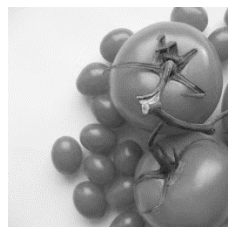


Menu

- 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

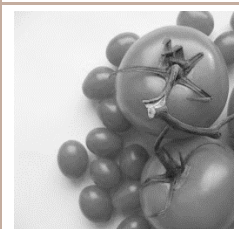


One main entrée
Mashed potatoes
Grilled asparagus
2.99 for additional entrée



Mexican Buffet \$24.00

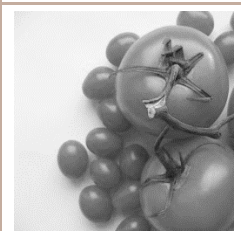
Two finger food options
OR
Meat, cheese and fruit display
Pico de Gallo and chips
Salad



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

LARANXA
Cater+Bites



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)
- **SOPE** (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 ENTRÉES

- Baby back ribs
- Brisket



- Turkey breast
- Prime rib (add 3.00 pp)

ENTRÉES OPTIONS

ITALIAN MAIN ENTRÉES

- 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 ENTRÉES

- 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

