

LOVE AT FIRST BITE



Catering



CORPORATE menu

Available Monday - Friday 6am - 9pm

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GF = GLUTEN FREE AVAILABLE **V** = VEGAN AVAILABLE

At Love at First Bite Catering, we are aware some clients have specific dietary requirements. We are pleased to offer Gluten Free and Vegan menu options. In addition, with some minor changes to recipes, we can make several listed menu items gluten free and vegan available also. Although we are committed to minimizing cross-contamination in our preparation kitchen, we cannot guarantee an allergen free facility.

IT WOULD BE SO



TO DO BUSINESS WITH YOU



BREAKFAST menu

BREAKFAST BASICS

Oatmeal Bar 3.15 pp
Classic hot breakfast oats served with raisins, dried cranberries, brown sugar, sliced almonds and cinnamon apple compote.

POPULAR PASTRIES

Continental Breakfast 1 6.95 pp
A variety of fresh baked petite pastries, croissants and mini bagels. Served with butter, jams and cream cheese. Choice of orange juice or coffee.

Continental Breakfast 2 8.65 pp
Jumbo muffins, bagels and scones. Served with butter, jams and cream cheese, plus orange juice and coffee.

HOT & HEARTY

French Toast Casserole 7.50 pp
Thick sliced shepherd's bread soaked in a sweet custard and topped with a buttery pecan crumble. Served with maple syrup.

Breakfast Burritos Small 4.95 pp, / Large 6.95 pp
Tender tortillas filled with oven-roasted rosemary Potatoes, scrambled eggs, bacon, sausage or veggies, and cheddar cheese. Served with salsa.

Breakfast Enchiladas 9.50 pp
Served with fresh fruit + assorted pastries. Tortillas stuffed with scrambled eggs, diced bell peppers, onion, & mushroom with cheddar cheese, topped with our homemade enchilada sauce.

Breakfast Sandwiches 8.95 pp
Two fluffy eggs and cheese, with your choice of bacon or sausage, served on a fresh flaky croissant. Includes fresh fruit and assorted pastries.

Breakfast Strata 7.50 pp
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.

Country Style Breakfast 10.85 pp
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.

Omelettes 11.50 pp
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

Sante Fe Starter 11.50 pp
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.
Add carne asada. +4.50 pp



BREAKFAST menu

ACTION STATIONS

Omelettes Made to Order

15.25 pp

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 Action Chef for an additional charge.*

French Toast or Belgian Waffle Bar

10.50 pp

Served with butter, syrup, cinnamon apple compote and powdered sugar. Includes fresh fruit platter, hickory-smoked bacon, orange juice & coffee. *Requires Action Chef required for additional charge.*
Add scrambled eggs. +2.95 pp

BREAKFAST SIDES

	each
Egg Whites GF	1.95
Hard-boiled eggs GF	1.25
Fresh seasonal fruit platter	2.75
Lox, red onions & capers GF	4.95
Mini frittatas or quiche	3.50
Petite breakfast pastries	1.95
Bacon GF	2.75
Sausage GF	1.95
Homemade blueberry cream cheese scones	2.75
Muffins, croissants or bagels	2.25
Individual granola, yogurt & fruit parfaits	4.25
Substitute greek yogurt	+1.50

BEVERAGES

	each
Sodas (regular & diet)	1.15
Bottled waters	1.15
Mineral waters	2.25
Assorted snapple beverages	2.50
Orange, cranberry, apple or tomato juices	1.75
Bottled OJ	2.75
Other bottled juices	2.50
Freshly brewed iced tea	1.35
Sweet tea	1.35
Cranberry lemon punch	1.50
Lemonade	1.35
Coffee	1.65
Coffee & decaf	2.20
Deluxe coffee service	2.75
Hot herbal teas	1.65
Hot chocolate	1.50

MID MORNING SNACKS

Snack Basket

3.25 pp

Featuring assorted candies, chips, cookies, nuts, granola bars and whole fresh fruit.

Cheese & Fruit Display

3.25 pp

A beautiful arrangement of fresh seasonal fruits and assorted cheeses, served with crackers & baguettes

Siesta Fiesta

6.80 pp

Fresh vegetables with cilantro dip, fresh tri-color chips, mini chicken taquitos with salsa & guacamole.

