

WEDDING GUIDE



Updated APRIL 2023

LAchefs
CATERING & EVENTS

HI, I'M ALEXANDRA!

I have been a part of the LA Chef's team for 12 years, and my role is the "Off-Site Catering Coordinator".

After working as an Event Supervisor, I easily transitioned into my role in sales, helping to plan events with a dynamic group of clients in Lethbridge and surrounding area. Hardworking and driven, I

thrive off of a high energy environment with other goal oriented people. I take great pride in my work and in the little details that help to make each wedding day a unique success! We are fortunate to be able to cater to a variety of offsite venues such as The Norland, The Galt Museum, and the University! It

is my genuine pleasure to be a part of your special day, and to help to create an amazing experience for you and your guests!



HI, I'M TRISHA!

I am the Sales & Event Administrator at LA Chefs, and I have been part of this amazing team for almost 8 years! With nearly 2 decades of hospitality industry experience ranging from Hotel management and staffing, to event planning and set up - I have the experience that allows me to meet my client's every need. When their big day comes, they can relax knowing that our planning sessions, combined with my attention to detail, will ensure that their day will be an amazing day to remember! I look forward to working together with you to make your wedding an amazing day!

HI, I'M BRENNNA!

Hi! I have an extensive background in design, decor, and customer relations in the events industry! My experience allows me to create a vision with my clients ensuring that all their expectations, needs and ideas come to life on their most memorable day. I am always searching for new and creative ways to curate a custom client experience. Watching everything come together successfully is one of the most rewarding aspects of my job. I look forward to meeting you all!



Venues

THE NORLAND HISTORIC ESTATE

Lethbridge - 5801 1 Avenue S

www.thenorland.com

THE COAST HOTEL

Lethbridge - 526 Mayor Magrath Drive S

www.coastlethbridgehotel.com

COUNTRYSIDE BARN VENUE

Monarch - 103042 Range Road 23-5

www.countrysidebarn.ca

GALT MUSEUM

Lethbridge - 910 - 4th Avenue South

www.galtmuseum.com

UNIVERSITY OF LETHBRIDGE

Lethbridge - 4401 University Drive West

www.uleth.ca/conference

SAAG

Lethbridge - 601 Third Avenue South

www.saag.ca

HERITAGE ACRES

Pincher Creek - Located NE of Highway #3 on secondary Highway 785

www.heritageacres.org

READYMADE COMMUNITY HALL

Cranford - Township Rd 90, Cranford

www.readymadecommunity.com

... AND MANY MORE!

Don't see your venue on this list? No problem! Contact us with your venue selection and we will get back to you with details.



Menu

INSPIRED FRESH

Thank you for considering LA Chefs as a caterer for your special day! Our team puts endless work into ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

FLEXIBLE MENU

We have created this menu as a guide to help you select the best meal options for your event. While we think these reflect a wide array of preferences, our team of event coordinators and chefs are happy to work with you to create the perfect menu that will please your guests and accommodate any dietary restrictions.

DIETARY RESTRICTIONS

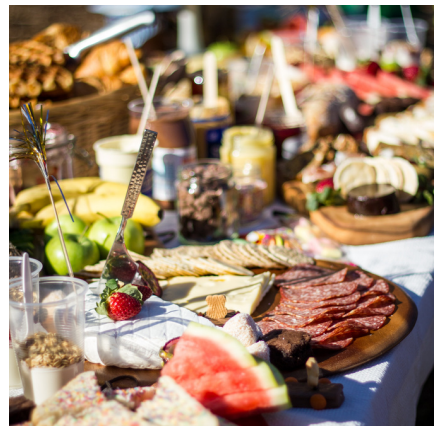
With an ever-growing demand for special-diet dining, whether it is for allergies, illness, vegan or vegetarian lifestyle, or for religious reasons, our culinary team is able to meet your needs. We have included several vegetarian and vegan menu options to ensure that your guests are catered to. Gluten-free and dairy-free requirements are becoming more and more common as well. If you have guests who have advised you of a gluten-free or dairy-free requirement, please advise your catering consultant who will, in turn, notify our Chef. Please note, that in order to maintain the integrity of the menu as well as service, we can only accept special requests for actual allergies/illness /vegan or vegetarian, not simple food preferences.

TAXES AND GRATUITY

As with all goods and services, all of the prices you see below are subject to an additional 5% GST. We also charge an industry standard of 18% service gratuity fee to the final invoice. We are happy to further explain these charges if required.

