

Boxed Lunch MENU

FOR COMPANY MEETINGS, MEALS,
& EMPLOYEE APPRECIATION

LOVE AT FIRST BITE



Catering



HUNTINGTON BEACH, CALIFORNIA - SINCE 1982
714.375.5566 - WWW.LAFBCATERING.COM



INDIVIDUAL ENTREE SALADS

Include freshly baked roll & butter.

Minimum of 20 guests & 10 each style. Order less than 10 add \$3PP.

CALIFORNIA SALAD | 15.95 PER GUEST

spring mix greens, artichoke hearts, avocado, dried figs, roma tomato, blueberries, & strawberries served with an orange-citrus vinaigrette. [V, VG, GF, DF]

- Add grilled chicken [GF] | 2.95 PER GUEST

LIDO COBB SALAD | 19.95 PER GUEST

grilled chicken, crumbled bacon, hard-boiled egg, avocado, cherry tomato, blue cheese crumbles, & spring mix, served with buttermilk ranch [GF]

SANTA FE CHOPPED SALAD | 13.95 PER GUEST

grilled chicken, romaine, corn, black beans, red onions & cotija cheese, with fresh tortilla strips & roasted pepitas. served with roasted tomato dressing. [GF]

SEARED AHI NICOISE SALAD | 22.95 PER GUEST

spring mix, roasted red rose potatoes, green beans, roma tomato, olives, red onion, and hard boiled eggs, with seared ahi tuna and dijon vinaigrette [GF, DF]

BALSAMIC TRI-TIP PASTA SALAD | 16.95 PER GUEST

marinated tri-tip slices with roma tomatoes, artichoke hearts, asparagus, asiago, spring mix & penne pasta. served with creamy horseradish vinaigrette

SESAME MANDARIN CHICKEN SALAD | 13.95 PER GUEST

napa cabbage & iceberg, grilled chicken, snow peas, red bell pepper, water chestnuts, mandarin, bamboo shoots & almonds with sesame dressing. [DF, CN]

BBQ CHOPPED CHICKEN SALAD | 13.95 PER GUEST

BBQ chicken breast, mixed greens, black beans, roasted corn, tomato, green onions, carrots, red cabbage, cilantro & jack cheese with tortilla strips & buttermilk ranch [GF]

ROASTED CHOPPED VEGGIE SALAD | 12.95 PER GUEST

herb-roasted portobello, red & green bell peppers, zucchini, and red onions, spring mix, roma tomatoes [V,VG,DF] with ranch [GF, VG] or italian [GF,V,VG,DF]

CHINESE CHICKEN SALAD | 13.95 PER GUEST

grilled chicken with green leaf & iceberg lettuce, carrot, red cabbage, celery, edamame, green onion, black sesame seeds and wonton strips. served with sesame dressing. [DF, CN]

[**VG** vegetarian | **V** vegan | **GF** gluten free | **DF** dairy free | **CN** contains nuts]

GOURMET WRAPS BOXED LUNCH

Includes choice of 2 sides. Add a cookie or brownie for \$1.75 per person
Minimum of 20 guests & 10 per style. Order less than 10 add \$3PP.

BAJA STEAK WRAP | 17.95 PER GUEST

grilled steak, romaine, fresh black bean & corn salsa, shredded cheddar, & our signature roasted tomato dressing. wrapped in a soft jalapeno tortilla.

CALIFORNIA TURKEY | 17.95 PER GUEST

turkey, cheddar & jack cheese, avocado, sprouts, cranberry sauce, cream cheese and walnuts in a wheat tortilla [CN]

TURKEY BACON CHEDDAR | 17.95 PER GUEST

oven-roasted turkey, spinach, roma tomato, red onions, bacon & shredded cheddar cheese, with a buttermilk ranch in a sun-dried tomato tortilla.

FRIED CHICKEN | 15.95 PER GUEST

fried chicken strips, romaine, roma tomato, red onions, bacon & shredded cheddar, with a ranch dressing in our fresh sun-dried tomato tortilla.

