



2009 Menu

Welcome to **LA Spice *Express!***, the take-out catering division of **LA Spice, Adventurous Custom Catering.**

LA Spice *Express!* is the quick, easy way to arrange for delicious food and beverage to be presented attractively at your next business meeting or impromptu office celebration. Please browse through our menu and begin to get to know us. We use garden fresh fruits and vegetables, freshly-baked breads, rolls and desserts, high-grade meats, poultry and food from the sea.

We look forward to helping make your meeting very enjoyable!

Good Morning! Breakfast	2
Sandwich & Wrap Specialties	3
Entrée Salads, Side Salads & Hot Vegetable Sides	4
Hot Entrées	5
More Hot Entrées	6
Soup & Chili	6
Vegetarian Entrées	7
Beverages	7
Afternoon Snacks	7
Desserts	8
Custom Menus & Full Service Events	8
Ordering and Delivery Information	9
Cancellations	9

Please do not consider your emailed order complete until you receive a confirmation from your planner/salesperson.

Rev. 01/09

GOOD MORNING! BREAKFAST

Breakfast buffets include your choice of fresh fruit or orange juice.
Minimum 15 guests per order.

THE CONTINENTAL SPICE.....\$8.25

A delicious assortment of our best bagels, freshly-baked muffins, scrumptious scones & coffee cake. Served with cream cheese and sweet butter.

GRANOLA, FRESH FROM OUR KITCHEN.....\$7.50

Served with low-fat milk, an assortment of yogurts, brown sugar, cinnamon & raisins. Accompanied by a basket full of freshly baked muffins.

SUNRISE EXTRAVAGANZA.....\$10.50

Scrambled eggs with cheddar & chives, bacon or sausage and buttermilk pancakes with whipped butter & maple syrup.

OMELETTES or SCRAMBLES.....\$8.95

(Choose 1 or 2 flavors.) Served with seasoned hash browns.

- Mushroom & Jack Cheese
- Baby Spinach & Swiss Cheese
- Cheddar cheese & chives
- All-American with bacon, cheddar & tomato
- Great Western with ham, green peppers, onions, mushrooms & cheddar
- Jesus' Special with sausage, fresh spinach, mushrooms, onions & parmesan cheese

IRRESISTIBLE DEEP DISH QUICHE\$9.50

Served with oven-roasted breakfast potatoes.

- Lorraine (bacon & Swiss cheese)
- Fresh Asparagus & Gruyere Cheese
- Tasty Ham, Mushroom & Cheddar Cheese
- Rustic Country Tomato & Herb

BREAKFAST A LA CARTE ITEMS

- Country Sausage or Turkey Sausage.....\$3.25
- Bacon or Turkey Bacon, 2 slices.....\$3.25
- Chicken & Apple Sausage, 4 oz.\$3.75
- Bagels & Cream Cheese (min. 1 doz.).....\$3.95
- Muffins (min. 1 doz.).....\$1.95
- Individual Yogurt Parfaits (min. 10).....\$2.25
- NutriGrain, Tigers Milk, Nature Valley Granola Bars.....\$1.50
- Balance, Cliff, Promas Bars.....\$2.50
- Power & Pure Protein Bars.....\$3.50

BREAKFAST WRAPS.....\$9.50

(Choose 1 or 2 flavors):

- The Big Breakfast Burrito with scrambled eggs, bacon or sausage, potatoes & cheese. Served with our smoky salsa.
- Spinach & Cheddar Breakfast Wrap with scrambled eggs, sautéed fresh spinach, tomatoes, onions & sharp cheddar. Served with smoky salsa.
- Denver Wrap filled with scrambled eggs, sautéed ham, peppers, onions, mushrooms, potatoes, Monterey jack & cheddar cheeses.

SPICED-UP BREAKFAST CROISSANTS.....\$8.25

(Minimum 5 per style):

- Egg & Swiss
- Sausage, Egg & Cheddar
- Ham & Swiss
- Egg, Spinach & Provolone
- Egg, Applewood Smoked Bacon, Cheddar

MAPLE PECAN or CARAMEL STRATA.....\$8.95

Like baked French toast! Served with crispy bacon or sausage.

LOX & BAGEL PLATTER.....\$11.50

Thinly sliced lox, sliced red onions, tomatoes, cucumbers & lemon. Served with a variety of fresh sliced bagels and whipped cream cheese.