***MENU PRICING IS SUBJECT TO CHANGE AND WILL BE GUARANTEED 3 MONTHS PRIOR TO THE EVENT.**


CATERING & EVENTS



DINNER BUFFETS

Chef's Traditional Buffet

MINIMUM 30 PEOPLE

Assorted Rolls & Butter
Chef's Medley of Hot Vegetables

Select Two Salads
Select One Starch
Select One Main Protein Entrée
Select One Pasta Entree

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

Chef's Signature Buffet

ADD \$6.00 IF UNDER 40 PEOPLE

Assorted Rolls & Butter
Chef's Medley of Hot Vegetables

Select Four Salads
Select One Starch
Select One Additional Hot Vegetable
Select Two Main Protein Entrees

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

Chef's Exclusive Buffet

MINIMUM 50 PEOPLE

Assorted Rolls & Butter
Charcuterie Grazing Board
Chef's Medley of Hot Vegetables
Fresh Vegetable Crudite & Dip
Seasonal Fresh Fruit Platter

Select Five Salads
Select One Additional Hot Vegetable
Select Two Starch
Select Two Main Protein Entrees
Select One Pasta Entree

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

Main Entrées

CHEF CARVED ROAST SIRLOIN OF BEEF
with Horseradish and Signature Gravy

BRAISED BEEF MEDALLIONS
house-made au jus
ADD \$7.00 PER PERSON

CHEF CARVED ALBERTA PRIME RIB
with a rich Signature Gravy
ADD \$7.00 PER PERSON

PARMESAN CRUSTED CHICKEN CORDON BLEU
with roasted red pepper sauce

TUSCAN CHICKEN
Chicken Breast & Thighs in a Parmesan Sun-dried Tomato Cream Sauce

ROAST CHICKEN WITH MUSHROOM TRUFFLE
Chicken Breast stuffed with Wild Mushrooms and Sautéed Onions. Topped with a Truffle Cream Sauce

CHICKEN FLORENTINE
stuffed with Wilted Spinach, Mozzarella, Cream Cheese & Roasted Garlic

BRAISED BBQ BACK RIBS
with Signature BBQ Sauce

VIRGINIA BAKED HAM
Succulent and Juicy Maple Dijon Glazed Ham

SESAME CRUSTED TERIYAKI SALMON
with Pineapple, Lemon and Ginger Teriyaki Glaze

LEMON DILL BAKED SALMON
with Lemon Dill Cream Sauce

VEGETARIAN LASAGNA
Layers of pasta, vegetables, tomato sauce, and cheese baked to perfection

BEEF LASAGNA
Layers of pasta, seasoned ground beef, tomato sauce, and cheese baked to perfection

SALMON FLORENTINE
Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce

Pasta Entrées

Butternut Squash Ravioli

Cheese Tortellini

Chicken Tetrazzini Alfredo

Rigatoni Bolognese

Salad Selections

Fresh Greens Salad

Classic Caesar Salad

Strawberry Spinach Salad

Original Greek Salad

Creamy Pasta Salad

Traditional Potato Salad

Thai Noodle Salad

Roasted Beet Salad

Tomato Bocconcini Salad

Watermelon & Cucumber

(seasonal)

Waldorf Salad

Signature Coleslaw Salad

Starch Selections

Herb Roasted Baby Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Roasted Sweet Potatoes

Rice Pilaf

Loaded Mashed Potatoes

Hot Vegetables

Honey Glazed Carrots with Dill

Broccoli & Cauliflower Mornay

Green Beans Almandine

Roasted Butternut Squash

Italian Roasted Vegetables

Zucchini Bruschetta

Roasted Cauliflower

Brussels Sprouts with Bacon

THEMED DINNER BUFFETS

South Of The Border

pork carnitas & chili lime chicken

Includes Tortillas (hard & soft), Cheese Lettuce, Tomato, Onion, Guacamole, Sour Cream, Salsa, Hot Sauce, Salsa Verde, Mexican Rice, Classic Caesar Salad, Fresh Greens Salad, and Corn & Black Bean Salad.