Fresh Fruit & Berry Display

3.75 pp

A cascade of fresh seasonal melons, grapes, citrus fruits and assorted berries, served with buttery golden pound cake and chocolate whipped cream



DELI menu

SANDWICHES

Includes mustard, mayonnaise, dijon and a choice of 2 side selections - each additional side \$2.25 pp.

Prepared at a minimum order of 15 guests and 10 per style.

Smoked BBQ Chicken Breast 11.25 pp
Slow-smoked chicken breast smothered in our famous Ace LaBrake's BBQ sauce, topped with sweet apple coleslaw and served on a brioche roll.

Pesto Chicken Breast 11.25 pp
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.

Roasted Turkey & Muenster 12.00 pp
Green leaf lettuce, tomato & red onions on herb focaccia with cranberry sauce on the side.

California Cuban 12.00 pp
Thin-sliced roasted pork, ham and Swiss cheese, with dill pickles and chunky avocado spread, on a ciabatta roll.

Grilled Vegetable sandwich  11.25 pp
Portobello mushrooms, bell peppers, red onions, spinach leaves & feta cheese on olive bread.

Palm Sized Sandwiches 10.75 pp
Oven-roasted turkey, ham, roast beef and veggie with cheese & lettuce on fresh baked rolls (2 per guest).

Cashew Chicken 11.25 pp
Our famous cashew chicken salad & green leaf lettuce on a fresh croissant.

TBLTA 12.75 pp
Oven-roasted turkey breast, hickory-smoked bacon, green leaf lettuce, tomato and avocado on sourdough bread.

The Tree Hugger 11.75 pp
Spring lettuce mix, tomatoes, onions, cucumber, roasted red bell peppers, artichoke hearts and avocados with olive tapenade on honey wheat bread.

Ace LaBrake's Smoked Tri-Tip 13.75 pp
Our slow-smoked tri-tip is cooked 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.

Cobb Club Sandwich 13.25 pp
Roasted turkey breast, ham, hickory-smoked bacon, cheddar & jack cheese, green leaf lettuce, tomato & avocado on sourdough bread with bleu cheese dressing.

Cold Sandwich Buffet 13.50 pp
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.

Deluxe Cold Sandwich Buffet 13.95 pp
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.

Traditional Sandwich 11.25 pp
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



DELI menu

WRAPS

All wrap sandwiches are prepared at a minimum order of 15 guests and 10 per style. Each includes 2 side selections - each additional side \$2.25 per person (pp). Box Lunch presentations are additional \$0.95 pp.

California Wrap

12.75 pp

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

Baja Wrap

12.25 pp

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

Spicy Hummus Wrap

11.75 pp

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

Fried Chicken Wrap

12.25 pp

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.

Grilled Veggie Wrap

12.25 pp

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.

Thai Wrap

12.25 pp

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

SIDES | SALADS

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 \$2.25 per person.



INDIVIDUAL SALADS menu

All entrée salads are prepared for a minimum of 15 guests and 10 per style and include fresh baked baguettes or rolls & butter. Box Lunch presentations are additional \$0.95 pp.

Cajun Chicken & Fusilli Pasta Salad 8.95 pp

Grilled cajun marinated chicken breast served on a bed of field greens, with red onions, artichoke hearts, asparagus, fresh Parmesan cheese & cucumber ranch dressing.

Marinated Tri-Tip & Penne Pasta Salad 12.25 pp

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.

Roasted Chopped Veggie Salad 9.95 pp

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

Grilled Chicken Caesar Salad 9.25 pp

Marinated chicken breast, fresh romaine lettuce, red onions, fresh Parmesan cheese, hard-boiled egg, garlic croutons served with our creamy Caesar dressing.

Santa Fe Chicken Chopped Salad 9.50 pp

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

Asian Chicken Salad 9.50 pp

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

California Chicken Salad 10.95 pp

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



HOT ENTREES menu

All 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 \$2.25 pp. For more than one entrée selection, add \$3.75 per selection to the highest priced entrée.

CHICKEN CLASSICS



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

Portobello Chicken 13.75 pp
juicy chicken topped with sliced portobello mushrooms, provolone cheese & marsala wine sauce.

Chicken Piccata 11.50 pp
Our specialty! Tender chicken breast cooked to perfection and smothered in a zesty lemon piccata sauce topped with capers.

Chicken Parmesan 11.95 pp
Rolled in parmesan bread-crumbs and topped with mozzarella cheese and marinara sauce.

