sugar and garlic

Fresh Green Beans

With caramelized shallots and almonds

Smoky Glazed Asparagus

add \$3.00 per person

Roasted Asparagus

With balsamic shallot butter
add \$3.00 per person



BREAD OPTIONS

Hawaiian Rolls

Served with whipped butter
\$1.75 each

Rustic Rolls

Served with whipped butter
\$2.25 each

Garlic Bread or Rolls

Served with whipped butter
\$2.45 each

Jalapeno Corn Bread

Served with Avocado whipped butter
\$2.65 each

Country Corn Bread

Served with Honey whipped butter
\$1.95 each

Country Buttermilk Biscuits

Served with whipped butter
\$1.75 each

Pita Bread

Served with Hummus
\$3.75 per person

Tri-Color Chips with Salsa

\$3.75 per person

VIVA LASAGNA!

\$15.95 per person
Must be ordered in multiples of 10.
CHOOSE 1 PER 10 GUESTS

Classic Caesar

Romaine lettuce, and shredded Parmesan cheese, house made garlic croutons
Caesar Dressing

Beef & Italian Sausage

Ground beef, italian sausage, ricotta, mozzarella and parmesan cheese, pasta, and marinara sauce.

Chicken, Mushroom & Spinach Alfredo

boneless breast of chicken, mushrooms, spinach, parmesan cheese, pasta & housemade alfredo sauce.

Mexican

Ground beef, italian sausage, ricotta, queso cotija and asadero cheese, mexican red sauce, and flour tortillas.

Vegetable V

Sautéed zucchini, red and green bell pepper, eggplant, red onion, yellow squash, ricotta, mozzarella and parmesan cheese, pasta, and marinara sauce.

Garlic Bread Sticks and or Rolls

FIESTA BAR

\$18.95 - \$22.95 per person
(based on market price)

Southwestern Salad

Romaine, iceberg lettuce, shredded Jack and Cheddar cheese, black beans, corn, red bell peppers, diced tomato, cilantro, tri-color tortilla strips with Santa Fe Ranch Dressing

Chicken Fajita – sliced breast of chicken with mixed peppers & onions

Beef Fajita – marinated steak with mixed peppers & onions

Cheese Enchiladas

Flour & Corn Tortillas

Red Spanish or Green Chili Rice

Re-Fried Beans or Black Beans

Condiments: sliced Jalapenos, Jack & Cheddar Cheese, Sour Cream, fresh Guacamole

Tri-Color Chips & House-made Salsa

PASTA! BELLA PASTA

Classic Caesar

Romaine lettuce, and shredded parmesan cheese, house-made garlic croutons
Caesar Dressing

Seasonal Grilled Vegetable Platter

Garlic Bread Sticks and or Rolls

CHOOSE 1 PER 10 GUESTS

Group A: \$16.95 per person

Chicken Tetrazzini

Penne pasta, asparagus, mushrooms and onion in a light béchamel sauce.

Momma – Mia

Penne baked with spicy Italian sausage, plum tomatoes, fresh basil and meatballs under a mozzarella crust.

Penne Arrabbiata

Italian marinated sliced boneless breast of chicken, peppers, kalamata olives, mushrooms and garlic in a spicy marinara sauce.

all served with parmesan cheese on the side.

CHOOSE 1 PER 10 GUESTS

Group B: \$17.95 per person

Chicken Marsala Pasta

Egg cavatappi with boneless breast of chicken, asparagus, roasted red pepper and yellow pepper and mushroom in our delicious marsala sauce.

Rigatoni a la Vodka

Boneless breast of chicken, mushrooms and pine nuts.

Orecchiette with Italian Sausage & Rapini Pesto.

all served with parmesan cheese on the side.



INDIA STREET FEAST

\$17.95 per person

Pomegranate Salad - mixed baby green salad, pomegranate seeds, orange sections, finely chopped red onions & goat cheese
Orange Lime Vinaigrette

Bombay Roasted Potato Salad

Indian Street Corn Salad

Indian Fried Chicken Breast
served with yogurt sauce

Mini Vegetable Samosas
served with Hari Chutney

Garlic Nan Bread

SOUL OF INDIA

\$17.95 per person

Chopped Salad - Persian cucumbers, tomatoes, radishes, red onion, cilantro, honeycrisp apple tossed with with lime juice Indian spices.

