



Breakfast

Hot Breakfast Bites (50 Per Order)

Rise and Shine

- ◆ Turkey sausage, peppers, onions, cheddar cheese in seasoned egg beaters

Western Bite

- ◆ Ham, peppers, and cheddar cheese in a seasoned egg custard

Applewood Bacon & Cheddar Cheese

- ◆ Applewood bacon and cheddar cheese in a seasoned egg custard

Vegetarian

- ◆ Sautéed mushrooms, roasted red peppers, cheddar cheese and yellow squash baked with seasoned egg beaters

Breakfast Sandwiches

Includes griddle browns.

Per Person

Traditional

- ◆ Toasted English muffin or biscuit, sausage, fresh eggs, and cheese

L.A. Signature

- ◆ Toasted English muffin or biscuit with Applewood bacon, Muenster cheese, and fresh eggs

Vegetarian

- ◆ Egg whites, cheddar cheese, fresh spinach, and tomatoes wrapped in a spinach tortilla

L.A. Healthy Alternative

- ◆ Egg beaters, turkey sausage, cheddar cheese, fresh spinach, and tomatoes wrapped in a spinach tortilla

Substitute a croissant for any sandwich.

Breakfast Action Stations

Minimum 25 guests

Includes fresh fruit display, coffee, and juice

Omelet Bar

- ◆ Omelets, fresh egg or Egg beaters, cooked to order with a wide variety of toppings including ham, bacon, peppers, sausage, mushrooms, onions, scallions, tomatoes, and assorted cheeses

Belgian Waffle or Pancake Bar

- ◆ Fresh waffles or pancakes cooked to order until golden brown served with butter and syrup, seasonal berries, and whipped cream

*In house only

Eggs Benedict

- ◆ Start with a toasted English muffin, topped with Canadian bacon or an herb sauté of fresh spinach, a poached egg, and finished with our Chef's homemade creamy hollandaise sauce.



A la Carte Breakfast Items

Breakfast Strata

Half Pan Serves 10-12 Full Pan Serves 20-24

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

- ◆ Applewood smoked bacon and cheddar cheese
- ◆ Country sausage and boursin cheese
- ◆ Roasted vegetables and goat cheese
- ◆ Vegetarian with cheddar baked with seasoned egg beaters

Continental Breakfast

- ◆ Assortment of muffins, danish and croissants with butter, fresh fruit, coffee and juice

Healthy Oatmeal

- ◆ Individual apple cinnamon or maple brown sugar oatmeal cups served with cream

Crème Brulee French Toast

- ◆ Brioche bread hand dipped in crème brulee batter, topped with fresh berries and whipped cream

Scrambler

- ◆ Fluffy scrambled eggs served with bacon or sausage

Biscuits & House Made Chorizo Sausage Gravy

- ◆ Tender freshly baked biscuits with fresh house signature chorizo sausage gravy

Hot Side Dishes

- ◆ Applewood smoked bacon
- ◆ Griddle browns
- ◆ Sausage links—pork or turkey

Breakfast Breads

- ◆ Assorted Danish
- ◆ Assorted Muffins
- ◆ Croissants
- ◆ Assorted Scones
- ◆ Buttermilk Biscuits
- ◆ English Muffins



Breaks and Beverages

Breaks

Small serves 25-30 guests; Large serves 50-60 guests
Minimum 25 guests

Imported and Domestic Cheese and Fruit Display

- ◆ Assortment of gourmet cheeses, seasonal fresh fruit, and crackers

Apple Nachos

- ◆ Apple slices with peanut butter drizzled on top, sprinkled with coconut flakes and chocolate chips

Specialty Snacks

- ◆ L.A. Catering's gourmet snack mix and roasted mixed nuts

Gourmet Popcorn Bar

- ◆ Freshly popped corn served with assorted sweet and salty toppings

L.A. Break

- ◆ Assortment of fresh fruit display, assorted granola bars, and individual yogurt cups

