



BREAKFAST BUFFETS

All breakfast entrees includes juice, coffee and fresh fruit.
Minimum of 15 people per entrée.

CATERING L.A. SPECIALITIES (Priced per person)

OMELET BAR

Fresh egg omelets cooked to order with a wide variety of toppings including ham, peppers, mushrooms, onions, tomatoes and assorted cheeses. **\$10.25**

BREAKFAST STRATA

Layers of bread, cheese, ham, red and green peppers, and onions. Slowly baked in egg custard. **\$8.50**

L.A.'S BENEDICT

Traditional – Toasted English muffins, Canadian bacon, poached egg, and topped with creamy hollandaise sauce. **\$9.00**

Vegetarian –Same as Traditional except the bacon is replaced with an herb sauté of fresh spinach. **\$8.75**

Crab Cake – Topped with poached egg in a champagne lobster sauce. **\$9.25**

ENTREES

L.A. SCRAMBLER Fluffy scrambled eggs served with our country potatoes. **\$7.50**

FRENCH TOAST Texas toast grilled to perfection in our honey butter. **\$7.25**

PANCAKES Fresh buttermilk pancakes cooked until golden brown. **\$7.25**

HOT SIDE DISHES

SAUSAGE LINKS Your choice of fresh turkey or pork sausage. **\$2.00**

BAKED HAM Fresh smoked honey ham steaks. **\$2.00**

BACON Fresh smoked hand cut bacon. **\$2.00**

COUNTRY POTATOES (with peppers and onions) **\$1.50**

\$2.00 extra for additional breakfast entrees
\$3.00 extra for L.A. Specialty entrees

www.la-catering.com (614) 358-5252



BREAKS & BEVERAGES

BREAKS (PRICED PER PERSON)

| | | |
|----------------------------|--------------------------------------------------------------------------------------------------------------|---------------|
| BREAKFAST BREAK | Coffee, juice, assortment of muffins, danish & bagelettes w/cream cheese & butter. | \$4.00 |
| L.A. CONTINENTAL | Fresh fruit tray, coffee, juice, assorted muffins, danish & bagelettes with cream cheese, and butter. | \$5.75 |
| HEALTHY BREAK | Orange juice, fresh fruit, assorted granola bars & coffee. | \$4.50 |
| CHOCOLATE BREAK | Chocolate chip cookies, brownies, assorted chocolates (Kisses & Mini Reese Cups) with milk, coffee or punch. | \$5.00 |
| GOURMET SNACKS | Gardetto's and Gold Fish Crackers with assorted sodas. | \$3.00 |
| FRESH FRUIT PARFAIT | Fresh cut fruit pineapple, melons and grapes served with assorted yogurt and topped with honey granola. | \$4.75 |

All beverages served with appropriate condiments

BEVERAGES (PRICED PER PERSON)

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| COFFEE | | \$1.50 |
| ASSORTED SODAS | Regular Pepsi, Diet Pepsi and Sierra Mist | \$1.50 |
| FRUIT PUNCH & LEMONADE | Lemonade or Fruit Punch—12 oz bottle | \$1.50 |
| | Gallon | \$16.00 |
| HOT TEA | Assorted English flavored tea | \$ 1.50 |
| BOTTLED WATER | 12 oz. bottle | \$ 1.50 |
| ICED TEA | | \$ 1.50 |
| ASSORTED JUICES | Orange, cranberry and apple | \$ 1.25 |



BOX LUNCHES

Minimum order of 10 required.

All of our lunches include fresh fruit salad, and your choice of a 2nd salad, choice of fresh baked cookie and beverage.

L.A. LUNCH SPECIALITIES (Priced per person)

L.A. SIGNATURE SMOKED TURKEY BREAST ON FOCCIA BREAD **\$8.00**

With natural Swiss cheese, sliced tomato, red onion, lettuce and Dijon mustard and light mayonnaise.

TOUR OF ITALY-L.A. ITALIAN SUB **\$8.00**

With thinly sliced ham, roasted turkey and hard salami and provolone cheese served on a sour dough hoagie with shredded lettuce, tomato and banana peppers with Italian dressing.

L.A. DELI BOXES

All sandwiches can be ordered low carb by specifying tortilla wraps instead of bread.

TURKEY BREAST SANDWICH **\$7.50**

Thinly sliced turkey breast served on a kaiser bun or marble rye bread with swiss or provolone cheese, sliced tomato, lettuce, Dijon mustard and light mayonnaise.

