



*la* **PRIMA**  
Catering  
*order online*

*fall & winter*  
SEASONAL MEALS AND APPETIZERS

# customized event catering!

WE ENCOURAGE YOU TO CALL OUR EVENTS DIVISION FOR YOUR SPECIAL FUNCTIONS. OUR PERSONALIZED EVENT PLANNING SERVICES INTEGRATE FRESH IDEAS AND EXPERIENCE TO CREATE MEMORABLE EVENTS TAILORED TO YOUR NEEDS. OUR PLANNERS HAVE ORGANIZED EVENTS FOR MAJOR CORPORATIONS, EMBASSIES, NONPROFITS AND GOVERNMENT ORGANIZATIONS. OUR EXPERTISE WITH SOCIAL EVENTS INCLUDES WEDDINGS, BAR AND BAT MITZVAHS, FIRST COMMUNIONS, GRADUATIONS, PICNICS, BARBECUES, FUNDRAISERS AND GALA DINNERS.



YOUR EVENT PLANNER WILL GUIDE YOU THROUGH EVERY ASPECT OF YOUR FUNCTION.

#### OUR SERVICES INCLUDE:

- COORDINATING A LOCATION
- CUSTOMIZING A MENU
- PROVIDING AND SUPERVISING STAFF
- ESTIMATING EXPENSES
- ARRANGING FOR RENTALS, DÉCOR, AUDIO/VISUAL AND ENTERTAINMENT
- DEVELOPING A THEME
- ASSISTING WITH ANY NECESSARY PERMITS

OUR PROFESSIONALS WILL BE THERE THE DAY OF THE EVENT TO ENSURE THAT EVERYTHING IS PERFECT. BEHIND THE SCENES, OUR EXECUTIVE CHEF BRINGS HIS EXPERIENCE, PASSION AND CREATIVITY TO CRAFT A SPECIALTY MENU FOR YOUR EVENT.

PLEASE VISIT OUR EVENTS WEBSITE [WWW.LAPRIMAEVENTS.COM](http://WWW.LAPRIMAEVENTS.COM) FOR DETAILS ABOUT OUR SERVICES. SEE PHOTOGRAPHS AND SAMPLE MENUS OF WEDDINGS, RECEPTIONS, SEATED DINNERS AND BUFFET EVENTS. WE LOOK FORWARD TO ENSURING THAT EVERY DETAIL OF YOUR EVENT EXCEEDS YOUR EXPECTATIONS.



TO GET STARTED, PLEASE CALL OUR EVENT PLANNERS:

301.220.1001 WASHINGTON, DC AND BALTIMORE METROPOLITAN AREAS  
215.830.1225 PHILADELPHIA, PA AREA  
[WWW.LAPRIMAEVENTS.COM](http://WWW.LAPRIMAEVENTS.COM)



## welcome!

THANK YOU FOR CHOOSING LA PRIMA CATERING, WHERE WE'VE BEEN SERVING THE NEEDS OF OUR CUSTOMERS SINCE 1987. KNOWN FOR OUR FOOD QUALITY AND EXCEPTIONAL SERVICE, LA PRIMA CATERING OFFERS DELICIOUS, HEALTHY FOOD USING FRESH, NATURAL INGREDIENTS IN ALL OUR RECIPES. OUR CONTEMPORARY MENU EMPHASIZES IMAGINATION AND STYLE, AND OUR UNSURPASSED SERVICE IS FAST AND FLEXIBLE. WE APPRECIATE THE OPPORTUNITY TO SERVE YOU AND YOUR GUESTS.  
ENJOY!

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FOR MORE INFORMATION OR ASSISTANCE WITH PLACING YOUR ORDER, PLEASE CALL 301.220.1001 OR THE KITCHEN NEAREST YOU. YOU CAN VISIT US ON THE WEB AND PLACE YOUR ORDER ONLINE AT [WWW.LAPRIMACATERING.COM](http://WWW.LAPRIMACATERING.COM).





## house made soups

SERVED WITH ASSORTED CRACKERS  
(10 PERSON MINIMUM)

### AUTUMN HARVEST SOUP

CHUNKY VEGETABLES INCLUDING BUTTERNUT SQUASH, SWISS CHARD AND WHITE BEANS IN A VEGETARIAN BROTH SCENTED WITH FRESH SAGE AND THYME \$4.99 PER PERSON

### BROCCOLI AND CHEDDAR SOUP

A RICH BISQUE MADE WITH FRESH BROCCOLI AND CHEDDAR CHEESE COOKED IN A VEGETARIAN STOCK WITH SAUTEED ONIONS AND FRESH HERBS \$4.99 PER PERSON

