

# Corporate Catering Menu



## LOVE AT FIRST BITE

Event Planning & Catering

[www.lafbcatering.com](http://www.lafbcatering.com)

Corporate Meetings • Cocktail Parties • Open Houses

Picnics • BBQ's • Holiday Events

Weddings • Private Celebrations • Theme Parties

714.375.5566 • Fax 714.375.5568

# Wrap Sandwich Selections

All wrap sandwiches are prepared at a minimum order of 15 guests and 10 per style.  
Each includes 2 side selections; each additional side \$1.65 per person.  
Box Lunch presentations are additional \$.95 per person.

## California Wrap

\$11.75 per person

Turkey, cheddar & jack cheese, avocado, sprouts, cranberries, cream cheese and walnuts rolled up in a wheat tortilla.

## Spicy Hummus Wrap

\$11.75 per person

Roasted pepper hummus, tomato, spinach, cucumber, zucchini, alfalfa sprouts, Monterey jack, in a sun-dried tomato wrap.

## Grilled Veggie Wrap

\$11.75 per person

Our famous grilled vegetables topped with fresh cilantro and sun-dried tomato pesto, on a bed of arugula and wrapped in a whole wheat tortilla.

## Baja Wrap

\$11.25 per person

Marinated grilled steak, romaine lettuce, black bean & corn salsa, shredded cheddar cheese, & roasted tomato dressing. Wrapped in a fresh jalapeño tortilla.

## Fried Chicken Wrap

\$11.25 per person

Fried chicken strips, romaine lettuce, Roma tomato, red onions, bacon bits & shredded cheddar cheese, with a southern ranch dressing in a sun-dried tomato wrap.

## Thai Wrap

\$11.25 per person

Ginger soy-marinated grilled chicken breast, red onions & Asian slaw, with Thai peanut dressing. Wrapped in a fresh curry wrap.

# Sandwich Selections

Includes mustard, mayonnaise, Dijon, and choice of 2 side selections; each additional side \$1.65 per person.  
Prepared at a minimum order of 15 guests and 10 per style.

## Smoked BBQ Chicken Breast

Slow-smoked chicken breast smothered in our famous Ace LaBrake's BBQ sauce, topped with sweet apple coleslaw, and served on a brioche roll.

\$10.75 pp

## Pesto Chicken Breast

Marinated grilled chicken breast, sliced and topped with fresh pesto, roasted red bell peppers, spinach, basil leaves and provolone cheese. Served on a flaky croissant.

\$10.75 pp

## Roasted Turkey & Muenster

Green leaf lettuce, tomato & red onions on herb focaccia with cranberry sauce on the side.

\$10.95 pp

## California Cuban

Thin-sliced roasted pork, ham, and Swiss cheese, with dill pickles and chunky avocado spread, on a ciabatta roll.

\$10.75 pp

## The Tree Hugger

Spring lettuce mix, tomatoes, onions, cucumber, roasted red bell peppers, artichoke hearts and avocados with olive tapenade on honey wheat bread.

\$10.75 pp

# Sandwich Selections

Includes mustard, mayonnaise, Dijon, and choice of 2 side selections; each additional side \$1.65 per person.  
Prepared at a minimum order of 15 guests and 10 per style.

## Ace LaBrake's Smoked Tri-Tip

Our slow-smoked tri-tip is cooled and sliced thin, simply served on a bed of romaine lettuce with cheddar cheese and caramelized onions on a hearty garlic ciabatta bun. Served with our signature Ace LaBrake's BBQ Sauce.

\$10.75 pp

## Grilled Vegetable Sandwich

Portobello mushrooms, bell peppers, red onions, spinach leaves & feta cheese on olive bread.

\$10.95 pp

## Cobb Club Sandwich

Roasted turkey breast, ham, hickory-smoked bacon, cheddar & jack cheese, green leaf lettuce, tomato & avocado on sourdough bread with bleu cheese dressing.

\$11.75 pp

## Palm-Sized Sandwiches

Oven-roasted turkey, ham, roast beef, and veggie with cheese & lettuce on fresh baked rolls. (2 per guest)

\$9.75 pp

## Cold Sandwich Buffet

Oven-roasted turkey & provolone, ham & swiss, roast beef & cheddar, with lettuce, tomato, onions, alfalfa sprouts, pickles, and an array of fresh baked rolls and breads.