MOUND STREET DELI STYLE ROAST BEEF SANDWICH **\$7.75**

Served on a multi-grain bread with cheddar cheese, sliced tomato, lettuce, horseradish sauce and light mayonnaise.

TRADITIONAL HAM SANDWICH **\$7.50**

This traditional sandwich is served on kaiser bun or marble rye bread topped with natural Swiss cheese. Sliced tomato lettuce, Dijon mustard and light mayonnaise.

ROASTED CHICKEN BREAST SANDWICH **\$7.75**

Fresh roasted chicken breast sandwich on sesame seed bun with sliced tomato, lettuce, Dijon mustard and light mayonnaise.

L.A.'S VEGETARIAN WRAP **\$7.50**

A vegetarian's delight. Layers of assorted cheeses, cheddar, provolone & Swiss with lettuce, tomatoes, red onions, cucumbers & banana peppers. Wrapped in a spinach tortilla shell with horseradish sauce and light mayonnaise.

SALAD CHOICES

Cole Slaw

Red Skin Potato Salad

Honey Mustard Pasta Salad

Italian Pasta Salad

Cucumber & Dill Salad

Macaroni Salad

COOKIES

Chocolate chip

Oatmeal

Peanut butter

All L.A. Deli Box Lunches are served with condiments, cutlery, napkins, salt & pepper packets, and wet-nap.

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SALAD & SOUP SELECTIONS

Minimum order of 10 required.

All salads include a fresh fruit salad, dinner roll and choice of beverage

ENTRÉE SALADS

| | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| CAESAR SALAD | \$7.00 |
| Fresh cut romaine hearts, parmesan regiano cheese, creamy caesar dressing with homemade garlic croutons. | |
| CHEF SALAD | \$7.95 |
| Fresh sliced smoked honey ham, turkey breast, provolone and cheddar cheese, grape tomatoes, mixed greens, cucumbers, sliced hard boiled eggs and homemade herb croutons. | |
| PAN ASIAN CHICKEN SALAD | \$7.95 |
| Julienne seasoned chicken breast tossed in lime ginger vinaigrette, with linguini noodles with red peppers, mandarin oranges and roasted almonds. | |
| CHICKEN APPLE ALMOND SALAD | \$7.95 |
| Mixed field greens tossed with marinated chicken breast, sliced red delicious apples and sliced roasted almond with a raspberry vinaigrette. | |
| ITALIAN ANTI-PASTA SALAD | \$7.95 |
| Mixed greens arranged with rolled salami and provolone, accompanied by green olives, banana peppers, cherry tomatoes garnished with roasted peppers, and Italian vinaigrette. | |
| COLD TORTELLINI SALAD | \$7.00 |
| Cheese tortellini tossed in balsamic vinaigrette served over a fresh bed of spinach, julienne onion and tri-colored peppers. | |

Add these to enhance your salads

Marinated Chicken Breast \$2.50

Pan Seared Salmon \$4.00

Flat Iron Steak \$3.50

SOUPS

(Minimum order of 20 required.)

| | |
|---------------------------------|---------------|
| VEGETABLE BEEF SOUP | \$2.00 |
| CHICKEN NOODLE SOUP | \$2.00 |
| NEW ENGLAND CLAM CHOWDER | \$2.00 |



SANDWICH LUNCHEON SELECTIONS

Minimum order of 20 required.

Sandwich platters includes your choice of one side salad and dessert

SANDWICH PLATTERS

L.A. SIGNATURE MEAT TRAY \$11.00

Thinly sliced pastrami, smoked whole turkey breast, Genoa hard salami and cured Italian prachutto ham, served with aged provolone and baby Swiss cheese. Choice of marble rye, wheat bread or onion buns.

L.A. SANDWICH PLATTER \$9.75

An assortment of mini sandwiches piled high with roast beef, ham and turkey breast. A variety of cheeses with lettuce & red onions on assorted premium bread. Served with condiments, potato chips, and a choice of fresh salad and a traditional dessert.

L.A. TRADITIONAL TRIO SANDWICH PLATTER \$9.75

Chicken, ham and tuna salads served with baguettes and sourdough rolls. Served with fresh vegetables and dip, and choice of salad and a traditional dessert.

L.A.'S COMBO'S

L.A. TRIO \$10.50 per person
Includes your choice of soup, side salad, and sandwich platter.

L.A. COMBO \$10.50 per person
Includes your choice of soup, entrée salad and sandwich platter.

(L.A. signature meat tray not included in combo's)

SIDE SALADS \$2.00

Parmesan Romaine Salad
Mixed Salad Greens with dressing
Fresh Fruit Salad

Cole Slaw
Cucumber Dill Salad



L.A.'S LUNCHEON BARS

Minimum order of 20 people required.

