

# Holiday MENU

FOR CORPORATE EVENTS,  
& PRIVATE PARTIES



Huntington Beach, California - Since 1982  
714.375.5566 - [www.LAFBcatering.com](http://www.LAFBcatering.com)

# Table of Contents

---

<b>ORDERING INFO</b> "the fine print"	<b>2 - 3</b>
<b>SERVICE STYLES</b> how to choose from staffed events, delivered buffets, or drop-off	<b>4</b>
<b>HORS D'OEUVRES</b> cocktail party package + grazing displays + popular tray-passed items	<b>5 - 8</b>
<b>TRADITIONAL MEAL PACKAGES</b> chef's choice + turkey + ham + carved roasts	<b>9 - 11</b>
<b>ACCOMPANIMENTS</b> seasonal salads ++ veggies + potatoes + pastas	<b>12</b>
<b>FOOD STATIONS</b> action stations + pasta + classic mashed potato bars	<b>13 - 14</b>
<b>DESSERTS &amp; BEVERAGES</b> sweets + treats + support bars + hosted bars + coffee	<b>15 - 17</b>

# 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 many different 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 and bring your vision to life. To learn more about our levels of service and pricing variables visit the next page.

## **INCLUDED WITH ALL SERVICE STYLES:**

We provide biodegradable plates, utensils, and paper napkins for all orders. Upgrade to acrylic clear plates with reflective cutlery available for \$1.75 per guest. If you prefer china and glassware for your event, we can provide you with a quote based on your specific needs and event details. All staffed and delivered display service styles include buffet tables, buffet linens, coordinating florals, decor, & menu signage for food & beverage stations

## **DIETARY SENSITIVE INFO**

We are happy to offer vegan and gluten-free menu options. With some minor changes to our recipes, we can make several 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 before 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, checks, and credit cards. 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 and pooled fairly with the team members working on your event. 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 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:**

### **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:**

### **ACE BBQ MEATBALLS**

with our secret recipe BBQ sauce

### **ARTICHOKE ARANCINI**

fried risotto balls with havarti  
served with fresh marinara

### **CARAMELIZED BACON SMOKIES**

### **CAPRESE SKEWERS**

with balsamic glaze + cracked pepper

### **CHEDDAR ANDOUILLE PUFFS**

### **CHEESE STUFFED MUSHROOMS**

### **CHICKEN CILANTRO EMPANADAS**

### **GRAPE + BLUE CHEESE TRUFFLES**

### **MAC-N-CHEESE BALLS**

### **SPINACH FETA FILO ROLLS**

## **ALSO INCLUDES:**

### **FRESHLY BAKED COOKIES**

assortment of traditional +  
seasonal flavors

### **& FRESHLY BREWED COFFEE**

with creamers + sugars

**\$25 PER PERSON**

# Grazing

## DISPLAYED HORS D'OEUVRES

**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 dip + hummus (GF+V)

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

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

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

**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.

**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

# 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

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

**BACON WRAPPED SMOKIES** | 1.95 PER GUEST  
with caramelized brown sugar

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

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

**ACE BBQ MEATBALLS** | 2.95 PER GUEST  
with our secret recipe BBQ sauce

**ARTICHOKE RISOTTO BALLS** | 2.50 PER GUEST  
crispy panko-crust ed artichoke havarti risotto balls  
with fresh marinara

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

**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

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

**HONEY CHEVRE TARTLETS** | 4.25 PER GUEST  
with pistachios and black pepper

**BACON WRAPPED BRUSSELS SPROUTS** | 2.75 PER GUEST  
with balsamic glaze

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

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

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

## Skewers

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

**MARINATED STEAK SKEWERS** | 5.95 PER GUEST  
garlic butter / chimichurri / teriyaki sauce

## 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

**BALSAMIC SHORT RIB SLIDERS** | 8.95 PER GUEST  
served with horseradish chive sauce + arugula

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

**BBQ PULLED PORK** | 6.95 PER GUEST  
with tangy apple coleslaw

**PESTO CHICKEN SLIDERS** | 4.95 PER GUEST  
with mozzarella, roasted red bell peppers, & provolone

## Vegetarian + Vegan

**ALMOND STUFFED MUSHROOMS** | 4.95 PER GUEST  
with fresh herbs (GF + 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)