### CHICKEN TORTILLA SOUP

ROASTED CHICKEN IN A SAVORY CHICKEN STOCK WITH FRESH TOMATOES, CILANTRO, LIME, AND CORN TORTILLAS \$4.99 PER PERSON

### BEEF VEGETABLE SOUP

MARINATED AND BRAISED CUTS OF BEEF IN A RICH BEEF BROTH WITH CHOPPED GARDEN FRESH VEGETABLES \$4.99 PER PERSON

### SHRIMP BISQUE

A VELVETY PUREED BLEND OF SHRIMP COOKED IN VEGETABLE STOCK, WITH BRANDY AND A TOUCH OF CREAM \$4.99 PER PERSON

### CORN CHOWDER

ROASTED CORN COOKED WITH GARDEN FRESH VEGETABLES FINISHED WITH CREAM AND A SPRINKLING OF HERBS \$4.99 PER PERSON

## salads & bread

### CHEDDAR AND APPLE SALAD

ROMAINE LETTUCE LEAVES TOSSED WITH CHEDDAR CHEESE, CELERY, CRISP APPLES, SLIVERED ALMONDS AND RASPBERRY VINAIGRETTE DRESSING \$4.79 PER PERSON

### FALL HARVEST SALAD

CRISP SALAD OF MESCLUN GREENS, DRIED FIGS, CANDIED PECANS AND SHAVED BUTTERNUT SQUASH WITH WHITE BALSAMIC VINAIGRETTE \$4.59 PER PERSON

### BABY SPINACH SALAD

FRESH BABY SPINACH, CRUMBLED BACON, BLUE CHEESE, RED ONION AND PLUM TOMATOES WITH MAPLE DIJON VINAIGRETTE \$4.79 PER PERSON

### CONFETTI RICE SALAD

A COLORFUL BLEND OF GOLDEN RICE, DICED CELERY, CARROTS, RED ONION, BLACK BEANS, RED AND YELLOW BELL PEPPERS WITH SOUTHWESTERN VINAIGRETTE  
\$4.29 PER PERSON

## breads a la carte

### GOURMET BREADS

HERBED FOCACCIA, BAGUETTES AND DINNER ROLLS WITH SWEET BUTTER  
\$.99 PER PERSON

### GARLIC KNOTS

PIZZA DOUGH KNOTS TOSSED IN SEASONED GARLIC BUTTER SERVED WARM  
\$17.99 PER DOZEN

### JALAPEÑO CORN BREAD WITH SWEET BUTTER

\$19.99 PER PAN (SERVES 15-20)

## main entrees

(MINIMUM ORDER SERVES 10)

\*INDICATES CHEF'S RECOMMENDATIONS

### \*SHRIMP GRITS

CAJUN SPICED SHRIMP AND ANDOUILLE SAUSAGE BAKED WITH CHEDDAR CHEESE AND COARSE GROUND WHITE HOMINY GRITS  
\$99.99 PER PAN (SERVES 10-12)

### \*CHIPOTLE BARBECUE RIBLETS

MINI PORK RIBS, BASTED IN A CHIPOLTE CHILE BARBECUE SAUCE AND SLOWLY ROASTED  
\$10.99 PER PERSON (4 RIBLETS)

### \*VEGETABLE GRATIN

BAKED EGGPLANT, ZUCCHINI, YELLOW SQUASH, RED ONION AND PEPPERS LAYERED WITH THREE CHEESES, CROWNED WITH PESTO AND ROASTED TOMATOES  
\$89.99 PER PAN (SERVES 12)

### JUMBO CRAB CAKES

LUMP CRABMEAT WITH HERBS AND OLD BAY SERVED WITH LEMON CAPER SAUCE  
\$11.99 PER PERSON (4 OUNCE CRAB CAKE)

### TENDERLOIN OF BEEF

MARINATED TENDERLOIN OF BEEF ROASTED TO MEDIUM RARE, SLICED AND SERVED WITH MINIATURE ROLLS AND HERBED HORSE RADISH SAUCE  
\$179.99 PER TENDERLOIN (SERVES 10-15)

### \*CHICKEN DIJONAISE

TENDER CHICKEN BREAST MEDALLIONS SIMMERED IN A LIGHT DIJON CREAM SAUCE WITH SCALLIONS AND MUSHROOMS \$8.99 PER PERSON (6 OZ PORTION)

### POMEGRANATE SALMON

FRESH SALMON SIDE GLAZED WITH A SWEET AND SAVORY POMEGRANATE BARBEQUE SAUCE, ROASTED AND SERVED CHILLED WITH TOASTED ALMONDS \$109.99 PER SIDE (SERVES 10-12)

### MAPLE BLACK PEPPER PORK LOIN

FRESH LOIN OF PORK ROASTED WITH A GLAZE OF MAPLE SYRUP, CIDER VINEGAR, BROWN SUGAR AND COURSE GROUND BLACK PEPEPCORNS, SLICED AND SERVED WARM \$79.99 PER LOIN (SERVES 8-10)

