

**LAchefs**  
CATERING

**WEDDING  
PACKAGE**



MENU EFFECTIVE DATE: MAY 2ND, 2024

# VENUES

## NORLAND HISTORIC ESTATE

5801 1 Avenue S, Lethbridge  
[www.thenorland.com](http://www.thenorland.com)

## COAST HOTEL LETHBRIDGE

526 Mayor Magrath Drive S, Lethbridge  
[www.coastlethbridgehotel.com](http://www.coastlethbridgehotel.com)

## COUNTRYSIDE BARN

103042 Range Road 23-5, Monarch  
[www.countrysidebarn.ca](http://www.countrysidebarn.ca)

## GALT MUSEUM

910 - 4th Avenue South, Lethbridge  
[www.galtmuseum.com](http://www.galtmuseum.com)

## UNIVERSITY OF LETHBRIDGE

4401 University Drive West, Lethbridge  
[www.uleth.ca/conference](http://www.uleth.ca/conference)

## SAAG

601 Third Avenue South, Lethbridge  
[www.saag.ca](http://www.saag.ca)

## READYMADE COMMUNITY HALL

Township Rd 90, Cranford  
[www.readymadecommunity.com](http://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.





# CREATIVE. INSPIRE. FRESH.

Our team of chefs work hard in 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 your guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.

The logo for LA Chefs Catering features the letters 'LA' in a large, serif font, with a decorative flourish to the left. Below 'LA' is the word 'Chefs' in a smaller, elegant serif font, and 'CATERING' is written in a simple, all-caps sans-serif font at the bottom.

LA  
Chefs  
CATERING



# BUFFET DINNER SELECTIONS

 See our Chef's favourite items with the chef hat icon

## 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

## SIGNATURE BUFFET

*Add \$6<sup>00</sup> 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

## 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 PROTEIN ENTREES

 **Chef Carved Roast Sirloin of Beef** | *with horseradish and signature gravy*

**Braised Beef Medallions** | *with house-made au jus +\$7 per person*

**Chef Carved Alberta Prime Rib** | *with a rich Signature Gravy and Yorkshire pudding +\$9 per person*

 **Tuscan Chicken** | *roast 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*

 **Parmesean Crusted Chicken Cordon Bleu** | *with Roasted Red Pepper Sauce*

**Braised BBQ Baby Back Ribs** | *with Signature BBQ sauce*

**Virginia Baked Ham** | *Succulent and Juicy Maple Dijon Glazed Ham*

**Sesame Crusted Salmon** | *with pineapple, lemon, and ginger teriyaki glaze*

**Roasted Salmon** | *with Lemon dill cream & caper 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*

## MAIN PASTA ENTREES STARCH

Butternut Squash Ravioli  
Baked Cheese Tortellini  
Chicken Tetrazzini Alfredo  
Rigatoni Bolognese

## SALAD

Fresh Greens  
Classic Caesar  
Strawberry Spinach  
Original Greek  
Creamy Pasta  
Traditional Potato  
Thai Noodle  
Roasted Beet  
Tomato Bocconcini  
Waldorf  
Coleslaw

Herb Roasted Baby Potato  
Garlic Mashed Potato  
Loaded Mashed Potato  
Scalloped Potato  
Roasted Sweet Potato  
Rice Pilaf

## HOT VEGETABLES

Broccoli & Cauliflower Mornay  
Green Beans Almondine  
Roasted Butternut Squash  
Italian Roasted Vegetables  
Honey Glazed Carrots with Dill  
Sautéed Zucchini Bruschetta  
Roasted Cauliflower  
Brussels Sprouts with Bacon

# THEMED DINNER BUFFETS

Minimum 35 people.

👨🍳 See our Chef's favourite items with the chef hat icon

## 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

## 👨🍳 SOUTHERN FRIED CHICKEN

### **housemade southern fried chicken**

Includes Mashed Potato, Fresh Greens Salad, Signature Coleslaw, Garlic & Olive Oil Green Beans, Biscuits, Signature Gravy

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

## 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 SELECTIONS

All plated dinners include assorted artisan rolls & whipped butter, chef's choice of hot seasonal market vegetables and freshly brewed coffee & assorted teas.