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

Athena Feast

chicken souvlaki and greek style meatballs

Includes Grilled Pitas, Oregano Scented Rice, Tzatziki Sauce, Greek Salad, Tomato Bocconcini Salad, Fresh Greens Salad, and Chef's Medley of Hot Vegetables

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

European Comfort Food

bratwurst sausages, traditional cabbage rolls, and homestyle perogies with cheese

Includes Bacon & Onions, Fresh Greens Salad, Roasted Beet Salad

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

East Meets West

ginger beef, sweet & sour chicken

Includes Fried Rice, Stir Fry Vegetables with Shanghai Noodles, Thai Noodle Salad, Asian Slaw Salad, and Fresh Greens Salad

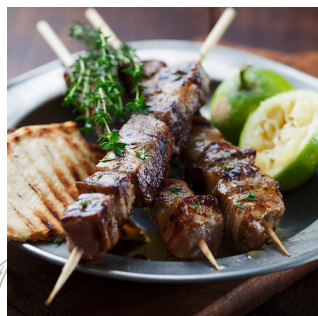
Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

Little Italy Buffet

beef lasagna, linguine noodles, & chicken parmigiana

Includes Bolognese Sauce, Marinara Sauce, Alfredo Sauce, Caesar Salad, Creamy Pasta Salad, Fresh Greens Salad, and Garlic Toast

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas





PLATED DINNER

Plated dinners include assorted artisan rolls & whipped butter, Chef's Medley of Hot Vegetables and freshly brewed coffee & assorted teas. Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. **Note * One Entree and a minimum of two additional courses must be ordered.**

Plated Duet | Combine any 2 main entrees and add just \$7.00 to the higher priced entree. Our chef will select the most suitable starch for flavour profiling

Entrées

Signature Soup & Salad

- ROASTED BUTTERNUT SQUASH SOUP**
- TOMATO BISQUE WITH CRÈME FRAÎCHE**
- FRESH GARDEN GREENS SALAD**
- CLASSIC CAESAR SALAD**
- STRAWBERRY SPINACH SALAD**
- ROASTED BEET SALAD**
- WALDORF SALAD**
- CAPRESE SALAD**
- WATERMELON & CUCUMBER (SEASONAL)**
- ROASTED SQUASH SALAD**

Exclusive Soup & Salad

- DECONSTRUCTED ROASTED BEET SALAD**
microgreens, honey shallot dressing
- ANTIPASTO PLATTER SALAD**
romaine, green olives, black olives, cherry tomatoes, cubed genoa bocconcini cheese, pepperoncini peppers, artichoke hearts, sweet drop peppers, red wine vinaigrette
- POACHED PEAR & PROSCIUTTO SALAD**
blue cheese, arugula with honey dressing, poached pear, prosciutto
- CAPRESE SALAD**
fresh roma tomato, buffalo mozzarella, fresh basil, maldon salt flakes, balsamic vinaigrette, basil oil
- LOBSTER BISQUE**
brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- WHITE BEAN PURPEE**
with lardon garlic oil, and chives
- FRENCH ONION**
with gruyère and crostini

Exclusive Plated Appetizers

- SCALLOPS**
with cauliflower puree
- CRAB CAKES**
with veggie slaw, orange aioli
- DUCK BREAST**
with crispy potato, mushroom ragu, apricot gilee, thyme oil & microgreens
- HONEY BRAISED FIGS**
with whipped ricotta, crostini, rosemary oil, chili flakes
- PROSCIUTTO ASPARAGUS CHEESE PUFFS**
puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection

Beef

- ROAST STRIPLOIN OF BEEF**
Canadian AAA beef, signature au jus, mini Yorkshire pudding, roasted garlic mashed potato
- BEEF MEDALLIONS**
tender slow-roasted braised beef with roasted fingerling potatoes
- BEEF WELLINGTON**
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato
**can not be duetted*
- BEEF TENDERLOIN**
6oz Canadian AAA filet of tenderloin, mushroom ragout, truffled smashed potato and demi-glace
- FIRE-GRILLED NEW YORK WITH GARLIC PRAWNS**
cabernet infused jus & garlic lemon herb butter with truffle smashed potato
- ROASTED 'AAA' ALBERTA STRIPLOIN**
served with red wine demi-glace and roasted garlic mashed potato

Chicken

- PARMESAN CRUSTED CHICKEN CORDON BLEU**
with a roasted red pepper sauce & garlic mashed potato
- CHICKEN SUPREME**
with a sweet pea pesto and herb roasted potatoes
**can not be duetted*
- CHICKEN FLORENTINE**
chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with Prosciutto & Sweet Pea Risotto
- TUSCAN CHICKEN**
duet of chicken breast & thigh, served in a parmesan sun-dried tomato cream sauce with garlic whipped potato
- ROAST CHICKEN WITH MUSHROOM TRUFFLE**
Chicken Breast stuffed with Wild Mushrooms and Sautéed Onions, Topped with a Truffle Cream Sauce served with Barley Risotto

Other

- ROASTED PORK LOIN**
herb crusted with apple chutney and herb-roasted potato
- DOUBLE CUT PORK CHOP**
bone-in, with saskatoon berry glaze and garlic mashed potato **can not be duetted*