### BRISKET OF BEEF WITH GUINNESS GRAVY

BRISKET OF BEEF BRAISED WITH ONIONS, GARLIC, BEEF STOCK AND GUINNESS STOUT \$9.99 PER PERSON (6 OZ PORTION)

### JAMBALAYA

A LOUISIANA FAVORITE WITH SHRIMP, ANDOUILLE SAUSAGE, CHICKEN BREAST AND RICE, SIMMERED WITH SWEET PEPPERS, ONION, CELERY AND CREOLE SPICES \$7.99 PER PERSON (12 OUNCE PORTION)

### CHICKEN POT PIE

CHICKEN BREAST, DICED CARROTS, CELERY, POTATOES AND ONIONS, ENCASED IN A GOLDEN CRUST \$74.99 PER PAN (SERVES 10-12)

### FRIED CHICKEN

CHICKEN PIECES WITH A GOLDEN SEASONED COATING \$7.49 PER PERSON (1/4 CHICKEN)

### HONEY GLAZED HAM

HONEY AND BROWN SUGAR BASTED HAM, SPIRAL SLICED, CHILLED AND SERVED WITH MINIATURE ROLLS AND APRICOT MUSTARD \$139.99 PER HAM (SERVES 15-20)



## hot side dishes

(MINIMUM ORDER SERVES 10)

### BAKED POTATO BAR

BAKED IDAHO POTATOES OFFERED WITH YOUR CHOICE OF 5 ACCOMPANIMENTS SELECT FROM: SOUR CREAM, SCALLIONS, BACON, BUTTER, BROCCOLI, GRATED CHEDDAR CHEESE, DICED TOMATOES AND SAUTÉED MUSHROOMS \$4.99 PER PERSON

### BABY POTATOES

PEEWEE POTATOES ROASTED WITH PEARL ONIONS, ITALIAN PARSLEY, KOSHER SALT AND OLIVE OIL \$4.29 PER PERSON

### GARLIC SMASHED POTATOES

RED SKINNED POTATOES WITH GARLIC, MILK AND SWEET BUTTER \$29.99 PER PAN (SERVES 15-20)

### ROSEMARY ROASTED POTATOES

NEW RED POTATOES ROASTED WITH FRESH GARLIC, SEA SALT AND CRACKED PEPPER \$29.99 PER PAN (SERVES 15-20)

### LA PRIMA'S WHOLE GRAIN BLEND

BLACK LENTILS, GARBANZO BEANS, SPLIT PEAS, PEARL BARLEY AND BROWN RICE COOKED IN VEGETABLE STOCK \$32.99 PER PAN (SERVES 15-20)

### \*SWEET POTATO AND APPLE CASSEROLE

SWEET POTATOES BAKED WITH CARMELIZED APPLES, BROWN SUGAR AND A TOUCH OF GINGER TOPPED WITH SUGARED PECANS \$49.99 PER PAN (SERVES 15-20)

### \*CORN PUDDING

SWEET CORN IN A LIGHT CUSTARD SPRINKLED WITH DICED RED PEPPERS AND PARSLEY \$36.99 PER PAN (SERVES 10-12)

### HERBED FOCACCIA STUFFING

FOCACCIA CROUTONS WITH CELERY, SAUTÉED ONIONS AND HERBS \$36.99 PER PAN (SERVES 10-12)

### TRADITIONAL RICE PILAF

LONG GRAIN RICE COOKED IN CHICKEN STOCK WITH OLIVE OIL, ONIONS AND GARLIC \$29.99 PER PAN (SERVES 15-20)

### BALSAMIC ROASTED BRUSSELS SPROUTS

\$39.99 PER PAN (SERVES 15-20)

### MÉLANGE OF FALL VEGETABLES

BUTTERNUT SQUASH, CARROTS, TURNIPS AND SWEET RED ONION, TOSSED WITH OLIVE OIL, A TOUCH OF HONEY AND BAKED UNTIL CARMELIZED \$39.99 PER PAN (SERVES 15-20)



### *chef's recommendations*

#### **SURF AND TURF PLATTER**

SOY AND BALSAMIC MARINATED FLANK STEAK SKEWERS AND BLACKENED SHRIMP CHILLED AND SERVED WITH GRILLED RED POTATOES, MARINATED ARTICHOKE HEARTS AND ROASTED RED PEPPERS, ACCOMPANIED BY CREOLE MUSTARD  
\$7.99 PER PERSON (MINIMUM ORDER 10 SERVINGS)

#### **FOCACCIA COCKTAIL SANDWICHES**

PETITE SANDWICHES ON FRESHLY BAKED FOCACCIA BREAD FILLED WITH YOUR CHOICE OF:

- GRILLED CHICKEN, SWISS CHEESE, PESTO AIOLI, CARAMELIZED ONIONS
  - PROSCIUTTO AND FONTINA CHEESE, OLIVE OIL, ARUGULA
  - TURKEY, PEPPER JACK CHEESE, AVOCADO SPREAD, ARUGULA
  - ROAST BEEF, CHIPOTLE MAYO, ROASTED PEPPERS, BABY SPINACH
- EGGPLANT, PESTO AIOLI, SMOKED MOZZARELLA CHEESE, SUN DRIED TOMATO, SPINACH

\$79.99 PER PLATTER (SERVES 15-20)

#### **ROASTED GARLIC PESTO CHEESECAKE**

A SAVORY TORTE OF PARMESAN, RICOTTA AND RICH CREAM CHEESES, BLENDED WITH OUR GARDEN FRESH PESTO, BAKED IN A GOLDEN PARMESAN CRUST, ACCOMPANIED BY FLAT BREADS AND CRISP CRACKERS  
\$59.99 (SERVES 20-25)

#### **JALAPEÑO CLAM DIP**

CREAMY CLAM DIP SPIKED WITH JALAPEÑO PEPPERS SERVED WARM WITH SLICED BAGUETTES  
\$3.99 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

#### **ARTICHOKE AND SUN DRIED TOMATO DIP**

A CREAMY WARM FONDUE OF BRIE, PARMESAN AND HERBED CREAM CHEESE WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES, SERVED WITH SLICED BAGUETTES  
\$3.99 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

#### **AVOCADO CORN SALSA**

CHOPPED AVOCADOS, ROASTED RED PEPPERS, RED ONIONS AND SWEET CORN, TOSSED WITH LIME AND CILANTRO, ACCOMPANIED BY TRI-COLORED CORN TORTILLA CHIPS  
\$3.79 PER PERSON (MINIMUM ORDER 10 SERVINGS)

#### **CHARCUTERIE BOARD**

A RUSTIC DISPLAY OF IMPORTED CHEESES AND SLICED MEATS INCLUDING: SLICED PROSCIUTTO HAM, SOPPRESATTA SAUSAGE, COUNTRY PATÉ, BRIE, HERBED GOAT CHEESE, AGED CHEDDAR, MARINATED VEGETABLES, MIXED NUTS, DRIED AND FRESH FRUIT, ACCOMPANIED BY CRISP CRACKERS, FOCACCIA AND WHOLE GRAIN MUSTARD  
\$129.99 SMALL (SERVES 25-30)  
\$199.99 LARGE (SERVES 40-50)

#### **STROMBOLI MEDALLIONS**

FILLED PIZZA DOUGH PINWHEELS, SERVED WITH HONEY MUSTARD  
SELECT FROM:

- ITALIAN MEATS AND CHEESES, INCLUDING GENOA SALAMI, PEPPERONI, CAPPICOLA HAM AND A BLEND OF PARMESAN AND PROVOLONE CHEESES
  - SPINACH AND FETA CHEESE

\$4.99 PER PERSON

(2 PIECES PER PERSON, MINIMUM ORDER OF 10 SERVINGS PER SELECTION)

#### **BASIL SHRIMP AND ARTICHOKE PICKS**

SHRIMP SAUTÉED WITH GARLIC AND BASIL, SKEWERED WITH HOUSE ROASTED TOMATOES AND ARTICHOKE BOTTOMS  
\$4.99 PER PERSON (2 PER PERSON)

### *hot hors d'oeuvres*

(MINIMUM ORDER SERVES 10)

#### **STUFFED MUSHROOMS**

CRABMEAT, FONTINA CHEESE AND CHOPPED SPINACH BAKED INTO BUTTON MUSHROOM CAPS  
\$5.99 PER PERSON (4 PER PERSON)

#### **ASIAN DUMPLINGS**

PAN FRIED VEGETABLE OR PORK DUMPLINGS SERVED WITH CANTONESE SOY DIPPING SAUCE  
\$3.99 PER PERSON (2 PER PERSON) VEGETABLE DUMPLINGS  
\$4.29 PER PERSON (2 PER PERSON) PORK DUMPLINGS

#### **RISOTTO CAKES**

PAN FRIED SAFFRON RISOTTO COOKED WITH IMPORTED PARMESAN CHEESE, ACCOMPANIED BY LEMON BASIL CREAM \$3.99 PER PERSON (2 PER PERSON)

#### **ORANGE CHICKEN WINGS**

JUMBO CHICKEN WINGS WITH A TERIYAKI ORANGE GLAZE AND A TOUCH OF HOT PEPPER  
\$4.99 PER PERSON (5 OZ PER PERSON)

#### **BUFFALO CHICKEN WINGS**

HOT AND SPICY JUMBO CHICKEN WINGS SERVED WITH CELERY STICKS AND BLUE CHEESE DRESSING \$4.49 PER PERSON (5 OUNCES PER PERSON)

