

Holiday MENU

FOR CORPORATE EVENTS,
& PRIVATE PARTIES

LOVE AT FIRST BITE



Catering



Huntington Beach, California - Since 1982
714.375.5566 - www.LAFBcatering.com

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Ordering info:

Our Holiday Menu is based on a minimum of 50 guests, We strive to ensure pricing accuracy, however menu prices are subject to adjustments. Our coordinators are happy to help make recommendations for quality substitutions. We offer various service styles, from fully staffed live-action stations and plated dinners to buffets (staffed or self-serve) and drop-off options in disposable pans. Our experienced coordinators will work with you to customize your event and bring your vision to life. For more on service levels and pricing, visit the next page.

INCLUDED WITH ALL SERVICE STYLES:

We include biodegradable plates, utensils, and napkins with all orders. Upgrade to acrylic plates and reflective cutlery for \$1.95 per guest. If you prefer china and glassware, we can provide a custom quote based on your event details. All staffed and delivered service styles include buffet tables, linens, coordinating florals, decor, and menu signage for food and beverage stations.

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. [

Our menu is labeled as follows: [**VG** vegetarian | **V** vegan | **GF** gluten free | **DF** dairy free | **CN** contains nuts]

RENTALS + FLORALS + DECOR

Looking to elevate your event? We offer a full range of rentals, including tables, chairs, linens, china, and themed decor. Let us design custom decor packages, seasonal centerpieces, or stunning floral arrangements to bring your vision to life. With 40+ years of experience, we also have trusted "friendors" for DJs, photographers, florists, and more to make your event unforgettable!

PAYMENT TERMS

To reserve your event date, we require a non-refundable \$500 deposit. We book on a "first come, first served" basis, so please contact us promptly to secure your date. Full payment and a signed contract are needed to process orders. The final headcount and balance are due 10 days before the event. Due to market and supply changes, we may suggest comparable substitutions if necessary. We accept cash, checks, and credit cards (3.5% surcharge applies to credit cards). Gratuities are appreciated and are pooled fairly between team members working on your event & can be added to your invoice upon your request.

Service Style

LEVELS

STAFFED EVENT

Full-service, hands-off event enjoyment.

Our team will beautifully display all food + beverage, attend to your guests, maintain refreshments, portion control, clear tables, & clean up at the end of the event.
Choose sit-down or buffet.

**Hourly staff rates
based on event timeline**

DELIVERED DISPLAY

Perfect for a casual self-serve or grazing event.

Our team will beautifully display your self-serve buffet with chafing dishes, tiered platters, coordinating buffet décor, linens, florals & signage then return after the event to pickup our equipment.

\$150 for standard display
(includes 2hr same-day pickup
or flexible window next-day pickup)

DISPOSABLES

Just need the food?

Will-call or drop-off available within a 30 minute window. All food will be packaged in disposable pans + platters. You're responsible for serving everything at the appropriate temperature

**Drop-off charge based
on distance: \$50-\$125**

All service styles subject to local sales tax.

Staffed & Delivered Display subject to 20% Production Fee to include buffet tables + linens, equipment, decor, florals, & signage

EASY *Cocktail Party* PACKAGE

Planning your event can be this easy!

Select (1) grazing display + (5) classic bites,
then finish with freshly baked cookies + hot coffee.

CHOOSE (1) GRAZE DISPLAY:

CHEESE & BERRIES

with baked brie en croute +
sliced + cubed cheeses +
fresh berries + baguettes +
crackers [VG]

OR

CRUDITE DIP DISPLAY

pimento cheese + hummus +
ranch dip served with
vegetable crudites + crackers
+ sliced baguettes [VG]

CHOOSE (5) SMALL BITES:

ACE BBQ MEATBALLS

with our secret recipe BBQ sauce [DF]

ARTICHOKE ARANCINI

fried risotto balls with havarti [VG]
served with fresh marinara on the side

CARAMELIZED BACON SMOKIES [DF]

CAPRESE SKEWERS

with balsamic glaze + cracked pepper [VG]

CHEDDAR ANDOUILLE PUFFS

CHEESE STUFFED MUSHROOMS [VG]

CHICKEN CILANTRO EMPANADAS

GRAPE + BLUE CHEESE TRUFFLES [CN]

MAC-N-CHEESE BALLS [VG]

SPINACH FETA FILO ROLLS [VG]

ALSO INCLUDES:

FRESHLY BAKED COOKIES

assortment of freshly baked
seasonal flavors

&

CHOICE OF (1) BEVERAGE

**INFUSED WATER, ICED TEA,
or FRESHLY BREWED COFFEE**
with creamers + sugars

\$26.95 PER PERSON

HORS D'OEUVRES

Each hors d'oeuvre is portioned at 2 pieces per serving unless stated 1pp
Grazing items and dips are portioned per guest serving.

