

Social MENU

FOR WEDDINGS, PRIVATE EVENTS,
GALAS, BANQUETS, & SOIREEs

LOVE AT FIRST BITE



Catering



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

Table of Contents

ORDERING INFO "the fine print"	3
SERVICE STYLES how to choose from staffed events, delivered buffets, or drop-off	4
HORS D'OEUVRES grazing displays + popular tray-passed items	5 - 6
MENU PACKAGES grazing displays + sharable platters + crostinis	7 - 10
FOOD STATIONS action stations + pasta + asian + tropical + classic mashed potato bars	11 - 14
LUNCH & LIGHTER FAIRE salads + sandwiches	15
BAR SERVICES & BEVERAGES support bars + mimosas + hosted bars + coffee	16 - 19
DESSERTS cake + chocolate + shaved ice + ice cream sundaes + petite sweets	20

Ordering info:

This menu is priced 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, 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 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

Full-service, hands-off event enjoyment.

Our team will beautifully display all food + beverage, attend to your guests, maintain refreshments, portion control, & clear tables,
Choose from staffed buffets, action chef stations, or plated sit-down services

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)

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 local sales tax.

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

tray-passed HORS D'OEUVRES

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

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

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

CAPRESE SKEWERS | 2.95 PER GUEST
mozzarella + tomato + basil + balsamic +
cracked pepper (gluten free)

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

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

ROASTED SHRIMP COCKTAIL | 6.95 PER GUEST
served with lemons + cocktail sauce (gluten free)

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

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

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

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

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

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 | 5.95 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

Menu Packages

INCLUDE

INFUSED ICE WATER & DELUXE COFFEE STATION

BUFFET TABLES and LINENS

floor-length polyester table drapes in a choice of coordinating available colors

FOOD and BEVERAGE DISPLAY EQUIPMENT

to maintain proper temperatures & display attractively

FLORALS & SIGNAGE for FOOD & BEVERAGE STATIONS

coordinated with event colors

SERVICE STAFF & CULINARY STAFF INCLUDED

for Serendipity, Love Actually, & Ever After Packages. Pricing for staffed events includes 4 hours of service with setup & cleanup. Delivered buffet includes 2 hours.

ACRYLIC TABLEWARE

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

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

SERENDIPITY PACKAGE

Packages available for buffet or plated. Select (1) salad, (2) entrees, (2) accompaniments. Includes rolls, infused ice water, coffee station, buffet tables & buffet linens, Event staff included.

salad:

CLASSIC GARDEN

with ranch + italian

CAESAR

with parmesan + egg, red onion + garlic croutons

BABY GREENS

bleu cheese + pecans + raspberry vinaigrette

SPINACH MANDARIN

with strawberries + almonds + poppyseed dressing

STRAWBERRY FIELDS

with walnuts + feta + red onion + honey balsamic

entree duet:

AMARETTO GLAZED HAM

with brown sugar glaze

CHICKEN VERONIQUE

with white wine cream sauce + fresh grapes + tarragon

APRICOT CHICKEN

with sherry + dijon

CHICKEN PICCATA

with zesty lemon caper sauce

LEMON - HERB CHICKEN

marinated with fresh citrus & italian herbs, and grilled to perfection

OVEN-ROASTED BRAISED BEEF

with au jus

accompaniments:

GARLIC MASHED RED ROSE POTATOES

with peppercorn gravy

HERBED COUSCOUS

RICE PILAF

GREEN BEANS ALMONDINE

RAINBOW ROASTED VEGGIES

ZUCCHINI + CARROTS

with garlic herb butter

# OF GUESTS	DELIVERED BUFFET	STAFFED BUFFET	SIT-DOWN SERVICE
50-74	24.95	34.95	49.95
75-99	23.95	33.95	48.95
100+	22.95	32.95	Inquire

LOVE ACTUALLY PACKAGE

Packages available for buffet or plated. Select (1) salad, (2) entrees, (2) accompaniments. Includes rolls, infused ice water, coffee station, buffet tables & buffet linens, Event staff included.