#### **MINIATURE CRAB CAKES**

BITE SIZE CRAB CAKES WITH LEMON CAPER SAUCE  
\$7.99 PER PERSON (4 PER PERSON)

#### **MINIATURE QUICHE**

FRESH EGGS, CHEESE AND CREAM BAKED IN A PASTRY CRUST, CUT INTO PETITE TRIANGLES  
SELECT: QUICHE LORRAINE OR ROASTED VEGETABLE AND CHEESE  
\$4.99 PER PERSON (3 PER PERSON)

### COCKTAIL MEATBALLS

OUR SIGNATURE HANDMADE MINI BEEF AND SAUSAGE MEATBALLS SERVED WITH BARBECUE, MARINARA, TERIYAKI OR SWEET AND SOUR SAUCE  
\$3.99 PER PERSON (4 PER PERSON)

### SPANAKOPITA

FRESH SPINACH, ONION, AND FETA CHEESE WRAPPED IN TRIANGLES OF FLAKY PHYLLO DOUGH  
\$3.69 PER PERSON (2 PER PERSON)

### CHICKEN SKEWERS

MARINATED STRIPS OF CHICKEN BREAST SKEWERED AND BAKED WITH YOUR CHOICE OF HOISIN BARBECUE, INDONESIAN PEANUT, THAI ORANGE, OR HONEY MUSTARD SAUCE  
\$4.99 PER PERSON (2 PER PERSON)

### MINI CALZONES

HAND MADE PIZZA DOUGH CRESCENTS WITH A CHOICE OF FILLINGS  
SELECT:

- ITALIAN MEATS AND CHEESES WITH MARINARA SAUCE
  - PHILADELPHIA CHEESE STEAK
  - SPINACH AND CHEESE WITH A VEGETARIAN RED SAUCE
- \$5.79 PER PERSON (2 PER PERSON)

## appetizers

(MINIMUM ORDER SERVES 10)

### SPICED SHRIMP COCKTAIL PLATTER

JUMBO SHRIMP STEAMED WITH CITRUS AND A TOUCH OF OLD BAY SEASONING, SERVED CHILLED WITH CLASSIC COCKTAIL SAUCE  
\$8.19 PER PERSON (3-4 PER PERSON, 16/20 SIZE)

### SWEET CHILI SHRIMP

GULF SHRIMP MARINATED IN A SPICY SWEET THAI CHILI SAUCE, GRILLED AND SERVED ON BAMBOO SKEWERS  
\$8.99 PER PERSON (2 SHRIMP PER SKEWER, 2 SKEWERS PER PERSON)



### FUSION FLANK STEAK SKEWERS

GRILLED FLANK STEAK, BUTTON MUSHROOMS, GRAPE TOMATOES AND ROASTED RED PEPPER STRIPS ON WOODEN SKEWERS WITH ASIAN SESAME DIPPING SAUCE  
\$69.99 SMALL PLATTER (SERVES 10-15)  
\$119.99 LARGE PLATTER (SERVES 20-25)

### PRIMO ANTIPASTO PLATTER

IMPORTED PROSCIUTTO AND CAPPICOLA HAM, GENOA SALAMI, PROVOLONE AND MARINATED FRESH MOZZARELLA CHEESES, ROMA TOMATOES, KALAMATA OLIVES AND PEPPERONCINI, SERVED WITH FOCACCIA BREAD  
\$89.99 SMALL PLATTER (SERVES 15-20)  
\$109.99 LARGE PLATTER (SERVES 25-30)

### CANAPÉ SELECTIONS

PUMPERNICKEL BREAD TOPPED WITH SCALLION CREAM CHEESE AND  
• MARINATED SHRIMP \$5.29 PER PERSON  
• SMOKED SALMON \$3.29 PER PERSON  
(2 PIECES PER PERSON, MINIMUM ORDER OF 10 SERVINGS PER SELECTION)

### HAM BISCUITS

SMOKED HAM LAYERED ON BUTTERMILK BISCUITS SPREAD WITH HONEY MUSTARD  
\$3.69 PER PERSON (2 PER PERSON)

### ANTIPASTO PICKS

SOPPRESATTA, PROVOLONE CHEESE AND PEPPADEW PEPPERS STUFFED WITH KALAMATA OLIVES PRESENTED ON A BAMBOO PICK \$3.99 PER PERSON (2 PER PERSON)

### PARMESAN HERBED CHICKEN

MARINATED CHICKEN BREAST CRUSTED WITH PARMESAN BASIL BREAD CRUMBS SERVED WITH RED PEPPER OR LOUISIANA CREOLE DIPPING SAUCE  
\$5.99 PER PERSON (3 OUNCES PER PERSON)