\$3 EACH

Andouille Sausage & Cheddar Pinwheels
Artichoke & Hearts of Palm Ceviche [GF+V]
Artichoke Risotto Balls with Havarti
Bacon Wrapped Date Rumake with Almond
Caramelized Bacon-Wrapped Smokies
Cheese-Stuffed Mushrooms
Chicken Cilantro Empanadas
Fried Mac-N-Cheese Balls
Italian Bruschetta
Spinach & Feta Filo Rolls
Wild Mushroom & Asiago Filo Rolls

\$4 EACH

Asparagus Crepe Wraps
Baked Brie Tartlet with choice of fig/pear/pomegranate
Caprese Skewers [GF]
Honey Chevre Pistachio Tartlets
Marinated Chicken Skewers:
 choice of: Lemon Herb / Peanut Sauce / Moroccan
Mini Meatballs with ACE BBQ Sauce
Pesto Chicken Slider - 1pphun
Tuscan Grilled Veggie Slider - 1pp

\$6 EACH

Ahi Tuna Tartare
Fig & Prosciutto Crostini with Havarti
Marinated Steak Skewers:
 choice of Balsamic Cabernet / Chimichurri / Garlic Butter
Monte Cristo Slider
Roasted Shrimp Cocktail & Lemons [GF]
Sugar & Spice Shrimp

HOT SPINACH ARTICHOKE DIP | 3.95 PER GUEST
with baked parmesan crust & baguettes

BAKED BRIE EN CROUTE | 3.95 PER GUEST
choice of fig / pear / raspberry

CRUDITE & DIP | 6.95 PER GUEST
pimento cheese + hummus + ranch dip served
with vegetable crudites + crackers + sliced
baguettes

CHEESE & BERRIES | 8.95 PER GUEST
Creamy brie & sliced cheeses, fig jam, candied
pecans, and fresh grapes & berries served with
gourmet crackers & baguettes

CHARCUTERIE | 9.95 PER GUEST
Assorted cured meats and artisanal cheeses
served with toasted nuts, olives, grapes, dried
apricots, gourmet crackers and fresh herb sprigs

ANTIPASTO | 10.95 PER GUEST
Assorted cured meats and artisanal cheeses
served with hummus, olive tapanade, fire-
roasted veggies, roasted marcona almonds,
gourmet crackers & baguettes

Holiday Menu Buffet Packages

INCLUDE

CHOICE OF ENTREE(S)

to upgrade to an entree duet add \$5 pp to highest priced entrée selection

(3) ACCOMPANIMENTS

we recommend selecting (1) salad + (1) starch + (1) veggie

FRESHLY BAKED ROLLS & BUTTER

BUFFET TABLES, BUFFET LINENS, & DISPLAY EQUIPMENT

floor-length polyester table drapes in a choice of coordinating available colors
equipment to maintain proper temperatures & display attractively

BUFFET DECOR & SIGNAGE for FOOD & BEVERAGE STATIONS

We will coordinate with your event colors & theme! Including buffet linens

ECO-FRIENDLY DISPOSABLE TABLEWARE

biodegradable plates, cutlery, paper napkins

Upgrade to ACRYLIC TABLEWARE - additional \$1.95 per person
clear acrylic plates, reflective utensils & paper napkins

Upgrade to CHINA PACKAGE upon request:

with flatware & linen napkins

Starting at 8.95 per person + additional busser staff required

CHEF'S CHOICE

Holiday Menu

PACKAGE

Planning your event can be this easy!

Our Chef's Choice Holiday Feast includes something for everyone. Finish the meal with cookies + choice of beverage. Choose your service style - staffing additional.