COFFEE, TEA, JUICE

- Gourmet Roast Coffee, Decaf Coffee (min. 15 each)....\$1.75
- Small Cambro of Coffee (25-30 cups).....\$43.75
- Large Cambro of Coffee (50-60 cups).....\$87.50
- Variety of Hot Teas (min. 15 each).....\$1.75
- Orange Juice, 10 oz. bottles.....\$1.95

SANDWICH & WRAP SPECIALTIES

Choose your own variety! Minimum 5 of each sandwich or wrap item.
Accompanied by your choice of side salad (Min. 15 guests per side salad).
Minimum 15 guests per order.

LA SPICE SIGNATURE SANDWICHES.....\$10.95

- Dijon chicken & apple salad with lettuce & tomato on cranberry walnut bread.
- Herb roasted chicken on French baguette with maple tarragon mayo or herb aioli.
- Tuna salad with lettuce, tomato, jack cheese & avocado on squaw bread.
- Roast turkey breast, pesto & dried cranberries on a French baguette.
- Rare roast beef with lettuce, tomatoes and horseradish cream sauce on a French baguette.
- Grilled chicken & mango mayo with provolone on focaccia.
- Grilled salmon fillet with cucumbers, tomatoes, lettuce & lemon caper dill sauce on French bread.
- Grilled chicken Caprese with fresh mozzarella, tomatoes, lettuce & light basil pine nut pesto on French Baguette
- Charred balsamic marinated flank steak with gorgonzola on a French baguette.
- Grilled flank steak, caramelized onions & Swiss cheese with sun-dried tomato mayo on a baguette.
- Hand-carved oven-roasted turkey breast with Swiss cheese, lettuce & tomatoes & our signature maple tarragon mayo on a French baguette.
- Smoked turkey with, lettuce & cranberry sauce on French baguette.
- Smoked turkey, avocado, bacon & mozzarella with basil mayonnaise on a French baguette.
- Smoked ham and Swiss cheese with honey mustard, lettuce & tomato on French baguette.

Substitute Ciabatta or pretzel roll.....\$0.60

WONDERFUL WRAPS.....\$10.75

- Roast turkey breast, avocado, lettuce, tomato & chipotle mayo.
- Thai style chicken or beef with tri colored slaw & peanut dressing.
- Southern fried chicken with kernels of corn, crispy sweet onion, lettuce, tomatoes & cool ranch dressing.
- Grilled chicken Caesar with marinated chicken, crisp romaine & parmesan cheese.
- Flank steak with green peppers, new potatoes, snap peas & field greens.
- Curried chicken salad with carrots, celery, raisins, roasted red peppers, green onions and shredded romaine & iceberg lettuce.
- Beef fajita with julienne flank steak, peppers, onions, cheddar, black beans, salsa & lettuce.

DELICIOUS DELI-STYLE SANDWICHES.....\$10.50

Roast turkey breast, ham, rare roast beef, chicken salad, tuna salad or Mom's egg salad. Your choice of cheese: American, jack, provolone, cheddar or Swiss. Your choice of breads: Whole wheat, white, rye, sourdough, squaw, or French rolls. Mustard & mayo served on the side.

ABUNDANT MEAT & CHEESE PLATTER.....\$11.95

Choose 3 meats: Roast or smoked turkey breast, ham, rare roast beef, chicken salad, tuna salad, egg salad. Choose two cheeses: Jack, cheddar, provolone, gouda, Swiss. Assorted breads & rolls and condiments.

VEGETARIAN SANDWICHES & WRAPS.....\$10.75

- Char-grilled vegetables, avocado & provolone on a Kaiser roll.
- Our popular California wrap with tomatoes, basil, cucumbers, hummus, sprouts & shredded jack cheese.
- Margherita with fresh mozzarella, sliced roma tomatoes, basil, lettuce & balsamic vinaigrette on a focaccia.
- Grilled portobello with fire roasted peppers, tomatoes, baby greens, and sun dried tomato aioli on rosemary focaccia.

Substitute a small bag of chips and large cookie or whole fruit for your side salad at no additional charge.

ENTRÉE SALADS

Entrée salads are accompanied by rolls & butter.
Minimum 15 guests per order.