Whole Fruit Basket

- ◆ Assortment of whole fresh fruit including apples, bananas, pears and Oranges

Salsa Station

- ◆ Corn tortilla chips served with house made guacamole and a variety of Market Fresh gourmet salsas.
Add Chef's queso for an additional \$1. per person

Beverages

Hot Tea

Assortment of herbal teas

Assorted Sodas and Bottled Water

Pepsi, Diet Pepsi, Sierra Mist and bottled water

Assorted Juices

Orange, cranberry and apple

Coffee*

Regular and decaffeinated

Iced Tea, Crystal Light Lemonade*

***Available in bulk**



Lunch

Boxed Lunch Selections

Executive Boxed Lunch

Lunches include sandwich, choice of premium salads, chips and a signature homemade vanilla bean cheesecake brownie

Oven-Roasted Chicken Breast

- ◆ Mixed greens and tomato with a sundried tomato-basil aioli, served on a brioche bun

L.A. Dry-Rubbed Roasted Pork Tenderloin

- ◆ Hand-rubbed and roasted pork loin with shredded romaine lettuce, roasted tomatoes, and L.A. original recipe BBQ sauce, served on a ciabatta roll

Slow-Poached Salmon

- ◆ Bay of Fundy salmon slow-poached then flaked, tossed with house basil aioli and topped with lettuce, served on a croissant *market price

Oven-Roasted Vegetables

- ◆ Layers of roasted marinated zucchini, squash, mushrooms, and peppers, topped with lettuce, tomato and caramelized-onion aioli, served on a brioche bun

Grilled Flat Iron Steak Sandwich

- ◆ Marinated and grilled flat-iron steak with arugula, roasted tomatoes, and caramelized-onion aioli, served on a ciabatta roll
*Subject to market price

Signature Deli Boxes

Lunches include sandwich and choice of two: chips, signature vanilla bean cheesecake brownie, fresh whole fruit (apple, pear or orange). Sandwiches served on brioche buns with lettuce, tomato, packets of Dijon mustard and light mayonnaise.

Turkey Breast with Pepper Jack Cheese

Ham with Swiss Cheese

Tomato Caprese Wrap

- ◆ Layers of tomato, fresh mozzarella, basil, lettuce and red onion wrapped in a spinach tortilla

Deli-Style Roast Beef with Cheddar Cheese

Roasted Chicken and Pita Wrap

Vegetarian Wrap

- ◆ Layers of seasoned julienned vegetables topped with lettuce, tomato, and provolone cheese, wrapped in a spinach tortilla



Entrée Salads

Minimum 10 per selection

All salads include premium salad and a signature vanilla bean cheesecake brownie

Traditional Cobb Salad

- ◆ Chopped iceberg lettuce with tomatoes, onions, bleu cheese, hard boiled eggs, applewood smoked bacon, shredded cheddar cheese, avocado and a creamy ale vinaigrette

Classic Caesar Salad

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

House Salad

- ◆ Mixed greens with red-wine poached pears, buttermilk bleu cheese, candied nuts and cranberry-bacon vinaigrette

Harvest Chef Salad

- ◆ Sliced honey-smoked ham, turkey breast, provolone and cheddar cheese, grape tomatoes, cucumbers, hard boiled eggs, and homemade herbed croutons on a bed of mixed greens served with buttermilk herb dressing.

Fresh Spinach Salad

- ◆ Spinach with applewood smoked bacon, hard boiled eggs, sliced button mushrooms, red onion and whole grain mustard bacon Vinaigrette

Butter Bibb Salad

- ◆ Toasted hazelnuts, shaved Manchego cheese and herbed vinaigrette

Mixed Green Salad

- ◆ Mixed greens with cherry tomatoes, sliced cucumber, and dressing

Add to any salad

Marinated chicken breast or Pan-seared salmon filet

Fresh Garden Salad Bar

***25 person minimum**

Mixed greens and crisp iceberg lettuce served with a variety of accompaniments including: vine ripe cherry tomatoes, crisp carrot strings, toasted sunflower seeds, cucumbers, hard boiled eggs, red onions, olives, cheddar cheese, bacon bits, and croutons with your choice of dressings. Herb buttermilk, fine herb, balsamic dressing.