Chicken Tikka Masala

Coconut Basmaiti Rice

Spiced Peas - mixed with onions and red bell peppers and Indian spices.

Garlic Nan Bread

A TASTE OF PERU

\$17.95 per person

Peruvian Caesar Salad - prepared with romaine lettuce, roasted pumpkin seeds and halved grape tomatoes, cojita cheese, garlic croutons. Served with our housemade Green Goddess and Cilantro Pepita Dressings

Peruvian Roasted Chicken (Bone-In)

Lomo Saltado - sliced steak, onions, tomatoes, fries & cilantro topped with a spicy green aji sauce

Pene Pasta in Aji Sauce

Vegetable Brown Rice

Chili-Lime Corn

Flour and Corn Tortilla

TASTY THAI

\$17.95 per person

Chopped Thai Salad - with baby kale, shaved carrots, julienned red and green bell peppers, edamame, scallions, & cashews. Served with our housemade Sesame Garlic Dressing

Grilled Thai Curry Chicken Breast

Thai Beef Sate served with a peanut sauce

Thai Grilled Eggplant

Steamed Jasmine Rice or

Thai Coconut Rice - Jasmin rice, coconut milk, red pepper flakes, crystallized ginger

BBQ TWIST

\$18.50 per person

Strawberry Poppysseed - mixed baby field greens, fresh sliced strawberries, caramelized nuts, served with our housemade strawberry poppyseed dressing

Smokey Lemonade Chicken (bone-in)

Texas Coffee Rub BBQ Brisket of Beef with a bbq mop sauce

Loaded Mashed Potatoes - are creamy and buttery, topped with cheddar cheese, scallions

Grilled Seasonal Vegetables

CHIC 'N RIBS

\$23.95 per person (based on market price)

Nutty Cole Slaw

BBQ Baby Back Ribs

With our homemade sweet 'n spicy rib sauce

Jack Daniels BBQ Chicken (bone-in)

Seasoned Potato Wedges

Corn Chips - seasoned with butter and herbs

CARIBBEAN BBQ

\$23.95 per person (based on market price)

Tropical Salad - romaine, tomatoes, mango, cucumber, green onion, yellow & red bell peppers, served with our house-made mango vinaigrette

Jamaican Baby Back Ribs
with Sticky Rum BBQ Sauce

Jerk Chicken (Bone-In)

Coconut Brown Rice and Peas

Jerk Grilled Vegetables

Sweet Garlicky Plantains

GREEK TOWN

\$19.95 per person

Avocado Greek Salad

prepared with avocado, vine ripened tomatoes, cucumber, red onion, kalamata olives and feta cheese, tossed with a housemade red wine vinaigrette

Lemony Chicken Kebobs - skewered with red bell peppers, zucchini, cherry tomatos marinated in Greek spices & lemon with a whipped feta tzatziki sauce

Beef Kebobs - skewered with red bell peppers, zucchini, cherry tomatos marinated in Greek spices served with a whipped feta tzatziki sauce

Roasted Greek Potatoes

Spicy Lemony Green Beans

Babaghanouj & Hummus V
Served with fresh pita triangles

ISRAELI STREET FOOD

\$17.95 per person (split entree)

Athenian Salad

romaine lettuce, cherry tomatoes, cucumber, yellow bell peppers, red onion, kalamata olives, feta cheese served with our housemade creamy lemon dressing

Chicken Shawarma

sliced and julienned chicken breast marinated in fresh mediterranean herbs, garlic, and olive oil. Served tzatziki sauce, harissa, garlic sauce and shredded lettuce.