CITRUS CHICKEN SALAD.....\$10.75
Hearts of romaine, iceberg, grilled chicken, avocado, candied pecans, green apples, mandarin oranges, dried cranberries, golden raisins, green onions & blue cheese in a citrus dressing.

CHINESE CHICKEN SALAD.....\$10.75
with poached chicken breast, cucumbers, carrots, mandarin oranges, crispy wontons, crispy greens & a ginger sesame dressing.

COOL POACHED SALMON.....\$10.95
with cucumber dill sauce. Served with herb field greens, garden tomatoes, mushrooms & toasted pine nuts in a shallot vinaigrette.

SONOMA GRILLED CHICKEN SALAD.....\$10.95
with sun dried tomatoes, gorgonzola cheese and toasted walnuts on a bed of field greens and a walnut vinaigrette.

A LA CARTE INDIVIDUALLY BOXED SALADS
Minimum 5 boxes per flavor. Discount \$1.00 from salad price.

CALIFORNIA COBB SALAD.....\$10.75
Mixed crispy lettuces, grilled chicken breast, bacon, crumbled blue cheese, hard-boiled eggs, tomatoes & avocado in a French vinaigrette.

MEXICAN CAESAR SALAD WITH GRILLED CHICKEN.....\$10.75
with black beans, corn & tortilla strips in a spicy Caesar dressing. Tortilla chips & salsa.

COOL GARLIC SHRIMP SALAD.....\$11.95
with tomatoes, cucumbers, capers, basil and croutons on a bed of chopped romaine lettuce in a garlic basil vinaigrette.

SPINACH SALAD WITH EDAMAME, DRIED CRANBERRIES & TOASTED WALNUTS.....\$9.25
with a raspberry walnut vinaigrette
With Grilled Chicken Breast.....\$11.50

SIDE SALADS & HOT SIDES

Side Salads

- Traditional Caesar salad with homemade croutons
- Mexican Caesar salad with black beans, corn & tortilla strips
- Spinach salad with sliced mushrooms & toasted pine nuts
- Greek salad
- Mixed Italian green salad
- Tossed garden salad with choice of dressing
- Nancy's orzo, corn & black bean salad
- Orzo and grilled vegetables salad
- Pasta salad with tomatoes, sun-dried tomatoes, basil & toasted pine nuts
- Roasted potato salad with sherry scallion dressing
- Roasted vegetable couscous with toasted pine nuts
- Baby red potatoes, capers & dill in a mustard vinaigrette
- Fresh fruit salad with berries

- Ranch, blue cheese, honey Dijon, French, balsamic vinaigrette, citrus, poppy seed, Champagne vinaigrette

Add an additional side salad or hot side for \$3.50

Add an upgraded side salad:

- Baby spinach salad with oranges, cranberries & toasted pecans.....\$4.25
- Field greens with gorgonzola, roasted grapes & toasted pecans in a balsamic dressing.....\$4.25
- Citrus chicken salad.....\$5.50
- Chinese chicken salad.....\$5.50
- Spinach salad with edamame, dried cranberries, toasted walnuts & grilled chicken breast.....\$4.50

HOT VEGETABLE SIDES

- Roasted seasonal vegetables
- Sautéed green beans with caramelized shallots
- Peas with snow pea pods
- Steamed seasonal vegetables

HOT ENTREES

Includes your choice of one side salad or hot side & rolls & butter.
Minimum 15 guests per entrée

CHICKEN PICCATA.....\$11.45
with lemon & capers. Served over Milanese rice.

GARLIC & HERB ROASTED CHICKEN BREAST WITH WHITE WINE REDUCTION.....\$11.45
Served with creamy mashed potatoes.

SAUTÉED CHICKEN BREAST WITH SUN-DRIED TOMATOES.....\$11.75
in a creamy sun-dried tomato, garlic & basil sauce. Served with orzo and sautéed onions.

CHICKEN & SUN DRIED TOMATO MEATLOAF.....\$11.25
Made with free range ground chicken, roasted garlic, sun dried tomatoes, sage & thyme, with mushroom gravy. Served with rustic mashed potatoes.

CHICKEN SCALOPPINE WITH BALSAMIC VINEGAR & BASIL.....\$11.25
Served with creamy mashed potatoes.

