



TENANT
APPRECIATION
EVENTS





CREATIVE
CATERING & EVENTS



Full-Service Event Catering

LET LA CREATIVE CATERING TAKE CARE OF ALL THE DETAILS FOR YOU.

Spectacular food is only part of what makes a great event. The look and feel of your event is just as important so it only makes sense to hire a caterer that can showcase both. We specialize in lobby designs that provide the best flow and allow your guest to fully experience the amazing event that you have planned for them. We are proud to offer holiday décor. We also feature both modern and environmentally friendly serving pieces, including white square and triangular china platters along with real stainless steel serving utensils. All this will be artistically setup by our knowledgeable, professionally trained, and helpful staff who are prepared to cater to your every request.



REQUEST A PROPOSAL

Morning Event Ideas

WELCOME

To our holiday event ideas brochure. On the next several pages you will see some of the wonderful events menus that we have created over the years.

These menus can be ordered exactly the way they are or can be mixed and matched to create your own custom holiday event menu.

CALL

One of our Account Executives today to start planning your event and to reserve your date.

323.930.5660

BREAKFAST SANDWICHES

Our breakfast sandwich buffets earn rave reviews from every building, making it our most popular theme!

MADE TO ORDER BREAKFAST SANDWICHES

- sausage, egg and cheese on a warm buttery biscuit
- egg and cheese on a warm buttery biscuit
- sausage, egg and cheese on warm english muffin
- egg and cheese on warm english muffin

TOP YOUR OWN YOGURT PARFAIT STATION

individual cups of creamy greek vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

BREAKFAST PASTRIES

mini bagel bites with assorted cream cheese "smears," petite muffins & assorted Danish

COFFEE BAR

Groundworks Coffee regular and decaf coffee with flavored syrups:

- irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

BREAKFAST CASSEROLE

A fun interactive Holiday breakfast where guests can create their own mini casserole with their choice of fillings.

CREATE YOUR OWN BREAKFAST CASSEROLE

our staff will serve hash brown and scrambled eggs into an individual bowl and the guest tops it with topping selections including:

- diced ham • shredded cheddar • salsa
- sour cream • sautéed onions
- sautéed mushrooms
- tomatoes • green peppers

TOP YOUR OWN OATMEAL STATION

a classic winter morning breakfast station served with topping selections including:

- brown sugar • cinnamon sugar • raisins
- mixed berries • chocolate chips

BREAKFAST PASTRIES

mini bagel bites with assorted cream cheese "smears," petite muffins & assorted Danish

COFFEE BAR

Groundworks Coffee regular and decaf coffee with flavored syrups:

- irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

Morning Event Ideas

"EGG-TINI" AND PARFAIT

When you're looking for something new our elegant "Egg-Tini" Holiday Buffet is like no other!

TOP YOUR OWN SCRAMBLED "EGG-TINI"

served in a plastic martini glass with topping selections including:

- diced ham • shredded cheddar • salsa
- sour cream • jalapeno slices • tomato
- green peppers • sautéed onions
- sautéed mushrooms

TOP YOUR OWN YOGURT PARFAIT STATION

individual cups of creamy greek vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

BREAKFAST PASTRIES

mini bagel bites with assorted cream cheese "smears," petite muffins & assorted Danish

COFFEE BAR

Groundworks Coffee regular and decaf coffee with flavored syrups:

- irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

HIGH END SOUFFLÉ OMELETS

Impress your tenants with a high-end breakfast buffet that doesn't come with a high-end price.

MEDITERRANEAN SOUFFLÉ OMELETS

in a variety of flavors such as roasted vegetable and gruyere or roasted red pepper, goat cheese and basil, just to name a few

BACON & SAUSAGE LINKS

crispy smoked bacon & maple sausage links

TOP YOUR OWN YOGURT PARFAIT STATION

individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

MINIATURE PASTRIES

an assortment of coffee cake slices, miniature muffins and fruit breads

FRUIT KABOBS

fresh fruit accompanied by a sweet dipping sauce
COFFEE BAR Groundworks Coffee regular and decaf coffee with flavored syrups:

- irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers



REQUEST A PROPOSAL

Morning Event Ideas

CONTINENTAL BREAKFAST

Nothing perks up tenants more than realizing that today is the tenant appreciation free breakfast day!

