2021

Holiday MENU

LOVE AT FIRST BITE

Catering

FOR CORPORATE HOLIDAY
& PRIVATE PARTIES

HUNTINGTON BEACH, CALIFORNIA - SINCE 1982

714.375.5566 - WWW.LAFBCATERING.COM

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EASY *Cocktail Party* PACKAGE

Planning your event can be this easy! Replace your dinner with a "dinner-by-the-bite." Simply choose (1) grazing display + (5) classic appetizer bites, then finish off the night with freshly baked cookies + hot coffee.

CHOOSE (1) GRAZE DISPLAY:

FRUIT + CHEESE DISPLAY
with baked brie + sliced + cubed cheeses + fresh berries + baguettes + crackers

CRUDITE DIP STATION
pimento cheese + hummus + ranch dip served with vegetable crudite + crackers + sliced baguettes

CHOOSE (5) CLASSICS:

ANDOUILLE SAUSAGE CHEDDAR PUFFS

CARAMELIZED BACON WRAPPED SMOKIES

CAPRESE SKEWERS

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
HORS D'OEUVRE DISPLAYS

BAKED BRIE | 2.95 PER GUEST
with puff pastry + choice of fig / pear / raspberry

ITALIAN TORTE | 4.75 PER GUEST
pesto + ricotta + sundried tomato with baguettes

HOT ARTICHOKE DIP | 2.95 PER GUEST
creamy baked parmesan dip with sliced baguettes

HUMMUS TRIO | 4.75 PER GUEST
scratchmade flavors: cilantro + eggplant + bell pepper

VEGETABLE CRUDITES | 2.25 PER GUEST
with buttermilk ranch

CHEESE + CRACKERS | 2.50 PER GUEST
with slices of smoked gouda + cheddar + swiss +muenster + pepper jack gourmet crackers

FRESH FRUIT PLATTER | 2.95 PER GUEST
with fresh seasonal fruit

GOURMET CHEESE | 5.95 PER GUEST
honey + pistachio rolled chèvre cheese, cubed havarti, sage + port wine derby wedges, roasted rosemary marcona almonds + berries. Served with rustic bread + gourmet crackers.

ANTIPASTO | 8.95 PER GUEST
grilled vegetables, artisan cheese such as manchego + mozzarella + pistachio goat cheese, olive tapenade + handmade fresh hummus, with cured meats including salami + prosciutto + mortadella, garnished with roasted rosemary marcona almonds. Served with gourmet crackers.

Crostini's

PEAR + GORGONZOLA | 3.95 PER GUEST
with toasted walnut + honey drizzle

BUTTERNUT SQUASH | 7.95 PER GUEST
with ricotta cheese + sage

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

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

Classic HORS D'OEUVRE BITES

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

MINI BEEF WELLINGTONS | 3.75 PER GUEST
sirloin steak + porcini mushrooms + gorgonzola

CHICKEN CILANTRO EMPANADAS | 2.25 PER GUEST
with cheddar cheese + salsa

BACON WRAPPED SMOKIES | 1.95 PER GUEST
with caramelized brown sugar

SPINACH FILO ROLLS | 2.25 PER GUEST
with feta

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

GLAZED MEATBALLS | 2.25 PER GUEST
maple pork / bbq beef / cheddar sage sausage

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

ASIAN STUFFED MUSHROOMS | 2.50 PER GUEST
creamy carrot + ginger with sweet chili sauce

CHEESE STUFFED MUSHROOMS | 1.95 PER GUEST
garlic + cheddar + parmesan breadcrumb

WHIPPED BRIE TARTLETS | 2.50 PER GUEST
your choice of pear / pomegranate

BACON WRAPPED BRUSSELS SPROUTS | 2.75 PER GUEST
with balsamic glaze

RED CREAMER POTATOES | 2.75 PER GUEST
with gorgonzola + caramelized onions + bacon