Seafood

- SESAME CRUSTED TERIYAKI SALMON**
Asian marinated fillet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf
- LEMON DILL BAKED SALMON**
with a lemon dill caper cream sauce & garlic mashed potato
- SALMON FLORENTINE**
salmon fillet stuffed with spinach, sautéed garlic cream cheese with lemon cream sauce

Signature Desserts

- HOMEMADE NEW YORK CHEESECAKE**
with seasonal berry topping
- APPLE CRUMBLE**
cinnamon braised apples topped with crispy crumble topping
- CARROT CAKE**
cream cheese layered carrot cake with rich caramel
- DECADENT CHOCOLATE CAKE**
- FLOURLESS CHOCOLATE CAKE**

Exclusive Desserts

- TIRAMISU**
ladyfingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- RED VELVET CAKE**
moist, velvety cake with a hint of cocoa flavor
- CRÈME BRÛLÉE**
smooth custard dessert with caramelized sugar topping
- POACH PEAR WITH PORT REDUCTION (Seasonal)**
poached pear in sweet wine reduction sauce
- TRUFFLES & BERRY**
decadent chocolate truffles, seasonal berries
- PANNA COTTA DUET**
duet of vanilla bean & strawberry panna cotta
- CARAMEL TURTLE CHEESECAKE**
cream cheese baked with caramel, oreo, & crumb crust

CHEFS ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$60.00 per chef will be charged per station, guest counts over 75 will be require a second station.

Mashed Potato Station

CREAMY YUKON GOLD MASHED POTATO & SWEET POTATO MASH

with the following garnishes to be chosen by guest and sautéed: fried garlic chips, diced shallots, capicola ham, mushrooms, bacon, chorizo sausages, fresh assorted herbs. Finished with rich house made gravy

Street Style Slider Station

THAI CHICKEN, ROASTED VEGETABLE, BACON CHEDDAR BURGER

with corn relish, caramelized onion jam, guacamole, salsa fresca, assorted mustards, crispy fried onions, pickled onions, bacon jam, grilled pineapple, butterleaf lettuce, sliced roma tomato, assorted cheese and pickles

Carved Beef Station

ALBERTA TRIPLE A SIRLOIN

chef carved with fresh buns, served with horseradish mayo, caramelized onion jam, and assorted mustards.

Taco in a Bag

PULLED PORK OR TACO BEEF

nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, pickled jalapenos, & green onions

Sautéed Prawns Station

BLACK TIGER PRAWNS

sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of pernod or brandy

Asian Noodle Bar Station

SHANGHAI NOODLES, STRIPS OF BEEF AND CHICKEN

asian string vegetable medley, pan fried to order with choice of sauce: teriyaki, orange ginger, and hoisin BBQ sauce. presented in an asian take-out box with chop sticks.

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

Squash & Mushroom Wellington

in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

Squash Rollantini

mushroom risotto rolled in grilled zucchini with marinara sauce

Vegetarian Lasagna

traditional & homemade



HORS D'OEUVRES MENU

LA Chefs is excited to offer this Interactive Menu Planning Tool to assist you in creating your own custom Hors D'Oeuvres Menu. Based on feedback from our clients, we have provided 3 categories of Hors D'Oeuvres, from casual & simple to ultra high-end. These 3 levels are designed to suit every budget, and every atmosphere of event. This matrix is intended to provide ordering guideline based on the nature of the event, and the time frame that the menu is to be served, With Hors D'Oeuvres, it is very important to be aware of the timing, for example an event that is serving Hors D'oeuvres in a place of a main-meal will require a much larger quantity of items than a cocktail reception to a large dinner, and therefore will be higher priced.