\$11.50 pp

## Deluxe Cold Sandwich Buffet

Choice of 3 meats: oven-roasted turkey, ham, roast beef, cashew chicken, albacore tuna. Served with all the same condiments as the Cold Sandwich Buffet.

\$11.95 pp

## Traditional Sandwich

A selection of roast beef & cheddar, oven-roasted turkey & provolone, ham & swiss, and albacore tuna. Each made with green leaf lettuce, red onions and sliced tomatoes.

\$10.50 pp

## Cashew Chicken

Our famous cashew chicken salad & green leaf lettuce on a fresh croissant.

\$9.95 pp

## TBLTA

Oven-roasted turkey breast, hickory-smoked bacon, green leaf lettuce, tomato & avocado on sourdough bread.

\$11.25 pp

## Sandwich Side Selections

Pesto Pasta Salad

Italian Pasta Salad

Macaroni Salad

Greek Bow-Tie Pasta Salad

Angel Hair & Artichoke

Pasta Salad

Mediterranean Cucumber Salad

Red Rose Potato Salad

Marinated Fresh Vegetables

Relish Platter

Edamame Salad

Asian Slaw

Chinese Chicken Salad

Tossed Garden Salad

Spinach & Mandarin Salad

Citrus Baby Green Salad

Cobb Salad

Caesar Salad

Chopped Italian Salad

Harvest Salad

Assorted Chips

Hummus with Pita Bread

Watermelon Salad

with feta & mint

Fruit Salad

Fresh Fruit Platter

Can't decide? Add another side for \$1.65 per person

# Entree Salads

All entrée salads are prepared for a minimum of 15 guests and 10 per style, and include fresh baked baguettes or rolls & butter.

## **Grilled Cajun Chicken & Fusilli Pasta Salad**

Tender boneless breast of chicken marinated & grilled. Served on a bed of field greens, with red onions, artichoke hearts, fresh asparagus, fresh grated Parmesan cheese & cucumber ranch dressing.

\$8.95 per person

## **Roasted Chopped Vegetable Salad**

Herb roasted Portobello mushrooms, red & green bell peppers, red onions & zucchini chopped and tossed with fresh greens & Roma tomatoes. Served with Ranch & Italian dressings.

\$9.25 per person

## **Marinated Tri-Tip & Penne Pasta Salad**

Marinated tri-tip grilled, chilled & sliced. With Roma tomatoes, artichoke hearts, fresh asparagus, Asiago cheese on a bed of field greens. Served with creamy horseradish vinaigrette.

\$11.95 per person

## **Santa Fe Chicken Chopped Salad**

Grilled boneless chicken breast, tossed with romaine lettuce, corn, black beans, red onions & Cotija cheese, garnished with tri-colored tortilla strips and pepitas. Served with our signature roasted tomato dressing.

\$9.50 per person

## **Grilled Chicken Caesar Salad**

Marinated boneless chicken breast, fresh romaine lettuce leaves, red onions, fresh grated Parmesan cheese and garlic croutons all tossed in our famous Caesar dressing.

\$9.25 per person

## **California Chicken Salad**

Spring mix greens, artichoke hearts, avocado, dried figs, Roma tomatoes, blueberries, and strawberries served with an orange-citrus vinaigrette.

\$10.25 per person

## **Multigrain Lemon Kale Salad**

A blend of grains, lentils, kale, pine nuts, dried cranberries and feta cheese. Tossed with a lemon-olive oil dressing.

\$8.95 per person

## **Asian Chicken Salad**

A blend of iceberg lettuce and Napa cabbage, tossed with boneless chicken breast, snow peas, red bell pepper, Mandarin oranges, water chestnuts, bamboo shoots and almonds. Served with sesame dressing.

\$9.50 per person

# International Favorites

All of our hot entrées are prepared for a minimum of 15 guests unless otherwise noted. For more than one entrée selection, add \$3.00 per selection to the highest priced entrée.

## South of the Border

Each includes 2 side selections, unless otherwise noted; each additional side \$1.65 per person.

**Baja Taco Bar** (choice of 2 meats) \$9.75 per person  
Grilled chicken, carne asada, carnitas, or tilapia. Served with lettuce or cabbage, fresh pico de gallo, jalapeños, grated cheddar cheese, hot sauce, fresh tortillas.

**Fajita Bar** \$10.75 per person  
Marinated chicken & steak with lettuce, cheddar cheese, salsa, jalapeños, sour cream and hot sauce with fresh tortillas. May substitute skillet-seared vegetables.