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

Skewers

MARINATED CHICKEN SKEWERS | 2.95 PER GUEST

moroccan / lemon-herb / peanut / mango sauce

MARINATED STEAK SKEWERS | 4.95 PER GUEST

chimichurri / teriyaki sauce

Seafood

GRILLED SHRIMP SKEWERS | 6.95 PER GUEST

cilantro-lime / bbq / scampi / mojito / spicy

ROASTED SHRIMP COCKTAIL TREE | 6.95 PER GUEST

served with lemons + cocktail sauce

AHI TUNA TARTARE | 8.95 PER GUEST

with fresh wonton crisps

BACON WRAPPED SCALLOPS | 5.95 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

with grilled onions + au jus

TURKEY + SWEET POTATO SLIDERS | 8.75 PER GUEST

with cranberry slaw + smoked gouda

BBQ PULLED PORK OR CHICKEN SLIDERS | 5.75 PER GUEST

with 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 + mushroom

CUCUMBER CRUDITÉ CUPS | 4.95 PER GUEST

with hummus + veggie sticks

Traditional Meal
HOLIDAY PACKAGES

Each entree includes (3) accompaniments + freshly baked rolls
We recommend (1) starch + (1) vegetable + (1) salad
Upgrade to (2) entrees add $3 per person to highest priced entree.
Menu pricing based on 50 people or more, if less please inquire

CHOOSE (1) ENTREE :

BAKED HOLIDAY HAM | $18.25 PP
with amaretto glaze

ROASTED TURKEY BREAST | $19.95 PP
with cranberry sauce (GF)

ROASTED CRANBERRY HERB CHICKEN | $17.95 PP
bone-in legs + breasts + thights (GF)
with maple + cranberry + rosemary

MAPLE DIJON CHICKEN BREAST | $18.95 PP
breaded + topped with creamy maple dijon sauce + smoked bacon crumbles

ROAST BARON OF BEEF | $19.95 PP
with creamy horseradish chive sauce (GF)

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

SALMON FILET | $28.95 PP
with rosemary olive butter (GF)

SHORT RIB | $49.95 PP
boneless beef braised in cabernet sauce (GF)

PRIME RIB | $62.95 PP
with creamy horseradish chive sauce (GF)
minimum of 50 guests

Accompaniments

Each entree includes (3) accompaniments + freshly baked rolls
We recommend (1) starch + (1) vegetable + (1) salad

CHOOSE (3):

CHEESY AU GRATIN POTATOES
with four cheeses (GF)

RED ROSE MASHED POTATOES
with cabernet or peppercorn gravy

HERB ROASTED FINGERLING POTATOES
(GF + V)

CORNBREAD STUFFING
with fresh herbs

SWEET POTATO CASSEROLE
with candied walnut crumble

BRUSSELS SPROUTS
with balsamic glaze (GF + V)
or with garlic + parmesan

GREEN BEANS ALMONDINE (GF + V)

SEASONAL BABY VEGGIES
squash + zucchini + carrot (GF + V)

ROASTED WINTER SQUASH
butternut + acorn squash
in herb butter (GF)

POMEGRANATE SALAD
Field greens, sliced mango, pomegranate arils, mozzarella, candied walnuts. Pomegranate vinaigrette on the side. (GF)

FIG + APPLE SALAD
Field greens, goat cheese, dried figs, pecans, pickled onions, bacon crumbles. Maple Vinaigrette on the side

CITRUS BABY GREEN SALAD
with baby greens, mandarin, fresh fennel, gorgonzola, & toasted walnuts in a citrus vinaigrette

GARDEN SALAD
with buttermilk ranch + italian. (GF + V)

CAESAR SALAD
with romaine, red onion, egg, parmesan, + garlic croutons + creamy caesar dressing

Holiday Stations

Include choice of salad
+ freshly baked rolls with butter.

DELUXE PASTA SAUTE STATION | $24.95 PP

Our culinary staff will sauté each guest's choice of noodles & fresh pasta sauce with toppings to create their perfect custom pasta. Requires Action Chef for additional charge.