MEXICAN FIESTA

\$9.00 per person

All your Mexican favorite dishes to include choice of a gourmet nacho sauce with sausage and peppers or seven layer Mexican dip served with seasoned tortilla chips. A Fajita Bar to include your choice of either shredded beef or spicy chicken breast strips served with warm tortilla shells and all your favorite toppings lettuce, tomatoes, onions, jalapenos cheese, salsa, and sour cream.

ITALIAN BAR

\$9.00 per person

Choose two types of pasta fettuccini or penne, mixed with your choice of alfredo and marinara sauces, also select your choice of Italian sausage, clams, or meatballs, fresh mushrooms, roasted peppers served with parmesan cheese and garlic bread. Sautéed to perfection with fresh herbs by our chef. Includes mixed green salad with assorted dressing.

ASIAN BAR

\$9.00 per person

Asian specialties including seasoned beef or chicken with choice of teriyaki, Szechwan sauce, fresh stir fry vegetables over your choice of rice or lo mien noodles. Served with spring rolls and sweet and sour sauce.

POTATO BAR

\$5.00 per person

Choose between baked or chunky mashed potatoes with a wide variety of toppings including butter, sour cream, scallions, tangy cheese sauce & beef demi-glaze.

All luncheon bars can be made to order with our chef for a fee of \$50.00 if requested.

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L.A.'S ENTRÉE SELECTIONS

Minimum order of 20 people required.

The entrée selections includes your choice of salad, one hot side dish, rolls & butter.

CHICKEN SELECTIONS

L.A. SPECIALTIES

| | <u>LUNCH</u> | <u>DINNER</u> |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|----------------|
| CHICKEN FLORENTINE Baked chicken breast stuffed with spinach, herbs and mozzarella cheese. | \$10.25 | \$12.25 |
| CHICKEN CORDON BLEU Savory honey cured ham with Swiss cheese stuffed chicken breast in a light Dijon cream sauce. | \$10.25 | \$12.75 |

ENTREES

| | <u>LUNCH</u> | <u>DINNER</u> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|
| LEMON PEPPER CHICKEN BREAST Slowly marinated bone in chicken breast with lemon pepper seasonings and roasted. Served with seasoned black beans, rice and sugar snap peas. | \$10.25 | \$12.25 |
| MANGO GUAVA CHICKEN BREAST WITH CITRUS BB Grilled chicken breast is marinated in a mango guava juice, then garnished with a fresh pineapple ring. Served with roasted rosemary potatoes and honey glazed carrots. | \$10.75 | \$13.50 |
| HERB ROASTED CHICKEN Roasted bone in breast, thighs or legs served with herb chicken gravy. | \$ 9.50 | \$12.50 |
| CHICKEN MARSALA Chicken breast baked until tender and accompanied by a mushroom marsala cream sauce. | \$10.50 | \$13.50 |
| CHICKEN PARMESAN Chicken breast breaded and pan seared. Covered with marinara and baked with mozzarella. | \$11.25 | \$14.00 |
| PRETZEL CRUSTED CHICKEN BREAST Chicken breast incrusted in pretzel breading, pan seared with a honey ale sauce. | \$11.25 | \$14.00 |
| BONE IN CHICKEN CACCIATORE Breast, leg and thigh in a classic marinara sauce with mushrooms, tri-colored peppers and onions. | \$9.50 | \$12.50 |
| CAJUN ROASTED CHICKEN Bone in breast, thigh and leg of chicken marinated, rubbed with a spicy cajun blend, and baked to a golden brown. | \$10.50 | \$13.50 |

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L.A.'S ENTRÉE SELECTIONS

Minimum order of 20 people required.

The entrée selections includes your choice of salad, one hot side dish, rolls & butter.

L.A. SPECIALTIES

BAKED THREE CHEESE ZITI WITH SAUSAGE & PEPPER
Pasta tossed with L.A.'s fresh marinara sauce, sliced Italian sausage, ricotta and parmesan regiano cheese, and then baked with mozzarella cheese on top until golden brown. Served with fresh garlic bread.

FOUR CHEESE RAVIOLI
Stuffed four cheese ravioli tossed with tomato basil cream sauce. Served with garlic bread.

ENTREES

BAKED LASAGNA
Meat or cheese served with garlic bread.

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.

TORTELLINI CARBONARA
Tortellini sautéed and blended with a sauce of pancetta, peas and red onion. Choice of sauce.

