

Single Selection Menu

*All single selection menu items are for a minimum of 25 people
Delivered with paper goods, utensils, sugar/sugar substitutes,
creamers and stirrers for coffee and tea.*

Please Select One:

Penne ala Vodka with Turkey Meatballs, Garlic Bread
and Caesar Salad

Assorted Quiche with Fresh Sliced Fruit

Soba Noodle Salad with Black Bean Chicken
(Served Room Temp)

Sliced Skirt Steak with Balsamic Onions and herbed Roasted Red
Bliss Potatoes

Herb Roasted Pork Loin with a Pomegranate Glaze
and Basmati Rice Pilaf

Poached Salmon with Cucumber Scales and Quinoa
Tabouli Salad

Hunter's Chicken with Sautéed Broccoli Rabe
with Garlic, Caper, and Pepperoncini

Sausage & Peppers with Garden Salad and Garlic Bread

Herb Roasted Pork Loin with Feta Basil Pesto and Toasted
Israeli Couscous with Spring Vegetables

Asiago Crusted Chicken Parmigiana with Penne Pasta & Garden
Salad

Salmon Cakes with Lemon Aioli and Spring Beet Salad

BBQ Beef Brisket with Garlic Mashed Potatoes

House Roasted All Natural Turkey with Mashed Sweet Potatoes
and Herbed Gravy

Grilled Asian Salmon, Red Bliss Potato Cake, and Shallot Roasted
Green Beans

Includes Assorted Cookies, Bottled Water & Soda
\$18 per person plus 6.35% tax and delivery

Salad Bar Luncheon

Chopped Romaine
Assorted Field Greens

Sprouts

Olives

Tomatoes

Cucumbers

Shaved Carrots

Chick Peas

Mushrooms

Bacon

Grilled Chicken

Turkey

Ham

Shredded Cheddar

Three Dressings

*Includes Rolls & Butter, Assorted Cookies, Bottled Water
\$16 per person plus 6.35% tax and Delivery*

Entrée Salads

*Entrée salads and family style trays are for a
minimum of 25 people*

AND

*Delivered with paper goods, utensils, sugar/sugar
substitutes, creamers and stirrers for coffee and tea.*

Choice of protein: grilled chicken, salmon or steak

Please Select Three:

CLASSIC CAESAR: crisp romaine, house made croutons
and Caesar dressing finished with parmigiano reggiano

HOUSE SALAD: seasonal mixed greens and vegetables
with house dressing.

SPINACH SALAD: baby spinach, bacon, pears and blue
cheese with apple cider vinaigrette

TUSCAN PORTOBELLO SALAD: sliced Portobello
mushrooms, romaine lettuce, sundried tomatoes, red
onions, fresh mozzarella, kalamata olives, foccacia
croutons and fresh basil balsamic vinaigrette

CHEF'S SALAD: swiss and cheddar cheese,
Pepperoncini, tomatoes, cucumbers and olives with choice
of two dressings (ranch, balsamic vinaigrette, Russian and
herb vinaigrette)

MARKET SALAD: dried cranberries, fresh goat cheese &
toasted pumpkin seeds over mixed greens with balsamic
vinaigrette.

Entrée salads include artisan rolls and butter

\$16 per person plus 6.35% tax and delivery

Family Style Trays

Serves up to 20

Baked Ziti \$38

Rigatoni, Vegetables, Garlic, White Wine \$45

Mac n Cheese \$48

Eggplant Parmigiana \$54

Beverages

Individual soft drinks assorted \$1.75 per person

Bottled water \$1.75 per person

Sparkling water \$2 per person

Fruit juices, assorted \$2 per person

Honest Tea, assorted \$2.50 per person

Sweet Tooth

Fresh baked cookies \$2 per person

Assorted miniature tarts and bars \$2.50 per person

Fudgy brownies \$2.50 per person

Assorted cupcakes \$3 per person

Biscotti \$2.50 per person

Fresh fruit platter or skewers \$3.75 per person

Coffee & Tea Service

\$3.75 per person plus 6.35% tax and delivery

DISPOSABLE COFFEE SERVICE FOR 15

One disposable container of regular coffee, one disposable
container of decaffeinated coffee, creamers, sugar, sugar
substitute, stirrers and cups

ADDITIONAL DISPOSABLE COFFEE SERVICE FOR 12

DISPOSABLE HOT TEA SERVICE FOR 12

One disposable container of hot water, regular and
decaffeinated tea bags, creamers, sugar, sugar substitute,
stirrers and cups.

