

tea party

MENU

FOR SHOWERS, LIGHT LUNCHES,
TEA PARTIES & 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
GRAZING DISPLAYS fruits + veggies + charcuterie	5
TEA PARTY PACKAGES traditional tea menu + brunch tea packages + afternoon appetizer tea bites	6 - 8
LUNCH & LIGHTER FAIRE finger sandwiches + salads + sandwich varieties + gourmet wraps	9 - 10
DESSERTS cake + chocolate + shaved ice + ice cream sundaes + petite sweets	11
BEVERAGES support bars + mimosas + hosted bars + coffee	12

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

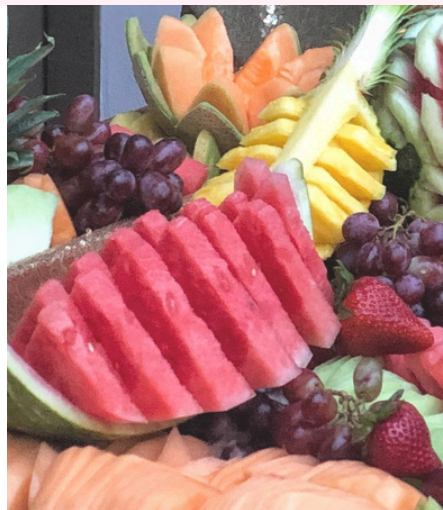
Just need the food?

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



Grazing DISPLAYS

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.

CHARCUTERIE | 8.95 PER GUEST

assorted cured meats and artisanal cheeses served with olives, toasted nuts, grapes, dried apricots, gourmet crackers and fresh herb sprigs.

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

DELUXE *tea party* PACKAGE

Planning your event can be this easy!

Select (2) mini sandwiches + (3) light tea bites + (2) mini desserts. Includes choice of hot tea or coffee, lemonade, iced tea or infused water.

CHOICE OF (2) FINGER SANDWICHES:

CUCUMBER + DILL with CREAM CHEESE on white bread

TOMATO & CREAM CHEESE with DAIKON on white bread

TUNA & CORNICHON PICKLE on wheat bread

TURKEY & CRANBERRY CREAM CHEESE on wheat bread

CLASSIC EGG SALAD on white bread

POPPYSEED CHICKEN SALAD on wheat bread

VEGAN: FAUX EGG or CHICKPEA SALAD on wheat bread

CHOOSE (3) LIGHT TEA BITES:

ASPARAGUS CREPE WRAP

BACON WRAPPED SMOKIES

BLINI WITH SMOKED SALMON

BRIE & PEAR TARTLETS

CAPRESE SKEWERS

CITRUS SALMON PUFFS

CURRIED CHICKEN BOUCHEE CUP

DEVEILED EGGS

HONEY PISTACHIO CHEVRE TARTLET

MINI BAKED BRIE BITES

MINI BEEF WELLINGTON

MINI FIG & GOAT CHEESE PUFFS

MINI FRITTATA BITE

PETITE QUICHE BITES

ROASTED CREAMER POTATO WITH CREME FRAICHE & CAVIAR

WALDORF SALAD

CHOOSE (2) PETITE SWEETS:

BLUEBERRY CREAM CHEESE SCONES

CHOCOLATE FUDGE BROWNIES

BREAKFAST DANISHES

FRENCH MACARONS

FRESH FRUIT & BERRIES

MINI CREAM PUFFS

MINI FRENCH PAST

MINI FRUIT TARTS

RASPBERRY WHITE CHOCOLATE COOKIES

STRAWBERRY MASCARPONE BRUSCHETTA

ZESTY LEMON BARS

\$32.95 PER PERSON

Parisian Tea Package

INDIVIDUAL 4" QUICHE

choice of flavors including:
quiche lorraine, roasted veggie, jalapeno, or
gluten-free crustless quiche

HERB ROASTED FINGERLING POTATOES

with herbs de provence (gluten free + vegan)

SWEET GREENS SALAD

fresh mixed greens, toasted pecans, blueberries, and
mandarin oranges with champagne vinaigrette

FRESH FRUIT & BERRIES

with chocolate mousse & pound cake

DELUXE COFFEE OR TEA

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

\$19.95 PER PERSON

Light Brunch Bites Tea Menu

FRESH FRUIT & BERRIES

with chocolate mousse & pound cake

MINI BLUEBERRY CREAM CHEESE SCONES

with butter

PETITE QUICHE

bite sized quiche lorraine, broccoli cheddar, and cheese

CARAMELIZED BACON WRAPPED SMOKIES

with brown sugar & black pepper

ASPARAGUS CRÊPE WRAPS

served with herb cream sauce

CAPRESE SKEWERS

mozzarella + tomato + basil + balsamic + cracked pepper

DELUXE COFFEE OR TEA

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

\$22.95 PER PERSON

CUSTOM BITES

tea party

PACKAGE

Planning your event can be this easy!

Select (5) tea bites, each portioned at 2 per serving.
includes choice of hot tea, coffee or flavored
lemonade & iced tea.

