



CATERING MENU

TABLE OF CONTENTS

HORS D'OEUVRES - MEAT	2
HORS D'OEUVRES - LATIN & ORIENTAL FLAVORS	2
HORS D'OEUVRES - SEAFOOD & VEGETARIAN	3
PLATTERS & DISPLAYS	4
BREAKFAST	5
DELI SANDWICHES AND WRAPS	6
SOUPS & SALADS	7
VEGETARIAN ENTRÉES	8
SEAFOOD ENTRÉES	8
CHICKEN ENTRÉES	9
TURKEY ENTRÉES	9
BEEF ENTRÉES	9
MEXICAN ENTRÉES	10
PASTA ENTRÉES	11
DESSERTS	12
AMERICAN BARBEQUE	13
OLD FASHIONED BARBEQUE	13
MEXICAN BARBEQUE	13
SPECIAL MEETING BREAK SNACKS	14
POLICIES & GUIDELINES	15

Prices are subject to change without notice.



CATERING MENU

HORS D'OEUVRES

POULTRY

SKEWERED BREAST OF CHICKEN ... \$5.25

With Choice of Fresh Herb or Teriyaki Sauce

BUFFALO WINGS & CELERY STICKS ... \$4.25

With Ranch Dipping Sauce

SKEWERED LEMON CHICKEN ... \$5.25

Chicken Breast Skewered with Lemon Ginger Sauce & sweet onions

ASIAN BBQ CHICKEN WINGS ... \$4.95

With Fresh Ginger, Sesame Seeds, Parsley, Soy Sauce & Peppers

COCONUT CHICKEN MEDALLIONS ... \$5.25

Stuffed Chicken Breast Rolls with Coconut Served warm with Mango Chutney

CHICKEN & MUSHROOM TRIANGLE ... \$5.50

Phyllo Dough Triangles Stuffed with Sautéed Chicken & Mushroom

THAI CHICKEN BALLS SKEWERS ... \$4.95

Ground Chicken Balls with Bread Crumbs & Thai Spices Served with Sweet Chili Sauce

LATIN FLAVOR

MINI TAQUITOS ... \$4.95

Beef, Chicken or Potato served with Guacamole, Red & Green Salsa

TORTILLA CHIPS ... \$5.75

With Guacamole and Fresh Salsa

MINI BURRITOS ... \$4.95

Choice of Chicken, Beef or Vegetables

MINI QUESADILLAS ... \$4.95

Choice of Chicken, Beef, Cheese or Vegetable Served with Guacamole, Sour Cream, Red & Green Salsa

JALAPEÑO POPPERS ... \$3.95

Served warm with Ranch Dip

CHORIZO PUFFS ... \$5.50

Puff Pastry Filled with Spicy Chorizo Sausage & Grated Cheese

BEEF

STEAK CROSTINI ... \$5.75

Peppered Sliced Sirloin on Toasted Baguette with Creamy Horseradish Spread

BEEF TENDERLOIN SKEWERS ... \$5.50

Served with Soy Dipping Sauce

BEEF WELLINGTONS ... \$6.00

Fillet Mignon Cuts in Pate Wrapped in Puff Pastry

BEEF ROULADE ... \$6.00

Stuffed Beef Roulade with Shredded Vegetables and Fresh Herbs

PORK

GLAZE PORK RIBS ... \$5.75

Oven Roasted Glaze Pork Ribs with Teriyaki Sauce and Pineapple Chunks

ASPARAGUS & PROSCIUTTO ... \$5.50

Grilled Asparagus Wrapped in Prosciutto

HAWAIIAN PORK SKEWERS ... \$5.50

Cubes of Pork with Pineapple, Onions & Bell Peppers

SMALL BITES BISCUIT & GRAVY ... \$6.00

A cup of our house-made sausage gravy and a buttermilk biscuit.

ORIENTAL FLAVOR

DIM SUM DELIGHT ... \$7.25

Chef Choice of Assorted Dim Sum served warm and with Soy Sauce and Spicy Sauce

CALIFORNIA ROLLS ... \$4.75

With Fresh Ginger, Wasabi & Soy Sauce

ORIENTAL VEGETARIAN SPRING ROLLS ... \$4.75

Served with Sweet and Sour Sauce

CHICKEN VEGETABLE POT STICKERS ... \$4.75

Served with Soy Sauce & Spicy Sauce

SUSHI TRAY ... \$12.75

Chef Choice of Fresh Assortment of Sushi, Ginger, Wasabi & Soy Sauce; 6 pieces per person

All appetizers are 2 pieces per person and 10 minimum each item required.