Sandwich Platters and Soup

Minimum 10 servings per selection

Sandwich platters include your choice of premium salad and signature vanilla bean cheesecake brownie

Sandwich Platter

- ◆ Assortment of sandwiches piled high with roast beef, ham, or turkey breast topped with assorted cheeses. Served with lettuce, tomato, and red onion on assorted premium breads

Traditional Platter

- ◆ Oven-roasted chicken salad and poached salmon salad served on assorted premium breads (optional salads available upon request)

Build-Your-Own House Smoked Meat Sandwiches

Pulled BBQ pork, whole pulled BBQ chicken, or sliced beef brisket on a bun

Premium Salad Selections

- ◆ **English cucumber and fresh dill salad**
- ◆ **Hand-cut fruit salad**
- ◆ **Lemon poppy seed cranberry coleslaw**
- ◆ **House made Italian pasta salad**
- ◆ **Rustic red skinned potato**

Soups

Soups per gallon (serves 25-30 guests)

- ◆ Beef Barley
- ◆ Chicken Orzo
- ◆ Clam Chowder
- ◆ Mushroom Bisque
- ◆ Creamy Tomato Basil
- ◆ Loaded Baked Potato
- ◆ Roasted Butternut Squash
- ◆ Turkey Chili



Appetizers

Helpful hints for determining portions:

For events hosted mid-afternoon, plan for 5-8 pieces per person

For pre-dinner service, plan for 4-6 pieces per person

For evening cocktail parties, plan for 10-12 pieces per person

To preserve quality and presentation, food service will be available for a maximum of two hours

Cold Appetizer Displays

Cold Smoked Salmon

- ◆ House smoked salmon served with chopped egg, onions, capers, mini-bagels and cream cheese

Imported and Domestic Cheese

- ◆ Assortment of cheeses, seasonal fresh fruit, berries, and crackers

Antipasto

- ◆ Herb-infused baby artichokes, Kalamata olives, fresh mozzarella, salami, roasted tomatoes, grilled Asparagus and pita chips

Mediterranean

- ◆ Grilled vegetables served with toasted pita chips, hummus, feta cheese and Kalamata Olives

L.A. Fresh Fruit Display

- ◆ Display of fresh melons, pineapple, strawberries, grapes and berries

Vegetable Crudités

- ◆ Assortment of seasonal vegetables served with French onion, ranch or chive-yogurt dip

Cold Individual Appetizers

50 per order

- ◆ Ahi tuna and scallion poke served in pickled cucumber
- ◆ Curry chicken salad
- ◆ Bleu Cheese and walnut mousse on an endive leaf
- ◆ L.A. Signature smoked salmon mousse in chive profiteroles
- ◆ Antipasto skewer
- ◆ Bacon and soft fromage



Hot Appetizer Displays

Small serves 20-30 guests Large serves 50-60 guests

Pork and Mac

- ◆ House made pork belly with macaroni and cheese served in individual cups

Dim Sum

- ◆ Crab Rangoon, pork pot stickers, and spicy chicken cashew egg rolls served with sweet and sour, soy, and mustard dipping sauces

Hot Individual Appetizers

50 per order

- ◆ Lobster thermidore served in baby baked potatoes
- ◆ Miniature crab cakes with remoulade
- ◆ Scallops wrapped in bacon
- ◆ Coconut shrimp with mango chutney
- ◆ Chicken and cheese quesadilla
- ◆ Chicken satay with peanut sauce
- ◆ Assorted mini-quiches
- ◆ Mini chicken cordon bleu
- ◆ Bacon Sticky Buns
- ◆ Miniature beef wellingtons
- ◆ Pot stickers with Thai lime dipping sauce
- ◆ Brie en crouete with raspberries and almonds
- ◆ Sesame breaded chicken Tenders
- ◆ Ginger marinade vegetables in mushrooms
- ◆ Italian meatballs
- ◆ Spring rolls
- ◆ Toasted ravioli
- ◆ Seasoned wings

Late Night Snacks

See our White Castle link for late-night slider offerings



Stations

Minimum 25 guests per station; priced per person

Lunch & Dinner Action Stations include a mixed green salad.