La Cuisine is a full service catering company
specializing in:

Weddings

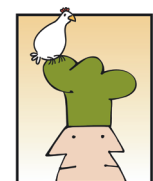
Bar/Bat Mitzvahs

Corporate Events

Event and Site Management

Design and Décor Services

Food & Beverage Management for Private Clubs



LaCuisine
café • market
catering

750 East Main Street Branford, CT 06405

www.lacuisine.net

203.488.7100

Healthy menu for a productive day

HEALTHY START BREAKFAST

Just Baked Mini Muffins, Scones and Bagels
Served with Creamery Butter, Preserves
and Philadelphia Cream Cheese
Miniature Yogurt Parfaits with Fresh Fruit and Granola
*Includes assorted juices, regular &
decaffeinated coffee and assorted teas*
\$11.50 per person

ENERGY BOOST

Assorted energy bars, whole fruit, bottled water, regular &
decaffeinated coffee and assorted teas
\$7 per person

HEALTHY WORKING LUNCH

CLASSIC TUNA SALAD WRAP: with celery, red onion and
lettuce in a tortilla wrap

HEALTHY WRAP: grilled vegetables with crisp lettuce, tomato and
condiments in a tortilla wrap

ASIAGO CHICKEN WRAP: fresh mozzarella, roasted reds,
romaine and pesto mayo

CAESAR WRAP: grilled chicken, romaine lettuce, parmesan
cheese and caesar dressing in a tortilla wrap

THAI BEEF AND BASIL LETTUCE WRAP: thai beef, spicy
peanut noodles and Asian slaw in a tortilla wrap.

Please choose one side:

House salad with house vinaigrette, fresh sliced fruits, fresh
vegetable platter, hummus served with broccoli florets, carrot &
celery sticks and cucumber rounds, tomato, cucumber and red
onion salad, or couscous salad with feta.

Includes bottled water, whole fruit & chunky cookies
Additional salads can be added at \$2.50 per person.

\$15 per person

THE MID AFTERNOON REFRESHER

Freshly baked cookies and fresh fruit skewers.
Assorted Sodas and Bottled Water
\$7 per person
Full Day \$34 per person plus 6.35% tax and delivery
for complete package
Minimum 30 people
*Delivered with paper goods, utensils, sugar/sugar substitutes,
creamers and stirrers for coffee and tea.*

Lunch Time

All lunches are for a minimum of 25 people
AND
Delivered with paper goods, utensils, sugar/sugar
substitutes, creamers and stirrers for coffee and tea.

Boxed Lunches

Please choose a selection of three sandwiches:

**ORIGINAL DELI SANDWICH SERVED ON A HARD
ROLL or RYE BREAD:** Choice of house roast beef, oven
roasted turkey, black forest ham & cheese, tuna (includes
lettuce and tomato)

Includes bag of chips, bottled water & chunky cookies

\$14 per person plus 6.35% tax and delivery

Assorted Gourmet Wraps

ROASTED TURKEY WRAP: bacon, green leaf lettuce,
tomatoes and chipotle mayo in a flour tortilla

HAM & BRIE WRAP: ham and Brie with mixed greens &
honey mustard in a flour tortilla

EGGPLANT & PORTOBELLO MUSHROOM WRAP:
eggplant and Portobello mushroom with grilled red peppers,
fresh mozzarella, romaine and pesto in a spinach tortilla

WALDORF CHICKEN SALAD WRAP: classic chicken
salad with green apples, walnuts and grapes on a bed of
lettuce in a flour tortilla