### ROULADE MEDALLIONS

COLORFUL TORTILLAS FILLED WITH FOUR FLAVOR COMBINATIONS:  
• SAUTÉED EGGPLANT, ITALIAN CHEESES, PESTO AND SPINACH  
• SMOKED TURKEY, SWISS CHEESE, CRANBERRY MAYONNAISE AND ARUGULA  
• ROAST BEEF, BACON AND ARTICHOKE  
• ITALIAN MEATS AND CHEESES  
\$3.99 PER PERSON  
(3 PIECES PER PERSON, MINIMUM ORDER OF 10 PER SELECTION)

### TRATTORIA FINGER SANDWICHES

PETITE SANDWICHES MADE ON FRESH BAKED FOCACCIA BREAD WITH A VARIETY OF FILLINGS  
SELECT FROM: HAM, ROAST BEEF, TURKEY, SAUTÉED EGGPLANT, EGG SALAD OR LEMON-PEPPER TUNA SALAD  
\$59.99 PER PLATTER (SERVES 15-20)

*(Prices are subject to change without notice.)*

## AMERICAN BISTRO SANDWICHES

MINIATURE SANDWICHES ON PETITE ROLLS WITH A VARIETY OF FILLINGS AND CONDIMENTS  
SELECT FROM: SMOKED OR OVEN-ROASTED TURKEY, HAM, ROAST BEEF  
AND VEGETARIAN EGGPLANT  
\$3.99 PER PERSON (2 SANDWICHES PER PERSON, MINIMUM ORDER OF 10 PER SELECTION)

## party dips CRAB DIP

TRADITIONAL MARYLAND CREAMY CRAB DIP WITH A TOUCH OF OLD BAY SEASONING,  
SERVED WARM WITH SLICED BAGUETTES  
\$5.99 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

## CHILI CON QUESO

CLASSIC MEXICAN STYLE WARM CHEESE AND CHILI DIP SERVED TRI-COLORED  
CORN TORTILLA CHIPS  
\$4.29 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

## MEXICAN FIESTA PLATTER

SOUTHWESTERN DIPS SERVED FROM TORTILLA BOWLS: RED AND BLACK BEAN DIPS,  
GUACAMOLE, SOUR CREAM AND CHUNKY MEXICAN SALSA, ACCOMPANIED BY  
CORN TORTILLA CHIPS  
\$69.99 PER PLATTER (SERVES 20-25)

## SIGNATURE DIPS

OUR FAVORITE DIPS SERVED IN HOLLOWED PUMPERNICKEL BREAD BOWLS, SURROUNDED  
BY BITE SIZE PIECES OF CRUSTY BREAD OR CRACKERS FOR DIPPING  
(MINIMUM ORDER 10 SERVINGS PER DIP)

SELECT FROM:

- SPINACH

\$2.99 PER PERSON

- SHRIMP DIP

\$3.99 PER PERSON

## INTERNATIONAL DIP DISPLAYS

SELECTED TOPPINGS AND SPREADS FROM AROUND THE WORLD

### • ITALIAN

CHOOSE FROM: ROASTED TOMATOES, BASIL AND KALAMATA OLIVES, MEDITERRANEAN ROASTED  
VEGETABLE CAPONATA AND SICILIAN TUNA CAPONATA, SERVED WITH FOCACCIA TOASTS  
\$3.29 PER PERSON

(MINIMUM ORDER 10 SERVINGS PER TOPPING)

### • MIDDLE EASTERN

CHOOSE FROM: ROASTED GARLIC HUMMUS OR ROASTED RED PEPPER FETA CHEESE DIP,  
SERVED WITH TOASTED PITA TRIANGLES  
\$3.49 PER PERSON

(MINIMUM ORDER 10 SERVINGS PER TOPPING)

## fruits, vegetables, cheeses & chips

### BRIE EN CROUTE

KILO WHEEL OF FRENCH BRIE LAYERED WITH CRANBERRY MERLOT COMPOTE AND  
ENCASED IN WARM BUTTERY PASTRY, SERVED WITH SLICED BAGUETTE ROUNDS  
\$59.99 PER DISPLAY (SERVES 20-25)

### ARTISAN CHEESE PLATTER

WEDGES OF BRIE, SMOKED MOZZARELLA, CHEDDAR, PROVOLONE, DILLED HAVARTI AND  
CREAMY GOAT CHEESE ARTFULLY ARRANGED WITH STRAWBERRIES, SEEDLESS GRAPES AND  
MIXED NUTS, SERVED WITH GOURMET CRACKERS  
\$79.99 SMALL PLATTER (SERVES 15-20)  
\$124.99 LARGE PLATTER (SERVES 25-30)

### EXECUTIVE CHEESEBOARD

PROVOLONE, HAVARTI, SWISS, AND CHEDDAR CHEESE, SERVED WITH FRESH BERRIES AND  
SEEDLESS GRAPE CLUSTERS, ACCOMPANIED BY GOURMET CRACKERS  
\$59.99 SMALL PLATTER (SERVES 15-20)  
\$87.99 LARGE PLATTER (SERVES 25-35)

