

## *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.

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

1001 Pennsylvania Ave., N.W.  
Phone: 202.783.1001  
Fax: 202.783.8988  
washdc@laprimacatering.com

### **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  
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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

### **SOUTHEASTERN PENNSYLVANIA**

#### **PHILADELPHIA**

#### **WILLOW GROVE**

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  
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Fax: 301.220.4489  
www.laprimafoodgroup.com



# *Spring & Summer*

**SEASONAL MEALS  
AND APPETIZERS**



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# customized event catering

We are happy to introduce you to our special events division. We offer personalized event planning services that 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 NECESSARY PERMITS

Of course, 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 specialty menus for your guests.

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.



order online

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

# Spring & Summer

## MEALS



## soups & salads

(MINIMUM ORDER ONE GALLON, SERVES 15-20 AND INCLUDES CRACKERS)

### **GOLDEN GAZPACHO**

(CHEF'S FAVORITE)

YELLOW TOMATOES AND PEPPERS COMBINED WITH SCALLION, CUCUMBER AND CILANTRO  
\$52.99 PER GALLON

### **MARYLAND CRAB SOUP**

(CHEF'S FAVORITE)

FRESH CRAB IN A SPICY TOMATO STOCK WITH VEGETABLES AND A TOUCH OF OLD BAY SEASONING  
\$62.99 PER GALLON

### **ASPARAGUS AND ROASTED TOMATO SALAD**

(CHEF'S FAVORITE)

GRILLED ASPARAGUS WITH BALSAMIC ROASTED TOMATOES  
\$4.59 PER PERSON

### **CHOPPED SALAD**

TOMATOES, PEPPERS, CUCUMBERS AND ONIONS WITH PARSLEY, OLIVE OIL AND LEMON JUICE  
\$3.99 PER PERSON

### **SPINACH AND STRAWBERRY SALAD**

BABY SPINACH AND SLICED STRAWBERRIES WITH CARAMELIZED PECANS, CUCUMBER AND WHITE BALSAMIC VINAIGRETTE  
\$4.59 PER PERSON

### **MESCLUN AND BEET SALAD**

BABY LETTUCES WITH HOUSE ROASTED BEETS, CRUMBLLED GOAT CHEESE, TOASTED PINE NUTS AND HONEY ROSEMARY VINAIGRETTE  
\$4.59 PER PERSON



## entrée salads

(MINIMUM ORDER SERVES 10)

### **DUCK SALAD**

(CHEF'S FAVORITE)

SHREDDED DUCK, SWEET POTATOES AND SOUR CHERRIES ON ARUGULA LEAVES, SERVED WITH MAPLE MUSTARD VINAIGRETTE  
\$8.99 PER PERSON

### **SEAFOOD PASTA SALAD**

ORECCHIETTE PASTA WITH SHRIMP, BAY SCALLOPS, DICED TOMATOES, CUCUMBER AND CREAMY LEMON TARRAGON DRESSING  
\$7.99 PER PERSON

### **PAPPARDELLE AND TUSCAN VEGETABLE PASTA**

(CHEF'S FAVORITE)

RIBBONS OF PASTA WITH ROASTED TOMATOES, EGGPLANT, GRATED PARMESAN, OLIVE OIL AND ITALIAN PARSLEY  
\$6.99 PER PERSON

### **THAI BEEF SALAD**

GINGER AND CHILI MARINATED FLANK STEAK WITH JULIENNE CARROTS, SPRING ONION AND RADICCHIO OVER GREEN LEAF LETTUCE AND CHINESE CABBAGE  
\$8.49 PER PERSON

## entrees

(MINIMUM ORDER SERVES 10)

### **HONEY LIME SALMON**

FRESH SALMON SIDES ROASTED WITH A GLAZE OF HONEY AND LIME JUICE, CHILLED AND DISPLAYED WITH FRESH HERBS  
\$99.99 PER SIDE (SERVES 10-12)

### **MEDITERRANEAN STYLE COD**

(CHEF'S FAVORITE)

ATLANTIC COD WITH ROASTED TOMATOES, KALAMATA OLIVES, ONIONS AND CAPERS  
\$8.99 PER PERSON (6 OUNCE FILET)

### **TROPICAL PORK LOIN**

LOIN OF PORK ROASTED WITH FRESH PINEAPPLE AND CIPOLLINI ONIONS  
\$79.99 PER LOIN (SERVES 8-10)