Gourmet Pasta Bar

Appetizer OR Luncheon & Dinner

Pasta and sauce selections are served with Parmesan cheese, garlic bread, and red pepper flakes.

Choose two pastas: tri-colored tortellini, penne, bowtie and fettuccini

Choose two sauces: Alfredo, marinara and garlic and herb infused olive oil

Add mushroom, sundried tomato or spinach ravioli

Asian Stir Fry

Appetizer OR Luncheon & Dinner

- ◆ Cilantro
- ◆ Fried egg
- ◆ Julienned peppers
- ◆ Scallions
- ◆ Shitake mushroom
- ◆ Snow peas
- ◆ White onions

Fiesta Bar

Beef, chicken, or combo fajitas, caramelized onions and peppers, sour cream, guacamole, jack and cheddar cheeses, Pico de Gallo, Mexican rice, refried beans, and flour tortillas

Chicken

Beef

Combo

Protein can be added to any appetizer station

Beef tenderloin tips, prosciutto, shrimp

Andouille sausage, chicken, or meatballs



Carving Station Pricing

Helpful hints for determining portions

Appetizers average 3-4 oz. Dinner averages 6-7 oz.

Minimum 50 guests per station

Dinner—Includes mixed green salad and choice of carving station
accompaniment with mini brioche bun

Dry-Rubbed Pork Loin

App.

Dinner

- ◆ Boneless center-cut pork dry rubbed and slow roasted, served with shitake mushrooms demi-glace

Garlic Crusted Prime Rib of Beef

***Subject to market price**

- ◆ Prime rib marinated for 24 hours, then slow-roasted with natural au jus and horseradish cream

Honey-Glazed Smoked Ham

App.

Dinner

- ◆ Served with Dijon mustard aioli

Pepper-Crusted Beef Tenderloin

***Subject to market price**

- ◆ Slow-roasted and served with brandy cream sauce

Roasted Turkey Breast

App.

Dinner

- ◆ Served with cranberry aioli

Oven Roasted Top Round

***Subject to market price**

- ◆ Seasoned to perfection

Carving Station Dinner Accompaniments

- ◆ **Signature macaroni and cheese** (add shrimp or chicken)
- ◆ **Oven-roasted rosemary red potatoes**
- ◆ **Saffron risotto**
- ◆ **Sautéed green beans**
- ◆ **Seasonal vegetable medley**
- ◆ **Tuscan mashed potatoes**
- ◆ **Herbed orzo**



Entrée Selections

Minimum 25 guests

Includes choice of salad, accompaniment, dinner rolls

Lunch

One Entrée
Two Entrées

Dinner

One Entrée
Two Entrées

Entrée Accompaniments (choose one)

- ◆ Signature macaroni and cheese (add shrimp or chicken)
- ◆ Oven-roasted rosemary red potatoes
- ◆ Saffron risotto
- ◆ Sautéed green beans
- ◆ Seasonal vegetable medley
- ◆ Tuscan mashed potatoes
- ◆ Herbed orzo

Salad Selections (choose one)

House Salad

- ◆ Mixed greens with red-wine poached pears, buttermilk bleu cheese, candied nuts, and cranberry-bacon vinaigrette

Mixed Green Salad

- ◆ Mixed greens with cherry tomatoes, sliced cucumber and dressing

Classic Caesar Salad

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

Butter Bibb Salad

- ◆ Toasted hazelnuts, shaved Manchego cheese and herbed vinaigrette

Plated Meals

All entrée selections can be plated and served restaurant-style

Choose one or two entrées

One Entrée Plated Meal

Two Entrée Plated Meal



Entrée Selections

Chicken

Chicken Parmesan

- ◆ Lightly-breaded, Italian herbed chicken breast sautéed in extra virgin olive oil, topped with marinara sauce, melted mozzarella and parmesan cheese