CATERING MENU

HORS D'OEUVRES

SEAFOOD

SALMON PINEAPPLE SKEWERS ... \$6.50

With Pepper Glaze & Lime Crème Fraîche

THAI SHRIMP ROLLS ... \$6.75

Fresh Shrimp, Bell Peppers & Cucumbers in a Round Rice Paper, served with Sweet Chili Cilantro Sauce

SCALLOPS WRAPPED IN SMOKED BACON...\$6.50

MINI-CRAB CAKES ... \$5.95

Served warm with Chile Remoulade

MARINATED SHRIMP ... \$6.25

Roasted Shrimp Marinated in Lime-Garlic served with Chipotle Aioli Sauce

CHILLED PRAWNS ... \$6.25

With Cocktail Sauce & Lemon Wedges

THAI CUCUMBER ROUNDS ... \$4.95

Topped with Zesty Crab Salad

VEGETARIAN

GRILLED MARINATED ASPARAGUS ... \$5.25

SPANAKOPITA ... \$4.95

Phyllo Pastry filled with Feta Cheese, Spinach and Oregano

GREEK CUCUMBER ROUNDS ... \$4.75

Sliced Cucumber topped with Feta Cheese & Fresh Mint and Sliced Kalamata Olives

EGGPLANT WELLINGTON'S ... \$5.25

FALAFELS ... \$4.75

Ground Chickpeas and Herbs served with Tahini Dip Sauce

ITALIAN STUFFED MUSHROOMS ... \$4.95

Stuffed with Fennel, Sun-Dried Tomatoes, Garlic, Basil, Gorgonzola and Parmesan Cheese

WILD MUSHROOM CROSTINI ... \$4.95

Sliced Baguette with Mascarpone Cheese

ANTIPASTO SKEWERS ...\$4.85

With Cherry Tomatoes, Fresh Basil & Mozzarella Cheese Balls

VEGETARIAN SAMOSA ... \$4.75

Potatoes, Peas, Onions with Indian Spices

CHIPOTLE DEVILED EGGS ... \$4.50

Egg Halves Topped with Spicy Yolk Mousse

BREADED MOZZARELLA OR ZUCCHINI STICKS ... \$4.25

Served with Marinara Sauce

PEAR AND BRIE ... \$4.95

Mixture of Green Pear, Brie Cheese and Toasted Almonds wrapped in Phyllo

All appetizers are 2 pieces per person and 10 minimum each item required.

All Vegetarian Entrees can be made Vegan & Gluten Free

Dairy Free Option available upon request



CATERING MENU

PLATTERS & DISPLAYS

VEGETARIAN

VEGETABLE CASCADE ... \$6.25

Grilled and Raw Seasonal Vegetables, served with Spicy Peanut and Blue Cheese Sauce

MIDDLE EASTERN BASKET ... \$8.25

Fresh Tabbouleh, Hummus, Baba Ghanoush, Marinated Olives and Toasted Pita Triangles; everything Made Fresh and Homemade

SPINACH & ARTICHOKE DIP ... \$5.95

Served warm with Toasted Baguette

HUMMUS & PITA ... \$6.25

Home Made Hummus with Toasted Pita Bread

SLICED FRUIT DISPLAY OR FRUIT SALAD ... \$4.95

GOURMET CHEESE DISPLAY ... \$6.50

Premium imported cheeses displayed & served with sliced baguette and crackers

FRESH FRUIT AND CHEESE DISPLAY ... \$8.50

Imported and Domestic cheeses and Fresh Fruits with baguette and crackers

BAKED BRIE CHEESE ... \$60.75

Baked Brie wrapped in Puff Pastry surrounded with apricots, Apples, walnuts & sliced baguette; 1 serves 15-20 people

MEAT

ANTIPASTO PLATTER ... \$6.75

Mortadella, Salami, Prosciutto, Provolone Cheese, Black Olives, Peperoncini. Along with Pesto Mayonnaise with Sourdough Baguette