**Salsa Verde** \$10.75 per person  
Choice of chicken, beef or pork, slow-roasted in a tangy tomatillo and chili sauce. Served with tortillas and sour cream.

**Burritos Deliciosos** \$10.95 per person  
Choice of egg white & chicken, grilled chicken, carne asada or carnitas. Stuffed with your choice of beans, rice and pico de gallo.

**Mexican Rice Bowls** \$10.50 per person  
Choose one each of chicken or beef, black or pinto beans, and cilantro or Spanish rice. Includes Monterey jack cheese, olives, chunky guacamole, and fresh salsa. Additional side selections not included.

**Enchiladas**  
Served with sour cream.

**Tres Quesos** \$9.25 per person  
Cheddar, jack & Cotija cheese, green chilies, corn tortillas.

**Chicken Suiza** \$9.75 per person  
Grilled chicken, jack & cheddar cheeses, red corn tortillas with green Suiza sauce.

**Steak Ranchero** \$10.75 per person  
Carne asada, jack & cheddar cheeses, and ranchero sauce.

**Pollo Vera Cruz** \$10.95 per person  
Grilled marinated boneless skinless chicken breast topped with our black bean & corn salsa, and crumbly cotija cheese.

### South of the Border Sides

Spanish rice • cilantro rice • garden salad • chilaquiles  
tri-color chips & salsa • Mexican Caesar salad  
black beans • refried beans • Mexican mac-n-cheese  
add guacamole for \$1.50 per person

## TASTE OF ITALY

Includes choice of 2 side selections & fresh baguettes or garlic bread.

**Tuscan Penne** \$10.25 per person  
Grilled chicken, Italian sausage, Prosciutto, peas & mushrooms in a creamy marinara sauce.

**Lasagne de Casa**  
Tender lasagne noodles and delectable sauces from scratch. Choose your favorite:

**Quattro Formaggi** (4 cheese) \$9.95 per person

**Italian Sausage** \$10.50 per person

**Spinach & Cheese** \$9.95 per person

**Chicken Alfredo** \$10.50 per person

**Layered Penne** \$9.50 per person  
Layers of penne pasta, Italian cheese & tomato basil sauce baked to perfection.

**Ricotta & Spinach Stuffed Shells** \$9.75 per person  
Jumbo shells stuff with a delicious blend of Italian cheese and baby spinach. Topped with our homemade marinara sauce.

**Pasta Milano** \$10.50 per person  
Bow-tie pasta tossed with grilled chicken, sun-dried tomato, fresh green peas and carrots in roasted garlic cream sauce.

**Chicken Marsala** \$10.50 per person  
Tender chicken breast in a sweet Marsala wine sauce with juicy mushrooms.

**Roman Farfalle** \$9.50 per person  
Bow-tie pasta, artichoke hearts, capers, red onions & Roma tomatoes tossed in garlic olive oil & herbs.

**Cheese Tortellini** \$10.50 per person  
Tri-color cheese tortellini in our traditional marinara sauce.

### TASTE OF ITALY SIDES

Caesar salad • garden salad • antipasto salad  
zucchini & carrots • corn & red peppers • spinach orzo  
caprese salad • Italian chopped salad • green beans almondine  
Parmesan orzo with peas • harvest salad with raspberry vinaigrette

# PACIFIC RIM

## **Wok to China**

Orange Chicken, Broccoli Beef, Vegetable Chow Mein, Vegetable Fried Rice, and fortune cookies. Substitute stir-fried vegetables for any above options.

\$12.25 per person

Add in a Chinese Chicken Salad for \$2.50 per person.

## **Asian Rice Bowls**

Marinated chicken or beef, red & green peppers, broccoli, bean sprouts, mushrooms & green onions on a bed of Jasmine rice. Choice of teriyaki or ginger soy sauce.

\$10.50 per person

Add California Rolls for \$3.50 per person.

## **Thai One On**

Green Curry Beef, Chicken Satay Skewers with Thai peanut sauce, vegetable Pad Thai, Cucumber Sesame Salad and Jasmine rice.

\$13.95 per person

Add in drunken noodles with choice of shrimp, chicken or beef for \$3.75 per person.

## **Island Delight**

Teriyaki Chicken Skewers, Kahlua Pork Lau Lau, Tropical Fruit Platter, Spinach & Mandarin Orange Salad with poppyseed dressing, Maui Rice, and Hawaiian rolls & butter.

