

## La-tea-da's Grazing Menu

**Mediterranean Platter I \$55 (Serves 20)** Hummus, Mixed Olives, Feta, Roasted Peppers, Sun Dried Tomatoes & Pepperoncini, served with Pita Chips

**Traditional Domestic Cheese Tray I \$45 (Serves 20)** A selection of French Brie, Swiss and Cheddar Cheeses garnished with Grapes and Seasonal Berries. Served with Assorted Flat Breads & Table Wafers

**Imported Cheese Platter I \$55 (Serves 20)** Smoked Gouda, Bleu, English Cheddar, Derby Sage, Parmesan and Goat Cheese garnished with Grapes and Seasonal Berries. Served with Assorted Flat Breads & Table Wafers

**Fresh Fruit Tray I \$40 (Serves 20)** A selection of Melons, Grapes, Pineapple, Berries, Oranges, and other Seasonal Fruits

**Duet Dip Platter I \$45 (Serves 20)** Our Famous Homemade Pimento Cheese and Hummus with toppings of Peppers, Carrots, Sun dried Tomatoes, Cucumbers and Assorted Pita & Toast Points

**Tuscan Antipasti I \$75 (Serves 20)** Grilled Vegetables, Mixed Olives, Sun Dried Tomatoes, Assorted Hard Cheeses, Fresh Mozzarella, Prosciutto, Pepperoni & Genoa Salami. Served with Assorted Flat Breads & Pita

**Crudité of Garden Vegetables I \$39 (Serves 20)** Garden Vegetables including Broccoli, Celery, Cauliflower, Carrots, Peppers, Zucchini and Squash. Served with a Ranch Dip.

**Steamed & Grilled Vegetable Crudité I \$45 (Serves 20)** Carrots, Broccoli, Green Beans, Asparagus, Zucchini & Squash Drizzled with a Balsamic Reduction

**Trays of Petite Chicken Salad Croissants I \$28 Dozen** Our Famous Chunky Chicken Salad on Fresh Baked Croissants with Green Leaf Lettuce

**Wedges of the Following Gourmet Finger Sandwiches I \$48 (Serves 20)** Turkey and French Brie, Black Forest Ham and Swiss, and Vegetarian Club (Serves 2 Wedge Per Person)

**Tea Sandwiches I \$39 for 3 Dozen** Classic Cucumber Veggie & Our Famous homemade Pimento Cheese

**Mini Cheese Straw Coins I \$27 for 3 Dozen** Light, flaky, traditional Southern favorite with a hint of spice

**Baked French Brie I \$45** French Brie wrapped in Phyllo, baked, topped with a Raspberry or Pecan Praline Glaze. Garnished with Grapes and Seasonal Berries and served with Assorted Table Wafers & Flatbreads

**Warm Festive Dips I \$18 Per Quart (Serves 4-6)** Your choice of Roasted Corn & Cheddar Dip with Tortillas Chips, Crab Dip with Baked Crostini, or Spinach & Artichoke Dip with Toasted Pita Chips.

### Picnic Salads (Priced Per Pound)

Famous Pimento Cheese I \$14

Famous Chunky Chicken Salad I \$11

Tuna Salad I \$9

Pasta Salad I \$7

Home Style Slaw I \$5

Potato Salad I \$7

Cornbread Salad I \$8

Marinated Five Bean Salad I \$8

Roasted Vegetable Salad I \$9

Curry Rice Salad I \$8

## From the Land (Meats)

### Filet of Beef: 8-10 lbs per Filet | Market Price

Prepared Medium to Medium Rare and Sliced  
Served with Cocktail Rolls and Creamy Horseradish or Garlic Aioli

### Miniature Virginia Ham Biscuits | \$18 Dozen

Two -Inch Mini Homemade Biscuits filled with Virginia Ham and a touch of Honey Mustard