HORS D'OEUVRES

**CARAMELIZED BACON
WRAPPED SMOKIES [DF]**

**& CHEESE STUFFED
MUSHROOMS [VG]**

HOLIDAY BUFFET

**CARAMELIZED SLOW-BRAISED BEEF
[GF & DF]**

CRANBERRY ROSEMARY CHICKEN [GF]

CHEESY AU GRATIN POTATOES [V]

SEASONAL BABY VEGETABLES [V + GF]
sunburst squash + zucchini + carrot

CITRUS BABY GREEN SALAD [V + GF]
mixed baby greens with mandarin
oranges, freshly shaved fennel,
gorgonzola, and toasted walnuts served
with our scratchmade citrus vinaigrette

FRESHLY BAKED ROLLS [V]
with butter

ALSO INCLUDES:

**FRESHLY BAKED
HOLIDAY COOKIES**

assortment of traditional +
seasonal flavors

**& CHOICE OF (1) BEVERAGE:
INFUSED ICE WATER, ICED
TEA, or FRESHLY BREWED
COFFEE**

our exclusive blend from
with creamers + sugars

\$29.95 PER PERSON

HOLIDAY BUFFET PACKAGE

Customizable Holiday Menu Package!

Package includes (3) accompaniments, fresh rolls + butter

Upgrade to (2) entrées add \$5 pp to highest priced entrée.

* Requires Chef on-site for additional charge.

Main Entrees:

AMARETTO GLAZED HAM | \$19.95 PP
with brown sugar glaze

ROASTED TURKEY BREAST [GF] | \$22.95 PP
with fresh cranberry sauce

MAPLE DIJON CHICKEN BREAST | \$22.95 PP
lightly breaded & topped with creamy
maple dijon sauce & candied bacon

CRANBERRY ROSEMARY CHICKEN [GF] | \$22.95 PP
bone-in legs, breasts & thighs OR boneless
skinless breasts

SALMON FILET [GF] | \$26.95 PP
with rosemary olive butter

STUFFED ACORN SQUASH [V +GF] | \$19.99 PP
with quinoa, garbanzo, dried cranberries and
pecans.

CARAMELIZED BRAISED BEEF [GF] | \$24.95 PP
choice of au jus or cabernet sauce

* **BALSAMIC ROASTED TRI-TIP** [GF] | \$27.95 PP
with creamy horseradish chive sauce

* **CHIMICHURRI FLANK STEAK** [GF+DF] | \$29.95 PP
with citrus cilantro marinade

BEEF SHORT RIB [GF] | \$39.95 PP
wine-braised and melt in your mouth

* **ROASTED BEEF TENDERLOIN** [GF] | \$39.95 PP
served with bearnaise OR cabernet sauce.

* **PRIME RIB** [GF] | \$59.95 PP
with creamy horseradish chive sauce [GF]

HOLIDAY ACCOMPANIMENTS

Select (3) accompaniments. Freshly baked rolls included
We recommend (1) salad + (1) starch + (1) veggie

Salads:

CLASSIC GARDEN

with ranch + italian [V+ GF]

CAESAR

with parmesan, egg, red onion,
& garlic croutons

CITRUS BABY GREEN

baby greens, mandarin oranges,
fennel, gorgonzola, walnuts &
citrus vinaigrette [VG + GF]

HARVEST SALAD

mozzarella, grapes, dried
cranberries, walnuts, raspberry
vinaigrette [VG + GF]

PEAR & GORGONZOLA

mixed greens, toasted walnuts, &
balsamic vinaigrette [VG + GF]

POMEGRANATE WALNUT

mixed greens, mango,
pomegranate, mozzarella,
candied walnuts + pomegranate
vinaigrette [VG + GF]

Starches:

CHEESY AU GRATIN POTATOES

with four cheeses [GF]

GARLIC MASHED RED ROSE POTATOES

with scratchmade peppercorn gravy
OR cabernet gravy

HERB ROASTED FINGERLING POTATOES [V+GF]

RICE PILAF

CORNBREAD STUFFING

SWEET POTATO CASSEROLE with candied walnut crumble

Veggies:

BRUSSELS SPROUTS [V+GF]

balsamic OR garlic + parmesan

GREEN BEANS ALMONDINE [V + GF]

LEMON GARLIC BROCCOLINI [V + GF]

RAINBOW ROASTED VEGGIES [V + GF] red bell peppers, yellow squash, carrots, zucchini, & purple onions

SEASONAL BABY VEGGIES [V + GF] squash + zucchini + carrot

WINTER SQUASH MEDLEY [V + GF] butternut & acorn squash in herb butter

ZUCCHINI + CARROTS [V + GF] with garlic herb butter

FELIZ NAVIDAD BUFFETS

Our most authentic delicious Mexican food buffets can be decorated with our Hacienda Holiday decor!
+ Add fresh guacamole for \$3.95pp