Beef & Lamb Gyro Slices

served with thinly sliced onion, diced tomatoes, tzatziki sauce

Saffron Rice

Warmed Gyro Bread

KICKED UP FISH & CHIPS

\$16.95 per person

Butter Leaf Avocado Salad

butter leaf lettuce, avocado, dried cranberries, caramelized walnuts served with a sweet creamy pear gorgonzola vinaigrette

Cajun Battered Cod Fish

served with spicy tarter sauce & malt vinegar

Peas and Corn with Thyme Butter

Crispy Smashed Herbed Potatoes

CHILI & BIG BAKED POTATO BAR

\$16.75 per person

Garden Tossed Greens

Romaine, green leaf, carrots, cucumbers, mushrooms, Ranch Dressing and Italian Dressing

House-made Chili – turkey, beef or vegetarian
choose 1 style per 10 guest

Big Baked Potatoes

Condiments: Smoked Bacon Bits, Blanched Broccoli, Scallions, Shredded Cheddar Cheese, Sour Cream, Whipped Butter



HAVANA EATS

\$18.95 per person

Cuban Caesar Salad - hearts of romaine lettuce, avocado, manchego cheese, crumble tostones served with a Cuban Caesar dressing

Cuban-Style Roasted Pork with Mojo

Roasted Garlic Chicken (bone-in) with Sautéed Onions

Cuban-Style Black Beans and Rice

Sweet Plantains

ALL AMERICAN DINER BAR

\$18.95 per person

Garden Tossed Greens

Romaine, green leaf, carrots, cucumbers, mushrooms, Ranch Dressing and Italian Dressing

1/3 Pounder Burgers – Beef or Turkey

All Beef Hot Dogs

Vegetarian Chili

Condiments: Ketchup, Mustard and Mayo, Sliced Red Onion, Diced Yellow Onions, Relish, Sauerkraut, Kosher Pickles, Lettuce, Sliced Vine Ripened Tomatoes, Sliced Cheese, Shredded Cheese

Seasoned Potato Wedges

BREAK TIME SNACKS

At The Movies

\$10.50 per person (12 guest min.)
Buttered Popcorn and Kettle Corn
Assorted Chips
Assorted Mini Candy Bars
Red Vine Licorice

Sweet N' Salty

\$10.75 per person (12 guest min.)
Assorted Mini Candy
Mini Cupcakes
Chocolate Covered Raisins
Assorted Nuts
Pretzels

Ballpark Break

\$10.50 - \$12.75 per person (12 guest min.)
Jumbo Pretzels with Mustard
Park Nachos
Mini Corn Dogs
Assorted Mini Candy

Healthy Energy Boost

\$10.95 - \$15.95 per person (20 guest min.)
Fresh Fruit Kebobs with yogurt dipping sauce

Cheese Please - imported & domestic cheeses, garnished with berries served with Assorted Crackers
Pita Chips and Roasted Garlic Hummus & Red Pepper Hummus
Granola & NutriGrain Bars

The Good, The Bad & The Delicious

\$13.95 - \$15.95 per person (20 guest min.)
Cheese Please - imported & domestic cheeses, garnished with berries served with Assorted Crackers
Assorted Cookies & Deluxe Bars
Seasonal Display of Crudite
"Unforbidden Sliced Fruit" Platter
House Fresh Made Garlic Chips

SWEET ENDINGS

Gourmet Cookie Haven

\$2.95 (1 per person)
caramel & chocolate, molasses, sea salt chocolate chip, chocolate decadence, oatmeal raisin, snickerdoodle, key lime shortbread (3oz)

The Brownie Trio

\$4.25 per person
Turtle, espresso and old-fashioned brownies

Cookie Haven

\$3.45 (2 per person) (1.5oz)
chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut, sugar, fudge nut brownie

Deluxe Bar Desserts

\$4.25 per person (1.5oz)
Lemon hazelnut, pecan, Belgian chocolate brownies with chocolate chips, raspberry linzer, apricot delight shortbread, Oreo cookie and cream cheesecake, plus the monthly special *assortment may vary*

The Half & Half

\$4.50 per person
(1/2 Bar & 1 Cookie Per Person)
chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut, sugar, fudge nut brownie, old fashioned brownie, hazelnut lemon bar, pecan bar, oreo cheese cake, flavor of the month *assortment may vary*

Chocolate Fondue

\$10.75 per person
Rich decadent warm melted chocolate, served with salted pretzels, cubed pound cake, sliced bananas, strawberries & marshmallows

Chocolate-Covered Strawberries

\$4.75 each (48 hr notice)

Miniature French Sweets

\$4.25 each
Chocolate eclairs, cream puffs, chocolate dipped cheesecake bites, fruit tarts, tiramisu chocolate cups, key lime tart, mini bon bon cakes
1 dozen per flavor minimum

