

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: [**V** vegetarian | **VG** 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

Requires 20% Production Fee

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)
Requires 20% Production Fee

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

Requires 10% Operational Fee, complimentary delivery within 10 miles for over 50 guests.

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.

Disposable drop-off requires 10% Operational Fee, complimentary delivery within 10 miles for over 50 guests.

EASY *Cocktail Party* PACKAGE

Planning your event can be this easy!

Select (1) grazing display + (4) classic bites, then finish with freshly baked cookies + hot coffee.

CHOOSE (1) GRAZE:

CHEESE & BERRIES

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

OR

CRUDITE DIP DISPLAY

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

CHOOSE (4) SMALL BITES:

ACE BBQ MEATBALLS

with our secret recipe BBQ sauce [DF]

ANDOUILLE SAUSAGE CHEDDAR PUFFS

ARTICHOKE ARANCINI

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

CARAMELIZED BACON SMOKIES [DF]

CAPRESE SKEWERS

with balsamic glaze + cracked pepper [V]

CHEESE STUFFED MUSHROOMS [V]

CHICKEN CILANTRO EMPANADAS

GRAPE + BLUE CHEESE TRUFFLES [V+CN]

LEMON HERB CHICKEN SKEWERS [GF+DF]

MAC-N-CHEESE BALLS [V]

SPINACH FETA FILO ROLLS [V]

ALSO INCLUDES:

FRESHLY BAKED COOKIES

assortment of freshly baked seasonal flavors

&

CHOICE OF (1) BEVERAGE

INFUSED WATER,

ICED TEA, LEMONADE

or FRESHLY BREWED COFFEE

with creamers + sugars

\$25 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.

\$3.95 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

\$4.95 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 - 1pp
Tuscan Grilled Veggie Slider - 1pp

\$6.95 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 tapenade, fire-
roasted veggies, roasted marcona almonds,
gourmet crackers & baguettes

Holiday Menu Buffet Packages

INCLUDE MORE THAN JUST DELICIOUS FOOD — WE'VE GOT THE DETAILS COVERED!

YOUR CHOICE OF ENTREE(S)

Single, Duet, & Trio Entree options portioned for all guests to try each offering.

(3) DELICIOUS ACCOMPANIMENTS

Mix and match your favorites! We recommend one fresh salad, one starch, and one vegetable for a perfectly balanced menu.

FRESHLY BAKED ROLLS & BUTTER

BEAUTIFULLY STYLED BUFFET SETUP

Buffet tables, floor-length linens, serving equipment, and everything needed to keep your food beautifully presented and at the proper temperature.

THOUGHTFUL DÉCOR & SIGNAGE

Coordinating buffet décor, linens, and signage to complement your event's colors and theme.

ECO-FRIENDLY DISPOSABLE TABLEWARE

Biodegradable plates, cutlery, and paper napkins are included for easy entertaining.

Upgrade to ACRYLIC TABLEWARE - additional \$1.95 per person

Crystal-clear acrylic plates, reflective utensils & paper napkins elevated look with easy cleanup

Upgrade to CHINA PACKAGE upon request:

with flatware & linen napkins

Starting at 9.95 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 [V]**

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**

with creamers + sugars

\$34.95 PER PERSON

CUSTOMIZABLE Buffet Package

Customizable Holiday Menu Package!

Choose one, two, or three delicious entrées, plus your choice of (3) accompaniments & freshly baked rolls with butter. We recommend (1) starch + (1) veggie + (1) salad. Premium entrees add additional charge per guest.

* Requires Chef on-site for additional charge.