# Holiday Menu Packages

## **I N C L U D E**

### **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, LINENS, & DISPLAY EQUIPMENT**

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

### **BUFFET DECOR, EQUIPMENT & SIGNAGE for FOOD & BEVERAGE STATIONS**

We will coordinate with your event colors & theme. Including floor-length polyester  
table drapes, equipment to maintain proper temperatures & display attractively

### **ECO-FRIENDLY TABLEWARE**

biodegradable plates, cutlery, napkin

**Upgrade to ACRYLIC TABLEWARE** - additional \$1.75 per person

clear acrylic plates, reflective utensils & paper napkins

**Upgrade to CHINA PACKAGE upon request:**

with flatware & linen napkins

Starting at 6.95 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 + hot coffee.

Choose your service style - staffing additional.

### HORS D'OEUVRES

CARAMELIZED BACON  
WRAPPED SMOKIES

&

CHEESE STUFFED  
MUSHROOMS

### HOLIDAY BUFFET

BALSAMIC-MARINATED TRI-TIP (GF)  
served with horseradish chive sauce.

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 shave fennel,  
gorgonzola, and toasted walnuts served  
with our scratchmade citrus vinaigrette

FRESHLY BAKED ROLLS

with butter

### ALSO INCLUDES:

FRESHLY BAKED  
HOLIDAY COOKIES

assortment of traditional +  
seasonal flavors

& FRESHLY BREWED COFFEE

our exclusive blend from  
with creamers + sugars

**\$29.95 PER PERSON**

# HOLIDAY BUFFET PACKAGE

## *entrees:*

**AMARETTO GLAZED HAM** | \$18.95  
with brown sugar glaze

**ROASTED TURKEY BREAST (GF)** | \$19.95  
with fresh cranberry sauce (GF)

**CRANBERRY ROSEMARY CHICKEN (GF)** | \$19.95  
bone-in legs, breasts & thighs OR  
boneless skinless breasts

**MAPLE DIJON CHICKEN BREAST** | \$19.95  
lightly breaded & topped with creamy  
maple dijon sauce & candied bacon

**SPICED PORK TENDERLOIN** | \$19.95  
with cherry-thyme pan sauce

**OVEN-ROASTED BRAISED BEEF (GF)** | \$22.95  
choice of au jus or cabernet sauce

### Customizable Holiday Menu Package!

Upgrade to (2) entrées add \$5 pp to highest priced entrée.  
Package includes (3) accompaniments, fresh rolls + butter

\* Require Chef on-site for additional charge.

\* **BALSAMIC ROASTED TRI-TIP (GF)** | \$25.95  
with creamy horseradish chive sauce

\* **SHRIMP SCAMPI (GF)** | \$24.95  
garlic butter sauce

**SALMON FILET (GF)** | \$26.95  
with rosemary olive butter

**BEEF SHORT RIB (GF)** | \$26.95  
wine-braised and melt in your mouth

\* **ROASTED BEEF TENDERLOIN (GF)** | \$39.95  
served with bearnaise OR cabernet sauce.

\* **PRIME RIB (GF)** | \$56.95  
with creamy horseradish chive sauce (GF)

# HOLIDAY BUFFET PACKAGE

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

## salad:

### **CLASSIC GARDEN**

with ranch + italian (V+ GF)

### **CAESAR**

with parmesan + egg, red onion + garlic croutons

### **HARVEST SALAD**

mozzarella + grapes + dried cranberries + walnuts + raspberry vinaigrette (V + GF)

### **PEAR & GORGONZOLA**

with mixed greens + toasted walnuts + balsamic (V + GF)

### **POMEGRANATE WALNUT**

mixed greens + mango + pomegranate + mozzarella, candied walnuts + pomegranate vinaigrette (GF)

### **FIG & APPLE**

kale, goat cheese, dried figs, pecans, pickled onions, bacon. & maple vinaigrette

## accompaniments:

### **CHEESY AU GRATIN POTATOES**

with four cheeses (GF)

### **GARLIC MASHED RED ROSE POTATOES**

with scratchmade peppercorn gravy, turkey gravy OR cabernet gravy

### **HERB ROASTED FINGERLING POTATOES**

(V+GF)

### **RICE PILAF**

### **CORNBREAD STUFFING**

### **SWEET POTATO CASSEROLE**

with candied walnut crumble

### **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

# Stations

## INTERACTIVE & CUSTOMIZABLE TOPPINGS!

Stations include (1) choice of salad.  
Service staff additional unless noted.