AUTHENTIC CHICKEN MARSALA.....\$11.50
with garlic & mushrooms in a marsala sauce. Served with linguini.

CHICKEN FLORENTINE.....\$11.25
Chunks of poached chicken breast, sautéed spinach & mushrooms in a parmesan cream sauce. Served with fusilli pasta.

BRAZILIAN CHICKEN.....\$10.95
with pineapple, papaya and a coconut sauce. Served with rice pilaf.

PECAN CRUSTED CHICKEN BREAST WITH APRICOT BRANDY SAUCE.....\$11.25
Served with creamy mashed potatoes.

HAND CARVED TURKEY WITH SAGE GRAVY.....\$11.50
Served with three-bread stuffing with apples & onions and mashed potatoes.

TURKEY CUTLETS WITH SHERRY AND GREEN PEPPERCORNS.....\$10.95
Served with roasted red potatoes with shallots.

EVERYONE’S FAVORITE MEATLOAF.....\$10.95
Served with creamy mashed potatoes.

BEEF STROGANOFF.....\$11.50
Tender strips of beef and mushrooms cooked in sour cream and served over egg noodles.

BALSAMIC GRILLED FLANK STEAK.....\$13.25
with mushrooms and caramelized onions. Served with garlic mashed potatoes.

SLOW BRAISED BRISKET OF BEEF.....\$12.95
with wild mushroom cabernet jus. Served with parslid new potatoes.

STEAK KABOBS & CHICKEN KABOBS.....\$12.50
with tomatoes & onions and avocado cream. Served over steamed rice.

GRILLED STEAK & SHRIMP KABOBS.....\$13.25
Juicy chunks of marinated steak, tiger shrimp, tomatoes, onions & bell peppers skewered and grilled to perfection! Served with smoky tomato salsa and roasted potatoes with shallots.

GRILLED SALMON FILLET.....\$12.95
with lemon caper sauce. Served with creamy mashed potatoes.

WARM POACHED SALMON FILLET.....\$12.95
with cucumber dill sauce. Served with roasted vegetable couscous.

GRILLED SALMON FILLET.....\$12.95
with herb shallot butter. Served with roasted red potatoes.

PECAN CRUSTED CATFISH WITH CITRUS SALSA.....\$10.95
Served with brown or Cajun rice.

MORE HOT ENTREES

Includes choice of one side salad or hot side.
Minimum 15 guests per order.

MEAT OR VEGETARIAN LASAGNA.....\$11.25

Served with hot garlic bread.

PASTA JARDINIÈRE WITH CHICKEN.....\$10.50

with zucchini, carrots & leeks in a parmesan cream sauce. Served with hot garlic bread.

PASTA PRIMAVERA.....\$9.75

With olive oil, garlic, fresh herbs, zucchini, squash, carrots, asparagus, fresh tomato & parmesan cheese. Served with hot garlic bread.

PENNE WITH LIGHT VODKA TOMATO CREAM SAUCE.....\$9.75

Served with hot garlic bread.

With Grilled Chicken Breast.....\$11.25

With Shrimp.....\$12.75

CARNE ASADA & CHEESE ENCHILADAS.....\$11.95

Served with Mexican rice & beans, tortillas, tortilla chips & smoky tomato salsa.

SIZZLING FAJITAS.....\$11.95

Chicken or beef fajitas, shredded cheese, sour cream, limes, flour tortillas, Mexican rice & beans. Served with tortilla chips & salsa.

CHICKEN ENCHILADAS & CHEESE ENCHILADAS.....\$10.95

Served with arroz verde, black beans, tortilla chips & salsa.

MEAT RAVIOLIS.....\$10.50

with marinara sauce & garlic bread.

WILD MUSHROOM RAVIOLIS.....\$10.50

with basil parmesan cream sauce & garlic bread.

THREE CHEESE RAVIOLIS.....\$10.50

with marinara of creamy pesto sauce & garlic bread.

SOUP & CHILI

HOME MADE SOUP AND SALAD.

Try a bowl of our homemade soups, served with your choice of side salad and crackers.

SEASONAL VEGETABLE SOUP.....\$7.50

BUTTERNUT SQUASH SOUP WITH GINGER CREAM\$7.95

ROASTED TOMATO SOUP.....\$7.50

CHICKEN NOODLE SOUP.....\$7.95

SOUP & HALF SANDWICH PECIAL.....\$9.95

A cup of any of the above soups, your choice of any of our deli-style sandwiches (half portion), your choice of side salad and crackers.