Lemon Herb Chicken  11.25 pp
Marinated and grilled in our homemade lemon-herb oil.

Jambalaya   10.25 pp
This slightly spicy dish features tender chicken & Andouille sausage, vegetables, Cajun spices and white rice.

Ace LaBrake's BBQ Chicken 11.95 pp
Traditional bone-in breasts, legs and thighs smothered in our smokey BBQ sauce.

Stuffed Chicken Breast  12.50 pp
Your choice of spinach with feta, sun-dried tomato with fresh herbs, or ricotta with ham.

AMERICAN DINER CLASSICS

Ma's Meatloaf 11.50 pp
Home-style made fresh just like mom's! Includes garlic mashed potatoes, peppercorn gravy, green beans almondine, fresh baked rolls & butter.

Oven Roasted Turkey Breast  11.75 pp
Traditional turkey dinner includes garlic-mashed potatoes, cranberry sauce, garden salad, cornbread stuffing, turkey gravy, fresh baked rolls & butter.

Yankee Pot Roast 12.50 pp
Slow-simmered with fresh baby vegetables and herbs in a gravy. Served with garden salad, fresh baguettes & butter.

Baked Potato Bar  9.95 pp
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.




HOT ENTREES menu

All 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 \$2.25 pp. For more than one entrée selection, add \$3.75 per selection to the highest priced entrée.

Land & Sea

Marinated Tri-Tip  14.75 pp
Slow-smoked or Shanghai style; tender & juicy every time.


Grilled Tenderloin 21.25 pp
Whole seasoned tenderloin grilled over open flame, sliced and served with cabernet sauce.

Salmon Filet  15.25 pp
Fresh atlantic salmon grilled and served with rosemary olive butter garnish.


Macadamia-Crusted Opah  26.50 pp
Fresh opah filets rubbed with pesto and encrusted with macadamia nut breading.

Vegetarian Favorites

Eggplant Parmesan 10.50 pp
Tender slices of farm-fresh eggplant layered with mozzarella slices and simmered in our traditional marinara sauce.

Roman Farfalle  10.25 pp
Bow-tie pasta, artichoke hearts, capers, red onions & roma tomatoes tossed in garlic olive oil.

Vegetarian Fajitas   11.95 pp
Our traditional dish made with choice of tofu or sliced portobello mushrooms.

Tofu Piccata  10.75 pp
Traditional piccata sauce of lemon and capers over tender slices of sauteed tofu.

Stuffed Shells 10.50 pp
Jumbo shells stuffed with a delicious blend of Italian cheese and baby spinach. Topped with our homemade marinara sauce.

Stuffed Portobellos   12.50 pp
Tender and meaty portobello mushrooms stuffed with our spinach orzo medley.

SIDES | SALADS

Mac-n-cheese
Creamy pesto tortellini pasta
Spinach orzo
Tomato basil roletti
Lemony pasta salad with green beans & arugula
Bow-tie pasta with artichokes, tomatoes, capers & garlic oil
Wild rice with mushrooms
Rice pilaf

Brown rice
Red beans & rice
Rosemary roasted potatoes
Garlic mashed red rose potatoes
Herb roasted fingerling potatoes
Baked potatoes with toppings

Cheesy O'Brien potatoes
3 cheese au gratin potatoes
Creamed corn
Creamed spinach
Southern greens
Glazed carrots
Sesame asparagus
Green beans almondine
Zucchini & carrots

Greek salad
Caesar salad
Couscous salad
Tuscan spinach salad
Garden salad
Spinach & mandarin salad
Harvest salad with raspberry vinaigrette
Fruit salad
Fresh seasonal fruit

Can't decide? Add another side for \$2.25 per person.



INTERNATIONAL menu

All our hot entrées are prepared for a minimum of 15 guests unless otherwise noted. For more than one entrée selection, add \$3.75 per selection to the highest priced entrée.

SOUTH OF THE BORDER

Each includes 2 side selections, unless otherwise noted. Each additional side \$2.25 pp.

Baja Taco Bar (choice of 2 meats) 11.50 pp
Grilled chicken, carne asada, carnitas or tilapia.
Served with lettuce or cabbage, fresh pico de gallo, jalapenos, grated cheddar cheese, hot sauce, fresh tortillas.