SINGLE ENTRÉE | \$24.95 PP

CHOOSE 1 ENTRÉE

DUET | \$29.95 PP

CHOOSE 2 ENTRÉES

TRIO | \$36.95 PP

CHOOSE 3 ENTRÉES

Mains:

ROASTED TURKEY BREAST [GF+DF]
served with cranberry

AMARETTO GLAZED HAM [DF]

CRANBERRY ROSEMARY CHICKEN
[GF+DF]

MAPLE DIJON CHICKEN BREAST
with candied bacon crumbles

CARAMELIZED BRAISED BEEF
[DF + GF]

QUINOA STUFFED ACORN SQUASH
[VG+DF+GF]

Upgrade to Premium Carving Station:

* **BALSAMIC TRI-TIP** +\$5pp
[GF] with horseradish chive sauce

* **GRILLED TENDERLOIN** +\$15pp
[GF+DF] with cabernet sauce

* **PRIME RIB** +\$35pp [GF+DF]

Veggies:

BRUSSELS SPROUTS [V+GF]
balsamic OR garlic + parmesan

GREEN BEANS ALMONDINE
[VG + GF]

GLAZED CARROTS [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

Starches:

**CHEESY AU GRATIN
POTATOES**
with four cheeses [GF]

CORNBREAD STUFFING

**GARLIC MASHED
RED ROSE POTATOES**
with scratchmade peppercorn
gravy OR cabernet gravy

PENNE PASTA
with creamy pesto or creamy
pink sauce [V]

RICE PILAF [DF]

**ROASTED
FINGERLING POTATOES**
[VG+GF+DF]

Salads:

CLASSIC GARDEN
with ranch + italian [V+ GF]

CAESAR
with parmesan, egg, red onion,
& garlic croutons [V]

CITRUS BABY GREEN
baby greens, mandarin oranges,
fennel, gorgonzola, walnuts &
citrus vinaigrette [V + GF]

HARVEST SALAD
mozzarella, grapes, dried
cranberries, walnuts, raspberry
vinaigrette [V + GF]

PEAR & GORGONZOLA
mixed greens, toasted walnuts, &
balsamic vinaigrette [V + GF]

POMEGRANATE MANGO
mixed greens, mango,
pomegranate, mozzarella,
candied walnuts + pomegranate
vinaigrette [V + GF]

AUTHENTIC MEXICAN BUFFETS

Feliz Navidad

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

BEEF BIRRIA & CHICKEN ENCHILADAS | \$19.95 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 flavorful red chile consommé and our green sauce Chicken Suiza Enchiladas are hand-rolled 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
- **Choice of:** Mexican Pink Rice or Cilantro Rice
- **Choice of:** Black Beans, Refried Beans, or Peruano Beans
- Fresh Corn Tortilla Chips & Salsa

+ Add guacamole for \$3.95pp

FAJITA BAR | \$17.95 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 & Salsas

+ Add Shrimp Fajitas for \$5.95 pp

MELE KALIKIMAKA BUFFETS

Hawaiian Holiday

Celebrate the holidays island-style! A festive Hawaiian-inspired feast filled with savory island flavors, tropical Holiday inspired buffet decor, and a little Aloha

HAWAIIAN BRAISED SHORT RIB & MISO-GLAZED ONO | \$39.95 PP

Tender Hawaiian-style braised short rib paired with delicate, flaky ono fish glazed in a silky, buttery miso marinade.

Accompanied by:

- Steamed Rice
- Sesame Asparagus
- Sesame Mandarin Almond Salad – crisp iceberg and Napa cabbage, snow peas, bell peppers, mandarin oranges, water chestnuts, crunchy wontons, and almonds with sesame dressing.
- Hawaiian Rolls & Butter

TROPICAL TRIO BUFFET | \$26.95 PP

A tropical trio of savory Teriyaki Steak Skewers, slow-cooked Kalua Pork Lau Lau, and Huli Huli Chicken Breast glazed in a smoky-sweet Hawaiian-inspired sauce.

Accompanied by:

- Tiki Stir-Fried Vegetables – with bok choy, broccoli, mushrooms, snow peas, bell peppers, baby corn
- Steamed Rice
- Spinach Mandarin Orange Salad – with strawberries, and toasted almonds with homemade honey poppy-seed dressing.
- Hawaiian Rolls & Butter

+ Add Lomi Lomi Salmon with Wonton Chips for \$5.95 pp

BUILD-YOUR-OWN *Pasta Bar*

You build it, your way! Choose your favorite pastas, sauces, proteins & vegetables, all served separately so guests can mix, match & create their perfect pasta dish. Each pasta bar includes your choice of (1) salad and freshly baked rolls or garlic bread.