ULTIMATE ANTIPASTO PLATTER ... \$9.25 (20 MINIMUM REQUIRED)

Thin Slices of Salami, Prosciutto, Mortadella, Fresh Mozzarella Cheese Balls, Peperoncini, Mixed Olives, Sun-Dried Tomatoes, Dried Figs, Roasted Bell Peppers & Asparagus, served with Artichoke & Green Olive Tapenade and Kalamata Olive Tapenade with Sliced Baguette

SLIDERS BUFFET ... \$6.50

1 per person in Assorted Mini Buns (1.5 oz Buns)

AMERICAN CLASSIC

With Beef Patty, Lettuce, Tomato, Onions, Mayo, Pickles & Cheese

CALIFORNIA CHICKEN

With Natural Grilled Chicken Breast, Avocado, Chipotle Sauce & Tomatoes

PULLED PORK

With BBQ Sauce & Coleslaw

THE VEGETARIAN

With Grilled Portobello Mushroom, Mixed greens, Caramelized Onions & Bell Peppers & Roasted Garlic Sauce

*Unless otherwise noted, 10 minimum each item required
(Platters are 4 – 6 ounces per person)*



CATERING MENU

BREAKFAST

MEALS

CONTINENTAL BREAKFAST ... \$11.50

Assortment of Pastries and Noah's Bagels served with Cream Cheese and Preserves, Fresh Fruit Platter, Asst. Juices, Coffee and Tea Service

FULL BREAKFAST SCRAMBLE ... \$15.50

Fluffy Scramble Eggs served with Bacon or Sausage Breakfast Potatoes, English Muffins and Preserves Fruit Salad, Asst. Juices, Coffee and Tea Service

BREAKFAST CREPES ... \$14.50

Savory or Sweet Filled with Choice of Bacon or Sausage, Asst. Juices, Coffee and Tea Service

PANCAKE, WAFFLE OR FRENCH TOAST BREAKFAST ... \$12.75

Any Choice is Served with Bacon or Sausage; Fresh Fruit Platter, Asst. Juices, Coffee and Tea Service

LOX AND BAGEL BOARD ... \$15.75

Nova Lox, Cream Cheese, Tomatoes, Capers, Red Onions, Sliced Hard-Boiled Egg and Swiss Cheese with Noah's Bagels, Fresh Fruit Platter, Asst. Juices, Coffee and Tea Service

BREAKFAST FRITTATA ... \$15.25

Choose from Fontina or Sausage with side of Bacon or Sausage, Fresh Fruit Salad, Asst. Juices, Coffee and Tea Service

LAFB CAFÉ HEALTHY BREAKFAST ... \$11.75

Bananas & Seasonal berries, Individual Low Fat Asst. Yogurts, Granola bars, Asst. Juices, Coffee and Tea Service

BREAKFAST OMELET ... \$14.75

Choose from: Cheese, Denver or Spanish Omelet with Breakfast Potatoes, English Muffins with Preserves, Fresh Fruit Salad, Asst. Juices, Coffee and Tea Service

BREAKFAST WRAPS ... \$12.75

Wraps Made in a Flour Tortilla, Ketchup & Tabasco, Fresh Fruit Salad, Asst. Juices, Coffee and Tea Service

BACON OR SAUSAGE

VEGETARIAN WITH MUSHROOMS & SPINACH

EGGS AND CHEESE

À LA CARTE

BACON OR SAUSAGE ... \$3.50

TURKEY BACON OR TURKEY SAUSAGE ... \$4.25

CHICKEN APPLE SAUSAGE ... \$4.00

VEGETARIAN BACON OR SAUSAGE ... \$4.25

PASTRIES OR BAGELS ... \$3.50

GRANOLA BARS OR INDIVIDUAL YOGURT ... \$2.75

BREAKFAST PARFAITS ... \$5.75

VEGAN OR GLUTEN FREE MUFFINS ... \$4.25

FRUIT SALAD ... \$4.95

HARD BOILED EGGS ... \$3.50

*10 minimum each item required
Substitutions Available upon Request Only*

No Cheese on any Breakfast – By Request Only



CATERING MENU

COLD CUTS

SANDWICHES

TRAY ... \$12.75 / BOX ... \$12.75

*With Lettuce, Tomatoes, Mayo and Whole Mustard Seeds,
Served on Sliced Bread & Rolls along with your choice of
Salad & Dessert*

