



Cocktail Catering Menu



HOT APPETIZERS

Served on trays of 40 portions unless specified

CHICKEN YAKITORI \$60.00

Chicken skewered and grilled, then topped with teriyaki sauce.

MOZZARELLA STICKS \$75.00

Golden fried cheese sticks served with basil marinara sauce.

FRIED BUTTERFLY SHRIMP \$75.00

Golden fried shrimp served with a zesty house cocktail and tartar sauce.

SHRIMP TEMPURA \$50.00

Tempura-battered black tiger shrimp served with tempura sauce.

PIZZA \$45.00

Combination pizza, cut into bite size pieces.

GRILLED CHICKEN QUESADILLAS \$70.00

Served with guacamole, salsa, and sour cream.

JALAPENO POPPERS \$77.00

Breaded jalapeno peppers stuffed with cream cheese, served with ranch dressing.

GYOZA \$50.00

Dumplings Filled with Ground Pork and Vegetables, Served with Soy Sauce, Chili and Vinegar. *Choice of Fried or Steamed.*

GOLDEN FRIED SPRING ROLLS \$70.00

Served with thai sweet chili sauce.

ROTISSERIE CHICKEN \$95.00

Five slow-roasted chickens seasoned with cajun spices.

HAWAIIAN BBQ STEAK \$115.00

Marinated in a hawaiian teriyaki sauce topped with japanese chive.

FRIED MACARONI & CHEESE BALLS \$45.00

Macaroni & cheese bites breaded with italian herb, fried, and sprinkled with parmesan cheese.

BUFFALO SHRIMP \$65.00

Steamed black tiger shrimp tossed with hot buffalo sauce.

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MEDITERRANEAN POACHED SALMON \$275.00

Topped with garlic olive oil and mediterranean vegetable. Served with melba toast.

KOREAN BBQ BEEF \$110.00

Slices of beef marinated in a korean BBQ sauce garnished with sliced garlic, sesame seeds, green onion, fermented chili bean paste. Served with leaf lettuce.

MUCHOS NACHOS \$45.00

A pile of corn chips topped with seasoned ground beef, cheese, tomatoes, onions, and jalapeno. Baked and finished off with sour cream and salsa.

GRILLED BACON WRAPPED SHRIMP \$90.00

Shrimp wrapped in smoked bacon strips, skewered and grilled, then topped with chopped cilantro. Served with green tahini sauce.

CHIPS & SALSA \$23.00

Corn chips served with guacamole, sour cream, and salsa.

Add queso cheese sauce (32 oz.) - \$15.50

YAKISOBA NOODLE \$75.00

Japanese soba noodle grilled with pork, vegetable with oriental seasoning.

PANCIT \$45.00

A traditional Filipino dish of stir-fried rice noodles with, cabbage and carrots.

PROSCIUTTO-WRAPPED ASPARAGUS \$75.00

Fresh asparagus wrapped with thin slices of prosciutto, topped with orange zest.

FRIED RICE \$50.00

Stir-fried rice with ham, egg and vegetables

GARLIC RICE \$52.00

Stir-fried rice in garlic oil, soy sauce, topped with garlic chips

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COLD APPETIZERS

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ASIAN SPRING ROLLS

\$66.00

Chicken, cucumber, carrot, cilantro, and spices rolled in rice paper. Served with spicy peanut chili sauce.

SANDWICH PLATTER

\$75.00

An assortment of ham, turkey, tuna salad, cucumbers, tomatoes, and American cheese.

WRAP PLATTER

\$112.00

Smoked turkey, whipped cream cheese, avocado, lettuce, tomatoes all wrapped in a flour tortilla. Served with basil mayo.

CALIFORNIA ROLLS

\$75.00

Large sushi reverse rolled, filled with crab flavored fish cake, cucumbers, nori, and avocado. Rolled in sesame seeds. Served with sweet ginger, wasabi, and soy sauce.

FUTOMAKI

\$55.00

Large sushi rolls filled with crab flavored fish cake, cucumbers, tamagoyaki. Served with sweet ginger, wasabi, and soy sauce.

NORIMAKI

\$60.00

Large sushi rolls filled with ham, cucumber, Japanese pickled radish. Served with sweet ginger, wasabi, and soy sauce.