*Plated Duet - combine any 2 main entrees and add just \$7<sup>00</sup> to the higher priced entree.*

 See our Chef's favourite items with the chef hat icon

## BEEF

 **Roast Striploin of Beef** | Canadian AAA Beef, signature au jus, mini Yorkshire pudding, roasted garlic mashed potato

**Braised Beef Medallions** | tender slow-roasted braised beef with Dauphinois potato

**Beef Wellington** | in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and fingerling potato \*can not be duetted

**Alberta Beef Tenderloin** | Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffle mashed potato with Himalayan pink salt and demi glace

**Fire Grilled New York with Garlic Prawns** | cabernet infused jus & garlic lemon herb butter, truffle mashed potato

## CHICKEN

**Parmesan Crusted Chicken Cordon Bleu** | with a roasted red pepper sauce & garlic mashed potato

**Pan Roasted Chicken Supreme** | with Dauphinois potatoes, sweet pea pesto & sherry reduction \*can not be duetted

 **Tuscan Chicken** | roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce and garlic mashed potato

**Roast Chicken with Mushroom Truffle** | chicken breast stuffed with wild mushrooms and sautéed onions, topped with a truffle cream sauce served with risotto milanese

**Chicken Florentine** | chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with prosciutto & sweet pea risotto

## OTHER

**Double Bone Pork Chop** | Bone-in with Saskatoon Berry Glaze and Garlic Mashed Potato \*can not be duetted

**Roasted Pork Loin** | herb crusted with apple chutney and fingerling potato

## SEAFOOD

**Sesame Crusted Teriyaki Salmon** | asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf

**Lemon Dill Baked Salmon** | with garlic mashed potato

 **Salmon Florentine -|** Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce and Dauphinois potato

## 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 a mushroom duxelle, herb crepe and garlic mashed potato

**Vegetarian Lasagna** | traditional & homemade

**Squash Rollantini** | mushroom risotto rolled in grilled zucchini with marinara sauce


*This plated menu pricing is based on **all guests having the same meal**, with the exception of allergies or vegan / vegetarian. Should you wish to offer your guests the option to choose between TWO proteins, this option is available for an upcharge of \$5 per person. These menus will come with the Chef's recommended starch and vegetable for that protein. There is no upcharge for vegan/vegetarian meals or custom meals based on allergies. NOTE- with exception of allergies or vegan/vegetarian, all other courses must be the same for all guests.*

# PLATED DINNER SELECTIONS

 See our Chef's favourite items with the chef hat icon

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

## SIGNATURE SOUP & SALAD

- Fresh Garden Greens Salad
- Classic Caesar Salad
-  Strawberry Spinach Salad
- Beetroot Salad
- Waldorf Salad
- Caprese Salad
- Roast Squash Salad
- Roasted Butternut Squash Soup
- Tomato bisque with Creme Fraiche

## EXCLUSIVE SOUP & SALAD

Deconstructed Beetroot Salad | Microgreens, honey shallot

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 Puree | 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 | whipped ricotta, crostini, romsemary oil, chili flakes

 Prosciutto Asparagus Cheese Puffs | puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection <sup>\$14<sup>99</sup></sup>

## SIGNATURE PLATED 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 | gluten friendly

## EXCLUSIVE PLATED DESSERTS


Tiramisu | lady fingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder

Red Velvet Cake | moist, velvety cake with a hint of cocoa flavor

Poach Pear with Port Reduction | (Seasonal) poached pear in sweet wine reduction sauce

Truffles & Berry | decadent chocolate truffles with season berries

Panna Cotta Duet | a duet of vanilla bean and strawberry panna cotta

 Caramel Turtle Cheesecake | cream cheese baked with caramel, oreo crumb crust, & caramel topping

## PALATE CLEANSER \$4<sup>99</sup>

Mango Sorbet  
Lemon Sorbet  
Peach Sorbet



# CHEF'S ACTION STATIONS

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

 See our Chef's favourite items with the chef hat icon

## MASHED POTATO STATION

Yukon and sweet mashed potato, gravy, bacon bits, chives, sour cream, shredded marble cheese, caramelized onions, mushrooms, chorizo, sauteed peppers, crispy onions