### **BARBECUED BRISKET**

BRAISED BRISKET OF BEEF BASTED IN A TANGY TEXAS STYLE BARBECUE SAUCE AND SERVED WITH SOFT SWEET POTATO ROLLS  
\$7.99 PER PERSON

### **TENDERLOIN OF BEEF**

MARINATED TENDERLOIN OF BEEF ROASTED TO MEDIUM RARE, CHILLED, SLICED AND SERVED WITH MINIATURE ROLLS AND HERBED HORSERADISH SAUCE  
\$159.99 PER TENDERLOIN (SERVES 10-15)

### CHICKEN DIJONAISE

TENDER CHICKEN BREAST MEDALLIONS SIMMERED IN A LIGHT DIJON CREAM SAUCE WITH SCALLIONS AND MUSHROOMS  
\$7.99 PER PERSON (6 OZ PORTION)

### JUMBO CRAB CAKES

LUMP CRAB WITH HERBS AND OLD BAY SEASONING SERVED WITH LEMON CAPER SAUCE  
\$9.99 PER PERSON (4 OUNCE CRAB CAKE)

## side dishes

(MINIMUM ORDER SERVES 10)

### COUSCOUS SALAD

(CHEF'S FAVORITE)

ISRAELI COUSCOUS AND ROASTED VEGETABLES WITH IMPORTED FETA CHEESE  
\$3.99 PER PERSON

### ROASTED MUSHROOMS AND ONIONS

PORTOBELLO MUSHROOMS GLAZED WITH BALSAMIC VINEGAR, TOSSED WITH CIPOLLINI ONIONS AND OUR SIGNATURE SPICE BLEND AND ROASTED UNTIL CARAMELIZED  
\$3.99 PER PERSON

### CORN AND BLACK BEAN SALAD

SWEET CORN, BLACK BEANS AND BELL PEPPERS WITH FRESH CILANTRO AND SOUTHWESTERN VINAIGRETTE  
\$3.99 PER PERSON

### QUINOA SALAD

WHOLE GRAIN QUINOA WITH RAISINS, DICED TOMATOES, RED ONION AND LIME JUICE  
\$2.99 PER PERSON

### BABY POTATOES

ROASTED PEWEE POTATOES WITH PEARL ONIONS, ITALIAN PARSLEY, KOSHER SALT AND OLIVE OIL  
\$3.99 PER PERSON

## hors d'oeuvres

(MINIMUM ORDER SERVES 10)

### RISOTTO CAKES

(CHEF'S FAVORITE)

QUENELLES OF GOLDEN SAFFRON RISOTTO ARE PAN FRIED AND ACCOMPANIED BY LEMON BASIL CREAM  
\$3.59 PER PERSON (2 PER PERSON)

### CHICKEN BANDERILLAS

(CHEF'S FAVORITE)

SOUTHWEST SPICED CHICKEN MEATBALLS ON SKEWERS WITH SALSA VERDE  
\$3.99 PER PERSON  
(2 PER SKEWER, 2 SKEWERS PER PERSON)

### ANTIPASTO PICKS

SOPPRESATTA, PROVOLONE CHEESE AND KALAMATA OLIVE STUFFED PEPPADEW PEPPERS ON BAMBOO SKEWERS  
\$3.59 PER PERSON (2 PER PERSON)

### SPANAKOPITA

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

### 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)

### STEAMED VEGETABLE DUMPLINGS

STEAMED WONTONS FILLED WITH ORIENTAL VEGETABLES, SERVED WITH A TERIYAKI DIPPING SAUCE  
\$3.99 PER PERSON (2 PER PERSON)

### MINIATURE CRAB CAKES

BITE SIZE CRAB CAKES WITH LEMON CAPER SAUCE  
\$6.99 PER PERSON (4 PER PERSON)

### MINIATURE QUICHE

FRESH EGGS, CHEESE AND CREAM BAKED IN A PASTRY CRUST, CUT INTO PETITE TRIANGLES  
SELECT FROM: 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 MARINARA, TERIYAKI, BARBECUE OR SWEET AND SOUR SAUCE  
\$3.59 PER PERSON (4 PER PERSON)

### CHICKEN SKEWERS

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

### BUFFALO CHICKEN WINGS

(CHEF'S FAVORITE)

CLASSIC BUFFALO-STYLE CHICKEN WINGS SERVED WITH CELERY STICKS, CARROTS AND BLUE CHEESE DRESSING, PREPARED SPICY OR MILD  
\$4.49 PER PERSON (4 PIECES PER PERSON)