Fajita Bar 11.75 pp
Marinated chicken & steak with lettuce, cheddar cheese, salsa, jalapenos, sour cream and hot sauce with fresh tortillas. May substitute skillet-seared vegetables.

Salsa Verde 10.75 pp
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 pp
Choice of egg white & chicken, grilled chicken, carne asada or carnitas. Stuffed with your choice of beans, rice and pico de gallo.

PACIFIC RIM

Wok to China 12.50 pp
Orange chicken, broccoli beef, vegetable chow mein, vegetable fried rice and fortune cookies.
Substitute stir-fried vegetables for any above options.
Add in a chinese chicken salad. +3 pp

Asian Rice Bowls 10.50 pp
Marinated chicken or beef, red & green peppers, broccoli, bean sprouts, mushrooms & green onions on a bed of jasmine rice. Teriyaki or ginger soy sauce.
Add California Rolls. +4 pp


Mexican Rice Bowls 10.95 pp
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 10.75 pp
Cheddar, jack & Cotija cheese, green chilies, corn tortillas.

Chicken Suiza 10.95 pp
Grilled chicken, jack & cheddar cheeses, red corn tortillas with green Suiza sauce.

Steak Ranchero 10.95 pp
Carne asada, jack & cheddar cheeses and ranchero sauce.

Pollo Vera Cruz  11.25 pp
Grilled marinated boneless skinless chicken breast topped with our black bean & corn salsa and crumbly cotija cheese.

Thai One On 13.95 pp
Green curry beef, chicken satay skewers with thai peanut sauce, vegetable pad thai, cucumber sesame salad and jasmine rice.
Add in drunken noodles with choice of shrimp, chicken or beef. +3.75 pp

Island Delight 13.50 pp
Teriyaki chicken skewers, kalua pork lau lau, tropical fruit platter, spinach & mandarin orange salad with poppyseed dressing, maui rice and hawaiian rolls & butter.
Add in lomi lomi salmon + island crackers. +4 pp



INTERNATIONAL menu

All our hot entrées are prepared for a minimum of 15 guests unless otherwise noted. For more than one entrée selection, add \$3.75 per selection to the highest priced entrée.

TASTE OF ITALY

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

Tuscan Penne 10.50 pp

Grilled chicken, italian sausage, prosciutto, peas & mushrooms, in a creamy marinara sauce.

Lasagne de Casa

Tender lasagna noodles and delectable sauces from scratch. Choose your favorite:

Quattro Formaggi (4 cheese) 10.75 pp

Italian Sausage 11.25 pp

Spinach & Cheese 10.75 pp

Chicken Alfredo 11.75 pp

Layered Penne 9.75 pp

Layers of penne pasta, italian cheese & tomato basil sauce baked to perfection.

Chicken Marsala 11.25 pp

Tender chicken breast in a sweet marsala wine sauce with juicy mushrooms.

Ricotta & Spinach Stuffed Shells 10.50 pp

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

Pasta Milano 11.25 pp

Bow-tie pasta tossed with grilled chicken, sun-dried tomato, fresh green peas and carrots in roasted garlic cream sauce.

Roman Farfalle 10.25 pp

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

Cheese Tortellini 11.50 pp

Tri-color cheese tortellini in our traditional marinara sauce.

SIDES | SALAD

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 pp

TASTE OF ITALY SIDES

antipasto salad ~ harvest-salad w. raspberry vinaigrette
italian chopped salad ~ garden salad ~ zucchini & carrots
green beans almondine ~ corn & red peppers ~ spinach orzo
caesar salad ~ caprese salad ~ parmesan orzo w. peas



BBQ menu

All barbeque menus are based on a minimum of 25 guests and include 2 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. Additional charges for servers and cooking equipment will apply .

Hamburgers & Hot Dogs 13.75 pp
1/3 pound lean hamburgers & 1/4 pound all-beef hot dogs grilled on-site and served with all the fixings.
BBQ Chef required for additional charge.
Substitute gourmet sausages for the hot dogs. +0.75 pp

Chicken & Ribs 16.75 pp
Marinated chicken breast, legs & thighs and tender baby back ribs, grilled and brushed with ranch style barbecue sauce. Includes fresh-baked rolls or cornbread muffins & butter.

BBQ Tri-Tip & Chicken 16.95 pp
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.

Gourmet Sausages & Brats 13.25 pp
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.