Petite Cup Desserts

\$4.25 each (48 hr notice)
cappuccino hazelnut, chocolate tres leches banana, mango pomegranate, double citrus delight, for berry cheese cake

Hershey Double Fudge Bundt

Triple Lemon Bundt
Old-Fashioned Chocolate
White Chocolate Strawberry
Flourless Chocolate Mousse
Lemon Glazed Gingerbread Bundt
White Chocolate Cherry Cheese Cake
Pumpkin & Praline Pie
Apple Cranberry Pie
Old-Fashioned Cherry Pie
Classic Pecan Pie
Carrot Cake
(Call for pricing for cakes and pies)

\$3.75 per person

Baklava & Lemon Bars

Pineapple Upside Down Cake Bars

\$4.75 per person

\$1.75 per person

Almond & Fortune Cookies

COLD BEVERAGES

Coke, Diet Coke, Sprite

\$1.75 each (12oz)

Bottle Spring Water

\$1.50 each

Mini Pellegrino Sparkling Water

\$3.25 each (8.45 oz)

Assorted San Pellegrinos

\$3.25 each (11.1oz)

Blood Orange, Lemon, Prickly Pear, Grapefruit, Pomegranate Orange, Clementine

Garden Strawberry Lemonade

\$25.00 per gallon

(serves 10 guests 10oz tumbler)

Garden Blackberry Lemonade

\$30.00 per gallon

(serves 10 guests 10oz tumbler)

Passion Fruit Ice Tea

(sweeten or unsweetened)

\$25.00 per gallon

(serves 10 guests 10oz tumbler)

Dirty Sweet Tea

\$25.00 per gallon

(serves 10 guests 10oz tumbler)

HOT BEVERAGES

Groundwork Organic Coffee

\$30 per air pot (serves 8-10)

- “B. Brew” - Organic Creative Blend (Dark Roast)
 - Decaf “B. Brew” - Organic Creative Blend (Dark Roast)
 - Cream, Sugar, Raw Sugar, Equal, Stirrers
- *Almond milk available upon request

Numi Organic Teas

\$25 per air pot (serves 8-10)

- Hot Water
 - Assorted Flavored Organic “Numi” Teas
 - Cream, Sugar, Raw Sugar, Equal, Stirrers
 - Honey & Lemons
- *Almond milk available upon request

Add an additional:

- Hot Chocolate \$3.50 per person
- Hot Apple Cider \$2.50 per person

Cappuccino, Espresso & Smoothie Catering

(call for quotes)



BY THE PIECE

Contact your Account Executive for a full selection of our by the piece hor d'oeuvres and pricing.

LACC Creative Crab Cakes

served with cornichon remoulade

Filet Mignon Crostini

seared tenderloin sliced and served on top of a herbed garlic crostini. Garnished with a dab of horseradish mustard sauce and caramelized onions

Coconut Shrimp

Served with a currant dipping sauce

Empanadas

Flaky pastry crescent filled with beef or chicken served with chipotle sauce

Satay Display

Choose from chicken or beef served with a spicy peanut sauce

Potstickers

Choose from chicken or vegetable served with sweet & spicy dipping sauce

Flatbread Pizzas

Prosciutto di parma, fig marmalade, goat cheese, arugula
Greek Flatbread Pizza
Mushroom Caramelized Onion and Blue Cheese Flatbread Pizza

BY THE PIECE

Sliders

Southwestern Chicken Slider with Pepper Jack, and Roasted Serrano Pepper
California Turkey Slider with Fresh Avocado, Gruyere, and Caramelized Onion
BBQ Beef Sliders with Cheddar, Onion Straws, and BBQ Sauce

Wild Mushroom Pouches

Sautéed mushrooms, tossed with fresh herbs, wrapped in phyllo

Gardens' Moorish Chicken Skewers

A blend of Moroccan seasoning served with a cucumber yogurt mint sauce

Mini Vegetable Samosa

served with Hari Chutney

Wellingtons

Your choice of beef, chicken or vegetable wrapped in puff pastry served with a pairing sauce

Thai Chicken Spring Rolls

A blend of Thai spices, vegetables and chicken served with a sweet & spicy sauce

Crispy Vegetable Spring Rolls

A blend of Asian spices, vegetables served with a sweet & spicy sauce or sesame ginger sauce

Teriyaki Skewers

Your choice of beef tenderloin or chicken seasoned with Asian spices served with a teriyaki sauce

DISPLAY PLATTERS

Contact your Account Executive for a full selection of our display platters and pricing.