PASTA BAR DUO | \$18.95 PP

CHOOSE 2 PASTAS • 2 SAUCES • 2 PROTEINS

PASTA BAR TRIO | \$22.95 PP

CHOOSE 3 PASTAS • 3 SAUCES • 3 PROTEINS

BOTH PACKAGES INCLUDE: Choice of (1) vegetable, (1) salad & freshly baked rolls or garlic bread. Served with grated parmesan & chili flakes

PASTA BAR SELECTIONS:

- **PASTAS**

Penne • Fettuccine • Cavatappi • Farfalle • Spaghetti • Upgrade to: Gluten-Free Penne [GF] +\$1.95pp

- **SAUCES**

Marinara [VG+DF+GF] • Alfredo [V] • Basil Cream Sauce [V + CN] • Chipotle Alfredo [V] • Pesto [V+GF+CN]

- **PROTEINS**

Meatballs • Sliced Chicken Breast [GF] • Italian Sausage • Upgrade to: Shrimp Scampi +\$6.95pp

SELECT (1) VEGGIE:

- **STEAMED BROCCOLI**

[VG+GF]

- **ITALIAN VEGGIE MEDLEY**

[V+GF]

Red & yellow bell peppers, zucchini, mushrooms, red onion, artichoke, broccoli & sundried tomatoes

- **SAUTÉED PEPPERS, ONIONS, & MUSHROOMS**

[V+GF]

- **SAUTEED ZUCCHINI & CARROTS**

with basil butter [V+GF]

CHOOSE (1) SALAD:

- **CLASSIC GARDEN** [VG+GF+DF]

with ranch [V+GF] + italian [VG+GF]

- **CAESAR**

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

- **ITALIAN GARDEN** [VG]

with tomato, red onion, crouton, pepperoncini, parmesan

- **FRESH BAKED ROLLS OR GARLIC BREAD**

COLD WEATHER COMFORT FOOD

Stations

INTERACTIVE & CUSTOMIZABLE TOPPINGS!

Warm, hearty favorites with all the fixings! Mix, match, and top it your way.

MASHED POTATO 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 Mashed Potatoes with butter + sour cream + chives + gorgonzola + cheddar cheese + hickory-smoked bacon crumbles,

Choice of (2):

- Marsala Mushroom Gravy
- Cabernet Gravy
- Peppercorn Gravy

MAC N CHEESE BAR | \$12.95 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.

SMOKEHOUSE CHILI & CORNBREAD BAR | \$12.95 PP

Hearty, slow-simmered smokehouse chili served with freshly baked cornbread and all the fixings!

Guests build their perfect bowl with toppings to include diced avocado, white onions, sour cream, sliced jalapeños, fresh cilantro, shredded cheddar cheese, crumbled bacon, and crispy tortilla strips.

Desserts

HOLIDAY COOKIES | \$2.95 PP

Freshly baked bakery style seasonal cookies

PETITE HOLIDAY DESSERTS | \$3.50 EACH

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

PETITE PIE BITES | \$3.50 EACH

Mini bite-sized pecan, pumpkin, and apple pies

MINI MOUSSE CUPS | \$3.50 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!

GOURMET CUPCAKES | \$3.50 EACH

Vanilla Bean, Salted Caramel, Red Velvet, or
Chocolate with Chocolate Ganache

SEASONAL 10" PIES | \$29.95 EACH

Pumpkin, Apple, Cherry, Blueberry, Pecan

CUSTOM LOGO / GRAPHIC TREATS | \$6.95 PP

Choice of photo, logo, graphic printed with edible ink on royal icing sugar cookie or white chocolate dipped crispy rice treat or cookie

CHEESECAKE MARTINI BAR | \$8.95 PP

Guests can build their perfect cheesecake-tini with toppings of hot fudge, strawberry & caramel sauce, crushed Oreo cookies, Heath Bar pieces, sprinkles, maraschino cherries, nuts, and whipped cream.

DUBAI CHOCOLATE MARTINI BAR | \$16.95 PP

Crispy golden kataifi pastry with velvety pistachio butter topped with a warm Belgian milk chocolate served with fresh cake bites and fresh strawberries—top with shredded coconut, candied orange peel, sprinkles, crushed pistachios, strawberry crunch.

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, and 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