CHICKEN

TURKEY

EGGPLANT MOZZARELLA

ROASTED VEGETABLES

BLACK FOREST HAM

PASTRAMI

ROAST BEEF

TUNA SALAD

WRAPS

TRAY ... \$13.50 / BOX ... \$14.25

CHICKEN AVOCADO WRAP

*With Bell Peppers, Red onions, Balsamic Vinegar,
Avocado, Mayo & Spring Mix Lettuce*

CLUB WRAP

*Sliced Turkey, Ham, Provolone & Cheddar Cheese,
Bacon, Lettuce, Onions, and Tomatoes*

ROAST BEEF WRAP

*With Chipotle Aioli, Pepperoncini, Spring Mix Lettuce
& Tomato & Cheddar Cheese*

MEDITERRANEAN VEGETARIAN WRAP

*Baby Spinach, Tomatoes, Cucumbers, Feta Cheese, Red
Onions & Roasted Eggplant*

GOURMET SANDWICHES

TRAY ... \$14.75 / BOX ... \$15.50

CALIFORNIA CLUB

Turkey, Ham, Bacon, Cheddar, Swiss and Avocado

ROASTED VEGETABLE

Provolone Cheese, Alfalfa & Avocado

TUNA SALAD

*Albacore Tuna Salad with Avocado, Red Onions, Sprouts,
Bell Peppers & Celery*

CHICKEN AVOCADO

With Basil Leaf & Provolone Cheese

FRESH MOZZARELLA & EGGPLANT

Grilled Eggplant, Alfalfa Sprouts & Mozzarella Cheese

SANTA FE

Roast Beef cuts with Roasted Bell Peppers & Onions

HAM & BRIE CHEESE

*Baby Greens, Black Forest Ham, Slice Brie Cheese and
Apricot & Whole seed Honey Mustard Spread*

AMERICAN TURKEY

Swiss Cheese, Spinach Turkey and Cranberry Spread

*All Sandwiches are prepared with Lettuce, Tomatoes, Mayo and Whole Mustard Seeds, Served
on Sliced Bread & Rolls along with your choice of Salad & Dessert*

Boxed Sandwiches Available with Side of Fruit & Pasta Salad and Cookie or Brownie

Gluten Free or Vegan Bread Available upon Request



CATERING MENU

SOUPS & SALADS

SALADS

ALL SALADS

Served with Rolls & Butter and Choice of Dessert

ADD CHICKEN PER PERSON ... \$4.75

ADD GRILLED SALMON PER PERSON ... \$6.00

ADD 6 ROASTED SHRIMP PER PERSON ... \$7.00

BOXED LUNCH SALAD ... \$15.50

CAESAR SALAD ... \$9.00

Romaine Lettuce, Croutons, Olives, Shredded Carrots, Parmesan Cheese & Cherry Tomato

PECAN MANDARIN SALAD ... \$10.00

Romaine Lettuce, Mandarins, Oranges, Cucumbers, Roasted Pecans with Citrus Vinaigrette

CHICKEN MANGO SALAD ... \$10.00

Broiled Marinated Chicken with Mango, Cucumber, Tomatoes and Avocado over Mixed Greens with Mango Vinaigrette

MEDITERRANEAN CHOP SALAD ... \$10.00

Garbanzo Beans, Black Olives, Tomatoes, Cucumbers, Marinated Artichokes, Parsley, Tossed with Mix Greens & Balsamic Vinaigrette

COBB SALAD ... \$10.00

Diced Turkey, Hard-Boiled Eggs, Crumbled Bacon, Tomato, Avocado & Blue Cheese, Mixed Greens & Balsamic Vinaigrette

PEAR SALAD ... \$10.00

Spring Mix Lettuce, Sliced Pears, Dried Cranberries, Candied Walnuts, Blue Cheese & Raspberry Vinaigrette

SOUPS

ALL SOUPS

Served with Rolls & Butter or Oyster Crackers

TORTILLA SOUP ... \$6.25

BUTTERNUT SQUASH SOUP ... \$6.25

LENTIL & VEGETABLE SOUP ... \$6.25

NEW ENGLAND CLAM CHOWDER ... \$6.25

TRADITIONAL ITALIAN MINISTRONE ... \$6.25

CREAM OF TOMATO SOUP ... \$6.25

10 minimum each item required.