salad:

PEAR & GORGONZOLA
with walnuts + balsamic

TUSCAN SPINACH
with white beans, fennel, almonds, parmesan, + honey poppyseed dressing

FRENCH QUARTER
with peppered pecans & goat cheese + red wine vinaigrette

ANTIPASTO
with ranch & italian

SPRING GREENS
with roasted beet, asparagus, goat cheese & candied pecans

entree duet:

VEGETABLE STUFFED SALMON
with lemon dill sauce

CILANTRO LIME SHRIMP
skewered + grilled

SUMMER SQUASH LASAGNA
with italian cheeses & marinara

STUFFED CHICKEN BREAST
with italian cheeses & choice of sun-dried tomato or spinach

GRILLED FLANK STEAK
with chimichurri

CHICKEN MARGHERITA
with pesto, mozzarella, & blistered tomatoes.

BALSAMIC-MARINATED TRI-TIP
with creamy horseradish chive sauce

accompaniments:

GARLIC MASHED RED ROSE POTATOES
with peppercorn gravy

ROMAN FARFALLE
with artichoke hearts, capers & roma tomato

AU GRATIN POTATOES

FIRE ROASTED VEGGIES

GRILLED ASPARAGUS

LEMON GARLIC BROCCOLINI

# OF GUESTS	DELIVERED BUFFET	STAFFED BUFFET	SIT-DOWN SERVICE
50-74	31.95	41.95	56.95
75-99	30.95	40.95	50.95
100+	29.95	39.95	Inquire

EVER AFTER PACKAGE

Packages available for buffet or plated. Select (1) salad, (2) entrees, (2) accompaniments. Includes rolls, infused ice water, coffee station, buffet tables & buffet linens, Event staff included.

salad:

GRILLED ROMAINE WEDGE

with applewood-smoked bacon, corn, toasted walnuts & caesar dressing

NIÇOISE

with roasted potatoes, olives, egg & dijon vinaigrette

GREEN GODDESS

with cucumber, chickpea, celery, artichoke + tomato

ARUGULA & GRILLED PEACH

(seasonal) with blueberries, feta, marcona almonds & honey balsamic vinaigrette

ROASTED BEET & CHEVRE

on a bed of frisée

entree duet:

GRILLED MAHI MAHI

with roasted bell peppers

CRAB STUFFED CHICKEN

with mushroom roquefort sauce

SHRIMP SCAMPI

with bell peppers & angel hair

PORTOBELLO CHICKEN

provolone cheese + marsala wine

PARMESAN CRUSTED CHICKEN

juicy chicken breast topped with creamy parmesan cheese crust

GRILLED BEEF TENDERLOIN

with cabernet sauce

ROASTED PRIME RIB of BEEF

with creamy horseradish chive sauce + au jus
Additional \$8 per person

accompaniments:

SEASONAL BABY VEGETABLES

sunburst squash, baby carrots & zucchini

GRILLED ASPARAGUS

CHARDONNAY FETTUCINE ALFREDO

HERB-ROASTED FINGERLING POTATOES

ROASTED SPAGHETTI SQUASH

with basil, tomato & parmesan

BAKED POTATOES

with sour cream, bacon & chives

# OF GUESTS	DELIVERED BUFFET	STAFFED BUFFET	SIT-DOWN SERVICE
50-74	45.95	55.95	69.95
75-99	44.95	54.95	68.95
100+	43.95	53.95	Inquire

Pasta STATIONS

WHATEVER THE QUESTION, PASTA IS THE ANSWER

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 chicken 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

Pacific STATIONS

EXPLORE THE VIBRANT FLAVORS ACROSS THE PACIFIC

These tropical stations are a fully portioned meal. Want more than one? Just ask and we can portion for multi-stationed small plates so everyone can try everything!

