

## Complete Wedding Packages

*Congratulations on behalf of the team at L.A. Catering. The countdown to your wedding day is a truly exciting time for you, your families and friends. L.A. Catering wants to make everything perfect for you on your special day.*

*Our team of professionals, from our chefs to our professional sales staff, will work with you every step of the way to make this a memorable day. Whether you are planning a large extravagant wedding reception or a small intimate celebration. L.A. Catering is known for its beautiful presentations. We are a full service caterer that provides you with everything from linens to floral arrangements.*

*If you don't have a location for your wedding reception or rehearsal dinner, we will be glad to assist you. We are a preferred caterer at 16 locations throughout Central Ohio.*

*So let us remove any anxiety or worry from your wedding day so you may relax and enjoy your special day.*



L.A. Catering  
1699 W Mound St  
Columbus, OH 43223  
Phone: 614-437-2888 Fax: 614-278-3143  
[www.la-catering.com](http://www.la-catering.com)

## **Our Wedding Packages Include:**

- ◆ *Floral arrangements for head, cake, gift, buffet, and guest tables in your color scheme (Guest table's arrangements include a votive candle)*
  - ◆ *Linens for head and guest tables*
  - ◆ *Linens for buffet, gift and cake tables*
- ◆ *China plates glassware, silverware and linen napkins*
- ◆ *Cutting and serving of your wedding cake*
  - ◆ *Coffee, ice tea and water*
  - ◆ *All service and chef's labor*



## L.A. Catering Wedding Packages

- I. *Package includes choice of two cold appetizers, two hot appetizers, choice of salad, two fresh vegetables, martini potato bar, one entrée, one carving station selection, rolls and butter.*

\$52.95

- II. *Package includes choice of two cold appetizers, two hot appetizers, choice of salad, two fresh vegetables, two side dishes, and three entrée's, rolls and butter.*

\$45.00

- III. *Package includes choice of one cold appetizer, two hot appetizers, choice of salad, one fresh vegetable, one side dish and choice of one dual entrée, rolls and butter.*

\$37.95

- IV. *Package includes choice of one cold appetizer, two hot appetizers, choice of salad, fresh vegetable, side dish, and two entrée's, rolls and butter.*

\$32.95

- V. *Package includes assorted snacks, your choice of four cold appetizers and five hot appetizers, one carving selection.*

\$30.95

- VI. *Package includes assorted snacks, and our choice of four cold appetizers and five hot appetizers.*

\$24.95



## Wedding Packages Menu Selections

### Cold Appetizers

#### Fresh Relish Basket

Attractively arranged fresh vegetables to include broccoli, cauliflower, baby carrots, celery, tomatoes, cucumbers, served with dip

#### Assorted Pinwheels

Two types of wheels flavored with sharp cheddar and herb cream cheese spread attractively arranged on platters.

#### Fresh Fruit Display

An attractively arranged display of fresh melons, pineapples, strawberries and grapes served with a homemade fruit dip.

#### Imported Cheese & Crackers

Includes baked brie and an array of imported cheeses with frosted red grapes, strawberries and slices of Sourdough bread.

#### Tomato Brushetta

Toasted Sourdough bread with a tasty tomato herb topping.

#### Deluxe Cold Canape's

A selection of tasty chilled delights which include salami coronets, deviled eggs, stuffed celery, pinwheels, and stuffed marinated cucumber slice.

### Hot Appetizers

#### Chicken Tenders

Whole muscle chicken tenders fried and seasoned with our L.A signature seasoning and served with Honey Mustard Sauce.

#### Stuffed Mushrooms w/Seafood

Slowly cooked mushrooms in a white wine topped with a delicious crabmeat stuffing.

#### Mini Chicken Cordon Bleu

Cooked Breaded Chicken Breast centered with Ham & Swiss cheese.

#### Beef Teriyaki Brochette

Tender beef on a skewer with peppers & tomatoes served in a light teriyaki sauce.

#### Sesame Chicken

Breaded Tender Chicken Breast coated with sesame seeds and cooked to perfection.

#### Tasty Meatballs

With your choice of sauces Italian, Parmesan, BBQ, Swedish and Sweet & Sour Sauce.

#### Chicken Wings

Chicken wings and Drumsticks cooked and dipped in your choice of sauces which include BBQ, Hot, Sweet & Sour sauce or seasoned with L.A's Specialty Seasoning.

#### Spring Rolls

Vegetable spring rolls served with sweet & sour sauce.

#### Scallops w/Bacon

Sea scallops seasoned and wrapped with bacon then baked in lemon juice and white wine.

#### Quiche and Spanikopta

Assorted Quiches & Spanikoptas combined together in a pan and baked to perfection.



## Wedding Packages Menu Selections

### Salads

Fresh Mixed Green Salad

Parmesan Romaine Salad

*Salads served with choice of two dressing to include Balsamic Vinaigrette, Ranch, Italian, Oil and Vinegar, Low-fat Italian.*

### Vegetables

Fresh Green Bean  
*Southern or Almandine*

Sweet Glazed Baby Carrots

Summer Blend Vegetables

Sugar Snap Peas

Roasted Corn and Peppers

Herb Buttered Peas and Baby Carrots

### Side Dishes

Parsley Buttered Red Skin Potatoes

Frech Au Gratin Potatoes

Horseradish Mashed Potatoes

Herb Buttered Linguini

Wild Rice Pilaf

Roasted Rosemary and Garlic Potatoes

Homemade Scalloped Potatoes

Seasoned Rice Pilaf



## Wedding Packages Menu Selections

### Main Entrée's

#### Beef Marsala

Tender top round of beef cooked in a savory marsala wine sauce, cheesy potatoes, broccoli Parmesan.

