Menu

- All menus includes bread, silverware, china plates, goblets and line servers.
- Beverages available during dinner hour only

**Italian Buffet $24.00**

Italian cheeses, meats and fruit display

OR

Two finger food options

- Salad
- One entrée
- Two sides

2.99 For additional entrée

**BBQ Dinner Buffet $25.00**

Two finger food options

OR

- Cheeses, meats and fruit display
- Salad
- Two tender Barbequed options
- Ranch style beans
- Creamed corn
- Creamy potato Salad

2.99 for additional entrée
Menu

Classic Buffet $26.00

- Two finger food options
- OR
- Meat, cheese and fruit display
  - Salad
  - One main entrée
  - Mashed potatoes
  - Grilled asparagus
  - 2.99 for additional entrée

Mexican Buffet $24.00

- Two finger food options
- OR
- Meat, cheese and fruit display
  - Pico de Gallo and chips
  - Salad
  - One main entrée
  - Ranchero or Refried beans
  - Flour and corn Tortillas
  - Mexican rice
  - 2.99 for additional entrée
Menu

Seated Dinner $ 34.00

Sequential service
Cheese and fruit platters
Two finger food options as an appetizer
Soup or salad
Entrée with two sides
FINGER FOOD

- **Onion soup over crouton** (French baguette crouton, caramelized onions and melted gruyere)
- **Pear, gorgonzola and caramelized pecans**
- **Caprese crouton** (house made dried tomatoes, fresh mozzarella, basil, olive oil and balsamic vinaigrette)
- **Figo** (Gorgonzola and caramelized pecans stuffed figs wrapped with prosciutto slices)
- **Salmon** (smoked salmon, avocado, arugula, roasted walnuts and apple dressing)
- **Piquillo & Portobello** (Ricotta and roasted Portobello stuffed piquillo peppers in balsamic reduction)
- **Prosciutto & pear** (Pan pizza, sliced pear, prosciutto and shaved parmesan cheese)
- **Spanakopita** (Spinach and feta cheese in puff pastry)
- **Dates** (Mascarpone cheese stuffed dates wrapped with roasted bacon)
- **Mini beef Wellington** (Mini puff filled with beef tenderloin and mushrooms)
- **Chicken skewers** (Grilled chicken skewers in chipotle sweet and sour glaze)
- **Tortilla Española with chorizo** (Spanish tart made with potato and eggs and sautéed Spanish sausage)
- **Salsiccia** (Sautéed Italian sausage topped with sundried tomato sauce)
- **Ratatouille** (French baguette crouton with goat cheese and sautéed vegetables (eggplant, zucchini and red onions))
MEXICAN STYLE FINGER FOOD

- **CEVICHE** (Lemon Cured white fish with, cucumber, red onion and cilantro served in a small 3 oz. cups with tortilla chips and avocado)

- **SOPES** (Fried thick corn tortilla with refried beans, shredded chicken and spiced sausage, lettuce, cream and fresh cheese)

- **CHALUPAS** (Light fried tortilla with roasted tomatillo salsa, shredded beef, chopped onions and cream)

- **TAQUITOS DORADOS** (Fried chicken tacos in corn tortilla with cream, cheese and lettuce)

- **TAQUITOS DE FAJITAS** (Small soft corn tortilla with beef fajita, guacamole and roasted onions)

- **TOSTADITA DE JAIBA** (Crab meat seasoned with tomato sauce over crispy corn tortilla and sliced avocado)

- **TOSTADITA DE POLLO** (Shredded chicken with refried beans over crispy corn tortilla, avocado, cream and fresh cheese)

- **JALAPEÑOS** (Breaded and Stuffed jalapeño with ground meat and cheese)

- **MOLOTITOS** (Mini plantain croquettes covered with mole poblano cream and cheese)

- **PANUCHOS** (Bean stuffed tortilla with spiced Mexican pulled pork and pickled red onions)
**SALADS**

- **TOSCANA** (Mixed greens, baby spinach, toasted hazelnuts, pancetta and blue cheese in fine herbs vinaigrette)
- **MANDARIN** (Iceberg lettuce, sliced carrots, dried cranberries, mandarin segments, goat cheese and toasted walnuts in honey mustard dressing)
- **PEAR** (Baby arugula, pomegranate, asiago cheese and red wine vinaigrette)
- **MEDITERRANEAN** (Chopped cucumbers, lettuce, tomatoes, radicchio, arugula, feta cheese, Kalamata olives and capers dressing)
- **LARANXA** (Mixed greens with red grapes, gorgonzola cheese, pear, toasted pecans and house vinaigrette)
- **WEDGE SALAD** (Iceberg lettuce, fried pancetta, tomatoes, chives and blue cheese dressing)
- **CAPRESE SALAD** (House made dried tomatoes, fresh mozzarella, basil and balsamic vinaigrette)
- **OAXACA** (Baby spinach, shredded Oaxaca cheese, sliced tomatoes and cilantro dressing)
- **JAMAICA** (Spring mix with Hibiscus flower dressing, caramelized sesame seeds, crumbled goat cheese)
- **ITALIAN** (Mixed greens, celery, shaved carrots, sliced tomatoes, red onions, avocado and Italian dressing)
- **RASPBERRY** (Mixed greens, goat cheese, candied pecans and raspberries in red fruit vinaigrette)

**ENTRÉES OPTIONS**

**BBQ MAIN ENTREES**

- Baby back ribs
- Brisket
Turkey breast
Prime rib (add 3.00 pp)

**ENTRÉES OPTIONS**

**ITALIAN MAIN ENTÉES**
- Chicken or Veal Marsala
- Chicken parmigiana
- Chicken or Veal Picatta
- Chicken Cannelloni in tomato cream sauce
- Chicken Alfredo
- Shrimp Scampi
- Shrimp Fra Diabolo
- Shrimp in Lemon sauce
- Salmon in Dill sauce
- Chicken Laranxa (filled with ricotta cheese and dried tomato pesto with peanuts)
- Pork loin in red wine and mushroom sauce
- Pork loin in Cherry sauce
- Meat lasagna
- Chicken breast in fruit compote (apricots, cranberries and olives)

**MEXICAN MAIN ENTÉES**
- Chicken enchiladas
- Chicken fajitas
- Beef fajitas
- Cochinita pibil (pulled pork meat)
- Chicken tinga
- Beef chile relleno
- Cheese chile relleno
- Tender tips in tomato / cilantro sauce
- Pork loin in morita sauce
- Beef barbacoa
- Pork Carnitas

ENTRÉES OPTIONS

CLASSIC MAIN ENTRÉES

- Blackened Tilapia
- Beef Diane
- Beef Bourguinone
- Prime rib Carving station (add 3.00 pp)
- Turkey Carving station
- Beef Oscar style (add 4.00 pp)
- Red wine Braised short ribs
- Shrimp and grits
- Cornish hen in cilantro broth
- New York Strip with béarnaise sauce
- Beef Bordelaise
- Beef Wellington
CATERING MENU

LARANXA
CATER & BITES

CHEF Daniel Miranda
LARANXA
Cater+Bites