OUR SPICY BEST CHILI (NO BEANS)

Served with your choice of side salad, and tortilla chips with salsa or cornbread & honey butter. How many alarms do you want?

TEXAS RANCH STYLE CHUNKY MEAT CHILI\$10.95

SOUTHWESTERN STYLE TURKEY CHILI\$9.50

MEXICAN GREEN CHICKEN CHILE VERDE....\$9.50

BEEF CHILE COLORADO.....\$10.95

CHICKEN POSOLE.....\$9.50

Shredded chicken with hominy and spices. With condiments of lime wedges, shredded cabbage, chile sauce, and cilantro.

VEGETARIAN ENTREES

Add to any order.

- BUTTERNUT SQUASH & MUSHROOM EMPANADAS.....\$8.95**
with smoky tomatillo salsa.
- EGGPLANT PARMESAN STACK.....\$8.95**
with marinara sauce.
- VEGETABLE PHYLLO BASKET.....\$9.95**
With carrots, zucchini, eggplant, onions, roasted red peppers & Provolone cheese with a tomato basil relish.

- SPINACH MUSHROOM TURNOVER.....\$9.95**
Puff pastry triangle filled with sautéed spinach, mushrooms, ricotta cheese, garlic & green onions. Served with marinara sauce.
- BALSAMIC GRILLED PORTOBELLO STEAK.....\$11.75**
topped with julienne vegetables, mozzarella cheese & avocado relish.
- TAJ MAHAL TAMAL.....\$9.50**
Filled with seasonal roasted curry vegetables with red curry sauce.

BEVERAGES

- Orange juice, 10-oz. bottles \$1.95
- Assorted soft drinks & still waters \$1.50
- Snapple, variety \$2.00
- Gatorade \$2.25
- Vitamin Water \$2.25
- Sobe \$2.75
- Monster Energy, regular & diet, 16 oz. \$3.50
- Red Bull, regular & sugar free, 4 oz. \$3.00
- Starbucks Frappuccino, variety \$2.50
- Regular or decaf coffee, tea, minimum 15 each \$1.75

- Small cambro of lemonade, iced tea or coffee (serves 25-30 cups) \$43.75
- Large cambro of lemonade, iced tea or coffee (serves 50-60 cups) \$87.50
- Small cambro of iced water (serves 25-30 cups) \$12.50
- Large cambro of iced water (serves 50-60 cups) \$18.00

AFTERNOON SNACKS

Have these delivered with your lunch order. Minimum 15.

- Assorted bags of chips \$1.95
- Candy bars \$1.50
- Whole fruit \$2.00
- Chips & salsa \$2.25
- Guacamole \$2.25
- Pretzel & nut snack mix \$2.00
- Small domestic cheese platter \$4.50
- Small international cheese platter \$6.50
- Sliced seasonal fresh fruit platter \$5.25
- Crudité's with choice of dips: ranch, Sonoma herb, chive blue cheese, chile lime, roasted red pepper \$4.00

DESSERTS

Price is by the guest or per piece, as noted.

LA SPICE SIGNATURE COOKIES & BROWNIES (two pieces per person).....\$3.50

A basket or platter filled with a variety of our favorite homemade cookies: Chocolate chip with pecans, chewy double chocolate chip, lemon crisps, coconut almond macaroons, Snickerdoodles (cinnamon sugar) and either triple espresso brownies or pecan fudge brownies.

ONE LARGE COOKIE.....\$2.50

Chocolate chip with pecans, chewy double chocolate chip, peanut butter or oatmeal.