### FRESH FRUIT PLATTER

WEDGES OF FRESH PINEAPPLE, CANTALOUPE, HONEYDEW, BERRIES AND  
SEEDLESS GRAPE CLUSTERS, ARTFULLY ARRANGED  
\$39.99 SMALL PLATTER (SERVES 8-10)  
\$59.99 MEDIUM PLATTER (SERVES 15-20)  
\$79.99 LARGE PLATTER (SERVES 25-30)

### FRESH FRUIT AND CHEESE PLATTER

COMBINATION OF OUR FRESH CUT FRUIT AND CHEESEBOARD  
\$79.99 SMALL PLATTER (SERVES 15-20)  
\$115.99 LARGE PLATTER (SERVES 25-30)

### CRUDITÉS PLATTER

BLANCHED ASPARAGUS AND BROCCOLI, CELERY, CUCUMBER, PEPPERS  
AND CARROTS WITH SESAME SAGE DIP  
\$25.99 SMALL PLATTER (SERVES 5-10)  
\$39.99 MEDIUM PLATTER (SERVES 15-20)  
\$59.99 LARGE PLATTER (SERVES 25-30)

POTATO CHIPS, PRETZELS AND DIP  
\$2.99 PER PERSON (MINIMUM ORDER SERVES 10)



## desserts

(MINIMUM ORDER SERVES 10)

### BROWNIE LOLLIPOPS

RICH FUDGE BROWNIES DIPPED IN CHOCOLATE AND PRESENTED ON A STICK \$2.29 EACH

### DESSERT SHOTS

TINY CUPS OF KEY LIME CUSTARD ON A GRAHAM CRACKER BASE OR CREAMY CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND SHAVED CHOCOLATE \$2.49 EACH

### LEMON SNAPS

GINGER COOKIES WITH LEMON CREAM FILLING \$2.49 PER PERSON (2 PER PERSON)

### RICOTTA POUND CAKE

SERVED WITH AN ORANGE FLAVORED WHIPPED CREAM \$29.99 PER CAKE (SERVES 10)

### CRANBERRY GINGERBREAD

DRIZZLED WITH A SUGAR GLAZE \$24.99 PER CAKE (SERVES 10-12)

### CHOCOLATE DECADENCE PLATTER

DOUBLE CHOCOLATE CHIP FUDGE COOKIES, WHITE CHOCOLATE ALMOND SQUARES, FUDGE BROWNIE TRIANGLES, CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE DIPPED COCONUT MACAROONS AND CHOCOLATE DIPPED PRETZELS  
\$4.99 PER PERSON (4 PIECES PER PERSON)

### FRENCH MACARONS

ALMOND MACARONS FLAVORED WITH LEMON, STRAWBERRY, HAZELNUT AND MOCHA  
\$2.99 PER PERSON (2 PER PERSON)

### WHITE CHOCOLATE CAPPUCCINO BREAD PUDDING

RICH CAPPUCCINO FLAVORED BREAD PUDDING WITH WHITE CHOCOLATE MORSELS  
\$4.29 PER PERSON

### HOMEMADE CUPCAKES

CLASSIC VANILLA, DOUBLE CHOCOLATE FUDGE, LEMON WITH CHERRY BUTTERCREAM AND CHOCOLATE GUINNESS \$2.99 PER CUPCAKE

### MINIATURE FRENCH PASTRIES

NAPOLEONS, PETIT FOURS, CREAM PUFFS, ÉCLAIRS, FRUIT OR NUT TARTLETTES AND BAKER'S SPECIALS \$4.99 PER PERSON (2 PIECES PER PERSON)

### ITALIAN DOLCE PLATTER

MINI CANNOLIS, COCONUT MACAROONS AND CHOCOLATE FLORENTINE LACE COOKIES  
\$5.29 PER PERSON (3 PER PERSON)

## fall & winter

### SERVICES



PLEASE VISIT OUR WEB SITE AT [WWW.LAPRIMACATERING.COM](http://WWW.LAPRIMACATERING.COM)  
FOR CONVENIENT ONLINE ORDERING

## how we serve you

### ORDERS AND CANCELLATIONS

WHEN PLANNING YOUR ORDER, PLEASE NOTE THAT SOME ITEMS MAY REQUIRE 24 TO 48 HOURS NOTICE. SERVERS ARE AVAILABLE AT AN ADDITIONAL CHARGE WITH ADVANCE NOTICE. WHILE OUR POLICY IS TO MAKE EVERY EFFORT TO WORK WITH YOUR CATERING NEEDS, WE WILL REQUIRE 48 HOURS NOTICE FOR CANCELLATIONS.

### DELIVERY

DELIVERY IS AVAILABLE; PLEASE ASK YOUR SALES PERSON ABOUT DELIVERY FEES TO YOUR LOCATION.