BLACK BEAN CHICKEN WRAP: grilled chicken with
black beans and Monterey jack in a sun dried tomato tortilla

ALBACORE TUNA SALAD WRAP: classic tuna salad with
green leaf lettuce, tomatoes and havarti & dill cheese in a
spinach tortilla

PEPPER CRUSTED FLANK STEAK WRAP: pepper
crusted flank steak, gruyere, caramelized onions, field
greens and garlic aioli in a flour tortilla

Please choose one side:

Potato salad, vegetable pasta salad (lemon and olive oil),
traditional coleslaw, house salad with balsamic vinaigrette,
couscous salad with feta, or a fresh vegetable medley.

Includes bag of chips, bottled water & chunky cookies

\$15 per person plus 6.35% tax and delivery

Assorted Gourmet Sandwiches

Please choose a selection of three sandwiches
served on artisan bread or rolls:

CURRIED TUNA SALAD: our curried tuna salad with
green leaf lettuce

CLASSIC ROAST BEEF: roast beef with cheddar cheese,
lettuce and horseradish sauce

GRILLED VEGETABLE SANDWICH: assortment of
grilled vegetables with basil pesto

PIG-N-WHISTLE HAM AND TURKEY: with green leaf
lettuce, tomatoes, sliced pickles and Dijon mustard sauce

PEPPER CRUSTED BEEF & GORGONZOLA: pep-
per crusted beef and gorgonzola with field greens and
rosemary mayonnaise.

ROASTED TURKEY SANDWICH: roasted turkey with
cheddar, lettuce and cranberry mayonnaise

Please choose from one side:

Potato salad, vegetable pasta salad (lemon and olive oil),
traditional coleslaw, house salad with balsamic vinaigrette,
couscous salad with feta and almonds, or a fresh vegetable
medley.

Includes bag of chips, bottled water & chunky cookies
\$15 per person plus 6.35% tax and delivery

Snack Time

California trail mix (min. of 15)	\$2.75 per person
Fresh fruit platter (min. of 15)	\$3.75 per person
Whole fresh fruit	\$1. 50 per person
Granola bars, assorted	\$1. 50 per person
Yogurt cups, assorted	\$1.75 per person
Yogurt parfait with fruit & granola topping	\$3.25 per person

Home made soups

Serves 15 people

New England clam chowder	\$60
Chicken Noodle or Chicken Vegetable	\$45
All beef/ All Vegetable Chili	\$50
Lentil Soup with root vegetables	\$45
Beef Barley	\$45
Tuscan Tomato	\$45

Soup will be sent in our individual disposable lidded soup cups
that will stay hot for approximately 20 minutes after delivery.
Electric soup warmers are available for an additional fee.

Deluxe Lunch Menu

All deluxe lunches are for a minimum of 25 people
AND
will be delivered with paper goods, utensils, sugar/sugar
substitutes, creamers and stirrers for coffee and tea.
Includes Rolls & Butter, Assorted Cookies, Bottled Water & Soda

First Course

Please Select One:

Caesar Salad
House Salad with Shredded Carrots and Cucumbers with a
Creamy House Dressing with Herbs

Entrée

Please Select One:

Sliced Pork Loin with Vinegar Peppers
Lemon Porcini Chicken
Sliced Skirt Steak with Chimichurri Sauce
BBQ Beef Brisket
Asiago Crusted Chicken Parmigiana
Grilled Asian Glazed Salmon
Spinach and Roasted Red Pepper Stuffed Tilapia

Accompaniments

Please Select Two:

Penne with Ben and Luis’s Marinara Sauce
Farfalle tossed with Prosciutto, Parmigiana, and Peas
Barley with Asparagus and Mushrooms
Toasted Israeli Couscous with Grilled Spring Vegetables
Quinoa Tabouli Salad
Herb Roasted Red Potatoes
Spring Vegetable Medley
Broccoli Rabe with Pepperoncini, Capers, and Roasted Garlic

\$21 per person plus 6.35% tax and delivery