\$13.50 per person

Add in Lomi Lomi Salmon and Island Crackers for \$3.25 per person.

# Hot Entree Selections

All of our hot entrées are prepared for a minimum of 15 guests unless otherwise noted. All entrées include 2 side selections, fresh baked rolls & butter each additional side \$1.65 per person. For more than one entrée selection, add \$3.00 per selection to the highest priced entrée.

## Vegetarian Favorites

### **Eggplant Parmesan**

\$9.95 per person

Tender slices of farm-fresh eggplant layered with mozzarella slices and simmered in our traditional marinara sauce.

### **Roman Farfalle**

\$9.50 per person

Bow-tie pasta, artichoke hearts, capers, red onions & Roma tomatoes tossed in garlic olive oil & herbs.

### **Stuffed Shells**

\$9.75 per person

Jumbo shells stuffed with a delicious blend of Italian cheeses and baby spinach. Topped with our homemade marinara sauce.

### **Stuffed Portobellos**

\$10.50 per person

Tender and meaty Portobello mushrooms stuffed with our spinach orzo medley.

### **Tofu Piccata**

\$10.25 per person

Traditional Piccata sauce of lemon and capers over tender slices of sauteed tofu.

### **Vegetarian Fajitas**

\$10.95 per person

Our traditional dish made with choice of tofu or sliced Portobello mushrooms.

## Land & Sea

### **Marinated Tri-Tip**

\$14.75 per person

Slow-smoked or Shanghi style; tender and juicy every time.

### **Grilled Tenderloin**

\$21.25 per person

Whole seasoned tenderloin grilled over open flame, sliced and served with Cabernet sauce.

### **Salmon Filet**

\$15.25 per person

Fresh Atlantic salmon grilled and served with rosemary olive butter garnish.

### **Macadami-Crusted Opah**

\$26.50 per person

Fresh opah filets rubbed with pesto and encrusted with Macadamia nut breading.

# Chicken Classics

All chicken entrées are prepared with fresh boneless/skinless chicken breasts.

## **Portobello Chicken**

Marinated chicken topped with Portobello mushrooms, provolone cheese & Marsala sauce.  
\$12.75 per person

## **Chicken Piccata**

Our specialty! Tender chicken breast cooked to perfection and smothered in a zesty lemon Piccata sauce topped with capers.  
\$10.75 per person

## **Chicken Parmesan**

Rolled in Parmesan bread crumbs and topped with mozzarella cheese and marinara sauce.  
\$10.95 per person

## **Stuffed Chicken Breast**

Your choice of spinach with feta, sun-dried tomato with fresh herbs, or ricotta with ham.  
\$11.75 per person

## **Lemon Herb Chicken**

Marinated and grilled in our homemade lemon-herb oil.  
\$10.75 per person

## **Jambalaya**

This slightly spicy dish features tender chicken & Andouille sausage, vegetables, Cajun spices and white rice.  
\$10.25 per person

## **Ace LaBrake's BBQ Chicken**

Traditional bone-in breasts, legs and thighs smothered in our smokey BBQ sauce.  
\$9.95 per person

## Hot Entree Side Selections

Mac-N-Cheese	Rice Pilaf	Cheesy O'Brien Potatoes	Caesar Salad
Creamy Pesto Tortellini	Brown Rice	3 Cheese Au Gratin Potatoes	Couscous Salad
Spinach Orzo	Multi-Grain Medley	Creamed Corn	Tuscan Spinach Salad
Tomato Basil Rotelli	Red Beans & Rice	Creamed Spinach	Garden Salad
Lemony Pasta Salad with Green Beans & Arugula	Rosemary Roasted Potatoes	Southern Greens	Spinach & Mandarin Salad
Bow-Tie Pasta with Artichokes, Tomatoes, Capers & Garlic Oil	Garlic Mashed Red Rose Potatoes	Glazed Carrots	Harvest Salad with Raspberry Vinaigrette
Wild Rice with Mushrooms	Herb-Roasted Fingerling Potatoes	Green Beans	Fruit Salad
	Baked Potatoes with Toppings	Almondine Sesame Asparagus	Fresh Seasonal Fruit
		Zucchini & Carrots	
		Greek Salad	

Can't decide? Add another side for \$1.65 per person

## American Diner Classics

### **Ma's Meatloaf**

Home-style made fresh just like mom's!  
Includes garlic mashed potatoes, peppercorn gravy, green beans almondine, fresh baked rolls & butter.  
\$11.50 per person