CATERING MENU

ENTRÉES

VEGETARIAN

VEGETARIAN KABOBS ... \$14.75

Grilled Skewered Seasonal Vegetables Red, Green Bell Peppers & Onions

OVEN ROASTED STUFFED PEPPERS ... \$14.75

Roasted Bell Peppers Stuffed with Quinoa Vegetables, Roasted Corn & Fresh Tomato Basil & Garlic Sauce

STUFFED TOMATOES ... \$14.75

Grilled Tomatoes stuffed with Corn and Chopped Vegetables, Marina Sauce on Top

EGGPLANT LAYERS ... \$14.75

Grilled Sliced Eggplant stack with Sliced Tomato, Basil and Fresh Mozzarella Cheese

PORTOBELLO MUSHROOM ... \$14.75

Stuffed Portobello's with Cherry Tomatoes Zucchini, Corn with Balsamic Glaze

SEAFOOD

ROASTED ATLANTIC SALMON ... \$21.50

With Miso Orange Sauce & topped with Fresh Mango, Cilantro, Jalapeno, Bell Peppers & Lime Juice

RED SNAPPER ... \$16.25

Grilled Filet with Fresh Papaya Salsa with Red Onions, Oranges, Mint & Jalapeno

PRAWN IN FRESH HERBS ... \$18.75

Sautee Prawns in White Wine and Butter

TILAPIA WITH LEMON CAPER SAUCE ... \$16.25

Roasted Tilapia with Vermouth Lemon and Caper Sauce with Lemon Wedges

All Entrees Served with one choice of side dish, Salad, Rolls & Butter and Choice of Dessert

10 minimum each item required

All Entrees are made with Gluten Free Sauces

Dairy Free Option Available upon Request



CATERING MENU

ENTRÉES

BEEF

LAFB CAFÉ MEATLOAF ... \$15.75

Made Ground Beef, Herbs & Vegetables and Served with Brown Gravy

TRI-TIP WITH MUSHROOM SAUCE ... \$17.25

Roasted Tri Tip with Sautéed Vegetables and Red Wine Sauce

BEEF KABOBS 2 PER PERSON ... \$17.25

Beef Chunks, Bell Peppers & Red Onions with Choice of Herb Sauce or Teriyaki Sauce

TRI TIP WITH MISO BUTTER ... \$17.25

Roasted Tri Tip Miso Butter Sauce and Topped with Roasted Fennel

PRIME RIB OF BEEF ... \$28.75 (MIN. OF 15 PER ITEM REQUIRED)

With Au Jus and Fresh Horseradish

TURKEY

ROASTED TURKEY ... \$17.95

Sliced Herb Turkey Breast served with Side of Wild Rice, Stuffing with Apples, Sausage, Walnuts, Cranberry Sauce & Brown Gravy (Stuffing can be made vegetarian)

STUFFED TURKEY BREAST ... \$20.95

Dried Cranberries & Brie Cheese, Stuffed Turkey Breast with Orange Sauce

PORTOBELLO MUSHROOM ... \$14.75

Stuffed Portobello's with Cherry Tomatoes Zucchini, Corn with Balsamic Glaze

TRADITIONAL WHOLE TURKEY...\$20.95

White & Dark meat Served with Vegetarian Bread Stuffing, Cranberry Sauce and Brown Gravy

GARLIC ROSEMARY TURKEY BREAST...\$17.95

Sliced Turkey Breast with Light White Chardonnay Sauce

CHICKEN

LAFB CAFÉ SPECIAL CHICKEN ... \$16.25

Chicken Breast Stuffed with Mushrooms, Spinach and Sun-Dried Tomatoes with Mushroom Sauce