## 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, hoisin BBQ sauce. Presented in an Asian take-out box with chop sticks - Requires 2 Chefs

## SAUTÉED PRAWNS STATION

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

## CARVED BEEF STATION

Alberta Triple A Striploin, Chef Carved with Fresh buns. Served with Horseradish Mayo, Caramelized Onion Jam and Assorted Mustards

## STREET STYLE SLIDER STATION

Thai Chicken, Pulled Pork, Roasted Vegetable, Bacon Cheddar Burger, 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, Pickles





# HORS D'OEUVRES MATRIX

Nature of Event/Time of Day	SIGNATURE PACKAGES	PREMIUM PACKAGES	EXCLUSIVE PACKAGES
<p><b>LIGHT RECEPTION</b></p> <p>Low Appetite</p> <p>Mid Afternoon or Late Evening</p> <p>Cocktail duration: 1-2 hours</p> <p>Chefs will prepare 5 - 7 pieces per person in total</p> <p>Not available as a main meal</p>	<p><b>SIGNATURE PACKAGE A</b></p> <p>Signature Items (5) Premium Items (2)</p> <p>Includes: Bruschetta Crostini Platter</p>	<p><b>PREMIUM PACKAGE A</b></p> <p>Signature Items (4) Premium Items (2) Exclusive Items (2)</p> <p>Includes: Assorted Cheese Board</p>	<p><b>EXCLUSIVE PACKAGE A</b></p> <p>Signature Items (4) Premium Items (3) Exclusive Items (2)</p> <p>Includes: Charcuterie Board</p>
<p><b>COCKTAIL RECEPTION</b></p> <p>Medium Appetite</p> <p>Cocktail duration: 3-4 hours</p> <p>Chefs will prepare 8 - 11 pieces per person in total</p> <p>Not available as a main meal</p>	<p><b>SIGNATURE PACKAGE B</b></p> <p>Signature Items (6) Premium Items (2) Exclusive Items (1)</p> <p>Includes: Bruschetta Crostini Platter</p>	<p><b>PREMIUM PACKAGE B</b></p> <p>Signature Items (5) Premium Items (4) Exclusive Items (1)</p> <p>Includes: Assorted Cheese Board Vegetable Crudité &amp; Dip</p>	<p><b>EXCLUSIVE PACKAGE B</b></p> <p>Signature Items (4) Premium Items (5) Exclusive Items (2)</p> <p>Includes: Charcuterie Board Vegetable Crudité &amp; Dip</p>

Many of our Hors D'Oeuvres are available in both stationary and passed formats. Your sales coordinator will provide guidance on determining which ones are suited for your event. A per hour Service staffing charges will apply if a passed format is selected with the number of servers depending on number of items and number of guests.

Note - a minimum of 40 guests is required to order one of the above packages.

\*Pricing is subject to a 18% Service Charge + 5% GST.