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	15.25
Chicken	11.95
Famous Baby Back Ribs:	
~ 1/3 rack	17.50
~ 1/2 rack	22.50
~ Full rack	29.95
Pulled Pork with coleslaw & buns	11.75
Pulled Chicken with coleslaw & buns	10.50
BBQ Beef with coleslaw & buns	11.95

Hamburgers & Chicken 13.50 pp
Tender bbq chicken breasts, legs & thighs, plus 1/3 pound lean hamburgers grilled on-site.
BBQ Chef required for additional charge.

SIDES | SALAD

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 & mint
Fresh seasonal fruit
Fruit salad

Can't decide? Add another side for \$2.25 per person.



DRINKS + DESSERTS menu

Beverages

	each
Sodas (regular & diet)	1.15
Bottled waters	1.15
Mineral waters	2.25
Assorted snapple beverages	2.50
Orange, cranberry, apple or tomato juices	1.75
Bottled OJ	2.75
Other bottled juices	2.50
Freshly brewed iced tea	1.35
Sweet tea	1.35
Cranberry lemon punch	1.50
Lemonade	1.35
Coffee	1.65
Coffee & decaf	2.20
Deluxe coffee service	2.75
Hot herbal teas	1.65
Hot chocolate	1.50

snack services

For mid morning or afternoon belly rumbles

Snack Basket

Featuring assorted candies, chips, cookies, nuts, granola bars and whole fresh fruit.
3.25 pp

Siesta Fiesta

Fresh vegetables with cilantro dip, fresh tri-color chips, mini chicken taquitos with salsa & guacamole.
6.80 pp

Cheese & Fruit Display

A beautiful arrangement of fresh seasonal fruits and assorted cheeses, served with crackers & baguettes
3.25 pp

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 pp

DESSERTS + SWEETS

Fresh Baked Cookie Variety 1.25 each

An assortment of chocolate chip, chunky peanut butter, white-chocolate macadamia and oatmeal raisin cookies.

Chocolate Fudge Brownies 1.45 each

Chocolate Chip-Oreo Cookie Bombs 2.50 each

Zesty Lemon Bars 2.15 each

Deluxe Bars 2.45 each

A mouth-watering variety of apple cobbler bars, espresso brownies, lemon bars, butter brickle blondies and pecan bars.

Petite Desserts 4.15 pp

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.

Whiskey Bread Pudding 4.50 each

Fruit-filled Empanaditas 1.95 each

Ice Cream Sundae Bar 5.50 pp

Vanilla & chocolate ice creams, hot fudge, strawberry & caramel toppings, crushed oreo cookies, heath bar pieces, sprinkles, maraschino cherries, nuts and whipped cream.

Fresh Fruit Tart 34.45 each

Average tart serves 12-14 guests

Assorted Cheesecakes 34.45 each

Average cake serves 12-14 guests



SERVICE styles

Choose your preferred service style

DROP-OFF (disposables)	DELIVERED BUFFET	STAFFED SERVICE
Your order is delivered within a 15 minute window in disposable servingware. Our delivery staff will set-up so you're all ready to go.	Your buffet display will be set-up with nice servingware + decor. Our delivery staff will pick-up after your event or next day to pick-up equipment	Your event staff will set-up all food + beverage displays, maintain guests refreshments, portion control, attend to guests + clean-up at the end.
❖ \$25 delivery within 10 miles ❖ \$35 delivery within 15 miles ❖ \$45 delivery within 20 miles <i>Please inquire if over 20 miles.</i>	❖ 20% event production fee. ❖ 2-hrs included between delivery + pickup time, additional time is \$35/hr	❖ 20% event production fee ❖ Plus hourly staff rates calculated based on event location, set-up + clean-up

ADDITIONAL services

It is our pleasure to assist you with all of the details to make your corporate event stress free and enjoyable. Additional services available include, but are not limited, to:

- China & Silver Service
- Rentals
- Florals
- Entertainment
- Props + Decor
- Transportation Services
- Event Venue Services
- Photographer / Videographer Services

Need something else you don't see on the above list, just ask. Love at First Bite Catering has preferred vendor partnerships with a vast selection of experienced suppliers who also provide exemplary service. We will source a professional solution, giving you more time to focus on the content of your event.



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 and 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 hours notice. Most cancellations require 24 hours notice; BBQ's require 72 hours notice. Anything less than 24 hours 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 Catering 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.