PACIFIC RIM

Teriyaki beef + Chicken satay skewers served with Thai peanut sauce. Cucumber sesame salad, Vegetable Pad Thai. Vegetable spring rolls, Cream cheese & chive wontons served with sweet + sour sauce

18.95 PER GUEST

DELUXE POKE STATION

Sushi grade Ahi Tuna, Snow Crab, & Lomi Lomi Salmon served with jasmine rice, avocado, edamame, cucumber, limes, radish, mango, jalapeno, rice, pickled ginger, sesame seeds, furikake & sriracha mayo

29.95 PER GUEST

STIR-FRY NOODLE STATION

Our culinary staff will stirfry noodles with each guest's choice of fresh veggies & meats

Sauce: Teriyaki, Creamy Peanut, or Chili Garlic Sauce

Meat: Chicken, Steak, or Tofu

Veggies: bok choy, red bell pepper, broccoli, red onions, mushrooms, snow peas, carrots, & baby corn

Toppings: sesame seeds, green onions, & sriracha

26.95 PER GUEST

Includes Action Chef for 2hrs.

Add Marinated Shrimp

3.95 per guest

MAUI LUAU

Guests will love the tropical flavors that taste like a summer vacation!

Kahlua Pork Lau Lau
Mango Chicken Skewers,
Teriyaki Steak Skewers,
Maui Fried Rice
Tiki Stir Fry Veggies
Spinach & Mandarin Salad with strawberries, almonds, & poppyseed dressing
Tropical Fruit Display
Hawaiian Rolls with Butter

24.95 PER GUEST

Add In Lomi Lomi Salmon served in a pineapple with WonTon Chips
6.95 per guest

Action STATIONS

PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE

Action Stations include an Action Chef for 2 hours of service, plus (1) salad choice. Action Stations are entree portions, but can be customized for small plate portioning upon request

WOOD FIRED PIZZA STATION

Hand-made pizza dough flatbreads fired on-site with our authentic wood-fire oven.

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

Cheese: Mozzarella

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

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

19.95 PER GUEST

Includes Pizza Chef for 2hrs plus 1 salad choice.

PAELLA STATION

Spanish inspired dish of saffron rice simmered with an aromatic broth of fresh herbs & spices, filled with chicken, chorizo, jumbo shrimp, littleneck clams, peas, tomatoes, artichoke hearts, bell peppers.

26.95 PER GUEST

Includes Chef for 2hrs plus 1 salad + choice of bread

FAJITA BAR

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

Toppings include: cheddar & jack cheeses, lettuce, olives, jalapenos, salsa, sour cream, guacamole & hot sauce.

Choice of Spanish or Cilantro Rice & Black or Refried Beans
Fresh Tri-Colored Chips & Salsa

26.95 PER GUEST

Includes Chef for 2hrs

MELT BAR

The ultimate grilled cheese. Made by our on-site chef with your choice white or sourdough bread.

Includes: Carved turkey breast & crispy bacon

Host's choice of (3) cheeses: provolone, cheddar, gruyere, swiss, gouda, brie or mozzarella.

Host's choice of (5) fillings: basil, tomato, avocado, red onion, mushrooms, caramelized onions, poached pears or granny smith apples.

29.95 PER GUEST

Includes Chef for 2hrs plus 1 salad

Classic STATIONS

TO LIVE A FULL LIFE, YOU HAVE TO FILL YOUR STOMACH FIRST

Self-serve stations for your guests to load up with customizable toppings. Want more than one station? Ask your coordinator to portion small plate portioning.

GOURMET MAC-N-CHEESE BAR

Includes our 2 signature Mac-N-Cheese dishes: Havarti Parmesan Macaroni and White Cheddar & Gorgonzola Cavatappi. Your guests can customize with toppings of: grilled lemon-herb chicken + sirloin steak + hickory-smoked bacon + grilled veggies + green onions + homemade crispy french-fried red onions + toasted garlic breadcrumbs.

19.95 PER GUEST

MAC-N-CHEESE SIDE DISH BAR

Our classic Mac-N-Cheese served with a fun topping bar Includes: bacon, seasoned bread crumbs, tomato, peas, green onions, & fried onions

8.95 PER GUEST

DELUXE MASHED POTATO BAR

The station that never goes out of style! Garlic-mashed red rose potatoes with grilled sirloin steak & chicken breast.