	SIGNATURE Packages	PREMIUM Packages	EXCLUSIVE Packages
Nature of Event/ Time of day	Select from the 3 Hors D'oeuvres menu as follows:	Select from the 3 Hors D'oeuvres menu as follows:	Select from the 3 Hors D'oeuvres menu as follows:
LIGHT RECEPTION	Signature Package A	Premium Package A	Exclusive Package A
(2-4 pm or after 9pm) Low Appetite Mid Afternoon or late evening Time Frame Chefs will prepare 5-7 pieces per person in total	Signature Items (5) Premium Items (2) Bruschetta Crostini Platter	Signature Items (4) Premium Items (2) Exclusive Items (2) Assorted Cheese Board	Signature Items (4) Premium Items (3) Exclusive Items (2) Assorted Cheese Board
COCKTAIL RECEPTION	Signature Package B	Premium Package B	Exclusive Package B
(3-5 pm or after 8pm) Medium Appetite Time Frame Chefs will prepare 8-11 pieces per person in total Not available as a main meal	Signature Items (6) Premium Items (2) Exclusive Items (1) Bruschetta Crostini Platter	Signature Items (5) Premium Items (4) Exclusive Items (1) Assorted Cheese Board Vegetable Crudité & Dip	Signature Items (4) Premium Items (5) Exclusive Items (2) Assorted Cheese Board Vegetable Crudité & Dip
DINNER RECEPTION	Signature Package C	Premium Package C	Exclusive Package C
(5-7:30 pm) High Appetite Time Frame Chefs will prepare 13-15 pieces per person in total	Signature Items (6) Premium Items (4) Exclusive Items (2) Assorted Cheese Board	Signature Items (5) Premium Items (5) Exclusive Items (3) Assorted Cheese Board Vegetable Crudité & Dip Sweets & Treats	Signature Items (4) Premium Items (7) Exclusive Items (4) Charcuterie Board Vegetable Crudité & Dip Fancy Desserts Platter

Most Hors D'Oeuvres options are available in stationary OR passed format. A \$50.00 per hour charge per server will apply if a passed format is selected. Number of servers depends on number of guests.

NOTE - A Minimum of 40 guests required to order the above packages



*Pricing is subject to a 18% Service charge + 5% GST



HORS D'OEUVRES

Minimum of 40 each item for A la Carte orders

Signature Cold

- ASIAN FUSION TACO**
Asian blend of vegetables, light soy glaze, crisp wonton taco shell
- CUCUMBER CANAPE**
fresh english cucumber filled with dill & lemon cream cheese
- FRUIT & CHEESE KABOB**
cantaloupe & honeydew balls aged cheddar and Irish Dubliner cheese
- FRESH TOMATO BRUSCHETTA CANAPE**
- VEGETARIAN SUSHI ROLL**
- LA CHEFS DEVILED EGG**
with bacon and caramelized onion
- BLT CANAPE**
crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a crostini
- ROAST BEEF PINWHEELS**
sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla
- WHIPPED RICCOTA CROSTINI**
with basil chimichurri
- TORTILLA CHICKEN ROLLS**
spinach & sundried tomato wrap with buffalo chicken salad and vegetables

Signature Hot

- MINI QUESADILLA**
filled with a blend of cheese, roasted tomato and green onion
- COCKTAIL MEATBALLS**
(2 meatballs per serving)
- MAC & CHEESE BITES**
with marinara sauce
- POTSTICKERS**
with a sweet chili glaze
- SPRING ROLLS**
with plum sauce
- SPINACH & ARTICHOKE STUFFED MUSHROOMS**
stuffed mushrooms with roasted garlic and cream cheese
- PIZZA ROLLS**
puff pastry with Pepperoni
- FALAFEL BALLS**
ground chickpea, herbed spice, served with tahini
- MINI GRILLED CHEESE**
grilled mini Texas toast, cherry tomato, welsh cheddar, caramelized onion
- CAULIFLOWER BITES**
with jalapeño ranch dip

Premium Cold

- ANTIPASTO SKEWER**
Genoa salami, capicola ham, black olive, bocconcini, artichoke, grape tomato (vegetarian option available)
- SALMON CROSTINI**
lemon cream cheese, crisp capers, on a crostini
- GRILLED WATERMELON & FETA**
on a skewer with chiffonade basil
- GRILLED NAAN BITE**
with roasted red pepper hummus, julienne veg, balsamic glaze
- CALIFORNIA ROLL**
sushi rice, crab, avocado, carrot, cucumber, wasbi, soy sauce
- SMOKED SALMON ROLLS**
dill, cream cheese & lemon, wrapped in smoked salmon
- PROSCIUTTO & MELON BALLS**
honeydew and canteloupe wrapped in prosciutto
- POACHED & CHILLED PRAWNS**
with traditional cocktail sauce
- CHARCUTERIE SKEWERS**
with meats, cheese, and vegetables
- GOAT CHEESE TERRINE**
with roasted beets