### Turkey Cocktail Sandwiches | \$21 Dozen

Roast Turkey & Cranberry Aioli on Cocktail Rolls

### NY Strip Cocktail Sandwiches | \$27 Dozen

NY Strip & Roasted Garlic Aioli on Cocktail Rolls

### Tuscan Meatballs | \$15 Dozen (Medium) | \$24 Dozen (Large)

Hand rolled meatballs in plum tomato marinara

### Southern Fried Chicken Tenders | \$21 Dozen

Served warm with Honey Mustard

### Chicken Cordon Bleu Lollipops | \$24 Dozen

Chicken, Ham and Swiss Cheese "Lollipops" served with Honey Mustard

### Chicken Skewers | \$24 Dozen

Tender Marinated Grilled Chicken Skewers with Pineapple Teriyaki Glaze or Ginger Sesame Dipping Sauce

### Pulled Pork BBQ | \$10 Per Pound

House Pulled Pork served with a Tomato Based or NC Vinegar Based Sauce on the side

## From the Sea (Seafood)

### Petite Carolina Crab Cakes | \$24 Dozen (Mini) \$42 Dozen (Dinner Size)

Traditional Crab Cakes served with House Made Remoulade

### Traditional Shrimp Cocktail | \$14 Per LB (16/20 Count Per LB)

Tender Shrimp boiled in a Traditional Spice Mixture served over Ice with Lemon Wedges and Spicy House Made Cocktail Sauce

### Citrus Grilled Shrimp | \$18 Per LB (16/20 Count Per LB)

Grilled and Chilled Citrus Shrimp served over Ice with Lemon Wedges and Spicy House Made Cocktail Sauce

### Bacon Wrapped Shrimp | \$28 Dozen

Grilled Shrimp wrapped in Apple Wood Smoked Bacon

### Bacon Wrapped Scallops | Market Price Per Dozen

Seared Sea Scallops wrapped in Apple Wood Smoked Bacon

### Smoked Salmon | \$55 Each

Delicate Smoked Salmon with toppings of Eggs, Capers, Red Onions, and Potatoes. Served with Toast Points and Dill Crème Fraiche

### Mini Cones of Crab or Tuna | \$22 Dozen

Savory Cones filled with either Crab Salad or Tuna Tartar

## Desserts

**Assorted Bite Size Cookies, Éclairs & Brownies I \$18 Dozen** Garnished with Strawberries and Yogurt covered pretzels

**Brownie Dessert Tray I \$24 Dozen** Assorted Cream Cheese, Turtle, and White Chocolate Raspberry Brownies Garnished with Berries

**Sliced Pound Cake I \$42 Each** Lemon Marble, Vanilla, or Chocolate Chip Pound Cake Sliced and served with Berries

**La-Tea-Da's Teacake I \$25 Each (serves 12)** Two Layers of Yellow Cake filled with Chocolate Mousse and topped with White Butter Cream Icing then Decorated with Pastel Flowers

**Assorted Bite Size Deluxe Southern Desserts I \$24 Dozen** Pecan Tassies with Assorted Chocolate, Turtle, White Chocolate Raspberry, Espresso, and Lemon Bars

**Assorted Bite Size Cupcakes I \$21 Dozen** Miniature Chocolate and Vanilla Cupcakes with Icing

**Assorted Cupcakes I \$42 Dozen** Assorted Chocolate and Vanilla Cupcakes with Icing

**Cheesecake Lollipops I \$24 Dozen** Traditional NY Cheesecake Dipped in Milk or White Chocolate and sprinkled with Assorted Toppings. Ask about Seasonal Flavors!

**Three Tiered Cakes I \$55 8" (serves 8-12) I \$75 10" (serves 16-20) I \$140 12" (serves 45)** Three Layers of Cake Filled Twice with Icing. Flavors to include Carrot Pecan, Chocolate Espresso, Chocolate Truffle, Lemon Raspberry, Vanilla Crème, and Chocolate Crème. *Must be ordered 7-10 days in advance.*

## Beverages

**Gourmet Ice Tea or Lemonade I \$10 Per Gallon (serves 10-12)** Gallon of Southern Sweet & Un-Sweet Iced Tea with lemons or Citrus Lemonade