OLD FASHION COFFEE CAKE

cinnamon • marble • lemon blueberry • raspberry

SLICED FRUIT BREADS

pumpkin • harvest • banana nut

MINIATURE MUFFINS

cranberry • morning glory • chocolate chip

MINIATURE BAGELS

miniature New York style bagels served with three flavored cream cheeses; plain, chive and lox

COFFEE BAR

Groundworks Coffee regular and decaf coffee with flavored syrups:
irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

TRADITIONAL HOT BREAKFAST

Can you imagine how much your tenants will appreciate walking into work and starting their day with French toast and freshly cooked bacon?

SCRAMBLED EGGS

farm fresh eggs scrambled with or without cheese

DENVER SCRAMBLED

farm fresh eggs scrambled with ham, green pepper and diced onion

FRENCH TOAST STATION

cinnamon French toast casserole with topping selections including:
double churned butter • powdered sugar
• rich maple syrup • mixed berries • whipped cream
• cinnamon sugar

COUNTRY POTATOES

diced potatoes, caramelized onions and red & yellow bell peppers

BACON & SAUSAGE LINKS

crispy applewood smoked bacon & maple sausage links

HOLIDAY FRUIT SALAD

our holiday fresh fruit salad with walnuts and a dash of cinnamon

COFFEE BAR

Groundworks Coffee regular and decaf coffee with flavored syrups:
irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers



Morning or Afternoon Event Ideas

TOP YOUR OWN DONUT BAR

Guests just go crazy for this buffet. Where else can you create a donut with exactly the combination of toppings you love the most?

DESIGN A DONUT

start with a freshly baked plain cake donut

step one - frost it

- vanilla frosting • chocolate frosting
- strawberry frosting

step two - top it

- sprinkles • chopped nuts • shredded coconut
- crushed oreos • chocolate chips • crushed m & m's

step three - devour it

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

GOURMET CINNAMON ROLLS

Is there anything more recognizable than the smell of warm cinnamon rolls? Your tenants will be drawn in before they even realize what is going on.

WARM CINNAMON ROLLS

baked fresh in our kitchen and delivered hot that morning served with a cream cheese frosting drizzle

TOP YOUR OWN YOGURT PARFAIT STATION

individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder



REQUEST A PROPOSAL

A collage of holiday pies and a white cloth. The image shows several pies with different toppings like berries and cream, some on a white lace doily. A white cloth is draped over the bottom part of the image. The background is a soft, light color.

Afternoon Dessert Ideas

HOLIDAY PIE SLICES

Caution! Mouthwatering bakery smells ahead. As we heat the pie slices before the event the guests can't stop asking what's going on and are excited before we even start serving.

HOLIDAY PIE SLICE STATION

warm pie slices served to your guests. Each guest can choose one slice in their favorite flavor

- apple cranberry pie slices
- blackberry pie slices • cherry pie slices
- peach pie slices • pumpkin pie slices
- pecan pie slices
- served with cans of whipped cream

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

COFFEE BAR

Groundworks Coffee regular and decaf coffee with flavored syrups:

- irish cream • cinnamon • hazelnut • french vanilla

MINIATURE HOLIDAY TREATS

How about a little "pick me up" in the afternoon? Sweets are sure to brighten the dreariest of winter days! A hot chocolate buffet is the perfect complement to our delicious miniature desserts.

MINIATURE DESSERTS

Assortment to include:

- cherry streusel bars
- cheesecake bites
- lemon squares
- pound cake slices
- chocolate drizzled rice crispy bars
- ghirardelli brownie trio; m & m, rocky road & traditional • holiday butter cookies

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

Afternoon Dessert Ideas

MOUSSE PARFAIT MARTINI

Our Parfait is usually the only "martini" encouraged during the work day and happens to be a tenant favorite as well as the bosses.