Premium Hot

- GRILLED PRAWNS**
your choice of flavour: (minimum 20 per flavor) garlic butter · mango chipotle · roasted garlic · chili lime
- DYNAMITE SHRIMP**
crispy tempura shrimp with siracha mayo, green onions, and sesame seeds
- CRAB STUFFED MUSHROOMS**
with cream cheese and green onions
- BACON WRAPPED SCALLOPS**
- CURRY PUFFS**
puff pastry with mashed potato, carrots, onion & sweet pea
- SATAYS**
(your choice of satay - minimum 20 of each) spicy beef teriyaki · sesame chicken orange ginger · mango salmon chili lime · thai pork · peanut coconut
- TERIYAKI MEATBALLS & PINEAPPLE**
(2 per serving)
- CRAB CAKES**
with old bay seasonings, red peppers cilantro, and orange aioli
- BACON WRAPPED DATES**
stuffed with blue cheese
- SHRIMP SKILLET**
with mini peppers, cherry tomatoes, red onion, and siracha
- FRIED CHICKEN BITES**
with siracha mayo
- SALMON ROLLOVERS**
in puff pastry with lemon cream cheese

Exclusive Cold

- MINI LOBSTER ROLL**
with lemon caper mayonnaise
- TUNA TATAKI**
ahi tuna, crushed wasabi peas, wakame, soy sauce
- ALBACORE TUNA**
seared & glazed with soy & sweet chili
- SPICY TUNA ROLL**
- CANDIED DUCK BREAST**
with puff pastry, duck, cranberry, and goat cheese
- LOBSTER SALAD CROSTINI**
- GOAT CHEESE BALLS**
with peppered, pistachio, lemon dill, and chili basil goat cheese
- APPLE BACON BRIE BITES**

Exclusive Cold

- MINI YORKIE**
with beef tenderloin, horseradish mayo
- MINI PROSCIUTTO PIZZA**
arugula, cherry tomato, parmesan
- MINI STEAK SANDWICH**
braised beef with truffle oil
- CHICKEN & WAFFLE**
fried chicken on a mini waffle with maple syrup
- CRAB RANGOON**
wonton, crab meat, cream cheese, plum sauce
- SLIDERS**
(your choice of filling - minimum 20 per filling) · bacon cheddar burger · thai chicken · pulled pork · bbq beef · roasted beets
- ARANCINI**
risotto stuffed with bocconcini, panko crust, served with marinara sauce
- BUFFALO CHICKEN TART**
- SHRIMP FIRECRACKERS**
in a wonton wrapper with cream cheese



*Pricing is subject to a 18% Service charge + 5% GST

CHEF'S PLATTERS

ASSORTED ARTISAN BUNS, SANDWICHES & MINI CROISSANTS (30 PCS)

FANCY TEA SANDWICHES (90 PCS)

FRESH CRUDITÉ DISPLAY WITH DIP (SERVES 35)

DOMESTIC CHEESE BOARD (serves 30)

assortment of domestic and European cheese and assorted crackers

SHRIMP COCKTAIL PLATTER (80 PCS)

with our signature cocktail sauce

ASSORTED SUSHI PLATTER (100PCS)

BSEASONAL FRESH FRUIT DISPLAY (serves 30)

FRUIT SCULPTURE

90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

ASSORTED PICKLE & OLIVE PLATTER (serves 30)

CHARCUTERIE GRAZING BOARD (serves 30)

an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, house made crackers, along with assorted preserves

EUROPEAN DELI MEAT PLATTER (serves 30)

turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage, add artisan rolls & condiments \$40.00

DIP PLATTERS (serves 30)

(only available as an enhancement to other menu items)
spinach & artichoke with sourdough, salsa & tortilla chips, french onion & ripple chips, bruschetta & crostini

ASSORTED SWEETS & TREATS (80 PCS)

CHEF'S LATE LUNCH

Available after 10:00pm only, and is available as a follow up to a full dinner service.

THE TRADITIONAL

assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS

mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable & dip platter, popcorn, cotton candy

POUTINE BAR

CHOICE OF PULLED PORK OR TACO BEEF

yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapeño, with vegetables & dip platter.

LATE NIGHT NACHO BAR

CHOICE OF PULLED PORK OR TACO BEEF

nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, pickled jalapenos, & green onions

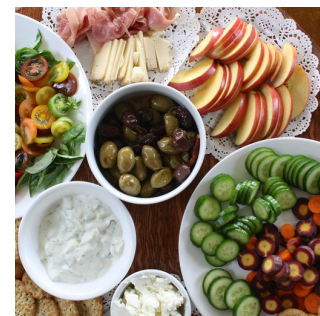
PEROGIE BAR

potato cheese perogies, caramelized onion, bacon, green onion, sour cream, vegetable & dip platter

BBQ BEEF ON A BUN WITH CHIPS

served with mini buns, assorted condiments, ripple potato chips, vegetable crudité & dip

Add coffee & tea to any late lunch for \$2.00 per person



WINE LIST

Suggested Wines to enhance your dining experience. Please note that these are only suggestions and if you have another wine in mind we will certainly do our best to accommodate your request.