### DEPOSITS & PAYMENTS

WE REQUIRE A 50% DEPOSIT ON ALL ORDERS OVER \$500.00. DEPOSITS MAY BE WAIVED FOR CORPORATE CLIENTS APPROVED FOR CREDIT. FOR FINAL PAYMENTS, WE ACCEPT MAJOR CREDIT CARDS OR A COMPANY CHECK UPON DELIVERY.

### DISPOSABLE EQUIPMENT, UTENSILS AND SERVING ITEMS

OUR PRICES INCLUDE APPROPRIATE DISPOSABLE EQUIPMENT INCLUDING SERVING UTENSILS, PLATES, CUTLERY AND NAPKINS WITH EVERY FOOD ORDER. DISPOSABLE BEVERAGE WARE IS INCLUDED WHEN BEVERAGES ARE ORDERED. DISPOSABLE TABLECLOTHS AND ICE BUCKETS ARE AVAILABLE AT AN ADDITIONAL COST. RENTALS MAY BE ORDERED FOR AN ADDITIONAL CHARGE WITH ADVANCE NOTICE. PLEASE LET US KNOW 48 HOURS IN ADVANCE.

### “GREEN CATERING”

AT LA PRIMA CATERING, WE ARE SENSITIVE ABOUT THE ENVIRONMENTAL IMPACT OF WHAT WE DO. WE NOW OFFER 100% COMPOSTABLE PLATES, CUPS AND UTENSILS MADE FROM CORN AND SUGAR AS WELL AS COMPOSTABLE TRASH BAGS WITH YOUR ORDER. TO TEAM UP WITH US TO HELP THE ENVIRONMENT, PLEASE ASK ABOUT OUR OPTIONAL “GREEN CATERING” PACKAGE WHICH IS AVAILABLE FOR AN ADDITIONAL CHARGE.

### ADDITIONAL INFORMATION

SPACE DOES NOT PERMIT US TO INCLUDE ALL OF THE MENU ITEMS WE OFFER. FOR MORE INFORMATION OR ASSISTANCE WITH PLACING YOUR ORDER, PLEASE CALL 301.220.1001 OR THE KITCHEN NEAREST YOU. YOU CAN VISIT US ON THE WEB AT [WWW.LAPRIMACATERING.COM](http://WWW.LAPRIMACATERING.COM) AND PLACE YOUR ORDER ONLINE.

*Prices are subject to change without notice.*

# our kitchen locations

ARE YOU PLANNING A CORPORATE BREAKFAST, LUNCH OR DINNER MEETING?  
DO YOU HAVE A SOCIAL EVENT YOU WOULD LIKE TO HAVE CATERED?  
CONTACT YOUR NEAREST LA PRIMA CATERING KITCHEN.  
OUR CATERING ASSOCIATES WOULD LOVE TO SPEAK WITH YOU.

## **VIRGINIA**

### ALEXANDRIA

423 Calvert Ave.  
Phone: 703.519.6940  
Fax: 703.519.6945  
alexandria@laprimacatering.com

### FAIRFAX

8424-A Lee Hwy.  
Phone: 703.204.0191  
Fax: 703.204.0192  
fairfax@laprimacatering.com

### HERNDON

485 Spring Park Pl., Suite 450  
Phone: 703.904.1896  
Fax: 703.904.1899  
herndon@laprimacatering.com

### TYSONS CORNER

1751 Pinnacle Drive  
Phone: 703.506.0900  
Fax: 703.506.2935  
tysons@laprimacatering.com

## **WASHINGTON, D.C.**

Phone: 202.783.1001  
Fax: 202.783.8988  
washdc@laprimacatering.com

## **PHILADELPHIA**

### WILLOW GROVE

Serving Princeton NJ to Wilmington DE  
735 York Rd.  
Phone: 215.830.1225  
Fax: 215.830.8556  
philly@laprimacatering.com

## **MARYLAND**

### COLUMBIA

10983 Guilford Rd.  
Phone: 301.953.2484  
Fax: 301.953.1908  
columbia@laprimacatering.com

### MONTGOMERY AND PRINCE GEORGES COUNTIES

Phone: 301.588.2377  
Fax: 301.441.2638  
mpg@laprimacatering.com

### ANNAPOLIS

Phone: 301.953.2484  
Fax: 301.953.1908  
annapolis@laprimacatering.com

### NORTHERN MONTGOMERY AND FREDERICK COUNTIES

Phone: 301.639.7637  
Fax: 301.441.2638  
nmfc@laprimacatering.com

## **CORPORATE HEADQUARTERS**

La Prima Food Group  
5105 Berwyn Road, Suite 101  
College Park, MD 20740  
Phone: 301.220.1001  
Fax: 301.220.4489  
www.laprimafoodgroup.com



[www.laprimacatering.com](http://www.laprimacatering.com)