CREATE YOUR OWN MOUSSE PARFAIT

served in a plastic martini glass

step one - choose your mousse

- chocolate mousse • strawberry mousse
- vanilla bean mousse

step two - layer it

- chocolate chips • crushed oreos • mixed berries
- mini marshmallows • chocolate syrup
- caramel • crumbled brownies

step three - top it

- whipped cream • sprinkles • chopped nuts

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOLIDAY CUPCAKES

Treat your tenants to a sugar rush with a holiday inspired cupcake and a toasty cup of hot chocolate.

CUPCAKE TREES

full sized cupcakes displayed on an acrylic cupcake tree in five delicious flavors, decorated with red & green holiday sugar crystals

- red velvet with cream cheese frosting
- chocolate cake with chocolate frosting
- chocolate cake with whipped cream
- yellow cake with chocolate frosting
- yellow cake with whipped cream

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day



 **LA CREATIVE CATERING & EVENTS**

REQUEST A PROPOSAL

Afternoon Dessert Ideas

HOT CHOCOLATE & APPLE CIDER

Need something fun and festive but don't want to break the bank? A top your own Hot Chocolate Bar is the way to go.

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

TOP YOUR OWN BROWNIE BAR

Some days just call for chocolate, chocolate and more chocolate! This buffet is for the Holiday sweet tooth in all of us.

TOP YOUR OWN BROWNIE BAR

start with a large chocolate fudge brownie as the base and top it with topping selections including:

- caramel • chocolate syrup • mixed berries
- m & m's • shredded coconut
- chocolate chips • crushed oreos
- mini marshmallows • chopped nuts
- whipped cream

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade

TOP YOUR OWN CHEESECAKE SLICE

start with a slice of a New York tradition, every guest will receive an plain Cheesecake slice and can then top it at a hot and cold topping bar.

CHEESECAKE STATION

start with a slice of classic plain cheesecake as the base and top it with topping selections including:

- hot caramel • warm cinnamon apples
- chocolate syrup • mixed berries
- chocolate chips
- maraschino cherries • whipped cream

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade



Chocolate Fountain Ideas

BREAKFAST CHOCOLATE FOUNTAIN

This menu was created by one of our favorite clients, she gave us the idea and we ran with it to create a brand new tenant event concept!

CHOCOLATE FOUNTAIN

flowing melted milk chocolate with an assortment of breakfast and fresh fruit dipping items including:

- donut holes • pound cake bites
- miniature croissants
- chocolate chip bagel bites • waffle bites
- grapes • dried apricots • orange slices
- cantaloupe • pineapple • strawberries

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

COFFEE BAR

french roast regular and decaf coffee with flavored syrups:

- irish cream • cinnamon • hazelnut • french

DESSERT CHOCOLATE FOUNTAIN

A chocolate fountain with all your favorite dipping items along with our Ghirardelli hot chocolate bar is the Ultimate Crowd Pleaser!

CHOCOLATE FOUNTAIN

flowing melted milk chocolate with an assortment of breakfast and fresh fruit dipping items including:

- oreo cookies • rice crispy treats • marshmallows
- pretzel rods • pound cake bits • brownie bites
- orange slices • pineapple • strawberries

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade



REQUEST A PROPOSAL

Luncheon Dessert Ideas

SWEETS, SAVORIES & SIPS

This afternoon delight covers all the cravings, sweet miniature desserts, savory bruschetta and hummus and sips of holiday beverages. Perfect for any crowd!

SWEETS

our miniature dessert assortment to include:

- cherry streusel bars • cheesecake bites
- cherry bars • lemon squares
- ghirardelli brownies • drizzled rice crispy bars

SAVORIES

our bruschetta and hummus bar served with lightly toasted crostinis and pita triangles:

- roasted tomato & garlic bruschetta
- olive tapenade bruschetta
- wild mushroom bruschetta
- classic tahini hummus
- roasted red pepper hummus
- spicy grilled eggplant hummus

SIPS

our holiday beverage assortment of:

- hot apple cider
- holiday fruit punch
- raspberry lemonade

"LUNCH-TINI" AND SALAD STATION

A fun new twist on the classic mashed potato "martini" bar, our new "Lunch-Tini" Buffet is the perfect elegant luncheon menu!