*Pictured: Salmon Crostini*



# HORS D'OEUVRES SELECTIONS

## 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 Crostini**

**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*

**Whipped Ricotta Crostini** | *with basil chimichurri*

**Tortilla Chicken Rolls** | *spinach & sundried tomato tortilla with buffalo chicken and vegetables*

**Roast Beef Pinwheels** | *sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla*

## 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*

**Cauliflower Bites** | *with jalapeño ranch*

**Pizza Rolls** | *puff pastry with Pepperoni*

**Falafel Balls** | *ground chickpea, herbed spice, served with tahini*

**Mini Grilled Cheese** | *grilled texas toast, tomato jam, welsh cheddar, caramelized onion*

## PREMIUM COLD

**Salmon Crostini** | *lemon cream cheese, crisp capers, on a crostini*

**Goat Cheese Terrine** | *with roasted beets*

**California Roll** | *sushi rice, crab, avocado, carrot, cucumber, wasabi, soy sauce*

**Smoked Salmon Rolls** | *dill, cream cheese & lemon, wrapped in smoked salmon*

**Prosciutto & Melon Balls** | *honeydew, canteloupe, grapes and prosciutto*

**Chilled Shrimp Cocktail** | *with zesty cocktail sauce*

**Charcuterie Skewers** | *with meats, cheese, and vegetables*  
*\*vegetarian options available*

**Apple Bacon Brie Bites** | *pastry cup with danish brie, candied bacon and green apple*

**Grilled Naan Bites** | *with roasted red pepper hummus, julienne veg, and balsamic glaze*

## PREMIUM HOT

**Grilled Prawns** | *your choice of flavour: (minimum 20 per flavour)*  
*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**

**Satays** | *(choose 1 flavour)*  
*· spicy beef teriyaki · sesame chicken · orange ginger chicken · mango salmon · chili lime chicken · thai pork · peanut coconut chicken*

**Teriyaki Meatballs & Pineapple** | *(2 per serving)*

**Fried Chicken Bites** | *with siracha mayo*

**Salmon Rollovers** | *in puff pastry with lemon cream cheese*

**Bacon Wrapped Dates** | *stuffed with blue cheese*

**Spicy Shrimp Skillet** | *sauteed mini peppers, cherry tomatoes, onions, and spicy herb butter*

**Curry Puffs** | *puff pastry with mashed potato, carrots, onion & sweet pea*

## EXCLUSIVE COLD

**Mini Lobster Roll** | *with lemon, capers, & mayonnaise*

**Albacore Tuna** | *seared & glazed with soy & sweet chili*

**Spicy Tuna Roll**

**Tuna Tataki** | *seared tuna with chilis, citrus soy and ginger*

**Lobster Salad Crostini**

**Smoked Duck Spoon** | *smoked duck with spicy dijon, caper and pickled onion*

**Candied Duck Breast** | *with puff pastry, duck, cranberry, and goat cheese*

## EXCLUSIVE HOT

**Mini Yorkie** | *with beef tenderloin, horseradish mayo*

**Mini Prosciutto Pizza** | *arugula, cherry tomato, & parmesan*

**Arancini** | *risotto stuffed with bocconcini, panko crust, served with marinara sauce*

**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*

**Buffalo Chicken Tart**

**Shrimp Firecrackers** | *in a wonton wrapper with cream cheese*

**Crab Cakes** | *with old bay seasonings, red peppers, cilantro, and orange aioli*

# CHEF'S LATE LUNCH

Available after 10pm only, and is available as a follow up to a full dinner service. If you are planning to extend your event into the late evening and have a bar, we strongly suggest ordering a late-night lunch to ensure the comfort of your guests and yourselves.

 See our Chef's favourite items with the chef hat icon

## THE TRADITIONAL

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

## CARNIVAL CREATIONS

Mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn

## POUTINE BAR

yukon gold potato wedges, pulled pork, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter.

## PIEROGI BAR

potato cheese pierogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip

## BBQ BEEF ON A BUN WITH CHIPS

served with assorted buns, assorted condiments, kettle chips, vegetable crudite & dip

## TACO IN A BAG

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

## PIZZA & WINGS

grilled flatbread with a variety of toppings, assorted chicken wings & spinach artichoke dip

*Add coffee & tea to any late lunch for 2<sup>00</sup> per person*





# CHEF'S PLATTERS & SNACKS

**ASSORTED ARTISAN BUNS,  
SANDWICHES & MINI  
CROISSANTS** (30 pcs)

**FANCY TEA SANDWICHES**  
(crust off • 90 pcs)

**FRESH CRUDITÉ DISPLAY WITH  
DIP** (serves 30)

**DOMESTIC CHEESE BOARD**  
(serves 30)

assortment of domestic & European cheeses  
with assorted crackers

**SHRIMP COCKTAIL PLATTER**  
(80 pcs)

with zesty cocktail sauce

**ASSORTED SUSHI PLATTER**  
(100 pcs)

**SEASONAL 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 BOARD**

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<sup>00</sup>

**DIP PLATTERS** (serves 30)

(Only available as an enhancement to other  
menu items)

- spinach & artichoke with sourdough
- salsa & tortilla chips
- french onion & kettle chips
- bruschetta & crostini

**ASSORTED SWEETS & TREATS**  
(80pcs)



# Bar Service Options

## Full Bar Service

LA Chefs supplies 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 \$1000<sup>00</sup>.