BEEF SELECTIONS

L.A. SPECIALTIES

BEEF MARSALA
Tender top round of beef cooked in a savory marsala wine sauce.

L.A.'S FAMOUS POT ROAST OF BEEF
Slowly roasted beef with baby carrots & pearl onions cooked with red potato chunks in our famous pot roast gravy.

ENTREES

BEEF TIPS GORGONZOLA
Braised beef tips in a port wine demi-glaze topped with gorgonzola cheese.

BEEF STROGANOFF
Braised beef tips in a mushroom sour cream sauce.

SPICY SZECHWAN BEEF AND NOODLES
Marinated flank steak, spicy sauce and Asian blend vegetables tossed with linguini pasta.

STUFFED VEAL SCALOPPINI
Veal braised and stuffed with mozzarella cheese and Italian stuffing in a red wine reduction sauce.

LUNCH

\$10.25

\$9.75

LUNCH

\$8.75

\$9.25

\$11.50

LUNCH

\$10.50

\$10.00

LUNCH

\$10.75

\$10.50

\$10.50

\$12.00

DINNER

\$13.25

\$12.75

DINNER

\$11.75

\$12.25

\$13.50

DINNER

\$13.50

\$13.00

DINNER

\$12.75

\$13.50

\$13.50

\$15.00



L.A.'S ENTRÉE SELECTIONS

Minimum order of 20 people required.

The entrée selections includes your choice of salad, one hot side dish, rolls & butter.

SEAFOOD SELECTIONS

L.A. SPECIALTIES

| | <u>LUNCH</u> | <u>DINNER</u> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|
| HONEY TARRAGON SALMON FILETS Seared Alaskan salmon filet in a honey tarragon marinade. | \$10.75 | \$13.75 |
| COD NEW BRUNSWICK Fresh cod baked in fresh squeezed lemons and white wine then topped with bacon, sautéed mushrooms, grated cheddar cheese and fresh parsley. | \$10.50 | \$13.50 |

ENTREES

| | <u>LUNCH</u> | <u>DINNER</u> |
|--------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|
| SHRIMP SCAMPI Traditional white wine scampi sauce tossed with fresh basil and diced roma tomatoes. | \$14.50 | \$17.50 |
| STUFFED SALMON ROCKEFELLER Salmon filet, Rockefeller stuffing with spinach and herbs. | \$15.00 | \$18.00 |
| SEAFOOD NEWBURG Shrimp, crab meat, and bay scallops folded into a sherry cream sauce, served over penne pasta. | \$15.00 | \$18.00 |
| STUFFED GROUPER Filet of grouper wrapped around a jumbo lump crab cake, baked and finished with a coconut rum sauce. | \$15.00 | \$18.00 |

VEGETARIAN SELECTIONS

L.A. SPECIALITIES

| | <u>LUNCH</u> | <u>DINNER</u> |
|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|
| STUFFED PORTOBELLO MUSHROOM Baked marinated portobello mushroom stuffed with herb garlic spinach, artichoke hearts, and gruyere cheese. | \$10.25 | \$12.25 |

ENTREES

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----------------|
| GRILLED VEGETARIAN PLATTER Grilled fresh zucchini and yellow squash marinated in an olive oil and herbs, with roasted peppers, crusted tomato parmesan. | \$9.25 | \$11.25 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----------------|



L.A.'S ENTRÉE SELECTIONS

Minimum order of 20 people required.

The entrée selections includes your choice of salad, one hot side dish, rolls & butter.

DINNER SPECIALTIES ONLY

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| BEEF TENDERLOIN OSCAR | \$19.25 |
| Choice marinated tenderloin rubbed with L.A.'s signature seasoning then slowly roasted to perfection. Beef is then hand carved and topped with marinated crab, asparagus and béarnaise sauce, served with cheddar duchess potatoes. | |
| BEEF WELLINGTON | \$18.00 |
| Filet of beef baked in puff pastry dough served with a burgundy mushroom duxelle sauce. | |
| Hawaiian SHRIMP | \$16.00 |
| Large butterfly shrimp in our chefs special tropical batter. | |
| SEAFOOD NEWBURG OVER PENNE PASTA | \$15.00 |
| Newburg sauce which combines shrimp, crab meat and bay scallops in a sherry cream sauce. | |
| CLAMS CASINO | \$18.00 |
| Steamed clams with a fortified casino butter. | |
| OYSTER ROCKEFELLER | \$19.00 |
| Steamed oysters with Rockefeller stuffing. | |



