

CHEESE AND CRUDITE

BRIE TOPPED WITH CARAMELIZED SUGAR AND NUTS. SMOKED GOUDA. JARLSBERG. CHEDDAR. HAVARTI. SERVED WITH BREAD AND WAFERS. SURROUNDED BY AN ABUNDANCE OF FRESH CRUDITE TO INCLUDE STEM ON BABY CARROTS. MINIATURE ZUCCHINI. JICAMA. CAULIFLOWER. BELL PEPPERS. GRAPE TOMATOES. CELERY. ENDIVE. SERVED WITH HERBED DIP.

MACARONI AND CHEESE

HOUSEMADE MACARONI AND CHEESE. SERVED WITH GUESTS CHOICE OF CRISP BACON. SHREDDED PARMESAN. GREEN ONIONS. SPICY SAUSAGE. ASPARAGUS. CHEDDAR. SWEET PEAS. PICO DE GALLO. SPICY CHICKEN.

QUESADILLA STATION

CUMIN CHICKEN AND VEGGIE QUESADILLAS. SERVED CRISP AND TOPPED WITH GUEST'S CHOICE OF CILANTRO SOUR CREAM. HOUSEMADE GUACAMOLE. PICO DE GALLO. FRESH TOMATILLO SALSA. TOMALITO. SERVED WITH BLUE AND WHITE CORN CHIPS.

ELOTE BAR

FRESH ROASTED CORN SERVED IN A MARTINI GLASS. MIX INS TO INCLUDE BARBACOA. TOMATILLO SAUCE. SOUR CREAM. PICO DE GALLO. CHEDDAR. BLACK BEANS. FRESH LIME SLICES. TABASCO AND LIME GUACAMOLE.

THAI STATION

CUCUMBER CUPS FILLED WITH SPICY VEGETABLE THAI SALAD. HAND ROLLED VIETNAMESE STYLE SPRING ROLLS SERVED WITH SPICY PEANUT SAUCE. CHICKEN THAI LINGUINI TOPPED WITH GREEN ONIONS, SHREDDED CARROTS, AND SPROUTS TOSSED IN A CREAMY PEANUT SAUCE. GUESTS SERVE THEMSELVES CARRY OUT BOXES. EDAMAME TOSSED IN SEA SALT.

RISOTTO STATION

HOUSEMADE WHITE WINE RISOTTO. SLOWLY SIMMERED AND SERVED WITH GUESTS' SELECTION OF FRESHLY SHAVED PARMESAN, SWEET CORN, PROSCIUTTO, CRACKED BLACK PEPPER, SAUTEED SEASONAL VEGETABLES, SCALLIONS, OLIVES, AND PINENUTS.

MASHED POTATO STATION

RED SKINNED POTATOES WHIPPED IN HOUSE WITH FRESH CREAM AND BUTTER. SERVED WITH STEAMED BROCCOLI. PICO DE GALLO. GOAT CHEESE. ROASTED GARLIC. CARAMELIZED ONIONS. CRISP BACON. HERBS.

SMASHED SWEET POTATO STATION

SWEET POTATOES SMASHED WITH GUESTS' SELECTION OF BROWN SUGAR. CINNAMON. HONEY BUTTER. WHIPPED BUTTER. CARAMEL SAUCE. MARSHMALLOWS. CRUSHED PINEAPPLE. BANANAS. CANDIED WALNUTS.

CREOLE STATION

HOMEMADE PAELLA. FRESH SHRIMP COOKED IN HOUSE WITH SEARED CHORIZO AND BAKED CHICKEN. HOUSEMADE SPANISH RICE SIMMERED WITH PLUM TOMATOES AND ONIONS SEASONED WITH A CAJUN FLARE. HEARTY OLIVES MARINATED WITH OLIVE OIL AND CAPERS. GARLIC. HERBS.

PORK AND CHICKEN CARVING STATION

HANDCARVED BOARDS OF SWEET SMOKED PORK TENDERLOIN SOAKED IN A BRINE AND RUBBED IN OUR SIGNATURE BLEND OF SUGAR AND SPICE. AND HERB CRUSTED BREASTS OF GRILLED CHICKEN. SERVED WITH SWEET BARBECUE AND MAPLE MUSTARD. PARMESAN CRUSTED DINNER ROLLS BAKED IN HOUSE AND SERVED WARM.

BEEF TENDERLOIN CARVING STATION

PEPPERCORN CRUSTED BEEF TENDERLION SEARED TO A MEDIUM AND SLICED BY HAND. SERVED WITH CREAMY HOUSEMADE HORSERADISH. FRESHLY BACKED YEAST DINNER ROLL.

PETITE DESSERT STATION

LEMON BARS. CARAMEL LACED BROWNIES. CHOCOLATE DIPPED STRAWBERRIES. OREO TRUFFLES. FRUIT TARTS. LEMON MERINGUE PIES.

CHOCOLATE BREAD PUDDING STATION

HOUSEMADE CHOCALATE BREAD PUDDING LACED WITH CHOPPED BITTERSWEET. GUEST'S CHOICE OF FUDGE SAUCE. VANILLA CREAM SAUCE. CARAMEL SAUCE WITH POWERED SUGAR AND GARNISHED WITH MINT.

CUPCAKES

JUMBO HOUSEMADE CUPCAKES OF YOUR FAVORITE FLAVORS. DECADENT FUDGE CAKES WITH FUDGE FROSTING. RED VELVET WITH BUTTERCREAM. PEANUT BUTTER CUPCAKES. MOCHA CUPCAKES WITH CARAMEL LATTE ICING. CARROT CAKE WITH CREAM CHEESE. FINISHED WITH A TIED BOW.

YOUR IMAGINATION IS THE ONLY LIMITATION **MORE OPTIONS AVAILABLE** IT IS POSSIBLE
SEATED FAMILY DINNERS, COCKTAIL RECEPTIONS, DESSERT PARTIES

WE PRIDE OURSELVES ON MAKING YOUR EVENT UNIQUE. THESE MENUS ARE TRULY JUST TO WET YOUR APPETITE. PLEASE EMAIL US YOUR SPECIFIC EVENT REQUESTS AND WE WILL CUSTOMIZE A MENU TO MAKE FOOD THAT IMPRESSES NOT ONLY YOUR GUESTS' EYE, BUT THEIR PALETTE AS WELL. PLEASE LOOK AT WWW.LAGOURMETCATERING.COM FOR MORE INSPIRATION



EAT WELL. ENTERTAIN OFTEN. IMPRESS ALWAYS.