## Bartending Service

For all bars, a bartending fee of \$25<sup>00</sup> 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.

## Partial Bar Service

LA Chefs will provide Beer, Wine, & 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<sup>00</sup> or the client is charged the difference.

## Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$10<sup>00</sup> per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5<sup>00</sup> per person. If this option is selected, there is a minimum charge of \$850<sup>00</sup> for full corkage and \$500<sup>00</sup> for partial corkage service.

Table Wine and Champagne service is not included in Bar Corkage Fee.



# WINE LIST

Please note these are only suggestions & 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, Carmenere, Chile  
19 Crimes, Shiraz, Australia  
Pascual Toso, Malbec, Argentina

## Whites

Lindeman's Bin 85, Pinot Grigio, Australia  
Santa Carolina, Chardonnay, Chile  
La Vielle Ferme, Rose, France  
Wakefield, Riesling, Clare Valley  
Kim Crawford, Sauv Blanc, New Zealand

## Sparkling + Bubbles

La Marca, Prosecco, Italy  
Piper, Heidsieck, Brut, Spain  
Moet & Chandon Imperial, Champagne, France

## Apertifs

Courvoisier VS, Cognac, France  
Pillitteri Vidal, Ice Wine, Niagara  
Taylor Flatgate 10 Year Tawny, Port, Portugal

## Wine/Champagne Corkage Service

Client provides Wine and/or Champagne - a corkage fee of \$4<sup>00</sup> per person would apply for two bottles; \$5<sup>00</sup> if both wine & champagne are served & glassware is required. This includes beverage chilling, opening, & placement of wine bottles & glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3<sup>00</sup> per person for wine pouring service.



# BEVERAGE SERVICE

House Brand Liquor & Domestic Beer  
House Red & White (Canada)  
Premium Brands & Import Beer  
Soft Drinks  
Bottled Juice

**Included at the Bar:** 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.

### Punch Services *(40 servings)*

Peach, Iced Tea, or Fruit Punch  
Tropical Rum or Vodka Punch  
Champagne Punch

### Add Ons *(prices are per person):*

- Mint Leaves \$0<sup>99</sup>
- Oranges \$0<sup>99</sup>
- Celery Sticks \$0<sup>99</sup>
- Blackberries \$1<sup>25</sup>

### 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 toonie bar is a good example of this. The guest will only pay \$2<sup>00</sup> 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.

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.

### House Bar Set Up

Scotch, Vodka, Gin, Rye, Rum,  
Domestic Beer, Cocktails &  
Coolers.

- Grapefruit \$0<sup>99</sup>
- Strawberries \$1<sup>25</sup>
- Raspberries \$1<sup>25</sup>
- Sparkling Mineral Water \$1<sup>99</sup>





# ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol & are self serve stations.

Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options & pricing.

## WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware, & decorative straws. *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

Craft up your own Caesar & challenge a historic Canadian staple recipe. This station is meant to be a serve 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

## 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 & Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

## MARGARITA BAR

The perfect combination of sweet & 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

## 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.*

# THE FINE PRINT

## 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, 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. 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.

## OTHER IMPORTANT INFO

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

Due to the enhanced steps and stringent compliance measures involved in the production and certification of Halal products, an additional fee will be applied. For more details, please consult with your Sales Coordinator.

To uphold the highest standards of food quality and safety, please be advised that some food items may only be left out for a maximum of 2 hours. See your sales coordinator for our food policy procedures

## MILEAGE AND STAFF TRAVEL TIME

When traveling outside of city limits, we charge a fee of \$1.25 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 traveling, and \$30 per hour per Chef.

## 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 - whichever is higher.





# LA chefs

CATERING

SERVING SOUTHERN ALBERTA

lacheefs.ca | 403-320-7702 | lacheefs@lacheefs.ca