STUFFED CHICKEN WITH GOUDA CHEESE ... \$16.25

With our Lemon-Caper-Dijon Sauce

OVEN-ROASTED CHICKEN BREAST ... \$15.50

Topped with Sautéed Mushrooms & Red Wine Sauce and Asparagus Tips

CHICKEN PINEAPPLE TERIYAKI ... \$15.50

Roast Chicken Breast with Teriyaki Sauce and Roasted Pineapple

CHICKEN PARMESAN ... \$15.50

Classic Italian Relish with Tomato, Basil and Capers

CHICKEN POMODORO ... \$15.50

Roasted Chicken with Vodka Sauce & Cherry Tomatoes

STUFFED CHICKEN WITH RICOTTA CHEESE ... \$16.25

Grilled Chicken stuffed with Pine Nuts and Basil, Ricotta Cheese and White Chardonnay Sauce

ROAST QUARTER LEG CHICKEN ... \$15.25

Marinated in Rosemary Herbs and Light Lemon Sauce

CHICKEN LEMON CAPER ... \$15.50

Roasted Chicken Breast with Vermouth Lemon and Caper Sauce with Lemon Wedges

All Entrees Served with one choice of side dish, Salad, Rolls & Butter and Choice of Dessert

10 minimum each item required

All Entrees are made with Gluten Free Sauces

Dairy Free Option Available upon Request



CATERING MENU

ENTRÉES

MEXICAN

ALL MEXICAN ENTRÉES

Served with Spanish Rice & Whole Black Beans, Fresh Pico de Gallo Salsa, Red & Green Sauce, Guacamole, Shredded Cheese & Sour Cream and Dessert

MORE OPTIONS AVAILABLE

*Corn White Rice
Cilantro Rice
Refried Pinto Beans
Whole Pinto Beans*

FAJITA BAR ... \$16.25

Choice of Chicken, Beef or Vegetarian with Corn & Flour Tortilla & Shredded Lettuce for Topping

TOSTADA BOWL ... \$16.75

with our Homemade Crispy Tortilla Bowl and your Choice of Beef, Chicken or Vegetables and Shredded Lettuce for Topping

SOFT TACO BAR ... \$16.50

Choice of Marinated Cubed Chicken, Beef or Vegetables, Corn & Flour Tortilla & Shredded Lettuce for Topping

BURRITO BAR ... 16.25

Make you Own Burrito with your Choice of Beef, Chicken or Vegetable & Flour Tortillas

ENCHILADAS ... \$17.50

Rolled Corn Tortillas with you Choice of:

FILLING

*Vegetables
Cheese
Shredded Chicken
Shredded Beef*

SAUCE

*Green Sauce
Red Sauce
Mole*

10 minimum each item required.



CATERING MENU

PASTA

PASTA BAR

ALL PASTA BARS ... \$11.75

Served with Garlic Bread, Salad and Choice of Dessert

CHOOSE UP TO 3 PASTAS

*Tortellini
Penne
Cheese Ravioli
Fettuccini
Orzo Pasta
Linguini
Angel Hair
Spaghetti*

CHOOSE UP TO 2 SAUCES

*Traditional Alfredo
Herb Marinara
Green Pesto
Olive Oil & Herb
Fresh Tomato, Basil & Garlic Sauce*

ADD EXTRA PER PERSON

SEASONAL VEGETABLES ... \$3.25

GRILLED CHICKEN BREAST ... \$3.95

BEEF OR TURKEY MEAT BALLS ... \$3.95

PRAWNS IN HERBS & GARLIC 6PP ... \$5.75

LASAGNA

ALL LASAGNA ... \$15.75

Served with Garlic Bread, Salad and Choice of Dessert

GROUND BEEF

VEGETABLE

10 minimum each item required



CATERING MENU

DESSERTS

DESSERT OPTIONS

COOKIES ... \$1.75

Chocolate Chip Cookies
Oatmeal Raisin
Double Chocolate
Peanut Butter
Mexican Wedding Cookies

