



Catering and Event Services

Delicious Food...Impeccable Service

Our mission is simple – provide our customers with fresh, tasty meals and great service, ensuring your event is a special one. We'll take care to make sure everything goes smoothly, allowing you to relax and enjoy the occasion. Depending on your preferences, we'll provide services ranging delivery to full service event planning, including menu development and equipment rental. Let us help you plan the perfect event!

Dinners/Plated Service

Looking to entertain friends, family or clients in a more intimate setting but don't want to be tied to the kitchen? We can facilitate small dinner parties in our comfortable open kitchen or in your home. Our open kitchen is designed to allow you to be a part of the cooking process in a fun social setting. We have menus matched to the season, featuring international flavors, farm to table, healthy and more. You pick the dishes and we do the rest. Rather stay closer to home? We'll take the party to you, bringing everything needed to host a memorable dinner. Cost for the dinners is based on 12 people and includes chef and foods listed as well as choice of sides, soft drinks and bottled water (excludes tax and gratuity).

In-studio Cost

American Harvest.....\$69/person

- Grilled Brochettes of Bison with Roasted Red Pepper Chimichurri
- Sauteed Crab Cakes with Sweet Corn Sauce
- Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
- Shrimp and Andouille Jambalaya with Tomato and Saffron
- Grilled Ribeye Steaks with Roasted Tomato Relish
- Peach Crumble with Vanilla Ice Cream

A Night in Tuscany.....\$65/person

- Mixed Green, Tomato, Cucumber and Red Onion Salad with Balsamic Vinaigrette
- Handmade Ricotta Gnocchi in a Creamy Tomato Basil Sauce
- Tender Short Ribs over Mascarpone Polenta with Demi-glace
- Braised Pork Shanks with Pappardelle and Shaved Parmesan
- Stuffed Chicken Breast with Marsala and Mushroom Sauce
- Tiramisu

A French Connection.....\$69/person

Traditional Charcuterie, Cheeses and Accompaniments
Cheddar Gourgeres with Smoked Ham and Herbed Goat Cheese
Provençal Vegetable Salad with Artichokes and Sun-dried Tomato
Filet au Poivre with Demi-glace Sauce
Roasted Grouper with Provençal Sauce and Squash Gratin
Honey Scented Apple Tart Tatin with Vanilla Ice Cream

Barcelona Bound.....\$65/person

Artisanal Cheese Plate, Crostini, Mission Fig Mostarda and Honey
Smoked Cod Fritters with Mixed Herb Emulsion
Mixed Green Salad with Chorizo, Manchego, Marcona Almonds and Pickled Red Onions
Roasted Pork Tenderloin with Smoky Potatoes and Roasted Pepper Sauce
Paella Barcelona with Mixed Seafood and Peas
Basque Chocolate Cake with Ganache and Caramel Cream

The Lacoja Special.....\$65/person

House Smoked Salmon with Cucumber Salad and Tzatziki Dressing
Braised Pork, Potato and Jack Cheese Empanadas
Middle Eastern Grilled Vegetable, Tomato and Pita Salad with Herb Dressing
Grilled Cowboy Steaks with Chimichurri Sauce
Greek Style Broiled Snapper with Feta and Herbs
Chocolate Terrine with Cardamom Scented Crème Anglaise