

Hors d'Oeuvre MENU

FOR SOCIAL HOURS, CORPORATE
MIXERS, & COCKTAIL PARTIES

LOVE AT FIRST BITE



Catering



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

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"the fine print"

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crab + sushi + shrimp + ahi + more

Ordering info:

We offer a wide array of service styles to fit your event needs. From fully staffed live-action cooking stations and elegantly plated sit-down dinners to staffed or self-serve buffets, and drop-off or will-call of disposable pans and platters, we have you covered. Our experienced event coordinators are happy to work with you to customize your event, o bring you to life and create a memorable experience for your guests. To learn more about our levels of service and pricing variables, please visit the next page.

INCLUDED WITH ALL SERVICE STYLES:

we provide biodegradable plates, utensils, and paper napkins for all orders. Or upgrade to acrylic clear plates with reflective cutlery available for \$1.75 per guest. If you prefer china and glassware for your event, please inquire about pricing and availability. We can provide you with a quote based on your specific needs and event details.

DIETARY SENSITIVE INFO

We understand the importance of accommodating dietary restrictions and preferences, and we are happy to offer many vegan and gluten-free menu options. With some minor changes to our recipes, we can make several listed menu items gluten-free and vegan-friendly. Although we are committed to preventing cross-contamination, we cannot guarantee an allergen-free facility.

RENTALS + FLORALS + DECOR

Need something special to make your event perfect? We offer a wide variety of event rentals to suit any occasion, from tables, chairs, linens, china, silverware, and glassware to themed decorations. We can also design custom decor packages, seasonal centerpieces + floral arrangements. Plus with over 40 years of business we have lots of trusted "friendors" we can recommend including Event Coordinators, DJs, Photographers, Florists, and more.

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. 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.

Service Style

LEVELS

STAFFED EVENT

Full-service, hands-off event enjoyment.

Our friendly staff will beautifully display all food + beverage, attend to your guests, maintain refreshments, portion control, clear tables, & clean up at the end of the event.

Hourly staff rates based on event timeline

DELIVERED DISPLAY

Perfect for a casual self-serve or grazing event.

Our team will beautifully display your buffet with chafing dishes, tiered platters, coordinating buffet décor, linens, & signage, then return later to pickup our equipment

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

DISPOSABLE

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 20% Production Fee & Local Sales Tax

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:

FRUIT & CHEESE

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

CRUDITE DIP STATION

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

CHOOSE (5) SMALL BITES:

ANDOUILLE SAUSAGE PUFFS

with cheddar cheese

CARAMELIZED BACON SMOKIES

CAPRESE SKEWERS

with balsamic glaze + cracked pepper

CHEESE STUFFED MUSHROOMS

CHICKEN CILANTRO EMPANADAS

GRAPE + BLUE CHEESE TRUFFLES

MAC-N-CHEESE BITES

PESTO PINWHEELS

SPINACH FETA FILO ROLLS

STUFFED EGGS

choose wasabi or traditional

ALSO INCLUDES:

FRESHLY BAKED COOKIES

assortment of traditional +
seasonal flavors

& FRESHLY BREWED COFFEE

with creamers + sugars

\$25 PER PERSON

Grazing DISPLAYS

NAPA VALLEY | 12.95 PER GUEST

cascading display of fresh seasonal fruit, amaretto whipped cream + grilled vegetables, garlic aioli + assorted cheeses including baked raspberry brie en croute + hot artichoke dip baguettes + crackers.

CHARCUTERIE | 7.95 PER GUEST

assorted cured meats and artisanal cheeses served with olives, toasted nuts, grapes, dried apricots, gourmet crackers and fresh herb sprigs.

SEVEN SEAS | 39.95 PER GUEST

jumbo shrimp pineapple tree, cocktail crab claws & oysters on the 1/2 shell on ice. Salmon pinwheels, ahi tuna tartare & wonton chips, mini crab cakes, and endives stuffed with snow crab corn & cumin. Includes lemons, cocktail sauce, & mignonette

BAJA GRAZE | 8.95 PER GUEST

mini corn elotes with cotija, fresh corn tortilla chips, salsa fresca, guacamole, & fruta con chile with fresh slices of mango, pineapple, cucumber, watermelon, & jicama served with lime & classic chile powder

GOURMET CHEESE | 5.95 PER GUEST

honey + pistachio rolled chèvre cheese, havarti, sage + port wine derby wedges, rosemary marcona almonds + berries. served with rustic bread + gourmet crackers.

ANTIPASTO | 9.95 PER GUEST

fire roasted veggies, artisan cheese such as manchego + mozzarella + pistachio goat cheese, olive tapenade + fresh hummus, cured meats including salami + prosciutto + mortadella, garnished with rosemary marcona almonds. served with gourmet crackers.