### **Oven Roasted Turkey Breast**

Traditional turkey dinner includes garlic-mashed red potatoes, cranberry sauce, garden salad, cornbread stuffing, turkey gravy, fresh baked rolls & butter.  
\$11.25 per person

### **Yankee Pot Roast**

Slow-simmered with fresh baby vegetables and herbs in a gravy. Served with garden salad, fresh baguettes & butter.  
\$11.50 per person

### **Baked Potato Bar**

A selection of shredded chicken breast and beef, broccoli, bacon bits, butter, sour cream, cheddar cheese, chives and salsa. Includes garden salad with ranch and Italian dressing.  
\$9.95 per person

# Breakfast

## Continental Breakfast 1

A variety of fresh baked petite pastries, croissants and mini bagels. Served with butter, jams and cream cheese. Choice of orange juice or coffee.

\$6.50 per person

## Continental Breakfast 2

Jumbo muffins, bagels and scones. Served with butter, jams and cream cheese, plus orange juice and coffee.

\$8.65 per person

## French Toast Casserole

Thick sliced shepherd's bread soaked in a sweet custard and topped with a buttery pecan crumble.

Served with maple syrup.

\$7.50 per person

## Oatmeal Bar

Classic hot breakfast oats served with raisins, dried cranberries, brown sugar, sliced almonds and cinnamon apple compote.

\$3.15 per person

## Breakfast Burritos

Tender tortillas filled with our rosemary roasted potatoes, scrambled eggs, bacon, sausage or vegetables, and cheddar cheese. Served with salsa

Large \$ 6.50 per person

Small \$ 4.25 per person

## Breakfast Strata

Our signature breakfast casserole with sausage and sourdough chunks smothered in eggs and cheese then baked to golden perfection. Fresh house-made salsa served on the side. Opt for vegetarian with mushrooms, spinach, onions & cheese.

\$7.50 per person

## Breakfast Enchiladas

Served with fresh fruit and assorted pastries.

Tortillas stuffed with our confetti-eggs & cheese, then topped with or home-made enchilada sauce. Add bacon or sausage for \$1.00

\$9.50 per person

## Breakfast Sandwiches

Two fluffy eggs and cheese, with your choice of bacon or sausage, served on a fresh flaky croissant.

Includes fresh fruit and assorted pastries.

\$8.95 per person

## Omelets

Savory and satisfying omelets served with fresh fruit and assorted pastries. Choice of:

Spanish - bell peppers, onions, tomatoes & Monterey jack cheese

Denver - ham, cheese & peppers

Farmer - sausage, bacon, ham, bell peppers, & cheddar cheese

Southwest - sausage, green chilies, tomatoes & jack cheese

Spinach - with sauteed onions, garlic & jack cheese

\$10.75 per person

## Omelets Made To Order

Fluffy eggs prepared on-site with a selection of bacon, sausage, ham, cheddar & jack cheese, mushrooms, bell peppers, broccoli, onions, tomatoes, diced green chilies, salsa & sour cream. Served with rosemary roasted potatoes, fresh fruit and assorted pastries. Requires an Action Chef for an additional charge.

\$15.25 per person

## Additional Selections

Egg Whites	\$1.95
Hard-Boiled Eggs	\$0.95
Fresh Seasonal Fruit Platter	\$2.50
Individual Granola, Yogurt & Fruit Parfaits	\$4.25
Substitute Greek Yogurt additional	\$1.50
Lox, Red Onions & Capers	\$4.50
Mini Frittatas or Quiche	\$3.25
Petite Breakfast Pastries	\$1.75
Bacon	\$2.35
Sausage	\$1.75
Homemade Blueberry Cream Cheese Scones	\$1.75
Muffins, Croissants, or Bagels	\$ 1.75



# Yawn Patrol

## Country Style Breakfast

Confetti scrambled eggs, red & green bell peppers, onions, mushrooms & cheddar cheese, served with rosemary roasted potatoes, hickory-smoked bacon, petite pastries or biscuits & gravy. Includes orange juice & coffee.  
\$10.85 per person

## Santa Fe Starter

Breakfast burrito bar: scrambled eggs, flour tortillas, shredded cheese, salsa, & sour cream. Served with fresh melon platter, rosemary roasted potatoes, hickory-smoked bacon, orange juice & coffee.  
\$11.25 per person  
Add carne asada for an additional \$4.50 per person.