### MINI CALZONES

HANDMADE PIZZA DOUGH CRESCENTS WITH A CHOICE OF FILLINGS  
SELECT FROM:

- ITALIAN MEATS AND CHEESES WITH MARINARA SAUCE
  - SPINACH AND CHEESE WITH A VEGETARIAN RED SAUCE
- \$5.49 PER PERSON (2 PER PERSON)



# Spring & Summer

## APPETIZER AND BUFFET STATIONS



## appetizer displays

(MINIMUM ORDER SERVES 10)

### SURF AND TURF PLATTER

SOY AND BALSAMIC MARINATED FLANK STEAK SKEWERS AND BLACKENED SHRIMP CHILLED AND DISPLAYED WITH GRILLED RED POTATOES, MARINATED ARTICHOKE HEARTS AND ROASTED RED PEPPERS, SERVED WITH CREOLE MUSTARD  
\$69.99 SMALL PLATTER (SERVES 10-15)  
\$119.99 LARGE PLATTER (SERVES 20-25)

### 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)

### CHARCUTERIE BOARD

A RUSTIC DISPLAY OF IMPORTED CHEESES AND CURED MEATS INCLUDING SLICED PROSCIUTTO HAM, SOPPRESATTA SAUSAGE, COUNTRY PATE, BRIE, HERBED GOAT CHEESE, AGED CHEDDAR, MARINATED VEGETABLES, MIXED NUTS, DRIED AND FRESH FRUIT, ACCOMPANIED BY CRISP FLAT BREADS, FOCACCIA AND WHOLE GRAIN MUSTARD  
\$119.99 SMALL (SERVES 25-30)  
\$179.99 LARGE (SERVES 40-50)

### PINNACLE PROSCIUTTO AND MELON PLATTER

(CHEF'S FAVORITE)

SLICED PROSCIUTTO AND SPEARS OF SWEET MELON WITH MARINATED ARTICHOKE BOTTOMS, COUNTRY OLIVES, BABY LETTUCES AND PARMESAN FOCACCIA TOASTS  
\$79.99 PER PLATTER (SERVES 20-25)

### FUSION FLANK STEAK SKEWERS

GRILLED FLANK STEAK, BUTTON MUSHROOMS, GRAPE TOMATOES AND ROASTED RED PEPPER STRIPS ON WOODEN SKEWERS WITH ASIAN SESAME DIP  
\$65.99 SMALL PLATTER (SERVES 10-15)  
\$109.99 LARGE PLATTER (SERVES 20-25)

### PARMESAN HERBED CHICKEN

MARINATED CHICKEN BREAST CRUSTED WITH PARMESAN AND BASIL BREAD CRUMBS SERVED WITH RED PEPPER OR LOUISIANA CREOLE DIPPING SAUCE  
\$5.49 PER PERSON (3 OUNCES PER PERSON)

### CANAPÉ SELECTIONS

PUMPERNICKEL SQUARES TOPPED WITH SCALLION CREAM CHEESE AND:  
• MARINATED SHRIMP \$4.99 PER PERSON  
• SMOKED SALMON \$3.29 PER PERSON  
(2 PIECES PER PERSON, MINIMUM ORDER OF 10 PER SELECTION)

### 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 WITH OLIVE OIL AND ARUGULA  
• TURKEY AND PEPPER JACK CHEESE WITH AVOCADO SPREAD, ARUGULA  
• ROAST BEEF, CHIPOTLE MAYO, ROASTED PEPPERS, BABY SPINACH  
• EGGPLANT, PESTO AIOLI, SMOKED MOZZARELLA CHEESE, SUN DRIED TOMATO, FRESH SPINACH  
\$69.99 PER PLATTER (SERVES 15-20)  
(UP TO 3 SELECTIONS PER PLATTER)

### 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  
\$3.69 PER PERSON  
(4-5 PIECES PER PERSON, MINIMUM ORDER OF 10 PER SELECTION)

### TRATTORIA FINGER SANDWICHES

PETITE SANDWICHES MADE WITH FRESHLY BAKED FOCACCIA BREAD WITH A VARIETY OF FILLINGS.  
SELECT FROM: HAM, ROAST BEEF, TURKEY, SAUTÉED EGGPLANT, EGG SALAD OR LEMON-PEPPER TUNA SALAD  
\$49.99 PER PLATTER (SERVES 15-20)