Top with butter, sour cream, chives, bacon, cheddar, gorgonzola cheese, scratchmade marsala mushroom gravy and cabernet sauces.

13.95 PER GUEST

Sub Red-Wine Braised Short Rib
add 14.95 per GUEST

MASHED POTATO SIDE DISH BAR

Garlic-mashed red rose potatoes. Top with butter, sour cream, chives, bacon, cheddar, gorgonzola, scratchmade peppercorn gravy

6.95 PER GUEST

Lunch

& LIGHTER FAIRE

EVERY GOOD DAY NEEDS A GREAT LUNCH

All sandwiches and wraps include (2) accompaniments.
Salads include freshly baked breads & butter

SUPREME SALAD STATION

Choice of (3) entree salads:

Roasted Chopped Vegetable
Sesame Mandarin Chicken
Chicken Caesar
Cajun Chicken & Fusilli
Santa Fe Chopped Chicken
Roasted Cauliflower + Farro
Harvest with Raspberry Vinaigrette
Roasted Beet & Chevré
California Chicken
Served with rosemary focaccia,
olive loaf & baguettes with butter.

14.95 PER GUEST

BUILD-YOUR-OWN SALAD BAR

Guests can customize their perfect salad with Romaine, Iceberg & Spring Mix, Bell Pepper, Peas, Corn, Tomato, Onion, Cucumber, Carrot, Parmesan & Feta Cheese, Sliced Chicken Breast, Bacon, & diced egg. Italian, Buttermilk Ranch & Balsamic Vinaigrette dressings
Includes freshly baked rolls

12.95 PER GUEST

PALM SIZED SANDWICHES

Assortment of oven-roasted turkey + provolone, ham + swiss, roast beef + cheddar, cashew chicken salad & veggie sandwiches.
Served on fresh baked rolls or mini croissants with greenleaf lettuce.
Mayo, mustard, & dijon on the side
Portioned at 2 per guest.

13.95 PER GUEST

GOURMET LUNCH WRAPS

Choose from an assortment:

Baja Steak
Fried Chicken
Thai Chicken
Spicy Hummus
Grilled Veggie
California Turkey with Cranberry
Wrapped in fresh flavored tortillas.

15.95 PER GUEST

SELECT (2) ACCOMPANIMENTS:

red rose potato salad
marinated artichoke + angel hair pasta salad
greek bow-tie pasta salad
garden salad
caprese pesto pasta salad
citrus baby green salad
chopped italian salad
homemade potato chips
spinach & mandarin orange salad
edamame avocado salad
hummus with pita bread
harvest salad with raspberry vinaigrette
chinese chopped salad
sweet apple coleslaw
italian pasta salad
caesar salad
mediterranean cucumber salad
macaroni salad
watermelon salad with feta
fresh seasonal fruit platter
vegetable crudite platter

Bar Services

IT'S TIME TO MAKE SOME POUR CHOICES!

HOSTED BAR

Completely hands-off, full-service bars including an ABC license.

Your hosted bar package will include your selections of alcohol, mixers, garnishes, ice, and everything else you might need.

Our packages are portioned so you will not run out of anything and based on a minimum (4) hours of service.

SUPPORT BAR

You supply the alcohol, we provide the rest. We are insured to serve your guests with your provided alcohol - as long as your venue is okay with it. We provide all the ice, mixers, garnishes, beverage chilling tubs, bar equipment kits, and licensed bartenders.

Corkage fees are waived for full-catering orders.

All bar packages include disposable drinkware, beverage napkins, ice & beverage chilling tubs.

Prefer glassware? We can add this to your quote with the necessary bussing staff needed.

Portable Bar rentals are available starting at \$75 each.

Bartending / Mixology Staff pricing based on your timeline of service, we recommend 1 Bartender per 75 guests.