L.A.'S SIDE DISHES

All sides may be added to any lunch or dinner selection for \$2.00

SALADS

Mixed green salad with assorted dressings
Parmesan romaine
Fresh fruit salad
Fresh cucumber & dill salad
Cole Slaw

VEGETABLES

Broccoli parmesean
Fresh California blend
Green beans almondine
Crisp sugar snap peas
Honey glazed baby carrots
Tomato parmesean
Seasoned green beans
Buttered broccoli floret

RICE AND PASTA

Coconut rice or Jasmine rice mixed with browned coconut
Rice pilaf
Wild rice blend-tossed with raisins and almond slices
Black bean and rice
Saffron yellow rice
Garlic and olive oil linguini
Lemon and herb couscous
Penne al fresca-penna tossed in a light white wine vine ripened diced tomatoes and basil sauce.

POTATOES

Horseradish red skinned mashed potatoes
French au gratin potatoes
Roasted rosemary potatoes
Candied sweet potatoes
Traditional redskin mashed potatoes
Bacon and maple mashed potatoes



STATION SELECTIONS

All stations are priced per person with a chef fee of \$50.00 if applicable.
Minimum order of 20 people required.

CATERING CARVERY

\$10.00 per person

Your choice of our selection of slow roasted meats carved professionally by our chef includes sourdough mini buns and appropriate sauces including LA Catering's signature sauce.

Fresh Turkey Breast
Pork Loin
Beef - Top Round of Beef
Roasted Prime Rib (add \$6.00 per person)
Marinated Tenderloin (add \$9.00 per person)

Select one meat with appetizers or lunch selections
Select on meat with one entrée from the lunch or dinner buff

\$10.00 per person
\$8.00 per person

POTATO BAR

\$5.00 per person

Choose between baked or chunky mashed potatoes with a wide variety of toppings including butter, sour cream, scallions, tangy cheese sauce & beef demi-glaze.

MEXICAN FIESTA

\$9.00 per person

All your Mexican favorites to include choice of a gourmet Nacho Sauce with sausage and peppers or seven layer Mexican dip served with seasoned tortilla chips. A Fajita Bar to include your choice of either shredded beef or spicy chicken breast strips served with warm tortilla shells and all your favorite toppings lettuce, tomatoes, onions, jalapenos cheese, salsa, and sour cream.

ITALIAN BAR

\$9.00 per person

Choose two types of pasta fettuccini, penne, cheese tortellini mixed with your choice of alfredo and marinara sauces, also select your choice of Italian sausage, clams, or meatballs, fresh mushrooms or roasted peppers served with parmesan cheese and garlic bread. Sautéed to perfection with fresh herbs by our chef. Includes mixed green salad with assorted dressing.

ASIAN BAR

\$9.00 per person

Asian specialties including seasoned beef or chicken with choice of teriyaki, Szechwan sauce, fresh stir fry vegetables over your choice of rice or lo mein noodles.



L.A.'S SIGNATURE APPETIZERS

Minimum of 50 people per order.

HOT APPETIZERS

- CHICKEN & CHEESE QUESADILLA** **\$75.00**
Chicken, peppers, onions and special seasoning ,sautéed and stuffed into a light flour tortilla.
- STUFFED MUSHROOMS WITH SEAFOOD** **\$80.00**
Slowly cooked mushrooms in a white wine topped with a delicious crab meat stuffing.
- BEEF TERIYAKI BROCEHETTE** **\$85.00**
Tender beef on a skewer with peppers & tomatoes served in a light teriyaki sauce.
- L.A.'S SIGNATURE COCONUT SHRIMP** **\$150.00**
Shrimp fried in a fruit coconut batter.

COLD APPETIZERS

- SMOKED SALMON** **\$100.00**
Traditional smoked salmon rolled into florets and served with chopped eggs, minced red onion and cappers. Served with flat bread.
- MEDITERRANEAN SALAD** **\$80.00**
Mediterranean salad is a mixture of kalamata olive roasted peppers, capers feta cheese and artichoke hearts. Marinated in a Greek dressing and presented on a pita chip.
- BLACK BEAN CORN SALSA STUFFED MUSHROOMS** **\$80.00**
Baby mushroom cap is marinated and stuffed with a homemade sweet black bean corn salsa.
- TOMATO BRUSCHETTA** **\$70.00**
Toasted sourdough bread with a tomato herb topping.