### AMERICAN BISTRO SANDWICHES

MINIATURE SANDWICH ASSORTMENT ON PETITE ROLLS WITH A VARIETY OF FILLINGS AND CONDIMENTS  
SELECT FROM:  
• SMOKED OR OVEN-ROASTED TURKEY  
• HAM  
• ROAST BEEF  
• VEGETARIAN EGGPLANT  
\$3.49 PER PERSON  
(2 SANDWICHES PER PERSON, MINIMUM ORDER OF 10 PER SELECTION)



## party dips

### AVOCADO CORN SALSA

(CHEF'S FAVORITE)

CHOPPED RIPE AVOCADOS, ROASTED RED PEPPERS, RED ONIONS AND SWEET CORN, TOSSED WITH LIME AND CILANTRO, ACCOMPANIED BY TRI-COLORED CORN TORTILLAS

\$3.59 PER PERSON (MINIMUM ORDER 10 SERVINGS)

### CRAB DIP

TRADITIONAL MARYLAND CREAMY CRAB DIP SEASONED WITH A TOUCH OF OLD BAY SEASONING, SERVED WARM WITH SLICED BAGUETTES

\$5.79 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

### JALAPEÑO JACK CHEESE DIP

(CHEF'S FAVORITE)

MONTEREY JACK CHEESE WITH SPICY JALAPEÑOS PRESENTED WARM WITH A SWIRL OF TOMATILLO SALSA AND SOFT CORN TORTILLAS

\$2.99 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

### CHILI CON QUESO

A CLASSIC MEXICAN CHEESE AND CHILI DIP SERVED WARM WITH TRI-COLORED CORN TORTILLA CHIPS

\$3.99 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

### ARTICHOKE AND SUN DRIED TOMATO DIP

A CREAMY BLEND OF BRIE, PARMESAN AND HERBED CREAM CHEESE WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES, SERVED WARM WITH SLICED BAGUETTES

\$3.99 PER PERSON (ORDER IN INCREMENTS OF 15 SERVINGS)

### INTERNATIONAL DIP DISPLAYS

SELECTED TOPPINGS AND SPREADS FROM AROUND THE WORLD

#### • ITALIAN

CHOOSE FROM: ROASTED TOMATOES, BASIL AND KALAMATA OLIVES; MEDITERRANEAN ROASTED VEGETABLE CAPONATA OR 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 BABA GHANOUSH SERVED WITH TOASTED PITA TRIANGLES

\$3.29 PER PERSON

(MINIMUM ORDER 10 SERVINGS PER TOPPING)

### MEXICAN FIESTA PLATTER

SOUTHWESTERN DIPS SERVED IN TORTILLA BOWLS: RED AND BLACK BEAN DIPS, GUACAMOLE, SOUR CREAM AND CHUNKY MEXICAN SALSA, SURROUNDED BY TRI-COLORED CRISP CORN TORTILLA CHIPS

\$59.99 PER PLATTER (SERVES 20-25)

### SIGNATURE DIPS

CREAMY DIPS SERVED IN HOLLOWED PUMPERNICKEL BREAD BOWLS, SURROUNDED BY BITE SIZE PIECES OF CRUSTY BREAD AND FLAT BREADS FOR DIPPING

(MINIMUM ORDER 10 SERVINGS PER DIP)

SELECT FROM:

- SPINACH

\$2.99 PER PERSON

- SHRIMP DIP

\$3.69 PER PERSON

### TOMATO SALSA, GUACAMOLE AND CORN TORTILLA CHIPS

\$3.19 PER PERSON (MINIMUM ORDER SERVES 10)

### POTATO CHIPS, PRETZELS AND DIP

\$2.99 PER PERSON (MINIMUM ORDER SERVES 10)

## fruits, vegetables, cheeses & snacks

### SPICED CHICK PEA SNACK MIX

GARBANZO BEANS, ROASTED WITH JALAPEÑO PEPPERS, THEN TOSSED WITH MARCONA ALMONDS, DRIED CHERRIES, APRICOTS AND SEASONED WITH LA PRIMA SIGNATURE SPICE BLEND

\$19.99 PER POUND (SERVES 8-10)

### ARTISAN CHEESE PLATTER

WEDGES OF BRIE, FONTINA, CHEDDAR, PROVOLONE, DILLED HAVARTI AND CREAMY GOAT CHEESE ARTFULLY ARRANGED WITH STRAWBERRIES, SEEDLESS GRAPES AND MIXED NUTS, SERVED WITH CRISP FLAT BREADS