Chicken Marsala

- ◆ Sautéed chicken breast topped with mushrooms and marsala wine sauce

Chicken Piccata

- ◆ Chicken breast sautéed and served with white wine caper sauce

Chicken Bruschetta

- ◆ Seared chicken topped with fresh tomatoes, basil, balsamic vinegar and asiago cheese

Beef

Beef Stroganoff with Egg Noodles

- ◆ Braised beef tips simmered in an herbed cream sauce, served over egg noodles

L.A. Famous Pot Roast

- ◆ Slow roasted beef served with baby carrots, red potatoes, and onions served with L.A. famous pot roast

Pasta

Tortellini Carbonara

- ◆ A twist on the classic made with sautéed bacon, onions, peas, parmesan cheese and a splash of heavy cream. Choice of chicken or shrimp

Baked Four Cheese Penne Pasta

- ◆ Mac and cheese for adults — a blend of five cheeses and penne baked to perfection. Choice of chicken or shrimp

Baked Lasagna

- ◆ Layers of noodles with your choice of meat, cheese or vegetarian

Pasta al Pesto

- ◆ Homemade pesto tossed with penne pasta, grille asparagus and fresh mozzarella cheese. Choice of chicken or shrimp

Seafood

Pan-Roasted Tilapia Filet

- ◆ Lightly seasoned tilapia and topped with lemon-dill butter sauce

Teriyaki Salmon

- ◆ Generously marinated salmon



Executive Entrees

Market price, per person; subject to change

Black Pepper Crusted Petite Filet

- ◆ Seasoned petite filet sautéed and finished with black pepper brandy cream sauce

Shrimp Scampi

- ◆ Shrimp in white wine scampi sauce with fresh basil and diced roma tomatoes over fettuccine

Horseradish-Crusted Salmon

- ◆ Pan-roasted Bay of Fundy salmon encrusted with horseradish crumb topping and baked for crispness

Quartered Chicken

- ◆ Quartered, roasted chicken seasoned with oregano, sage, and oven-dried tomatoes

Grilled Skirt Steak

- ◆ Marinated and grilled, topped with herb-butter sauce

Striped Bass

- ◆ Crispy skin striped bass with spinach and lemon-caper dressing

Chicken with Shitake Mushroom

- ◆ Sautéed chicken, artichokes, tomatoes and shitake mushrooms in a cream sauce

Veal Scaloppini

- ◆ Sautéed crispy veal in a mushroom red wine demi-glace



L.A. Catering Plated Restaurant Inspirations

Market price, per person; subject to change

Grilled 12 oz. Frenched Pork Chop

- ◆ Topped with Jack Daniels demi-glace and served with salty caramel apple bread pudding, pan seared scallops, green pea parmesan risotto, and glace de voaille

Pan-Roasted Chicken Breast

- ◆ Served with sweet potato puree, crispy bacon brussel sprout and topped with sage brown sugar

Slow-Roasted Dr. Pepper Braised Short Ribs

- ◆ Served with loaded red bliss mashed potatoes, grilled asparagus, shallot crisps and pan jus

Roasted Duck Breast

- ◆ Served with baby arugula and black-berry sauce

Grilled Veal Chops

- ◆ Topped with foie gras and coriander-zinfandel reduction, served with onion bread pudding and endive watercress roasted red pepper salad

Roasted Salmon

- ◆ Served with polenta and topped with asparagus, black and green olives, and tomato marmalade

Roasted Pork Tenderloin

- ◆ Served with chipotle mashed potatoes, caramelized pears and corn relish, topped with red wine sauce

Grilled Salmon

- ◆ Served with asparagus, saffron risotto, and tomato-olive relish



Alternate Entrée Selections

Additional pricing may apply.

Portobello Mushroom Stack

- ◆ Baked, marinated Portobello mushrooms stuffed and stacked with potato, roasted vegetables, herb garlic spinach, Boursin cheese and red pepper coulis

*available dairy free

Roasted Vegetable Skewers

- ◆ A mix of vegetables on a skewer, roasted and served over a bed of brown rice

Stuffed Bell Pepper

- ◆ A zesty combination of rice, roasted vegetables with cheese, herbs, and spices stuffed in bell peppers and served with a fire roasted red pepper coulis.