CUPCAKES! CUPCAKES! (10 piece minimum per flavor) (by the piece).....\$3.25

- Chocolate with chocolate or vanilla frosting
- Vanilla with chocolate or vanilla frosting
- Caramel apple
- Toasted coconut pecan
- Lemony lemon
- Mocha
- Peanut butter chocolate chip with peanut butter frosting
- Red Velvet

INDIVIDUAL DESSERTS (12 piece minimum, each selection).....\$3.95

- Creamy cheesecake with mixed berry topping
- Pineapple carrot cake with cream cheese frosting
- Deep, dark chocolate cake with Belgian chocolate frosting
- Apple tart with caramel cream
- Grilled pineapple upside-down cake

WARM DESSERTS (15 serving minimum)\$3.95

- Apple crisp with oatmeal streusel
- Peach blueberry crisp
- Chocolate chip bread pudding
- Apple bread pudding with caramel sauce

Add vanilla bean ice cream: **\$1.50 per guest**

DESSERT BARS (5 piece minimum per flavor) (by the piece)\$3.25

- Tangy lemon bars
- Chinese chews (coconut walnut bars)
- Apricot almond streusel squares
- Cherry cheesecake bars
- Pecan pie bars with chocolate chips & Kahlua

TAKE A CHOCOLATE BREAK (by the guest) ...\$7.45

Chocolate chip cookies, Brentwood brownies, chocolate lover's mini muffins, fresh fruit with chocolate dipping sauce and peanut M&Ms.

ICE CREAM SUNDAE BONANZA (by the guest)\$5.95

Chocolate & vanilla ice cream, fudge sauce, caramel sauce, strawberry sauce, M&Ms, Oreos, peanuts, walnuts, coconut, sprinkles, whipped cream and, of course, cherries!

Add root beer & cherry cola for floats: **\$1.00 per guest**

CUSTOM MENUS & FULL SERVICE EVENTS

LA Spice is a full service catering & event design company. We're all about L.A.--delicious, fun, eclectic menus with a casual, fine dining ambiance and top-notch service.

From scouting locations to planning the food, décor, entertainment and ambiance to match your mood or theme, we provide everything you need for your corporate or social event.

ORDERING AND DELIVERY INFORMATION

THREE EASY WAYS TO PLACE AN ORDER

1. Call 310.670.5697; ask for Express service
2. Fax your information to 310.670.2018
3. E-mail your information to express@laspicecatering.com

Please do not consider a faxed or emailed order complete until you receive a response from Express service.

We'll get back to you to establish your menu, prepare an estimate so that you can see what the order looks like and give you a window in which to make any changes and confirm your order. On the day before your event, we'll email your final invoice to you.

ADVANCE NOTICE

Because we make everything fresh to order, **your order must be confirmed by noon on the business day before your Express event.** Weekend orders require 72 hours notice.

ORDER MINIMUMS

We have a 15 guest minimum per menu item unless otherwise noted and a minimum \$150 food order on weekdays. We have a minimum \$500.00 food order on weekends.

YOUR CHOICE OF BUFFET SETUP

We include black plastic plates, heavy-duty plastic flatware and paper napkins with all orders.

Upgrade to: Elegant clear plastic ware (\$1.00 per guest)

Upgrade to: Green-friendly plastic and paper goods. (\$1.25 per guest).

TO-GO Your cold menu items will arrive in attractive disposable platters, hot items in foil pans. We provide all the necessary serving utensils.

EXECUTIVE Your menu items are presented on our collection of serving platters and chafing dishes. There is an additional charge equal to one-half of the delivery charge to return and pick up equipment.

RENTAL LINENS We always have white. A variety of colors are available with plenty of notice.

6' table drape	\$14.25
8' table drape	\$16.50
72" square fluff or table top	\$ 8.25

VIP PRESENTATION The highest level of presentation for you and your guests (\$9.00 per guest.) For an impressive presentation for special meetings, our VIP Presentation includes bistro-style white china, silverware, glassware, linen napkins and buffet tablecloths in white or khaki. 72 hours notice required. Additional delivery charges will be added for this service. A server is required when there will be more than 40 guests. (Servers are available upon request at \$29 per hour with a four-hour minimum.)

BOXED LUNCHEON

There are three options for a boxed luncheon. Add to your order:

Brown bag (\$.75 per guest)

Clear box (\$1.25 per guest)

Black bottomed box tied with raffia (\$2.25 per guest)

DELIVERY

Delivery includes the completion of a beautiful buffet set-up about 15 minutes before your meal is scheduled to begin. We add a delivery fee to your invoice. The amount of the delivery fee is based on your distance from our location (which is near LAX). We add a pick-up fee for returning the next business day to pick up our equipment. Same-day or after-hours pick-up is available at an additional charge to the pick-up fee.

CANCELLATIONS

You must cancel your Express order by 10 A.M. on the business day before your Express event.