

HARVEST

BY LSF CATERING MENU

PLATTERS

Each platter serves 20 people

Platters available for both on-site and off-site events

Cold items only for any off-site event

GUACAMOLE, SALSA & CHIPS

house made guacamole, salsa, corn tortilla chips

ASSORTED WRAP PLATTER

Buffalo Chicken, Turkey, Vegi Wraps

MINI FALAFEL PITA POCKETS

cucumber, tomato, yogurt sauce

CHICKEN WING PLATTER (100 WINGS)

buffalo, bbq, ranch, celery sticks

ST. LOUIS RIB PLATTER

green onions, Korean BBQ sauce

CHEESE & CHARCUTERIE PLATTER

nuts, grapes, strawberries, seasonal jam, crackers, bread

SPINACH & ARTICHOKE DIP

pita chips

CHEESE & SEASONAL FRUIT PLATTER

nuts, grapes, strawberries, seasonal jam, crackers, bread

BEER NUTS

HUMMUS

pita, celery, carrots, cucumbers

SEASONAL VEGGIE PLATTER

Assorted Raw Vegetables, French Onion Dip

HORS D'OEUVRES

Appetizers may be served passed or stationed

Per dozen, minimum order 2 dozen.

MARINATED CAPRESE SKEWERS

grape tomato, mozzarella, fresh basil

BRUSCHETTA

roasted tomato, parmesan cheese, pesto

PULLED PORK SLIDERS

Carolina style, coleslaw, brioche bun

TRUFFLE MAC & CHEESE CUPS

aged white cheddar, white truffle

JUMBO GULF SHRIMP COCKTAIL

cocktail sauce

GRILLED ORANGE BEEF STEAK SKEWERS

cilantro, radish

FRIED MINI VEGETABLE SPRING ROLL

sriracha aioli, green onions, sesame seeds

CHICKEN OR VEGETABLE POT STICKERS

green onions, sesame seeds, teriyaki sauce

FRIED CHICKEN SLIDERS

Buttermilk fried, slaw, biscuit

LSF BEEF SLIDERS

cheddar, B&B pickles, crispy onion, dijonaise

SWEET LIME CHILI CHICKEN SKEWERS

green onions, sesame seeds

TURKEY MEATBALL

honey sriracha

SALMON TARTAR

Skuna bay salmon, avocado, sesame, ginger

BACON WRAPPED DATE

spicy tomato sauce

BREAKFAST BUFFETS

Minimum of 15 people each.

Buffets cannot be split – Must be ordered for total guaranteed group count.

GET GOING

Bagels, toast, butter, cream cheese, preserves Assorted Muffins & Danish
Whole Fruit
Coffee/Decaf, Hot Tea
Chilled Fruit Juices (orange, cranberry)

LSF GRAND SLAM

Scrambled eggs
Bacon and turkey sausage
Home fried potatoes with peppers and onions Bagels, toast, butter, cream cheese, preserves
Whole Fruit
Coffee/Decaf, Hot Tea
Chilled Fruit Juices (Orange, cranberry)

BREAKFAST ENHANCEMENTS

Minimum of 10 pieces each

CURED SALMON GRAVLAX

With traditional garniture

VANILLA GREEK YOGURT & BERRIES PARFAIT

Agave syrup and homemade granola

STEEL CUT IRISH OATMEAL

Raisins, nuts, and brown sugar

BREAKFAST BURRITO

Scrambled eggs, chorizo sausage, queso fresco

BREAKFAST SANDWICHES

Scrambled eggs, Cheddar Cheese, peppered bacon on Sourdough or Multi-Grain Bread

COFFEE/DECAF, HOT TEA

KIDS BUFFETS

KID'S CHOICE

Creamy Mac & Cheese, Chicken Tenders, Mini Hot Dogs, Beef Sliders, Tater Tots, Fruit Salad, Cookies