BEEF BIRRIA & CHICKEN SUIZA ENCHILADAS | \$22.95 PP

Our two most popular authentic Mexican entrees on one table bringing all of the red & green vibes to the buffet this season! Our Beef Birria is slow-braised with a mild but flavor packed red chile consomme and our Chicken Suiza Enchiladas are handrolled with shredded white chicken breast meat, monterey jack cheese, cheddar and cotija and topped with our scratchmade green tomatillo salsa

Toppings on the side include:

- sour cream, cilantro & onion, lime wedges, radish slices, pickled red onion, jalapeno, & pickled carrots
- **Choice of:** Mexican Pink Rice or Cilantro Rice
- **Choice of:** Black Beans, Refried Beans. or Peruano Beans
- Fresh Corn Tortilla Chips
- + Add guacamole for \$3.95pp

FAJITA BAR | \$18.95 PP

Marinated Chicken & Steak fajitas with skillet-seared bell peppers, onions, & tomatoes served with flour tortillas.

Toppings include:

- Shredded Cheddar Cheese, Shredded Lettuce, Jalapenos, Fresh Salsa, Sour Cream & Hot Sauce
- **Choice of:** Mexican Pink Rice or Cilantro Rice
- **Choice of:** Black Beans, Refried Beans. or Peruano Beans
- Fresh Corn Tortilla Chips
- + Add Shrimp Fajitas for \$5.95 pp

BUILD-YOUR-OWN *Pasta* STATIONS

Guest's choose their noodles, fresh pasta sauce & toppings to create their perfect custom pasta. Each pasta station includes (1) salad & choice of garlic bread or freshly baked rolls.

MEATBALLS & CHICKEN | \$16.95 PP

Build-your-own pasta bar includes penne & fettuccine noodles, marinara & alfredo sauces, italian meatballs & sliced chicken breast, steamed broccoli, served with grated parmesan cheese & crushed red chili

ITALIAN SAUSAGE & CHICKEN | \$19.95 PP

Build-your-own pasta bar including penne & fettuccine noodles, marinara, alfredo, & pesto sauces all scratchmade. Served with Italian sausage & sliced chicken breast protein options and a sauteed fresh veggie medley with red + yellow bell peppers, zucchini, mushroom, red onion, artichoke hearts, broccoli & sundried tomatoes, Includes grated parmesan cheese & crushed red chili

SELECT (1) SALAD:

CLASSIC GARDEN [V+GF]

with ranch + italian

CAESAR

with parmesan, hard boiled egg, red onion + garlic croutons

CITRUS BABY GREENS [GF]

with mandarin oranges, fennel, gorgonzola, toasted walnuts & citrus vinaigrette.

ITALIAN CHOPPED

finely chopped greens, cabbage, carrot, mozzarella, garbanzo beans, and tomato. dijon mustard vinaigrette

INCLUDES:

FRESHLY BAKED ROLLS

with butter

OR

GARLIC BREAD

BUILD-YOUR-OWN *Stations*

INTERACTIVE & CUSTOMIZABLE TOPPINGS!

Service staff additional.

DELUXE MAC-N-CHEESE BAR | \$26.95 PP

Dinner replacement station! Includes choice of (1) side salad. Includes our 2 signature Mac-N-Cheese dishes: Havarti Parmesan Macaroni + White Cheddar Gorgonzola Cavatappi. Toppings include: lemon-herb chicken + sirloin steak + bacon + grilled veggies + green onions + fried red onions + toasted garlic breadcrumbs.

MINI MAC N CHEESE BAR | \$8.95 PP

Perfect Side Upgrade to your buffet or mini appetizer station at a cocktail party!

Guests choose toppings to load up their Mac N Cheese with bacon crumbles, cherry tomatoes, parmesan, jalapenos, green onion, & fried onion strings.

DELUXE MASHED POTATO BAR | \$19.95PP

Dinner replacement station! Includes choice of (1) side salad. Includes: garlic red rose mashed potatoes with marsala mushroom gravy + cabernet gravy. Toppings include: butter + sour cream + chives + gorgonzola + cheddar cheese + hickory-smoked bacon crumbles + grilled chicken + sirloin steak

MINI MASH BAR | \$7.95 PP

Perfect Side Upgrade to your buffet or mini appetizer station at a cocktail party!