THAI PEANUT CHICKEN | 15.95 PER GUEST

ginger soy-marinated grilled chicken breast, broccoli slaw, edamame, cucumber, peanuts, and cilantro with thai peanut dressing, in a fresh curry wrap. [CN, DF]

SOYRIZO TOFU WRAP | 15.95 PER GUEST

soyrizo + tofu with bell peppers, onions, black bean & corn salsa, romaine lettuce, & our signature Roasted Tomato dressing, in a soft jalapeno tortilla. [V, VG, DF]

THAI PEANUT TOFU | 15.95 PER GUEST

Ginger soy-marinated tofu cubes, broccoli slaw, edamame, cucumber, peanuts, and cilantro with thai peanut dressing, in a fresh curry wrap. [V, VG, DF, CN]

SPICY HUMMUS | 14.95 PER GUEST

roasted pepper hummus, tomato, spinach, cucumber, zucchini, alfalfa sprouts, monterey jack cheese, in a sundried tomato wrap. [V, VG, DF]

GRILLED VEGGIE WRAP | 14.95 PER GUEST

our grilled vegetables topped with fresh cilantro and sun-dried tomato pesto, with arugula and wrapped in a whole wheat tortilla. [V, VG, DF, CN]

[**VG** vegetarian | **V** vegan | **GF** gluten free | **DF** dairy free | **CN** contains nuts]





GOURMET SANDWICH BOXED LUNCHES

Includes mustard, mayo, dijon & choice of 2 side selections. Sub [GF] bread \$2pp. Minimum of 20 guests & 10 per style. Order less than 10 add \$3PP.

SMOKED BBQ CHICKEN BREAST | 13.95 PER GUEST

slow-smoked chicken breast smothered in our almost famous Ace LaBrake's BBQ sauce, topped with sweet apple coleslaw and served on brioche

PESTO CHICKEN CROISSANT | 15.95 PER GUEST

grilled chicken breast, sliced and topped with fresh pesto, roasted red bell peppers, spinach, basil leaves and provolone cheese [CN]

ROASTED TURKEY & MUENSTER | 17.75 PER GUEST

freshly baked herb focaccia with oven-roasted turkey, muenster cheese, green leaf, tomato & red onions and garlic aioli on the side

CALIFORNIA CUBAN | 18.75 PER GUEST

thin-sliced mojo roasted pork, shaved ham, swiss cheese, with dill pickles and mashed avocado on ciabatta.

GRILLED VEGGIE SANDWICH | 14.75 PER GUEST

portobello mushrooms, bell peppers, red onions, spinach leaves & feta cheese on homemade olive bread [VG]

ITALIAN RUSTIC BAGUETTE | 19.95 PER GUEST

ham, mortadella, salami, provolone, mozzarella, tomato, onion, & romaine

TBLTA | 19.95 PER GUEST

oven-roasted turkey breast, hickory-smoked bacon, green leaf lettuce, tomato and avocado on sourdough bread. [DF]

TREE HUGGER | 17.95 PER GUEST

roasted red bell peppers, artichoke hearts, avocado, spring mix greens, tomato, red onion, with olive tapenade, on wheat multigrain bread. [V,VG,DF]

ACE LABRAKE'S SMOKED TRI-TIP | 21.95 PER GUEST

slow-smoked tri-tip sliced thin with cheddar, caramelized onions, romaine on a hearty garlic ciabatta bun. served with our signature Ace LaBrake's BBQ Sauce.

COBB CLUB SANDWICH | 22.95 PER GUEST

roasted turkey breast, ham, hickory-smoked bacon, cheddar & jack cheese, green leaf, tomato & avocado on sourdough bread with bleu cheese dressing.

TRADITIONAL SANDWICH BOXED LUNCHES

Includes mustard, mayo, dijon & choice of 2 side selections. Sub [GF] bread \$2pp.
Minimum of 20 guests & 10 per style. Order less than 10 add \$3PP.