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GOURMET APPETIZERS

(PRICED PER 50 PERSONS)

HOT APPETIZERS

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| MEATBALLS SELECTIONS Choice of sauces. Italian Parmesan, BBQ, Swedish and sweet & sour sauce. | \$50.00 |
| CHICKEN TENDERS Chicken tenders fried and seasoned with our L.A. signature seasoning and served with honey mustard sauce. | \$70.00 |
| CHICKEN WINGS Chicken wings and drum sticks cooked and dipped in your choice of sauces which include BBQ, hot, sweet & sour sauce of seasoned with L.A.'s specialty seasoning. Served with celery and blue cheese dip. | \$60.00 |
| MINIATURE QUICHE & SPANIKOPTA Baked quiches & spanikoptas combined together in a pan. | \$70.00 |
| MINI CHICKEN CORDON BLEU Breaded chicken breast with ham & Swiss cheese stuffing. | \$80.00 |
| SCALLOPS WITH BACON Sea scallops seasoned and wrapped with bacon with a lemon juice and white wine sauce. | \$85.00 |
| SESAME CHICKEN Breaded tender chicken breast coated with sesame seeds, with sweet & sour sauce. | \$80.00 |
| SPRING ROLLS Vegetable spring rolls served with sweet & sour sauce. | \$70.00 |
| MINI BEEF WELLINGTON'S Hand cut filet of beef with a mushroom duxelle and wrapped in a puff pastry. | \$120.00 |
| SPINACH PESTO FLAT BREAD Fire roasted vegetables, fresh asparagus and spinach pesto sauce garnished with a goat cheese rosette. | \$90.00 |
| VEGETABLE EMPANADA Onions, eggplant, peppers, sundried tomatoes, black beans and monterey jack cheese stuffed in a jalapeno and cheddar flavored dough. | \$75.00 |

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GOURMET APPETIZERS

(PRICED PER 50 PERSONS)

HOT APPETIZERS

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| ARTICHOKE HEART PARMESAN Artichokes stuffed with fresh parmesan cheese and herbs and then breaded and fried. | \$75.00 |
| CHEESE BLINTZES Fresh crepes stuffed with a sweet cream cheese and then baked with sweet cherry compote on top. | \$80.00 |
| TOASTED RAVIOLI A four cheese stuffed ravioli that is breaded and then fried, served with a spicy marinara. | \$75.00 |
| DIM SUM APPETIZERS This appetizer includes three Asian selections which include crab rangoon, pork pot stickers and spicy chicken cashew egg rolls. Served with a sweet & sour and spicy mustard sauces. | \$100.00 |
| PEANUT CHICKEN SATE Marinated chicken breast on a skewer and rolled in roasted ground peanuts. Served with a sweet peanut sauce. | \$95.00 |
| DILL CHEESE PUFF Baby Swiss and dill baked in a puff pastry. | \$80.00 |
| BAKED ASPARAGUS ASIAGO Asparagus and asiago cheese baked in phyllo. | \$80.00 |

COLD APPETIZERS

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| ANTI PASTA SATE Buffalo mozzarella, kalamata olives, sundried tomatoes and artichoke hearts marinated in an aged olive oil. | \$85.00 |
| OLIVE TEMPINADE Our tempinade is made fresh with kalamata olives and fresh herbs on top of tarragon brushed toast point. | \$75.00 |
| LUMP CRAB BUCHETS Lump crab salad made fresh in house with herbs and L.A.'s own seasoning. Served on top of a bite-sized buchet. | \$95.00 |

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GOURMENT APPETIZERS

(PRICED PER 50 PERSONS)

COLD APPETIZERS (continued)

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| CRUDITES DISPLAY | \$60.00 |
| Attractively arranged fresh vegetables to include broccoli, cauliflower, baby carrots, celery, tomatoes, cucumbers, served with dip. | |
| ASSORTED CHEESE & CRACKERS | \$90.00 |
| Includes cheddar, Swiss & pepper jack cheeses garnished with grapes & strawberries and assorted crackers. | |
| IMPORTED CHEESES DISPLAY | \$120.00 |
| Includes baked brie and an array of imported cheeses with frosted red grapes, strawberries and slices of sourdough bread. | |
| FRESH FRUITS | \$80.00 |
| An attractively arranged display of fresh melons, pineapples, strawberries and grapes. | |
| ASSORTED PINWHEELS | \$60.00 |
| Two types of wheels flavored with sharp cheddar and herb cream cheese spread attractively arranged on platters. | |
| DELUXE COLD CANAPES | \$100.00 |
| A selection of tasty chilled delights which include salami coronets, deviled eggs, stuffed celery, pinwheels, and stuffed marinated cucumber slice. | |
| SHRIMP COCKTAIL WITH COCKTAIL SAUCE | \$120.00 |
| Fresh steamed gulf shrimp (50 pieces) | |
| SALMON MOUSSE CROUSTADE | \$90.00 |
| Fresh smoked Atlantic salmon mousse on a croustade point garnished with capers and dill. | |
| ASPARAGUS TIPS | \$80.00 |
| Fresh asparagus marinated in balsamic vinaigrette, then wrapped with fresh prosciutto ham. | |