Guests choose toppings to load up their Mashed Potatoes with butter + sour cream + chives + gorgonzola + cheddar cheese + hickory-smoked bacon crumbles,

Choice of (1):

- Marsala Mushroom Gravy
- Cabernet Gravy
- Peppercorn Gravy

Desserts

HOLIDAY COOKIES | \$2.95 PP

Freshly baked bakery style seasonal cookies

HOLIDAY DESSERT BARS | \$3.95 PP

A variety of seasonal holiday dessert bars

HOLIDAY PETITE DESSERTS | \$3.25 EACH

A variety of holiday-flavored and decorated petite French patisserie flavored desserts.

MINI MOUSSE CUPS | \$3.25 EACH

decadent seasonal flavors served in a mini shots with mini spoons

INDIVIDUAL 3" DESSERTS | \$6.95 EACH

decadent flavors available 1 dozen each flavor
Perfect end to a formal sit-down dinner!

CUPCAKES

Vanilla, Chocolate, Red Velvet, Marble, Carrot, Banana, Lemon, Strawberry

MINI 2.75 EACH

REGULAR 4.50 EACH

Drinks

HOT APPLE CIDER | \$2.95 PP

homemade apple cider with orange, cloves & cinnamon.

HOT CHOCOLATE BAR | \$3.95 PP

served with whipped cream + mini marshmallows, chocolate shavings, peppermint sticks, and cinnamon sticks.

CRANBERRY - LEMON PUNCH | \$2.95 PP

served chilled with lemon lime soda. perfect cocktail mixer.

DELUXE COFFEE BAR | \$3.95 PP

Featuring our signature blend from local roaster, freshly ground and brewed. Served with half & half, flavored seasonal syrups, and sweeteners
Add decaf upon request.

INFUSED WATER | \$1.75 PP

citrus cranberry or pomegranate cucumber mint

HOSTED Bars

CHEERS TO FULL-SERVICE! WE DO IT ALL, YOU SIT BACK & ENJOY

All packages are based on a minimum (4) hours of service.
Glassware packages start at \$6.90 per person.

top - shelf

TOP TIER LIQUORS

includes mixers + juices
sodas + waters

(3) CHOICES OF WINE

white / red / rose

(2) CHOICES OF BEER

domestic / imported / craft

\$32.95 PER GUEST

premium

MID-RANGE LIQUORS

includes mixers + juices
sodas + waters

(2) CHOICES OF WINE

white / red / rose

(2) CHOICES OF BEER

domestic / imported / craft

\$28.95 PER GUEST

call bar

STANDARD LIQUORS

includes mixers + juices
sodas + waters

(2) CHOICES OF WINE

white / red / rose

(2) CHOICES OF BEER

domestic / imported
(craft beers additional)

\$25.95 PER GUEST

beer + wine

WITHOUT LIQUOR

includes
sodas + waters

(2) CHOICES OF WINE

white / red / rose

(2) CHOICES OF BEER

domestic / imported
(craft beers additional)

\$22.95 PER GUEST

SUPPORT *Bars*

YOU PROVIDE THE ALCOHOL, WE PROVIDE THE REST

Glassware packages start at \$6.50 per person.
Bar service staff, tax and gratuity are additional.

Full-Bar

**HOST PROVIDED
LIQUOR**

PACKAGE INCLUDES:

assorted diet + regular sodas,
bottled waters, tonic water, club soda,
juices, mixers, grenadine, green olives,
lemons, limes, cherries, + margarita salt.
ice, beverage chilling tubs,
disposable drinkware, & napkins

\$14.95 PER GUEST

+ CORKAGE FEE \$3 PER GUEST

Signature Drinks

**HOST PROVIDED
LIQUOR, BEER & WINE**

PACKAGE INCLUDES:

assorted diet + regular sodas,
bottled waters, tonic water, club soda,
lemons, limes + oranges.
and ingredients for 2 signature drinks
ice, beverage chilling tubs,
disposable drinkware, & napkins

\$9.95 PER GUEST

+ CORKAGE FEE \$2 PER GUEST

Beer + Wine

**HOST PROVIDED
BEER & WINE**

PACKAGE INCLUDES:

assorted diet + regular sodas,
bottled waters, club soda,
lemons, limes + oranges.
ice, beverage chilling tubs, disposable
drinkware, & napkins

\$6.95 PER GUEST

+ CORKAGE FEE \$1 PER GUEST

- CORKAGE FEE WAIVED FOR FULL CATERING ORDERS -



WHERE CATERING IS A WORK OF

heart

HUNTINGTON BEACH, CALIFORNIA - SINCE 1982