CRUDITE DIP | 5.95 PER GUEST

pimento cheese dip, buttermilk ranch dip & scratchmade hummus, served with garden fresh vegetable crudites, gourmet crackers & baguettes

FRUIT & BERRY | 3.95 PER GUEST

a cascade of fresh seasonal fruits including: watermelon, cantaloupe, pineapple, red grapes, and seasonal berries, served with buttery golden pound cake and freshly whipped chocolate mousse

Sharable

HORS D'OEUVRE DISPLAYS

BAKED BRIE EN CROUTE | 2.95 PER GUEST
choice of fig / pear / raspberry

CHEESE + CRACKERS | 2.75 PER GUEST
with gourmet crackers

FRESH FRUIT PLATTER | 2.95 PER GUEST
with seasonal varieties (GF+V)

VEGETABLE CRUDITES | 3.25 PER GUEST
with buttermilk ranch (GF+V)

HOT ARTICHOKE DIP | 2.95 PER GUEST
with baked parmesan crust + baguettes

SCRATCHMADE HUMMUS TRIO | 4.50 PER GUEST
cilantro + eggplant + bell pepper (GF+V)

FRESH CORN TORTILLA CHIPS | 3.95 PER GUEST
with housemade salsa fresca + guacamole (GF+V)

CREAMY FETA DIP | 1.95 PER GUEST
with honey + pistachios + chives + cracked pepper + pita

ITALIAN TORTE | 4.95 PER GUEST
pesto + ricotta + sundried tomato with baguettes

Crostinis

PEAR + GORGONZOLA | 4.95 PER GUEST
with toasted walnut + honey drizzle

BEEF TENDERLOIN | 8.95 PER GUEST
with creamy horseradish chive sauce + microgreens

BURRATA + HEIRLOOM TOMATO | 6.95 PER GUEST
with basil + balsamic glaze

FIG + PROSCIUTTO | 5.95 PER GUEST
with prosciutto + fig preserves + havarti

LEMON BASIL RICOTTA | 2.75 PER GUEST
housemade ricotta + garlic crostini + lemon zest + basil + honey.

Classic

HORS D'OEUVRE BITES

Each hors d'oeuvre is portioned at 2 pieces per serving

MINI BEEF WELLINGTONS | 3.95 PER GUEST
sirloin steak + porcini mushrooms + gorgonzola

CHICKEN CILANTRO EMPANADAS | 2.50 PER GUEST
with cheddar cheese + salsa

BACON WRAPPED SMOKIES | 1.95 PER GUEST
with caramelized brown sugar

FILO ROLLS | 2.25 PER GUEST
spinach + feta / wild mushroom

POPPY-SEED CHICKEN BOUCHÉE | 2.25 PER GUEST
bite sized filo cups with poppy-seed chicken salad

DATE RUMAKE | 1.95 PER GUEST
bacon wrapped date stuffed with almond

MEATBALLS | 2.95 PER GUEST
Ace BBQ sauce / marinara

GOURMET MAC-N-CHEESE BITES | 2.50 PER GUEST
gorgonzola + cheddar / havarti + parmesan

ASIAN STUFFED MUSHROOMS | 2.75 PER GUEST
creamy carrot + ginger with sweet chili sauce

CHEESE STUFFED MUSHROOMS | 2.25 PER GUEST
garlic + cheddar + parmesan breadcrumb

WHIPPED BRIE TARTLETS | 4.25 PER GUEST
your choice of fig / pear / pomegranate

BACON WRAPPED BRUSSELS SPROUTS | 2.75 PER GUEST
with balsamic glaze

RED CREAMER POTATOES | 2.75 PER GUEST
caviar + creme fraiche / blue cheese + bacon

ANDOUILLE SAUSAGE PUFFS | 2.75 PER GUEST
smoky cajun-style sausage + cheddar cheese

Skewers

MARINATED CHICKEN SKEWERS | 3.95 PER GUEST
moroccan / lemon-herb / peanut / mango

MARINATED STEAK SKEWERS | 5.95 PER GUEST
chimichurri / teriyaki sauce

ANTIPASTO SKEWERS | 6.95 PER GUEST
salami + mozzarella + basil + bell pepper + cheese
tortellini + artichoke heart + balsamic glaze

Seafood

GRILLED SHRIMP SKEWERS | 7.95 PER GUEST
cilantro-lime / bbq / scampi / mojito / spicy

ROASTED SHRIMP COCKTAIL | 6.95 PER GUEST
served with lemons + cocktail sauce

AHI TUNA TARTARE | 8.95 PER GUEST
with fresh wonton crisps

BACON WRAPPED SCALLOPS | 6.95 PER GUEST
seared + wrapped with hickory-smoked bacon

ASSORTED SUSHI | 4.95 PER GUEST
with ginger + wasabi + soy sauce

Sliders

FRENCH DIP SLIDERS | 9.95 PER GUEST
roast beef + provolone + grilled onions + au jus

MONTE CRISTO SLIDERS | 8.95 PER GUEST
ham & turkey with havarti cheese, dijon, & raspberry preserves

BBQ PULLED PORK OR CHICKEN SLIDERS | 6.95 PER GUEST
with tangy apple coleslaw

Vegetarian + Vegan

CAPRESE SKEWERS | 2.95 PER GUEST
mozzarella + tomato + basil + balsamic + cracked pepper

ASPARAGUS CRÊPE WRAPS | 2.95 PER GUEST
served with herb cream sauce

ARTICHOKE CEVICHE | 2.95 PER GUEST
with heart of palm (GF + Vegan)

CUCUMBER CRUDITÉ CUPS | 4.95 PER GUEST
with hummus + veggie sticks (GF + Vegan)

CURRY WALNUT CHICKPEA BOUCHEE | 2.25 PER GUEST
in mini filo cups



WHERE CATERING IS A WORK OF

heart



HUNTINGTON BEACH, CALIFORNIA - SINCE 1982