## French Toast or Belgian Waffle Bar

Served with butter, syrup, cinnamon apple compote and powdered sugar. Includes fresh fruit platter, hickory-smoked bacon, orange juice & coffee. Live Action Chef required for additional charge.  
\$9.75 per person  
Add scrambled eggs for an additional \$2.50 per person.

# Beverages & Snacks

## Beverages

Sodas (regular & diet)	\$1.15
Bottled Waters	\$1.15
Mineral Waters	\$1.90
Assorted Snapple Beverages	\$1.90
Bottled Juices	\$1.90
Coffee	\$1.65
Coffee & Decaf	\$2.20
Deluxe Coffee Service	\$2.75
Hot Herbal Teas	\$1.65
Freshly Brewed Iced Tea	\$1.35
Cranberry Lemon Punch	\$1.35
Lemonade	\$1.35
Hot Chocolate	\$1.50
Sweet Tea	\$1.35
Orange, Cranberry, Apple or Tomato Juices	\$1.65
Substitute Bottled Juices for Orange Juice	\$0.85

## Snack Services

For mid morning or afternoons

### Snack Basket

Featuring assorted candies, chips, cookies, nuts, granola bars and whole fresh fruit.  
\$3.00 per person

### Siesta Fiesta

Fresh vegetables with cilantro dip, fresh tri-color chips, mini chicken taquitos with salsa & guacamole.  
\$6.80 per person

### Cheese & Fruit Display

A beautiful arrangement of fresh seasonal fruits and assorted cheeses, served with crackers & baguettes  
\$3.00 per person

### Fresh Fruit & Berry Display

A cascade of fresh seasonal melons, grapes, citrus fruits and assorted berries, served with buttery golden pound cake and chocolate whipped cream.  
\$3.75 per person

# Barbecues

All barbeque menus are based on a minimum of 25 guests and include 3 sides. 72-hour notice required for all barbeque orders. Some of our barbeque menu items can be delivered ready-to-serve, and all menu items may be cooked on-site for additional fees for servers and cooking equipment.

## Hamburgers & Hot Dogs

1/3 pound lean hamburgers and 1/4 pound all-beef hot dogs grilled on-site and served with all the fixings. \$12.95 per person. BBQ Chef required for additional charge.  
Substitute gourmet sausages for the hot dogs \$14.25

## Chicken & Ribs

Marinated chicken breast, legs, & thighs, and tender baby back ribs, grilled and brushed with ranch style barbeque sauce. Includes fresh-baked rolls or cornbread muffins & butter.  
\$16.75 per person

## BBQ Tri-Tip & Chicken

Marinated in our chef's special barbeque blend, grilled over an open flame, and carved to order. Served with our barbeque or lemon herb chicken. Includes fresh-baked rolls or cornbread & butter.  
\$15.25 per person

## Gourmet Sausages and Brats

A variety of gourmet sausages and brats served with grilled peppers & onions, and a trio of mustards. Includes fresh-baked buns. Based on 2 per person.  
\$12.75 per person

## Slow-Smoked Meats

Prepared with our proprietary rub and BBQ sauces, all meats are slow-smoked for hours until they are tender and fall off the bone. Choice of:

Tri-Tip \$14.75

Chicken \$9.95

Famous Baby Back Ribs:

1/3 Rack \$16.95

1/2 Rack \$19.95

Full Rack \$29.95

Pulled Pork with Coleslaw & Buns \$9.95

Pulled Chicken with Coleslaw & Buns \$9.95

BBQ Beef with Coleslaw & Buns \$10.95

## Hamburgers & Chicken

Tender BBQ chicken breasts, legs & thighs, plus 1/3 pound lean hamburgers grilled on-site.  
\$12.95 per person  
BBQ Chef required for additional charge.