CHOOSE (5) SMALL BITES:

CARAMELIZED BACON SMOKIES

CAPRESE SKEWERS

GRAPE + BLUE CHEESE TRUFFLES

DEVILED EGGS

PETITE DANISHES

MINI FIG & GOAT CHEESE PUFFS

MINI RASPBERRY BAKED BRIE BITES

ASPARAGUS CREPE WRAPS

STRAWBERRY MASCARPONE

BRUSCHETTA

FRESH FRUIT & BERRIES

CHOCOLATE BROWNIES

MINI BEEF WELLINGTON

MINI FRITTATAS

WALDORF SALAD

HONEY PISTACHIO CHEVRE TARTLET

BLUEBERRY CREAM CHEESE SCONES

BRIE & PEAR TARTLETS

SWEET GREEN SALAD

FRENCH MACARONS

BLINI WITH SMOKED SALMON

PETITE QUICHE

MINI FRUIT TARTS

CITRUS SALMON PUFFS

CHOOSE (1) BEVERAGE:

HOT TEA

with assorted tea bags + sliced
lemon + creamers + sweeteners

FRESHLY BREWED COFFEE

with creamers + sugars

ICED TEA

with lemons + sweeteners

INFUSED ICE WATER

choice of lemon, cucumber mint, or
strawberry kiwi

\$29.95 PER PERSON

MINI Sandwiches BUFFET

Planning your event can be this easy!

Select mini sandwiches + (2) accompaniments,
Portioned 2 per guest. Minimum of 20 each type.

Additional sides \$3.95 per person

CHOICE OF MINI SANDWICHES (MINIMUM 20 EACH TYPE):

CUCUMBER + DILL with CREAM
CHEESE on white bread

**ROAST BEEF & CREAMY
HORSERADISH CHIVE** on white roll

CASHEW CHICKEN SALAD on mini
croissant

MINI BLT on buttermilk biscuit

MINI MONTE CRISTO with ham,
turkey, & havarti on sweet
hawaiian roll with raspberry jam

TOMATO & CREAM CHEESE with
DAIKON on white bread

EGG SALAD on mini croissant

VEGAN: FAUX EGG or **CHICKPEA
SALAD** on wheat bread

TURKEY & PROVOLONE on white
roll

MINI PESTO CHICKEN on mini
croissant

HAM & SWISS on mini croissant

**TURKEY & CRANBERRY CREAM
CHEESE** on wheat bread

TUNA & CORNICHON PICKLE on
wheat bread

ROASTED SHRIMP SALAD on mini
croissant

PIMENTO CHEESE on white
bread

VEGGIE & CHEESE with SROUTS
on mini croissant

CHOOSE (2) ACCOPANIMENTS:

FRESH FRUIT PLATTER or **FRUIT SALAD**

RED ROSE POTATO SALAD

CAPRESE PESTO PASTA SALAD

ARTICHOKE & ANGEL HAIR PASTA SALAD

ITALIAN PASTA SALAD

LEMONY PASTA SALAD with **GREEN BEAN
& ARUGULA**

WALDORF SALAD

STRAWBERRY FIELDS SALAD

TUSCAN SPINACH SALAD

CAESAR or **CRISP GARDEN SALAD**

\$14.95 PER PERSON

Lunch & LIGHTER FAIRE

EVERY GOOD DAY NEEDS A GREAT LUNCH

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

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.

14.95 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

italian pasta salad

caprese pesto pasta salad

greek bow-tie pasta salad

marinated artichoke + angel hair pasta salad

garden salad with ranch & italian

caesar salad

strawberry fields salad with feta

sweet greens salad with champagne vinaigrette

fresh seasonal fruit platter

vegetable crudite platter

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

Desserts

ALWAYS END ON A SWEET NOTE

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

PETITE DESSERTS

Miniature seasonal french desserts
Serves 2 petites per person.

4.95 per person

FRESHLY BAKED COOKIES

variety of our traditional and seasonal cookie flavors

1.65 per person

DELUXE DESSERT BARS

french apple, cheesecake bars, espresso brownies, lemon bars, butter brickle blondies, pecan bars

2.95 per person

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

MINI MOUSSE CUPS

seasonal flavors served in mini shot glasses with mini spoons.

2.95 each

CUPCAKES

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

MINI 2.25 EACH

REGULAR 3.95 EACH

CHOCOLATE STRAWBERRIES

3.95 per person

CHOCOLATE FOUNTAIN or RIVER*

Rich flowing chocolate & choice of 5 dippers:

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

8.95 per person

CUSTOM 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

Beverage STATIONS

SELF-SERVE REFRESHMENTS & BEVERAGE STATIONS

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

INFUSED WATER DISPENSER

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

1.00 per person

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

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

FRESHLY BREWED ICED COFFEE

Freshly-brewed regular or decaf Blue Flame Coffee served with ice, oatmilk, almond milk, and half & half with liquid syrups.

4.25 per person



WHERE CATERING IS A WORK OF

heart



HUNTINGTON BEACH, CALIFORNIA - SINCE 1982