Butternut Squash Ravioli

- ◆ Topped with sautéed pears in a creamy sage sauce

Sweet Chili-Glazed Tofu

- ◆ Served over asparagus and rice

Vegetable Fried Rice

- ◆ Seasonal vegetables and egg freshly sautéed with white rice

Sautéed Wild Mushrooms

- ◆ Country grits with wild mushroom ragout, crispy Brussels sprouts, in a red wine reduction

Dry Rubbed Tofu

- ◆ Topped with smoked tomato relish and grilled asparagus

Black Bean Enchiladas

- ◆ Black bean and cheese, topped with Ranchero Sauce

Vegetable "Meat" Loaf

- ◆ A tofu based American favorite

Brown Butter Gnocchi

- ◆ Tossed with spinach and pine nuts

Eggplant Parmesan

- ◆ Lightly breaded and fried with marinara sauce and mozzarella



L.A. In-House Smokehouse and Grill

Minimum of 25 guests

Smokehouse menu includes choice of one accompaniment.
All sandwiches are served on a bun with lettuce, tomato, red onion, mustard, mayonnaise, and chipotle aioli

Bratwurst

- ◆ Served with our sweetened sauerkraut

Grilled Vegetarian Sandwich

- ◆ Choose a veggie burger or grilled Portobello mushroom burger

Italian Sausage with Peppers and Onions

- ◆ Grilled sausage served with sautéed peppers and onions

Marinated Boneless Chicken Breast

- ◆ Marinated overnight and grilled

All-Beef Hamburgers or Hot Dogs

BBQ Chicken Breast

- ◆ Grilled and finished with home-made BBQ sauce

Dry-Rubbed Smoked Pulled Pork Shoulder

- ◆ Slowly smoked and served with homemade BBQ sauce

New York Strip

***Subject to market price**

- ◆ Choice sirloin seasoned and grilled to order

Smokehouse Accompaniments (choose one)

- ◆ **Hand-cut fruit salad**
- ◆ **Mixed green salad**
- ◆ **House made Italian pasta salad**
- ◆ **Sautéed green beans**
- ◆ **Signature baked beans**
- ◆ **Seasonal vegetable medley**
- ◆ **Lemon poppy seed cranberry coleslaw**
- ◆ **Herbed orzo**
- ◆ **Oven-roasted rosemary red potatoes**
- ◆ **Signature macaroni and cheese** (add shrimp or chicken for \$2. per person)

Chef available for onsite grilling

Grill charge



Desserts

Dessert Stations

Minimum 25 guests; priced per person

Chef's Assorted Cheesecake Station

- ◆ Several cheesecake selections and whipped cream, fresh strawberries with homemade chocolate sauce, and homemade caramel sauce

S'mores Bar

- ◆ Roast your own marshmallow and choose your chocolate of choice. Featuring Reese's Cups and Hershey squares

L.A. Venetian Table

- ◆ Petit fours, chocolate mousse cups, assorted mini-cheesecakes, Key Lime tarts, and mini pies
*Also available by the dozen

Individual Desserts

Gourmet Assorted Cakes and Pies

- ◆ Ask our sales staff for our seasonal selections

Salty Apple Caramel Bread Pudding

- ◆ Minimum of 25 per order served with a crème anglaise

Traditional Assorted Cakes

- ◆ Chocolate, apple and red velvet, German chocolate, and carrot spice cakes

Ice Cream Bar

- ◆ Assorted ice cream bars roll out in a cooler for your guests to pick and choose *In house only

Bulk Desserts

Gourmet Cookie and Brownies

- ◆ Choose a selection to create a unique assortment; options vary

Cookies

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

L.A. Signature Vanilla Bean Cheesecake Brownies

- ◆ Classic brownie topped with a layer of L.A. Signature vanilla bean cheesecake