Pastas + Sauces: Penne, Cheese Tortellini, Fettuccine with Marinara, Alfredo, Pesto,
Toppings: Chicken, Prosciutto, Italian sausage, red & green bell pepper, mushroom, red onion, artichoke hearts, broccoli, sun-dried tomato parmesan cheese, crushed red chili, garlic olive oil

GOURMET MAC-N-CHEESE BAR | $19.95 PP

Includes our 2 signature Mac-N-Cheese dishes:
Havarti & Parmesan Macaroni + Sharp 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 sauce
Toppings include: butter + sour cream + chives + gorgonzola + cheddar cheese +
hickory-smoked bacon crumbles + grilled chicken + sirloin steak

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 | $2.95 PP

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

YULE LOG

mocha cake rolled with chocolate mousse + whipped cream + chocolate ganache + festive decorations.

MINI | $5.95 EACH

LARGE | $49 (9" LOG FEEDS 4-8)

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 | $2.25 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.

Ordering info:

We offer a wide array of service styles including fully staffed Live-Action cooking stations & elegantly plated sit-down dinners, staffed or self-serve buffets, and drop-off or will-call of disposable pans and platters. Our event coordinators are happy to customize your event - just let them know your vision. Read more about our service styles & pricing variables on the next page.

INCLUDED WITH ALL SERVICE STYLES:

We provide biodegradable plates, utensils, and paper napkins for all orders.
Upgraded acrylic plates with reflective cutlery available for $1.75 per guest.
China + glassware available - please inquire for pricing and availability

DIETARY SENSITIVE INFO

We offer many Vegan and gluten free menu options. With some minor changes to recipes, we can make several listed menu items gluten free and vegan available also. Although we are committed to preventing cross-contamination, please be advised that 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 + glassware to themed decorations. We can also design custom decor packages, seasonal centerpieces + floral arrangements. Plus we have lots of “friendors” we can recommend if you need anything else.

PAYMENT TERMS

We require $500 non-refundable deposit to reserve your spot. Popular dates will be booked on a "first come first served" basis. We can not process any catering orders without payment in full + a signed contract. Final headcount and final balance due 10 days prior to event. Due to fluctuating market conditions, seasonal availability, and supply chain issues, we reserve the right to offer comparable substitutions or replacement suggestions before your event. We accept all common payment methods. Please note all credit card payments will incur an additional 3.5% surcharge. Gratuities are not included, but greatly appreciated. Just let us know if, for ease, you would like to add it to your invoice.

Choose your service style:

STAFFED EVENTS	DELIVERED BUFFET	DROP-OFF (DISPOSABLE)	WILL-CALL (DISPOSABLE)
Your event staff will beautifully display all food + beverage, attend to your guests every need, maintain their refreshments, portion control, and clean up at the end of the event. Choose from a wide array or service styles including: live-action cooking stations, tray-passed mingling, staffed buffets, elegantly plated sit-down service, to showcase our service + culinary team.	Your menu will be beautifully displayed & set-up with buffet tables, linens, chafing dishes, tiered platters, servingware & coordinating buffet decor. Our delivery team member will return to pickup our equipment 2hrs later or the next morning. You're responsible for restocking and replenishing & all bussing.	Just need the food? Your order will be delivered within a 30 minute window. Our delivery team member will drop off and can even help you set up if needed. You're responsible for keeping everything at the appropriate temperature Individual packaging available starting at $1.50 per person	Your order will be prepared and served in disposable pans + platters. Our team will help load your car when you come to pick up from our commercial kitchen in Huntington Beach. You're responsible for keeping everything at the appropriate temperature. Individual packaging available starting at $1.50 per person
Minimum guest count 50 • 20% operational fee • Hourly staff rates based on event's timing, service style, & location	Minimum guest count 50 • 20% operational fee • 2-hrs between • delivery + pickup. Additional time is $35/hr	Minimum guest count 20 • $35 within 10 miles • $45 within 15 miles • $55 within 20 miles Please inquire for quotes on long-distance travel.	Minimum guest count 20 • No additional fees

WHERE CATERING IS A WORK OF

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