CASHEW CHICKEN CROISSANT | 13.95 PER GUEST

our cashew chicken salad & green leaf lettuce on a flaky croissant. [DF, CN]

EGG SALAD CROISSANT | 12.95 PER GUEST

with greenleaf lettuce on freshly baked croissant. [VG, DF]

SOUTHERN SHRIMP SALAD CROISSANT | 16.95 PER GUEST

succulent roasted shrimp cocktail with creamy mayo, lemon, herb dressing served with fresh greenleaf & tomato on a freshly baked croissant

ALBACORE TUNA SALAD | 15.95 PER GUEST

served with fresh greenleaf & tomato on wheat or white bread. [DF] Upgrade to freshly baked croissant \$1

TURKEY & PROVOLONE | 15.95 PER GUEST

with greenleaf lettuce, roma tomato, red onion, & wheat or white bread. Upgrade to freshly baked croissant \$1

HAM & SWISS | 17.95 PER GUEST

with greenleaf lettuce, roma tomato, red onion, & wheat or white bread
Upgrade to freshly baked croissant \$1

ROAST BEEF & CHEDDAR | 19.95 PER GUEST

with greenleaf lettuce, roma tomato, red onion, & wheat or white bread. Upgrade to freshly baked croissant \$1

VEGGIE & CHEESE | 15.95 PER GUEST

with provolone, cheddar, & swiss, alfalfa sprouts, cucumber, red onion, roma tomato, & wheat or white bread. [VG] Upgrade to freshly baked croissant \$1





ACCOMPANIMENTS - CHOOSE 2

All sandwich & wrap boxed lunches include choice of 2 sides.

HOMEMADE SEA SALT POTATO CHIPS

freshly fried in house [V,VG, GF, DF]

FRUIT SALAD

fresh assortment of honeydew, cantaloupe, watermelon, pineapple, juicy grapes, & strawberries. with seasonal variations. [V, VG, GF, DF]

ITALIAN PASTA SALAD

crisp refreshing rotelli pasta with celery, onion, carrots and red bell pepper, parmesan, garlic & parsley tossed with a balsamic olive oil blend [VG, GF]

MARINATED FRESH VEGETABLES

freshly cut veggies marinated in herb-infused vinaigrette. medley of sliced carrot, celery, grape tomato, broccoli, cauliflower, red onion, cucumber, & button mushrooms [V,VG, GF, DF]

MACARONI SALAD

creamy macaroni salad with crisp small diced celery and red onion. no sugar added. [VG, GF]

MEDITERRANEAN CUCUMBER SALAD

crisp cucumber slices, red onion, feta cheese, & kalamata olives marinated in red wine vinegar and fresh herbs. [VG, GF]

GARDEN SALAD

crisp medley of iceberg, green leaf, & romaine lettuces, cabbage, carrot, cucumber, red onion & tomato [VG, GF] served with ranch [VG, GF] or italian dressings [V, VG, GF, DF]

QUINOA SALAD

chilled quinoa tossed with cilantro, red bell peppers, garbanzos, roma tomatoes & lemon infused garlic oil with tahini. [V, VG, GF, DF]

Ordering info:

DROP-OFF OR WILL-CALL MINIMUMS:

All boxed lunches are packaged individually and include disposable utensils with paper napkins.

Your order can be will-called or delivered within a 30-minute window.

Drop-off charges are calculated based on miles from our shop in Huntington Beach.

[**\$55 delivery within 10 miles | \$65 delivery within 15 miles | \$75 delivery within 20 miles**]

DIETARY SENSITIVE INFO

With some minor changes to our recipes, we can modify several menu items for gluten-free, vegan and guests with other dietary restrictions.. We are committed to preventing cross-contamination, but we cannot guarantee an allergen-free facility. [**VG** vegetarian | **V** vegan | **GF** gluten free | **DF** dairy free | **CN** contains nuts]

PAYMENT TERMS

To reserve your spot and secure your event date, we require a non-refundable deposit of \$500. We operate on a "first come, first served" basis, and popular dates can book up quickly, so we encourage you to contact us as soon as possible to ensure availability. We cannot process any catering orders without payment in full and a signed contract. Your final headcount and balance are due 10 days prior to the event. Corporate terms available, please inquire. Please note that due to fluctuating market conditions, seasonal availability, and supply chain factors, we reserve the right to offer comparable substitutions or replacement suggestions before your event. We accept cash, check, and credit card. Please note that all credit card payments will incur an additional 3.5% surcharge. Gratuities are not included in our pricing, but they are greatly appreciated. If you would like to add a gratuity to your invoice for ease, please let us know.



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