TOP YOUR OWN "LUNCH-TINI"

Your guests can choose from two flavors of "martinis" served in a plastic martini glass

Pot Roast "Tini"

garlic mashed potatoes topped with fork tender pot roast and roasted baby carrots and onions

Baked Ham "Tini"

mashed sweet potatoes topped with spiral cut honey baked ham and pineapple chutney

Served with a topping bar of:

- mushrooms • green beans • roasted corn
- green peas • crumbled bacon • cheddar cheese
- butter • bleu cheese • sour cream
- candied walnuts • brown sugar • mini marshmallows

SALAD STATION

Cranberry gorgonzola salad - mixed greens with gorgonzola and dried cranberries in a balsamic vinaigrette

Classic caesar salad - with croutons and shaved parmesan

Field greens salad - tomato, cucumber, red onions, and croutons in an olive oil & red wine vinegar dressing

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade



Luncheon Dessert Ideas

"CHILI-TINI" AND SALAD BAR

A top your own chili bar and a make your own salad bar buffet is just what the doctor ordered on a cold winter snowy day!

TOP YOUR OWN "CHILI-TINI"

Your guests can choose from two flavors of our chefs best chili "martinis" served in a plastic martini glass

Texas Steak Chili or White Bean Chicken Chili

Served with a topping bar of:

- mushrooms • green scallions • white onions
- roasted corn • bleu cheese • cheddar cheese
- jalapeno slices • sour cream • tortilla strips

SALAD BAR

a create your own salad bar extravaganza!
start with salad green choices of:

- romaine lettuce • spinach • field greens
- add from an ingredient list of:
- dried cranberries • mushrooms • red onions
- tomato • cucumber • carrots • shredded cheddar
- parmesan • croutons • spiced pecans
- top with dressing choices of:
- balsamic • fat free raspberry • ranch

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade

CLASSIC HOLIDAY BUFFET

This is the full holiday meal. If you have the budget for it this is absolutely the way to go. Nobody leaves this buffet without being Ho Ho Holiday Impressed!

OVEN ROASTED TURKEY

lightly basted and slow roasted to retain its natural juices

CORN BREAD STUFFING

traditional corn bread and sage stuffing

RED SKIN GARLIC MASHED POTATOES creamy

roasted garlic mashed potato

SQUASH RAVIOLI

served in a sage cream sauce

GREEN BEAN CASSEROLE

the classic holiday casserole with a cream sauce and crunchy topping

CRANBERRY GORGONZOLA SALAD

mixed greens with gorgonzola cheese, candied pecans and dried cranberries served in a balsamic vinaigrette

MINIATURE ROLLS & BUTTER

freshly baked gourmet dinner rolls, served with butter

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade

CUSTOM MENUS

Looking for something different this year?
We have plenty of delicious options to suit budgets of all sizes.

HOLIDAY COCKTAIL PARTIES

with an assortment of hot and cold appetizers

CARVING STATIONS
carved to order by our waitstaff with sides and salads

SANDWICH LUNCHEONS
wraps, gourmet sandwiches, fresh salads and desserts

YOUR IDEA HERE
Have something else in mind?
We can work with you to create the perfect event!

REQUEST A PROPOSAL



LA
CREATIVE
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Full-Service Event Catering

THE ULTIMATE SPECIAL EVENT EXPERIENCE FOR OVER 30 YEARS!

We focus on full-service, high-end events with customized menus, and detailed event planning services for clients like you, who have a specific need for a larger and more complex special event. LA Creative Catering can manage every aspect of your special event: custom food menus, linen and china rentals, décor, professional waitstaff and music & lighting at some of the trendiest venues in the area or in you home or business. From carving stations to sushi, mashed potato martinis to grilled on-site steaks, seated dinners to comfort food, let Beyond Events Design Team create a menu as unique as you are.



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