Reds

LA PETITE PERRIER, PINOT NOIR, California
SANTA RITA 120, CAB SAUV, Chile
CASILLERO Y DIABLO, CARMENRE, Chile
19 CRIMES, SHIRAZ, Australia
PASCUAL TOSO, MALBEC, Argentina
PEPPERWOOD GROVE, RED ZINFANDEL

Sparkling & Bubbles

LA MARCA, PROSECCO, Italy
PIPER HEIDSICK, BRUT, Spain
MOET & CHANDON IMPERIAL CHAMPAGNE, France

Wine/champagne Corkage Service

Client provides Wine and/or Champagne - a wine corkage fee of \$4.00 per person would apply for 2 bottles of wine; \$5.00 if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at a station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3.00 per person for wine pouring service.

White

LINDEMAN'S BIN 85, PINOT GRIGIO, Australia
SANTA CAROLINA, CHARDONNAY, Chile
LA VIELLE FERME, ROSE, France
WAKEFIELD, RIESLING, Clare Valley
KIM CRAWFORD, SAUVIGNON BLANC, New Zealand

Apertifs

COURVOISIER VS COGNAC, France
PILLITTERI VIDAL VQA GOLD, ICE WINE, Niagara
TAYLOR FLATGATE PORT 10 YEAR TAWNY, Portugal

BEVERAGE & BAR SERVICE

Cash Bar Host Bar

For groups where individuals purchase their own beverages

Host Bar

For groups where the host pays for all beverages

HOUSE BRAND LIQUOR & DOMESTIC BEER
HOUSE RED & WHITE WINE (CANADA)
PREMIUM BRANDS & IMPORT BEER
SOFT DRINKS
BOTTLED JUICE

Punch Services

FRUIT PUNCH (40 SERVINGS) | \$60.00
VODKA PUNCH (40 SERVINGS) | \$160.00
SPARKLING WINE PUNCH (40 SERVINGS) | \$160.00

House Bar Set up

BAR SETUP INCLUDES:

scotch, vodka, gin, rye, rum, domestic beer, cocktails & coolers

MIXES INCLUDE:

soft drinks, orange, lime, cranberry & clamato juices

Special Note

For all bars, a bartending fee of \$25.00 per hour, per bartender, will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allowed for consumption after last call. **LAST CALL AT 1AM, MUSIC OFF AT 1AM**
All guests to vacate the venue no later than 2am

Cost share bars

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A tonnie bar is a good example of this. The guest will only pay \$2.00 for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

Corkage Information

Included: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.
Upon Request: Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.
Add-Ons (prices are per person):
· Mint Leaves \$0.99 · Oranges \$0.99 · Celery Sticks \$0.99 · Blackberries \$1.25 · Grapefruit \$0.99
· Strawberries \$1.25 · Raspberries \$1.25 · Sparkling Mineral Water \$1.99

ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol. Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options and pricing.

Welcome Drink Package

Welcome your guests to your special event with refreshing beverage station! The package includes two beverage dispenser stations, glassware decorative straws, and unlimited welcome drinks for one hour before your ceremony. Serves 30 ppl

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

Craft Faux Caesar Bar

Kraft up your own Caesar and challenge a historic Canadian staple recipe. This station is meant to be a served yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks & Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

Enhancements:

- + Charcuterie Cups | \$7.99 pp
- + Grimms Pepperoni | \$2.99 pp
- + Smirnoff Vodka OR Dill Pickle Vodka | \$2.99 pp
(extra bartending charges to apply)

Hot Drink Station

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. (Min. 30 ppl)

Includes:

- Mini Marshmallows
- Caramel and Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

Enhancements:

- + Mini Powdered Doughnut Holes | \$1.99 pp
- + Hot Apple Cider | \$1.99 pp

Mimosa Bar

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, Cranberry) topped with sparkling mineral water. (Min.20 ppl.)

Enhancements:

- + Freixenet Brut Sparkling | \$2.99 pp
- + Fresh Fruit Skewers | \$2.75 pp
- + Lemon Sorbet | \$3.49 pp
- + Assorted Fresh Baked Goods | \$2.99 pp

Margarita Bar

The perfect combination of sweet and sour, the Margarita is a classic cocktail that never goes out of style.

Includes:

- *Classic Margarita*
lime juice, simple syrup, coarse rimmer salt, & orange bitters
- *Spicy Mango Margarita with Tajin*
mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters

Inquire with your sales representative for custom margaritas

OFF-SITE BAR SERVICE OPTIONS

FULL BAR SERVICE

LA Chefs will setup portable bar stations on site, and supply all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1,000. This means that if the total bar revenues are less than \$1000, the client will be charged the difference.