**Assorted Sodas I \$2 Each** Cans of Soda to include Regular, Diet, and Lemon-Lime

**Bottled Water I \$1 Each** Refreshing Bottled Spring Water

**Assorted Fruit Juices I \$9 Per Half Gallon** Choice of Orange, Cranberry, or Apple

**Blue Ridge Mountain Roasted Coffee I \$12 Per Pump Pot (serves 10-12)** Fresh Brewed Regular and Decaf Coffee served with Cream and Sweetener

## Deluxe Disposables

**Basic Disposables I \$1.50 Per Person** Plates, Forks, Knives, Cups, and Napkins

**Deluxe Disposables I \$2.50 Per Person** Clear Plastic Plates & Cups, "Silver" Utensils, and Napkins

**"Green" Deluxe Disposables I \$3-\$4 Per Person** Plates, Forks, Knives, Cups and Napkins all made from "Eco-Friendly" Recycled Materials. Bambu & VerTerra Products available upon request.

**Disposable Platters & Bowls I \$5 Each** Contemporary Plastic Disposable Serving Trays and Bowls with Clear Snap-On Lids

**Disposable Service Pieces I \$2 Each** Disposable Plastic Serving Pieces

**Terms:** All of the above artfully presented on La-tea-da's disposable trays at \$4-\$5 per tray. A-la-Carte pricing **does not** include plates, forks, knives, cups, or napkins. Disposables may be added for an additional cost per person. Inquire about our **"Green"** disposable products!

## **Chef Tended Action Stations**

### **Carving Station**

Choice Aged New York Strip, Glazed Turkey Breast, Roast Pork Loin or Virginia Ham seasoned with Fresh Herbs and roasted to perfection. Presented tableside with Creamy Horseradish, Curry Mustard, or Cranberry Aioli spreads along with a Fresh Baked Assortment of Rolls for Petite Cocktail Sandwiches. (May choose one or combine two)

### **Sushi Station**

A Classic Collection of Rolls to include La-tea-da's Signature Roll, California, Spicy Tuna, and Dynamite along with Salmon & Eel Nigri. Served with Ginger, Wasabi & Soy Sauce

### **Flatbread Pizza Station**

A variety of Fresh Baked Pizzas made to order. Flavors can include:

- Garlic, Pesto, Olive Oil, Sun Dried Tomato, Spinach, Red Onion, & Mozzarella (Vegetarian)
- BBQ Chicken with Bacon, Red Onion, BBQ Sauce, Cheddar and Monterey Jack Cheeses.
- Marinara with Pepperoni and Parmesan
- Or create your own!

### **Short Plate Stations - Tapas Style/Mini Meal Sampling of Favorites Including**

#### ***Southern***

- Traditional Southern Shrimp & Grits (Stone Ground Grits, Cheddar, Shrimp Gravy, Chives, & Tomato)
- Petite Carolina Crab Cake with Remoulade
- Whipped Potatoes or Sweet Potato Hash
- Southern Fried Chicken Tenders with Honey Mustard

#### ***Mexican***

- Chicken or Steak Quesadilla
- Homemade Guacamole
- Chips & Salsa
- Black Bean Salad
- Jalapeno Cheddar Cornbread Muffin

#### ***Polynesian***

- Tropical Breeze Rice (Steamed Rice, Coconut, Scallions, Pineapple, & Macadamia Nuts)
- Polynesian Crab Cake with a Ginger Scallion Aioli
- Mango & Pepper Salsa with Fried Plantains
- Asian Shrimp with Wasabi Cream Vinaigrette

#### ***Southern BBQ***

- Slow Roasted Pulled Pork BBQ
- Creamy homemade Mac & Cheese
- Cornbread muffin & Honey Butter
- Served with a Trio of Housemade BBQ Sauces to include Mustard, Tomato & Vinegar Based Sauces along with a variety of Hot Sauces

#### ***Cuban***

- Mini Pressed Cuban Sandwich (Pork Loin , Swiss Cheese, Pickles, Garlic Mayo, & Dijon Mustard)
- Fried Plantain Chips
- Shot of Black Bean Soup