### **PIZZA ACTION STATION** | \$19.95 PP

Hand-made pizza dough flatbreads fired on-site with our authentic oven. Includes Pizza Chef for 2 hours.

Choice of sauce: marinara, creamy alfredo, & our housemade Ace BBQ sauce

Choice of meat: prosciutto, lemon-herb chicken, Italian sausage, or pepperoni;

Toppings: mozzarella, mushrooms, bell peppers, red onion, artichoke hearts, sun-dried tomato, black olive, pineapple, jalapeno, top with Parmesan cheese, crushed red pepper.

### **GOURMET MAC-N-CHEESE BAR** | \$19.95 PP

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.

### **DELUXE MASHED POTATO BAR** | \$14.95 PP

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** | \$6.95 PP

Perfect Side Upgrade! Garlic-mashed red rose potatoes served with butter, sour cream, chives,  
bacon, cheddar, gorgonzola, scratchmade peppercorn gravy



# 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.

## LIVE ACTION-STATION

Wow your guests as our Action Chef sautés personal selections of pasta noodles, proteins, fresh veggies, & scratchmade sauces to create each guest's perfect pasta creation.

## DELUXE PASTA SAUTE STATION INCLUDES:

penne, cheese tortellini, & fettuccine noodles, marinara, alfredo & pesto sauces. sliced hicken breast, prosciutto, italian sausage, fresh red & green bell peppers, mushrooms, red onions, artichoke hearts, broccoli, sun-dried tomatoes, grated: parmesan, crushed red chili & garlic olive oil

**29.95 PER GUEST**

Includes Action Chef for 2hrs.

## BUILD-YOUR-OWN PASTA STATIONS

Guest's self-serve with a build-your-own pasta bar to create their perfect custom pasta

### MEATBALLS + CHICKEN

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

**14.95 PER GUEST**

### ITALIAN SAUSAGE + CHICKEN

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

**17.95 PER GUEST**

## SELECT (1) SALAD:

### CLASSIC GARDEN

with ranch + italian

### CAESAR

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

### CITRUS BABY GREENS

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

### ITALIAN CHOPPED

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

# Desserts

## **HOLIDAY COOKIES** | \$1.95 PP

Freshly baked seasonal cookies include: creme de menthe + oatmeal pecan chocolate chip + cranberry white chocolate macadamia.

## **HOLIDAY DESSERT BARS** | \$3.95 PP

A variety of berry cheese bars, espresso brownies, lemon bars, butter brickle blondies, pecan bars, egg nog cheesecake bars and ginger cheese bars.

## **HOLIDAY PETITE DESSERTS** | \$5.95 PP

A variety of holiday-flavored and decorated petite French desserts. A little bit of everything!  
Serves 2 per guest

## **MINI MOUSSE CUPS** | \$5.95 PP

decadent seasonal flavors served in a mini shots with mini spoon  
Serves 2 bites per guest

# Drinks

## **HOT APPLE CIDER** | \$1.95 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** | \$2.75 PP

served chilled with lemon lime soda. perfect cocktail mixer.

## **DELUXE COFFEE BAR** | \$2.95 PP

Featuring our signature blend freshly roasted by HB local coffee roaster Blue Flame Coffee. Served with flavored creams, flavored syrups, chocolate shavings, sugars, cinnamon, nutmeg,  
Add decaf for \$.95 per serving.

## **INFUSED WATER** | \$2.95 PP

citrus cranberry or pomegranate 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

**\$29.95 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

**\$26.95 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)

**\$22.95 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)

**\$19.95 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, Perrier, tonic water, club soda,  
juices, mixers, grenadine, green olives, lemons,  
limes, cherries, + margarita salt.  
portable bar, disposable drinkware, napkins and ice.

**\$9.95 PER GUEST**

+ CORKAGE FEE \$3 PER GUEST

### beer + wine

**HOST PROVIDED  
BEER & WINE**

#### PACKAGE INCLUDES:

assorted diet + regular sodas, bottled  
waters, Perrier,  
lemons, limes + oranges.  
portable bar, disposable drinkware,  
napkins and ice.

**\$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