L.A. CATERING APPETIZER BUFFET PACKAGE

YOUR BUFFET STARTS WITH TWO OF THESE THREE SELECTIONS

Fresh Fruit Display
Fresh Crudités Display
Cheese & Cracker Display

THEN SELECT THREE HOT OR COLD GOURMENT APPETIZERS **\$15.00 per person**
Complete your buffet with one choice from our station selections.

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GRILL MENU

Our grill menu includes your choice of two side dishes and a dessert selection. All grilled sandwiches include buns, lettuce, tomato, and red onions, mustard, ketchup, mayonnaise, and LA's signature sauce. Your picnic will be displayed in an attractive buffet setup complete with tablecloths and decorations to fit your theme at an additional cost. Minimum of 50 people.

| | |
|--------------------------------------------------------|----------------|
| 1/4 LB. HAMBURGERS (1) AND 1/4 LB. HOT DOGS (1) | \$9.00 |
| ITALIAN SAUSAGE WITH PEPPERS & ONIONS | \$9.25 |
| MARINATED BONELESS CHICKEN BREAST (BBQ ALSO AVAILABLE) | \$9.50 |
| GRILLED CHICKEN CORDON BLEU | \$10.25 |
| BRATWURST With OUR SWEETENED SAUERKRAUT | \$9.25 |
| BBQ CHICKEN QUARTERS | \$9.25 |
| 1/2 RACK ST. LOUIS RIBS & BONELESS CHICKEN BREAST | \$14.00 |
| 8 OZ. NEW YORK STRIP* | \$16.00 |
| 12 OZ. BONE IN RIBEYE STEAKS* | \$17.00 |
| 6 OZ. MARINATED FILETS* | \$18.00 |

*Add sautéed garlic mushrooms and onions for an additional \$2.00 per person

Choose a second serving of meat item for an additional \$3.00 per item except steak selections.

SIDE SELECTIONS:

ROTINI & CHEESE BAKE
LA'S BAKED BEANS
COLE SLAW
REDSKIN POTATO SALAD
CORN ON THE COB (MINI)
FRESH FRUIT SALAD
CUCUMBER SALAD
ITALIAN PASTA SALAD
MIXED GREEN SALAD

DESSERTS SELECTIONS:

ASSORTED GOURMET COOKIES
BROWNIES
LA'S FAMOUS CHERRY DELIGHT

GRILL CHARGE \$50.00
CHEF CHARGE \$50.00
(MINIMUM 2 HOURS)

www.la-catering.com (614)358-5252



L.A. EXPRESS MEALS

Minimum of 12 people

| | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| ITALIAN (Choose One) Baked Lasagna (Meat or Vegetarian Cheese) or Baked Ziti with Sausage & Peppers Mixed Tossed Salad with Italian Dressing Garlic Bread | \$6.00 per person |
| CHICKEN (Choose One) Fried Chicken or Baked Lemon Pepper Chicken Breast Mini Corn on the Cob Biscuits | \$7.00 per person |
| BEEF Roast Top Round of Beef with Marsala Sauce Red Skinned Potatoes Buttered Green Beans Rolls & Butter | \$8.50 per person |
| CHILLED (Choose One) Meat & Cheese Tray (Ham & Turkey, Roast Beef with American & Swiss Cheese) or Trio Salad Platter (Ham, Chicken, Tuna Salads) Kaiser and Onion Buns Cole Slaw | \$7.00 per person |

L.A. ALA CARTE EXPRESS

Serves 20-25 people

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|--------------------------------------------------|-----------------|
| Baked Lasagna (Meat or Vegetarian Cheese) | \$80.00 |
| Baked Ziti with Sausage & Peppers | \$80.00 |
| Fried Chicken (Breast & Leg or Wing) | \$90.00 |
| Baked Lemon Pepper Chicken Breast | \$90.00 |
| Roast Beef with Marsala Wine | \$100.00 |

- * All food served in aluminum pans
- * Cutlery and paper plates available for an additional charge
- * Deliver available for an additional charge



DESSERT SELECTIONS

GOURMET CAKES & PIES

\$4.25 per person

Cakes

New York Style Cheesecake
Carrot Cake
Strawberry Short Cake
Chocolate Peanut Butter
Chocolate "Loving Spoonful" Cake
Tiramisu

Pies

Carmel Apple Granny Deep Dish Pie
Kentucky Bourbon Pecan Pie
Pie Snicker Bar Pie

GOURMET BARS & PETIT FOURS

\$20.00 a dozen

All bars and petit fours are attractively arranged on trays or mirrors and priced by the dozen.