All beverage packages subject to local sales tax and 20% Production Fee

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.
Champagne & Cider Toasts available for upgrade upon request.
Bar service staff, tax and gratuity are additional.
We recommend adding 1 bartender per 75 guests.

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

Bar service staff, tax and gratuity are additional based on your timeline.
We recommend adding 1 bartender per 75 guests.
Please make sure your venue allows you to bring in your own alcohol.

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

**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 -

Beverage STATIONS

NON-ALCOHOLIC REFRESHMENTS

Fun fact: we exclusively serve a custom blend of locally roasted coffee beans made just for LAFB events by our friends at The Blue Flame Coffee.

BELLINI SUPPORT BAR

Your choice of peach, blueberry, strawberry, raspberry and blackberry nectars for client-provided alcohol.

3.95 per person

MIMOSA SUPPORT BAR

Fresh orange, pineapple, & cranberry juices, & fresh berries

3.95 per person

FLAVORED LEMONADE & ICED TEA

Includes gourmet flavored syrups on the side & beverage dispensers.

2.25 per person

INFUSED WATER DISPENSER

Served in an attractive clear dispenser. Choose from sliced lemons, cucumber mint, or strawberry kiwi.

1.00 per person

DELUXE COFFEE STATION

Freshly-brewed locally roasted premium Blue Flame Coffee and assorted teas served with flavored syrups and creams, chocolate shavings, cinnamon sticks & nutmeg.

2.95 per person

STANDARD COFFEE or TEA

Freshly-brewed regular or decaf Blue Flame Coffee OR hot water & assorted teas served with creamers & sweeteners.

1.95 per person

HOT CHOCOLATE BAR

Served with whipped cream, mini marshmallows, chocolate shavings, peppermint & cinnamon sticks.

3.95 per person

Desserts

A PARTY WITHOUT DESSERT IS JUST A MEETING.

Have something custom in mind? Our bakers can handle anything. We love customizing dessert stations to your color palettes and themes

CHOCOLATE FOUNTAIN or RIVER*

Rich flowing chocolate & choice of 5 dippers:

butter cookies, cream puffs, pretzels, strawberries, bananas, pound cake, apple, pineapple, macaroons, éclairs, biscotti, rice krispy treats, pirouettes and cheesecake bites. Minimum guest count 100. Attendant required for an additional charge.

8.95 per person

ICE CREAM SUNDAE BAR

Vanilla & chocolate ice cream, hot fudge, strawberry sauce, caramel topping, crushed oreo cookies, heath bar pieces, sprinkles, cherries, nuts and whipped cream.

6.95 per person

SHAVED ICE

Includes shaved ice machine, ice, plastic cups & spoons, Variety of syrup flavors. Attendant required for an additional charge.

1.95 per person

PETITE DESSERTS

Miniature seasonal french desserts
Serves 2 petites per person.

4.95 per person

MINI MOUSSE CUPS

seasonal flavors served in mini shot glasses with mini spoons.

2.95 each

INDIVIDUAL 3" DESSERTS

Choose flavors minimum of 1 dozen each: carrot cake, red velvet cake, tiramisu, triple chocolate layer cake, chocolate cheesecake, lemon cheesecake or raspberry .

5.95 per person

CUPCAKES

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

MINI 2.25 EACH

REGULAR 3.95 EACH

CHOCOLATE STRAWBERRIES

3.95 per person

WEDDING CAKES

Includes dessert table, linen, disposable plates, utensils & napkins.

CAKE FLAVORS:

chocolate, classic white, marble, carrot cake, red velvet, lemon, strawberry or banana.

ICING FLAVORS:

vanilla buttercream, chocolate buttercream, whipped cream, chocolate fudge or cream cheese.

FILLING SELECTIONS:

lemon curd, chocolate ganache, bavarian cream, strawberry, raspberry, cherry, blueberry, seasonal fruits, cookie dough, oreo cookie, peanut butter cups, caramel

Cake prices start at 4.50 per person



WHERE CATERING IS A WORK OF

heart



HUNTINGTON BEACH, CALIFORNIA - SINCE 1982