FRUIT FRUIT PLATTER

M \$75.00

Fresh slices of seasonal fruits. Served in sizes Medium (25 servings) and Large (50 servings)

L \$95.00

INTERNATIONAL CHEESE PLATTER

\$72.00

Smoked cheese, Camembert cheese, cheddar cheese, Swiss cheese, cream cheese. Served with table crackers.

VEGETABLE PLATTER

\$75.00

Cucumbers, celery, green bell pepper, carrots, broccoli, cherry tomato, red radish. Served with Ranch Dressing.

BRUSCHETTA

\$65.00

Toasted garlic bread drizzled with extra virgin olive oil and balsamic vinegar, topped with tomatoes & basil.

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COLD APPETIZERS

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SLICED SMOKED SALMON PLATTER \$120.00

Thinly sliced, cold, smoked Atlantic salmon with a traditional chef's garnish including onions, capers and lemon, la scala dressing.

GORGONZOLA MOUSSE \$35.00

Gorgonzola cheese custard, topped with black pepper and honey. Served with toasted baguette.

SHRIMP COCKTAIL \$120.00

Cold cooked shrimp served with zesty house cocktail sauce.

SPICY AVOCADO DEVILED EGGS \$35.00

A classic southern deviled egg, topped with bacon bits and avocado.

PARMESAN CHEESE & PROSCIUTTO CROSTINI \$45.00

Thinly sliced prosciutto with crostini, topped with shredded parmesan cheese.

SMOKED SALMON & DILL CREMA BITES \$90.00

Dill sour cream wrapped in smoked salmon, cherry tomatoes, drizzled with extra-virgin olive oil, salt and pepper.

AVOCADO & SHRIMP VERRINES \$65.00

Tofu & avocado mousse, shrimp, celery, drizzled with extra-virgin olive oil.

FRESH GARDEN SALAD \$75.00

Mixture of fresh lettuce, tomatoes, carrots, cucumbers, red onions, kalamata olives. Served with la scala dressing, ranch dressing, greek dressing.

ASSORTED SALADS \$9.00/ LB.

Choose from Italian pasta salad, coleslaw, or potato salad.

ASSORTED COOKIES \$13.50/DOZEN

Fresh baked cookies coming in assorted flavors such as chocolate chip, white chocolate chip with macadamia nut, sugar, etc.

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CARVING STATIONS

*Slow roasted and sliced thin by our chefs.
Served with rolls and condiments*

BEEF INSIDE ROUND

\$335.00


Excellent choice for smaller events.
Serves 50 people.
(Average 3-4 oz. per person)



PRIME RIB

\$575.00


Excellent choice for smaller events.
Served with traditional horseradish or
Japanese sauce. Serves 50 people.
(Average 3-4 oz. per person)



PORK LOIN

\$125.00

Herb crusted pork loin served with
mushroom sauce.



BACON WRAPPED CHICKEN CHURRASCO

\$150.00

Served with original vinaigrette





MIXED GRILL

\$285.00

Herb crusted pork loin, grilled tri-tip
beef, and roasted turkey. Served with
mushroom sauce, Japanese sauce,
turkey gravy.

**** Price of carved items may vary
depending on market prices****

**Carving Station Only Available
for Events Held In-House**



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NON-ALCOHOLIC BEVERAGES

Sold by the gallon, except for canned beverages.

HOT CHOCOLATE	\$30.00
FRESHLY BREWED COFFEE	\$10.00
HOT OR ICED TEA	\$10.00
LEMONADE	\$12.00
CHILLED FRUIT JUICE (ORANGE, APPLE, PINEAPPLE)	\$16.00
CANNED SODA (COKE, DIET COKE, SPRITE)	\$1.25 EA

ALCOHOLIC BEVERAGES

Sold by the bottle, except for draft beer kegs.

CHARDONNAY	\$14.00
CABERNET SAUVIGNON	\$14.00
DOMESTIC BEER	\$2.75
IMPORT BEER	\$3.75
JIM BEAM BOURBON WHISKY	\$50.00
BEER KEG MILLER GENUINE DRAFT	\$165.00
BEER KEG MILLER LITE	\$165.00

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