ASSORTED PETIT FOURS

\$20.00 a dozen

Includes chocolate melt away, espresso brownies, pecan chocolate chunk, and raspberry squares.

MINI CHEESECAKES

\$20.00 a dozen

Chocolate cappuccino, lemon raspberry, amaretto & almond, chocolate chip.

GOURMET COOKIES & BROWNIES

LA Catering proudly serves Otis Spunk Meyer cookies. All cookies and brownies are attractively arranged and sold by the dozen.

Cookies-

\$15.00 a dozen

An assortment of chocolate chip, peanut butter, and oatmeal.

Brownies-

\$12.00 a dozen

Accompanies with appetizers or lunch selections. Iced chocolate brownies with nuts, chocolate chip blondie brownies

TRADITIONAL CAKES AND PIE SELECTIONS

\$2.00 per person

These dessert selections are included with our luncheon selections.

Cakes-

Chocolate Cake
German Chocolate
Carrot Cake
Apple Spice
Cherry Delight
Apple Crisp

Pies-

Cherry Pie
Apple Pie
Sweet Potato Pie
Pecan Pie
Pumpkin Pie

ICE CREAM SUNDAE BAR

\$4.00 per person

Everyone's favorite starts with vanilla, strawberry, and chocolate ice cream. Then warm chocolate or carmel sauce and topped with nuts, candy sprinkles, whip cream and cherries.



SPECIALTY DRINKS

L.A. EVENT CENTER SPECIALTY DRINKS

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Sparkling White Grape Juice Fresh white grape juice with a hint of seltzer. | \$2.00 |
| Almost Margarita Traditional lemon lime blend with an orange juice floater, garnished with orange wheels. | \$2.50 |
| Smoothies - Banana, Orange & Strawberry Made with yogurt and honey. | \$3.00 |
| Pina Colada Fresh pineapple juice mixed with cream of coconut, blended and served with a pineapple wedge. | \$2.50 |
| Non Cosmopolitan Fresh cranberry juice blended with peach juice and then mixed with Sierra Mist, garnished with a lime wedge. | \$2.00 |
| L.A. Martini Light Fresh pineapple juice and cherry grenadine mixed with fresh fruit. | \$2.00 |
| L.A. Pomegranate Martini Fresh pomegranate juice mixed with mango juice and finished with Sierra Mist. | \$3.00 |
| L.A. Fresh Apple Martini Fresh apple juice infused with lime seltzer. | \$2.00 |
| Virgin on the beach Fresh orange juice, grapefruit cocktail and pineapple juice garnished with orange wheels. | \$2.50 |
| Bay Breeze Cranberry juice cocktail and fresh pineapple juice, garnished with a pineapple wedge. | \$2.00 |
| Virgin Mojito Citrus blend mixed with ginger ale garnished with a lime wheel and fresh mint. | \$2.00 |
| L.A. Bombay Peach juice, pineapple juice and orange juice mixed with a splash of grenadine and lemon lime soda. | \$2.50 |



PAYMENT POLICES

1. **New Accounts:** New accounts are welcome and require that credit be established with our accounting office. Approved billings are payable within 10 days of receipt of statement. All other accounts full payment is due at the conclusion of the event and a credit card is required.
2. **Deposit:** 25% deposit of the projected event cost is required within 10 days of your approval to confirm your event.
3. **Final Menu:** Final menu changes required 5 days before event.
4. **Final Count:** Final guest count is required 48 hours prior to event. If the final number decreases by 25% or more of the original contract a 10% charge will be added to the final bill of the event.
5. **Service Charge:** A 20% charge will be added to the final balance of all events where service personnel are required for the event.
6. **Cancellations:** If you cancel your function within 180 days prior to the date of your event, your deposit will be retained. If you cancel less than 30 days prior to your event date a 50% cancellation fee will be assessed on your original total estimate. Your cancellation fee is due upon receipt of the invoice. You and L.A. Catering agree that these amounts are full settlement amounts and fairly reflect L.A. Catering's economic losses.
7. **Sales Tax:** Ohio State sales tax will be added when applicable.
8. **Payment:** The final method of payment shall be cash, check, or credit card.

Approved by:

Title:

Date:
