

Holiday MENU

FOR CORPORATE EVENTS,
& PRIVATE PARTIES



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

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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 various service styles, from fully staffed live-action stations and plated dinners to buffets (staffed or self-serve) and drop-off options in disposable pans. Our experienced coordinators will work with you to customize your event and bring your vision to life. For more on service levels and pricing, visit the next page.

INCLUDED WITH ALL SERVICE STYLES:

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

DIETARY SENSITIVE INFO

With some minor changes to our recipes, we can modify several menu items for gluten-free, vegan and guests with other dietary restrictions.. We are committed to preventing cross-contamination, but we cannot guarantee an allergen-free facility. [Our menu is labeled as follows: [**VG** vegetarian | **V** vegan | **GF** gluten free | **DF** dairy free | **CN** contains nuts]

RENTALS • FLORALS • DECOR

Looking to elevate your event? We offer a full range of rentals, including tables, chairs, linens, china, and themed decor. Let us design custom decor packages, seasonal centerpieces, or stunning floral arrangements to bring your vision to life. With 40+ years of experience, we also have trusted "friendors" for DJs, photographers, florists, and more to make your event unforgettable!

PAYMENT TERMS

To reserve your event date, we require a non-refundable \$500 deposit. We book on a "first come, first served" basis, so please contact us promptly to secure your date. Full payment and a signed contract are needed to process orders. The final headcount and balance are due 10 days before the event. Due to market and supply changes, we may suggest comparable substitutions if necessary. We accept cash, checks, and credit cards (3.5% surcharge applies to credit cards). Gratuities are appreciated and are pooled fairly between team members working on your event & can be added to your invoice upon your request.

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 on the side

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

&

CHOICE OF (1) BEVERAGE

**INFUSED WATER, ICED TEA,
or 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 | 3.50 PER GUEST
with gourmet crackers

FRESH FRUIT PLATTER | 3.25 PER GUEST
with seasonal varieties (GF+V)

VEGETABLE CRUDITE | 3.95 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 | 6.95 PER GUEST
honey + pistachio rolled chèvre cheese, havarti, sage +
port wine derby wedges, rosemary marcona almonds +
berries. served with rustic bread + gourmet crackers.

ANTIPASTO | 8.95 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 | 8.95 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 | 2.75 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 | 3.50 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 | 2.50 PER GUEST
garlic + cheddar + parmesan breadcrumb

BEEF TENDERLOIN CROSTINI | 9.75 PER GUEST
with creamy horseradish chive sauce + microgreens

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

BACON WRAPPED BRUSSELS SPROUTS | 2.95 PER GUEST
with balsamic glaze

FILO ROLLS | 2.95 PER GUEST
spinach + feta / wild mushroom

DATE RUMAKE | 2.25 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

SUGAR & SPICE SHRIMP | 4.95 PER GUEST
with black pepper, sugar, lime, garlic, & ginger

ROASTED SHRIMP COCKTAIL | 5.95 PER GUEST
served with lemons + cocktail sauce

AHI TUNA TARTARE | 8.95 PER GUEST
with fresh wonton cups & sriracha aioli

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

ASSORTED SUSHI | 5.95 PER GUEST
with ginger + wasabi + soy sauce

Sliders

portioned at 1 per serving

FRENCH DIP SLIDERS | 8.95 PER GUEST
thinly sliced roast beef, caramelized onions, & provolone,
and french roll with au jus on the side

MONTE CRISTO SLIDERS | 5.95 PER GUEST
ham & turkey with havarti cheese, dijon, & raspberry preserve

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 | 3.95 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 Buffet 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 & SIGNAGE for FOOD & BEVERAGE STATIONS

We will coordinate with your event colors & theme! Including buffet linens

ECO-FRIENDLY DISPOSABLE TABLEWARE

biodegradable plates, cutlery, paper napkins

Upgrade to ACRYLIC TABLEWARE - additional \$1.85 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 + choice of beverage.

Choose your service style - staffing additional.

HORS D'OEUVRES

CARAMELIZED BACON
WRAPPED SMOKIES

& CHEESE STUFFED
MUSHROOMS

HOLIDAY BUFFET

CARAMELIZED SLOW-BRAISED BEEF (GF)

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 shaved 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

& CHOICE OF INFUSED ICE
WATER, ICED TEA, or
FRESHLY BREWED COFFEE
our exclusive blend from
with creamers + sugars

\$29.95 PER PERSON

HOLIDAY PACKAGE

Entree Selections

Customizable Holiday Menu Package!

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

* Require Chef on-site for additional charge.

AMARETTO GLAZED HAM | \$19.95
with brown sugar glaze

ROASTED TURKEY BREAST (GF) | \$22.95
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 | \$22.95
with cherry-thyme pan sauce

CARAMELIZED BRAISED BEEF (GF) | \$22.95
choice of au jus or cabernet sauce

* **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) | \$39.95
wine-braised and melt in your mouth

* **ROASTED BEEF TENDERLOIN (GF)** | \$42.95
served with bearnaise OR cabernet sauce.

* **PRIME RIB (GF)** | \$59.95
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

CITRUS BABY GREEN

baby greens, mandarin oranges,
fennel, gorgonzola, walnuts &
citrus vinaigrette (VG + GF)

HARVEST SALAD

mozzarella, grapes, dried
cranberries, walnuts, raspberry
vinaigrette (VG + GF)

PEAR & GORGONZOLA

mixed greens, toasted walnuts,
& balsamic vinaigrette (VG + GF)

POMEGRANATE WALNUT

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

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!

Service staff additional.

DELUXE MASHED POTATO BAR | \$15.95 PP

Meal Replacer Portion with choice of (1) side salad. Includes: garlic 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 | \$8.95 PP

Perfect Side Upgrade to your buffet or mini appetizer station at a cocktail party!

Garlic-mashed red rose potatoes served with butter, sour cream, chives, bacon, cheddar, gorgonzola, and choice (1) of scratchmade gravy: peppercorn, marsala, cabernet, or hunter's gravy

GOURMET MAC-N-CHEESE BAR | \$24.95 PP

Meal Replacer Station with choice of (1) side salad. 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.

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

32.95 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

15.95 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

18.95 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 | \$2.50 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 | \$1.35 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

\$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

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, 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 Drinks

**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 -



WHERE CATERING IS A WORK OF

heart

HUNTINGTON BEACH, CALIFORNIA - SINCE 1982