\$79.99 SMALL PLATTER (SERVES 15-20)

\$124.99 LARGE PLATTER (SERVES 25-30)

### EXECUTIVE CHEESEBOARD

PROVOLONE, HAVARTI, SWISS, AND CHEDDAR CHEESE, DISPLAYED WITH FRESH BERRIES AND SEEDLESS GRAPE CLUSTERS, SERVED WITH GOURMET CRACKERS

\$59.99 SMALL PLATTER (SERVES 15-20)

\$87.99 LARGE PLATTER (SERVES 25-35)

### BRIE EN CROUTE

KILO WHEEL OF FRENCH BRIE LAYERED WITH APRICOT CHARDONNAY COMPOTE AND ENCASED IN WARM BUTTERY PASTRY, SERVED WITH SLICED BAGUETTE ROUNDS

\$59.99 PER DISPLAY (SERVES 20-25)

### FRESH FRUIT PLATTER

WEDGES OF FRESH PINEAPPLE, CANTALOUPE, HONEYDEW, BERRIES AND SEEDLESS GRAPE CLUSTERS, ARTFULLY ARRANGED

\$32.99 SMALL PLATTER (SERVES 8-10)

\$54.99 MEDIUM PLATTER (SERVES 15-20)

\$74.99 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)

# Spring & Summer

## DESSERTS AND BEVERAGES



## desserts

(MINIMUM ORDER SERVES 10)

### KEY LIME PIE

OUR VERSION WITH A LIGHT KEY LIME MOUSSE OVER A GRAHAM CRACKER CRUST  
\$22.99 PER 9" TART (SERVES 8)

### RICE PUDDING

(CHEF'S FAVORITE)

HOME STYLE VANILLA RICE PUDDING SCENTED WITH CINNAMON  
\$3.29 PER PERSON

### CUPCAKES

(CHEF'S FAVORITE)

INTRODUCING TWO NEW CUPCAKES SURE TO BE FAVORITES:  
GUINNESS CHOCOLATE CUPCAKES WITH CREAM CHEESE ICING AND LEMON SERGE CUPCAKES WITH CHERRY BUTTER CREAM ICING  
\$2.99 PER PERSON

### FRESH FRUIT TART

SWEET PASTRY TOPPED WITH VANILLA CREAM, SLICED FRUIT AND MIXED BERRIES  
\$29.99 PER 9" TART (SERVES 8)

### PINEAPPLE UPSIDE DOWN CAKE

MOIST YELLOW CAKE TOPPED WITH CARAMELIZED FRESH PINEAPPLE RINGS AND MARASCHINO CHERRIES  
\$29.99 PER CAKE (SERVES 12)

### LEMON SNAPS

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

### ITALIAN DOLCE PLATTER

MINI CANNOLIS, COCONUT MACAROONS AND LACY CHOCOLATE FLORENTINE COOKIES  
\$3.99 PER PERSON (3 PER PERSON)

### FRENCH MACARONS

BRIGHTLY COLORED ALMOND MACARONS FLAVORED WITH PISTACHIO, MOCHA, STRAWBERRY AND LEMON AND FILLED WITH BUTTERCREAM  
\$2.89 PER PERSON (2 PER PERSON)

### SPECIALTY CAKES

WE OFFER A LARGE VARIETY OF CUSTOM DESIGNED CAKES FOR BIRTHDAYS, ANNIVERSARIES, RETIREMENTS AND ANY SPECIAL OCCASION. DECORATIONS AND FLAVORS CAN GO FROM SIMPLE TO ELABORATE. PLEASE ASK YOUR CUSTOMER SERVICE REPRESENTATIVES FOR SUGGESTIONS.

## beverages

### STRAWBERRY LEMONADE

### SWEET TEA

OR

### UNSWEETENED ICED TEA

WITH LEMON AND SWEETENERS

### ASSORTED SOFT DRINKS, JUICES, BOTTLED WATERS

### COFFEE, TEA AND DECAFFEINATED COFFEE



# Spring & Summer

## SERVICES



## customized event catering

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

PLEASE CONSIDER US FOR YOUR FULL-SERVICE  
CORPORATE AND SOCIAL EVENT CATERING.

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

## how we serve you

### ORDERS AND CANCELLATIONS

While 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 and place your order online.

*Prices are subject to change without notice*