#### Salmon Piccata

Atlantic salmon fillet covered with a lemon piccata sauce. Served with saffron yellow rice and summer blend vegetables.

#### Herb Roasted Chicken

Roasted breast, thighs and legs, mashed potatoes and herb chicken gravy. Southern style green beans.

#### Yankee Flank Steak

Marinated flank steak pan seared and then roasted with a BBQ glaze, served with homemade French au gratin potatoes and baby carrots with zucchini and peppers.

#### Cod New Brunswick

Tender flaky cod baked in lemon juice and white wine then topped with sautéed mushrooms, fresh bacon bits and shredded cheese. Served with rice pilaf and sugar snap peas.

#### Beef Tips Gorgonzola

Braised Beef Tips in a port wine demi-glaze topped with gorgonzola cheese. Served with buttered linguini and Green Beans Almandine

#### Grilled Vegetarian Platter

Grilled Fresh Zucchini and Yellow Squash marinated in an olive and herbs, with roasted peppers and crusted tomato parmesan.

#### Chicken Cordon Bleu

Baked chicken breast stuffed with ham and swiss cheese, roasted rosemary potatoes. California blend vegetables (broccoli, cauliflower, baby carrots).

#### Braised Pork Loin w/Apple Jack Demi-Glaze

Boneless pork loin braised to perfection and covered with L.A.'s own apple jack demi glaze. Sides include bacon and maple syrup mashed potatoes and garlic buttered green beans.

#### Four Cheese Ravioli

Traditional four cheese ravioli covered in L.A.'s own tomato parmesan sauce, served with Italian green beans.

#### Penne Pasta Primavera

Penne pasta tossed with fresh Italian vegetables, and L.A.'s own tomato basil sauce, with your choice of chicken breast strips or Italian sausage and meatballs.

#### Lemon Pepper Chicken Breast

Slowly Bone-In Marinated Chicken Breast with Lemon Pepper seasonings and roasted. Served with seasoned black beans and rice and sugar snap peas.

#### Mango Guava Chicken Breast w/Citrus BBQ Sauce

Gilled Chicken Breast is marinated in a Mango Guava juice, then garnished with a fresh pineapple ring. Served with Roasted Rosemary Potatoes & Honey Glazed Carrots.

#### Stuffed Portobello Mushroom

Baked marinated Portobello Mushroom stuffed with herb garlic spinach, artichoke hearts and gruyere cheese.



## Wedding Packages Menu Selections

### Carvery and Potato Bar

#### Carvery

*Your choice of one from our selections of Slow Roasted Meats carved professionally by our chef.*

*Includes appropriate sauces and L.A.'s own Signature Sauce.*

- \* *Top Round of Beef*
- \* *Herb Crusted Pork Loin*
- \* *Fresh Turkey Breast*
- \* *Roasted Prime Rib (add \$6.00 per person)*
- \* *Marinated Tenderloin (add \$10.00 per person)*

#### Martini Potato Bar

*Choose between our Chunky Garlic Mashed Potatoes or our Horseradish Mashed Potatoes with a wide variety of toppings which include whipped butter, sour cream, green scallions, fresh bacon crumbles, hot cheese sauce and hot demi-glaze. Served in a martini glass.*

*(Potato bar included with **Package I**, - \$4.00 additional charge on all other packages)*





## L.A. Catering Terms & Conditions

### Deposits and Payments

Once your menu has been selected and you would like to secure the services of L.A. Catering for you special day we will require a non-refundable deposit of 25% of the total bill. A second deposit of an additional 25% is due within ninety (90) days of your event. We ask that your final guest count along with final payment be made no later than ten (10) business days prior to your event. If you would prefer to pay only one deposit, you may 50% of the estimated total at booking and the balance ten (10) business days prior to the event.

### Pricing

The prices outlined in our catering packages are subject to change. L.A. Catering will confirm all prices of your wedding package ninety (90) days before your event. If your event is scheduled within the (90) days, the prices are guaranteed as listed. A 20% service fee is added on to the total bill.

### Cancellation

If you have to cancel your event more than ninety (90) days out, L.A. Catering will keep the initial deposit. If you cancel with ninety (90) days of your event, your second deposit will also be non-refundable. Once all payments have been made and you cancel your event, we will have to evaluate whether we can void any of our incurred expenses at that point.

### Planning and Coordination Fee

If your event involves extensive planning and coordination, L.A. Catering charges a minimum planning and coordination fee of \$200 per event.

### Facility Fees

If you are planning your wedding reception at a respective facility, a facility fee might be required. The facility fee is a certain percentage of your total food and beverage cost and will be added to your bill. L.A. Catering will be responsible for forwarding the facility fee to the facility.

### Event Information

Group Name: \_\_\_\_\_ Contact Person: \_\_\_\_\_  
Address: \_\_\_\_\_ Contact Phone: \_\_\_\_\_  
City, State, Zip: \_\_\_\_\_ Contact Email: \_\_\_\_\_  
Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_  
Facility: \_\_\_\_\_ Estimated# of Guests: \_\_\_\_\_

### Agreement

Signature 1: \_\_\_\_\_ Date: \_\_\_\_\_  
Signature 2: \_\_\_\_\_ Date: \_\_\_\_\_