PARTIAL BAR SERVICE

LA Chefs will provide Beer, Wine, and Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600 or the client is charged the difference.

WINE AND/OR CHAMPAGNE CORKAGE SERVICE

Client provides Wine and/or Champagne - a wine corkage fee of \$4 per person would apply; \$5 if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on a table or at a station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3 per person for wine pouring service.

CORKAGE SERVICE

Client provides all liquor and liquor license. LA Chefs will setup a portable bar station, mix, ice, glassware, and all condiments.

Full Bar Corkage \$10.00 per person

Minimum Charge to provide Full Corkage - \$850

Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5.00 per person

Minimum Charge to provide Full Corkage - \$500

SPECIAL NOTE

For all bars, a bartending fee of \$25 per hour, per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.



OFF-SITE CATERING POLICIES

FULL SERVICE CATERING FEE

When you choose LA Chefs to provide FULL-SERVICE CATERING for your off-site event, there is an additional Full-Service Catering Fee of 15% of the final charges. This fee is in place to cover all of the following: full-service staff, china plates, silverware, water glasses, coffee cups, serving utensils, linen tablecloths, linen napkins, full skirting and décor of buffet tables, set-up and tear-down of food & beverage stations, clearing of tables after the meal.

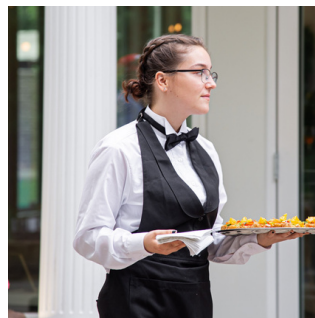
NOTE: Additional staff charges may apply if the meal service time is extended by request of the client on the day of the event.

PLEASE NOTE: It is the responsibility of the client to ensure that the tables and chairs are set up and arranged as desired prior to LA Chefs arriving for setting up. LA Chefs does not provide the tables and chairs, these are normally provided by the venue or rented from an equipment rental provider. Whenever possible, please provide an event layout diagram to your Catering Consultant.

MILEAGE AND STAFF TRAVEL TIME

When traveling outside of city limits, we charge a fee of \$1 per kilometer. An estimate will be made of this distance at the time of your quote. There may be more than 1 trip required - depending on the nature and size of your event and the number of catering staff/vehicles required. Your catering coordinator will provide an estimate to you at the time of your quote. Note that if the size of your event changes significantly and we require another vehicle, this will change the mileage charge which will be reflected on your final invoice.

In addition to mileage charges, when LA Chefs caters to out of town, we have to pay our staff for their time spent traveling. This will be a factor of how much time is spent traveling, and the number of staff required - which is determined by the size and nature of your event. This will also be estimated at the time of your quote. Our basic fee is \$25 per hour per service staff member travelling, and \$30 per hour per Chef.



Info & Policies

DEPOSITS

A non-refundable deposit will be required to guarantee your booking. The amount of the deposit will be calculated by your Event Coordinator.

MENU SELECTION & FINAL DETAILS

All menu items selected and final event details such as timing, set up, linens, etc must be in place no later than 14 days prior to event.

GUARANTEED GUEST COUNT POLICY

A minimum guaranteed guest count must be received by our office 2 weeks prior to this event. (This is the minimum number of guests that you will be charged for), this minimum guarantee must be received by email format. If a minimum guaranteed guest count is not received by our office by two weeks prior to the event, we reserve the right to use the original "planned" number of guests shown on this contract as the minimum guaranteed guest count. Should the minimum guaranteed guest count be less than 80% of the "planned" guest count, LA Chefs reserves the right to use the 80% number as the minimum guaranteed guest count.

A final guaranteed guest count must be received by our office 3 Business Days prior to the event. The final guaranteed guest count cannot be less than the minimum guaranteed guest count. The client will be charged for the actual number of guests attending the event OR the guaranteed guest count - which ever is higher.

PAYMENTS

All event charges are subject to 5% GST and 18% Service Gratuity Fee. All events require a Credit Card Authorization for deposits and final payment in advance. All weddings and private social events are to be paid in full 3 business days prior to the event date.

CANCELLATION POLICY

Should it be necessary to cancel your event, please inform your Catering Coordinator as soon as possible. Please see your contract for full details on cancellations - all deposits are non-refundable.





Lachefs
CATERING & EVENTS

Contact us today and start planning your dream wedding!

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@Lachefs