BROWNIES ... \$1.75

FRUIT BARS ... \$2.25

Lemon
Pecan Chewy
Raspberry

ASSORTED TARTS

PETITE 1.5" ... \$2.50

MEDIUM 2.5" ... \$3.75

MEXICAN CHURROS WITH CHOCOLATE ... \$1.75

STRAWBERRIES DIPPED IN WHITE OR DARK CHOCOLATE ... \$1.95

FRENCH PASTRIES (2 PER PERSON) ... \$4.50

GLUTEN FREE COOKIES 1 SIZE ... \$2.75

VEGAN COOKIES 1 SIZE ... \$2.75

Individual Tarts & Cakes available upon request

Inquire for availability



CATERING MENU

BARBEQUE

AMERICAN BARBEQUE

COST PER PERSON ... \$27.50

50 Minimum Required

INCLUDES

*BBQ Quarter Leg Chicken
BBQ Pork Ribs
Hamburgers
Garden Burgers
Hot Dogs*

SERVED WITH

*Baked Sweet Beans
Macaroni and Cheese
Green Salad
Coleslaw
Corn on the Cob
Corn Bread Muffins & Butter
Apple Pie & Fruit Cobbler*

MEXICAN BARBEQUE

COST PER PERSON ... \$27.50

20 Minimum Required

INCLUDES

*Carne Asada with Grilled Green Onions
Pork Ribs with Chipotle BBQ Sauce
Chicken Quarter Leg Margarita Marinade*

SERVED WITH

*Mexican Rice
Refried OR Black Beans
Roasted Corn & Tomato Salad
Salsa Fresca & Guacamole
Red Hot & Green Mild Sauce
Corn & Flour Tortillas
Tortilla Chips
Mexican Cookies & Churros*

OLD FASHIONED BARBEQUE

COST PER PERSON ... \$14.95

15 Minimum Required

INCLUDES

*All Beef Hot Dogs
Jumbo Burgers
Garden Burgers*

SERVED WITH

*Lettuce, Tomato, & Onions
Mustard, Mayo, & Ketchup
Pickles & Relish
Cheese
Green Salad
Potato Salad
Watermelon
Brownies*

BBQ can be cooked on site upon request.



CATERING MENU

MEETING BREAKS

SPECIAL MEETING MENU

LET'S GET THE MEETING POPPING ... \$7.25

*Assortment of Fresh-Popped Corn, Assorted Mini Chocolate Bars
Assorted Bag of Chips & Whole Fruit*

AFTERNOON SNACK ... \$11.25

*Fresh Fruit and Cheese Display with Baguette & Crackers Assorted
Cookies, Chocolate Dipped Strawberries and Assorted Fresh Mini
Tarts*

LAFB CAFÉ ICE CREAM EXTRAVAGANZA ... 9.75

*Vanilla, Chocolate, and/or Strawberry Ice Cream served with Fresh
Strawberries, Nuts, Toasted Coconut and M & M's, Sprinkles,
Bananas, Chocolate Chips, Caramel, Chocolate Fudge and Berry
Sauce and Choice of Individual Bowls, Sugar or Waffle Cone*

BOWL OF MIXED NUTS ... \$5.50

ASST. POPCORN ... \$4.50

ASST. BAG OF CHIPS ... \$1.50

PROTEIN BARS ... \$4.75

SOFT DRINKS ... \$1.75

PREMIUM SOFT DRINKS ... \$2.75

COFFEE SERVICE ... \$2.50

SLICED FRUIT DISPLAY ... \$4.95

10 Minimum Required

Vegan or Dairy Free Ice Cream Option available upon Request

Prices may vary

Alcoholic Beverages Available Upon Request



CATERING MENU

POLICIES & GUIDELINES

INTRODUCTION

At Love at First Bite Café & Catering, we strive to provide only the very best to accommodate every catering request and to exceed your expectations to make your special event memorable.

Please follow these guidelines to help plan for your event. We kindly request that you review and plan accordingly to make your next event a success!

CONTACT INFO & HOURS

EMAIL

orders@lafbcafe.com

PHONE

916-844-7472 (café)

801-574-3493 (cell)

916-459-9841 (cell)

WEBSITE

www.lafbcafe.com

HOURS OF OPERATION

Monday – Friday from 7:30 am to 5 pm

Orders cut off time 3 pm

Weekends – by appointment only

ORDERS

PLACING ORDERS

Place your order as soon as you know your event date. Please allow for a minimum of 2 days in advance to book and confirm our services.

LAST-MINUTE ORDERS

As best as we can, we will try to accommodate any last-minute orders. However, as our time is limited, orders received after 3 pm for next day catering service may experience:

1. A substitution of items when those items on our menu are either unavailable by factors related to the market, season, supply or any other factor outside our control.
2. A price adjustment depending upon the items being substituted.