Fruit & Cheese

Imported & domestic cheeses, garnished with berries, served with assorted crackers

Fresh Sun-dried Tomato Pesto Terrine

Served with sliced baguettes and garlic crostini

Brie en Croute Wheel

Whole wheel of French brie wrapped in puff pastry with apples and caramelized pecans, served with sliced French baguettes

Tuscan Charcuterie Display

- Ribbons of Prosciutto, Mortadella, Capocollo, Slices of Salami, Brie, Gouda, Provolone, imported olives, cornichon pickles, grainy mustard, fig jam served with Herb Crostini

Trio of Bruschetta

roasted tomato & basil, olive tapenade, artichoke tapenade with roasted peppers and toasted herb garlic crostini

The Mediterranean Trio

- roasted garlic hummus, roasted red pepper hummus, baba ganoush, marinated mushrooms, marinated artichoke hearts, feta cheese and an assortment of imported olives with toasted pita chips for dipping

Seasonal Display of Crudite

Fresh cut vegetables served with sun-dried tomato dip and spinach ranch di

SMALL PLATE STATIONS

Contact your Account Executive for a full selection of our small plate stations and pricing.

Fusion "Burrito Bowl" Station

Build your own fusion burrito, without the restrictions of the tortilla!

Fusion burritos combine Mexican, Korean and Asian flavors and put it in a fork-friendly form

Meats

Korean BBQ Beef
slow cooked beef, tossed in Korean BBQ sauce

Chile Rubbed Southwestern

Shoulder of Pork

slow roasted pork, with a piquant red chile sauce

Thai Spice Chicken

Spicy shredded chicken

All served over Cilantro Infused Rice

Toppings

Guacamole, Black Bean and Corn Salsa, Kimchi (Korean Pickled Vegetables), Asian Slaw
Mexican Slaw with Cilantro Lime Aioli, Srirachi Sauce
Note: add flour tortillas and turn this into a fun fusion "taco truck" station!

SMALL PLATE STATIONS

Meatball Station

Caesar Salad
Romaine and iceberg lettuces
Croutons
Shaved Parmesan Cheese
Caesars Dressing

Jambalaya Beef Balls

served with a Classic Tomato Sauce Dip
Base Saffron Rice

Jerk Chicken Balls

served with a Mango Raisin Chutney Dip
Base Summer orzo Jerk Style

Peruvian Chicken Balls

served with a Spinach-Basil Sauce
Base egg noodle

Gourmet Mac-N-Cheese Action Station

(chef attended action station)
our pasta chef begins with cavatappi
corkscrew pasta and mixes it with a rich,
elegant cheese sauce. Pick two or three
for your event from our menu.

Gorgonzola Truffle Cream Sauce

With porcini mushrooms, sun-dried
tomatoes and cracked black pepper

Buffalo Chicken Mac-N-Cheese

Spicy buffalo chicken and creamy alfredo

Bacon and Smoked Cheddar Mac-N-Cheese

Applewood smoked bacon, sharp
cheddar, asiago

Smashed Potato Bar

garlic smashed potatoes, served in martini
glasses, topped with your choice of
toppings:
Creole Shrimp, Assorted Mushrooms in
a Madeira Glaze, Andouille Sausage &
Roasted Red Bell Peppers, Bacon Bits,
Shredded Cheese, Sour Cream, and Diced
Green Onions

Shaken Not Stirred Salad "Bar"

served in low martini glasses Guests
choose:

The Saki - ahi tuna, Japanese buckwheat
soba noodles, Thai peanut saki dressing,
Rice Wine Vinegar, Asian vegetables;
blanched julienne snow peas, shredded
carrots, bean sprouts, chopped water
chestnuts, mandarin oranges, roasted
sesame seeds

The Cosmo - Baby field greens, dried
cranberries, shredded mozzarella cheese,
sugared slivered almonds and cranberry
vodka vinaigrette

The Margarita - tequila chicken, Chopped
romaine, roasted red peppers, roasted
sweet corn, tomato concasse, cilantro lime
vinaigrette finished with tortilla straws