## Side Selections

Red Rose Potato Salad

Traditional Potato Salad

Special Potatoes

Baked Potato Bar  
with Toppings

Bow-Tie Pasta Salad

Mac-N-Cheese

Baked Beans

Corn On The Cob

Fire-Roasted Veggies

Summer Salad

Garden Salad

Relish Platter

Chips & Salsa

Watermelon Salad

with feta and mint

Fresh Seasonal Fruit

Fruit Salad

Can't decide? Add another side for \$1.65 per person

# Desserts & Sweets

## Fresh Baked Cookies & Bars

### **Our Famous Fresh Baked Cookie Variety**

An assortment of chocolate chip, chunky peanut butter, white-chocolate macadamia, and oatmeal raisin cookies  
\$1.05 each

### **Chocolate Fudge Brownies**

\$1.35 each

### **Chocolate Chip-Oreo Cookie Bombs**

\$1.95 each

### **Zesty Lemon Bars**

\$1.90 each

### **Deluxe Bars**

A mouth-watering variety of apple cobbler bars, espresso brownies, lemon bars, butter brickle blondies and pecan bars  
\$2.15 per person

## Petite Desserts

A variety of mini tarts, cheesecakes, and pastries in flavors to suit any taste. Based on 2 petites per person; minimum order for 15 guests.  
\$4.15 per person

## Specialty Desserts

*Average dessert serves 12-14 guests*

### **Fresh Fruit Tart**

\$34.45 each

### **Assorted Cheesecakes**

\$34.45 each

### **Whiskey Bread Pudding**

\$4.50 each

### **Cheesecake Stuffed Chocolate Dipped Strawberries**

\$3.50 each

### **Mexican Specialties**

Fruit-Filled Empanaditas

\$1.65 each

Mexican Cobbler (serves 10-20)  
apple or peach

\$41.50 each

### **Ice Cream Sundae Bar**

Vanilla & chocolate ice creams, hot fudge, strawberry & caramel toppings, crushed Oreo cookies, Heath bar pieces, sprinkles, maraschino cherries, nuts and whipped cream.  
\$4.95 per person

# Additional Services

China & Silver Service

Rentals

Florals

Entertainment

Props & Decor

Transportation Services

Event Venue Services

Photographer/Videographer Services

# Rentals & Event Equipment

Love at First Bite Catering offers a wide variety of event rentals to suit any occasion, from antique and vintage furniture pieces, to themed party decorations, to wedding items. Please contact us for information on pricing and availability, and ask us about anything that might not be currently listed, as new trends keep inventories constantly changing.

## Tables

Round  
Rectangle  
Cocktail Low & High  
Square  
Heart-Shaped  
Quarter and Half Round  
Serpentine  
Children's

## Chairs

Samsonite Folding  
Cafe Vienna, white resin  
Cafe Bistro, black resin  
White Resin Folding  
Wood with Padded Seat: white,  
black, natural, fruitwood  
Chiavari with Cushion: gold, silver,  
natural, black, white, fruitwood  
Chiavari Barstool with Cushion: fruitwood,  
natural, black, gold, silver, white  
Mahogany Versailles  
Bamboo: oak, black  
Child's Plastic  
High Chair  
Booster Chair  
Director's Chair  
Chair Covers

## Table Ware

Multiple China Patterns & Shapes  
Silver-, Gold-, & Copper-Plate Utensils  
Stainless Steel Utensils  
Multiple Glassware Styles & Sizes  
Buffet & Bar Service Equipment

## Wedding Items

Arches, Columns, Gazebos & Chuppahs  
Candelabras  
Easels  
Aisle Runners  
Lattice Panels & Screens  
Kneeling Benches

## Linens

Full-Length Banquet  
Full-Length Round  
Overlays  
Specialty Colors & Fabrics  
Napkins  
Disposable

## Miscellaneous

Dance Floors  
Market Umbrellas  
Stage & Sound Equipment  
Carpet Runners  
Tenting & Canopies  
Patio & Lounge Furniture  
Astro-Turf & Specialty Flooring  
Specialty & Decorative Lighting  
Concession Stands

# Terms & Conditions

Sales tax and a 20% operational fee are applicable on all standard orders. This includes delivery, set-up, pick-up, clean up, and disposable service-ware (plates, cutlery, napkins & cups). Gratuity not included, but appreciated. Disposable drop-off service is available at reduced costs, based on delivery location. We ask that you place all orders at least 24 hours in advance; some items may require at least 48-hour notice. Most cancellations require a 24-hour notice; BBQ's require a 72-hour notice. Anything less than the 24-hour notice will be subject to the full price of the menu. Payment can be made by cash, check or major credit cards. Corporate accounts are welcome. All prices are subject to change.

**Love at First Bite** would like to thank you for your business. We are a full-service catering and event planning company servicing Southern California since 1982. We pride ourselves on the freshness and quality of the food prepared daily in our facility. Call us for any questions or help on your next event.