A 20% rush charge will be added to the delivery fee. We will make every attempt to notify you when and if the substitution of items occurs by 8 am the morning of your event.

ORDER CONFIRMATIONS

You will receive confirmation of the receipt of your order by returned email. Please review our confirmation for accuracy. Only confirmed orders will be sent to production.

PAYMENT

PRIVATE EVENTS

- Payment is due upon order. All major credit cards are accepted.
- Checks will be accepted only if your order is 10 days BEFORE delivery date.

CORPORATE ACCOUNTS

- Terms 15 Days.
- Receipt of payment after 30 days will be assessed a 2% late payment fee.

DELIVERY

POLICIES

- Every effort is made to accommodate your requested delivery time frame.
- Unforeseen traffic conditions may impact the delivery schedule. Please allow for a half hour delivery time window. Events of 50 people or more may require a wider window of time.
- A 10-person minimum is required for any delivery. No exceptions.
- Our well-trained staff and delivery personnel have a tight schedule to complete your set up. Please be conscious of the fact that any distractions imposed on our delivery staff may cause a time delay for our next delivery. In order to grant all our customers the courtesy of prompt delivery times, we kindly ask that your location be set-up ready prior to our delivery.
- Unfortunately, we will be unable to delay delivery if your location is not ready.

AREAS & FEES

Love at First Bite Café & Catering delivers to the following areas Monday – Friday during regular business hours:

- Fair Oaks, Orangevale, Folsom, Citrus Heights, Carmichael, Arden-Arcade, North Highlands, Antelope, Rancho Cordova (\$25.00)
- Downtown Sacramento, North/South Sacramento, East/West Sacramento (\$35.00-\$50.00) Elk Grove, Yuba City, Placerville, Vacaville, Stockton (\$50.00-\$75.00)

Weekend deliveries are by appointment only and an additional fee will be added depending on location and time requested for delivery.



CATERING MENU

POLICIES & GUIDELINES

ADDITIONAL SERVICES

Providing a great service requires that we be flexible and available to accommodate our customer's needs. Whatever your time table is, you can depend on us!

Take advantage of these service extras:

- Before 7 am and after 5 pm pick up or drop off is \$45.00. We require a contact name and phone number for access to the building (no exceptions).
- After hours pickup of catering equipment will incur an additional fee of \$75-\$125.
- Events with 100 people or more will incur an 18% service charge.
- Events that require 2 or more personnel to drop off or set up will incur additional labor charge.
- Service attendants are available at 4 hours minimum (\$37.00 per hour).
- Bartenders are available at 4 hours minimum (\$45.00 per hour).
- Chef services are available at 4 hours minimum (\$50.00 per hour).
- Holiday orders and deliveries upon request only.
- Biodegradable products are available for an additional charge per person.
- All standard linens will be charged at \$8.00 each. Price may vary on special size or color linens.
- Let us know how else we may assist or if we may help furnish any other items you may need for your catering event.

CANCELLATIONS

POLICIES

We hope to be your catering service provider of choice. And when your planned event experiences a change or a cancellation, please help us save on costs incurred by adhering to the following cancellation policies:

- We use only fresh produce on all our menu items. It's important to notify us as soon as the changes/cancellation occurs.
- Depending on the size and /or time frame of your order, we may have promptly begun the purchase of goods and produce needed to cater your event.
- Cancellation of your order within 24 hours of delivery is nonrefundable.
- A 48-hour cancellation prior to the private event will incur a 50% charge of the total.

In addition to the above, served events cancelled within 5 working days will be billed for any direct expenses incurred by Love at First Bite Café & Catering on behalf of the event providers, such as rental equipment or floral arrangements.

MISCELLANEOUS

LOST OR DAMAGED ITEMS

Customers will be notified of missing or damaged items and if not found/returned a replacement charge will be assessed to the invoice.

TEARDOWN AND PICK UP

Please provide a time frame for teardown and pick up.

"NO SHOW" CHARGE

A trip made in the allotted time frame resulting in your event not being completed will result in a "no show" trip charge of \$75.00.

GRATUITIES

Gratuities are not included but are welcomed.

THANK YOU

We at Love at First Bite Café & Catering strive to be part of every one of your catered events' success! Thank you for allowing us to serve you.