

LBI Catering Services

Have a special occasion coming up?
Are you SURE you want to do all the cooking?
Allow US to cook for you!

* Graduation * First Communion * Baptisms *
* Weddings * Anniversaries * Birthdays *
* Any special occasion *

Menu Options

Casual fare - Comes with either coleslaw, potato salad or pasta salad

- Pulled Pork sandwich \$4 per person
- BBQ Chicken sandwich \$4 per person
- Italian Sub \$4 per person
- Chicken Cordon Bleu \$4 per person
- Meatloaf \$4 per person
- "Gladiator" sandwich {Turkey, ham, mozzarella cheese, lettuce tomato} \$4 per person
- Sloppy Joes \$3.50 per person
- Coney Dogs \$3.50 per person
- Big D's double cheeseburger \$4.00 per person

Buffet Entrée

- Risotto-stuffed chicken breast served over a tomato basil coulis- \$12 per person
- Braised pork loin (fork tender) served with a Madeira jus - \$12 per person
- Salmon baked with spinach – ricotta topping, with lemon caper sauce - \$13 per
- Penne pasta tossed with tomato basil sauce- \$8 per person
- Braised beef sirloin with tomato-rosemary cream sauce- \$14 per person
- Grilled beef tenderloin with blue cheese and red wine sauce - \$19 per person
- Shrimp, scallops, asparagus tossed with Alfredo over egg noodles- \$14 per person

Buffet Salad

- Traditional Caesar salad with parmesan and foccacia bread croutons - \$2 per person
- Carrots, cucumbers, croutons, cheddar cheese, diced egg, with ranch -\$2 per person
- Feta cheese, beets, pepperoncini, tomato, black olives with Greek dressing- \$3 per person
- Mixed berries, almonds, goat cheese, lemon basil dressing \$3.5 per person
- Tomato, buffalo mozzarella, pine nuts, basil with balsamic dressing \$3 per person

Buffet Side Dishes

- Pesto glazed green beans - \$2 per person
- Risotto rice with peas - \$1.5 per person
- Sautéed zucchini and yellow squash with dill -\$1.5 per person
- Roasted sweet potatoes tossed in maple \$2 per person
- Steamed asparagus \$3 per person
- Basil quinoa with red pepper \$3 per person
- Roasted cauliflower \$1.50 per person
- Roasted red skin potatoes \$1 per person
- Rice pilaf \$1 per person
- Roasted carrots \$1 per person
- Mashed potatoes \$1 per person
- Dauphinoise potatoes \$2.00 per person

Presented Appetizers

- Fruit Platter- \$40 for small tray/ \$75 for large
- Gladiator meatballs with zippy barbeque sauce \$20 per doz.
- Seared beef tenderloin(medium rare) sliced, and served cold over grilled vegetable “sunflower” Accompanied with chipotle aioli and rolls-\$150 per platter
- Puff pastry wrapped brie with banquette bread and grapes- \$40.00 per platter
- Shrimp cocktail (market price)
- Crab stuffed mushroom caps - \$25.00 per dozen
- Tamari marinated chicken skewers served over sweet and sour cabbage \$25 per doz.

Tray Passed Appetizers

- Pesto chicken salad in wonton cup- \$22 per doz.
- Seared Sesame tuna with mango on wasabi cracker. \$24 per doz.
- Capicola ham with Italian salsa on crostini \$22 per doz.
- Tomato, pesto, and mozzarella tart- \$20 per doz.
- Blue cheese stuffed redskin potatoes- \$22 per doz.
- Smoked salmon, watercress, and cream cheese “tea” sandwich - \$24 per doz.
- Flatbread crackers with roast red peppers and olive tapenade- \$22 per doz.

Plated Entrée- comes with salad option

- Seared beef tenderloin with blue cheese topping, dauphinoise potatoes, and steamed asparagus \$25 per person
- Salmon baked with spinach- ricotta topping, lemon caper sauce, basil quinoa with red pepper \$18 per person
- Risotto stuffed chicken breast served with tomato-basil- coulis, pesto green beans, and sweet potatoes \$16 per person
- Shrimp, scallop, and asparagus tossed with Alfredo and egg noodles. Served with vegetable medley \$17 per person

- Braised pork loin(fork tender) served with a Madeira jus, mashed potatoes, and roasted carrots \$16 per person
- Braised beef sirloin with a tomato- rosemary crème, red skin potatoes, and roast zucchini and yellow squash \$18 per person
- Penne pasta tossed with tomato basil sauce. Served with a side of roasted carrots and cauliflower \$10 per person

Desserts

We have a wonderful baker that would be happy to talk to you about any special cakes, cookies, brownies, cupcakes to make your event special.

We will be happy to bid out your specific meal too! Give us a call to reserve your special date. For more information, please contact Karen Spencer at (231) 995-8454 or email at kspenc@gtacs.org