KID'S BASIC

Creamy Mac & Cheese, Chicken Tenders, Tater Tots, Fruit Salad, Cookies

16" HOUSE MADE NEAPOLITAN PIZZA

Cheese Pizza \$20/pizza
Pepperoni or Sausage \$22/pizza

KID MINI

Mini Hot Dogs, Beef Sliders, Tater Tots, Fruit Salad, Cookies

CUSTOM MENU DESIGN AVAILABLE! CONTACT US TO LEARN MORE

FLATBREADS

Each flatbread serves 3-4 people

CHICKEN PESTO FLATBREAD

feta, walnut pesto, spinach, mozzarella cheese

PEPPERONI FLATBREAD

PROSCIUTTO, GOAT CHEESE, CARMELIZED ONIONS

VEGGIE FLATBREAD

peppers, onions, mushrooms, broccoli, mozzarella cheese

BUFFALO CHICKEN FLATBREAD

onions, celery, hot sauce, ranch

MARGHERITA FLATBREAD

roasted tomato, mozzarella, basil

PLATED DINNERS

We are happy to customize a coursed out plated meal for your event!

Plated dinners start at \$50 per person.

DESSERT ENHANCEMENTS

Desserts may be served passed or stationed

Minimum of 15 pieces each

Custom cakes available upon request

COOKIES

Sugar, Chocolate Chip, Oatmeal Raisin

CHOCOLATE BROWNIE BITES

BERRIES & CREAM CUP

Berries, Whipped Cream

SPECIALTY BUFFETS

All buffets are served with soda and water Minimum of 15 people each.
Buffets cannot be split – Must be ordered for total guaranteed group count

CLASSIC SANDWICH SPREAD

- Sliced Deli Meats: Roasted Turkey, Black Forest Ham, Tuna Salad
- Sliced Swiss, Cheddar, and Provolone Cheeses
- Sourdough, Artesian Ciabatta and Multi-grain Bread
- Tomatoes, Onions, Lettuces, Pickles, Mustard and Mayonnaise
- Potato Salad or Creamy Coleslaw
- Kettle Fired Potato Chips
- Field Greens Salad with carrots, cucumber, cherry tomatoes, and balsamic vinaigrette
- Fruit Salad
- Chocolate Chip Cookies

TACO BAR

- House-made Guacamole, Salsa, and Chips
- Al Pastor(pork)
- Chicken Tenga
- Marinated Flank Steak
- Vegetarian Pinto Beans, potato, bell peppers, corn, onion, queso fresco, cilantro
- All served with corn and flour tortillas, queso fresco, shredded lettuce, cilantro, jalapeno, pico de gallo, lime
- Spanish Rice with peas, tomato and cilantro
- Chocolate chip cookies

ITALIAN FARE

- Wild Mushroom Risotto with Asparagus
- Marinated Grilled Chicken with roasted tomatoes, fennel, capers, lemon, smoked tomato sauce, penne pasta
- Meatballs with Spaghetti
- Cheesy Garlic Bread
- Italian Chopped Salad, local greens, cucumbers, tomatoes, red onions, garbanzo beans, olives, pepperoncini, parmesan cheese, croutons, lemon-herb vinaigrette
- Broccolini with chili flakes and oil
- Tiramisu

SOUTHERN BBQ

- Slow Cooked Smoked Brisket
- Fried Chicken
- BBQ Grilled Chicken
- St. Louis Ribs
- Mac & Cheese
- Chopped Romaine Salad: shredded carrot, cherry tomatoes, red onions, olives, cheddar cheeses, sweet corn, ranch dressing
- Vegetarian Baked Beans
- Soft Potato Rolls
- Collard Greens
- Cheese Cake, seasonal berry compote

ALL AMERICAN

- Grilled 5oz Hamburgers and Veggie Burgers Brioche Buns
- Toppings: raw onions, bacon, sliced Cheddar and Swiss cheeses, romaine lettuce, ripe tomatoes, pickles, mustard, mayonnaise, and ketchup
- Chicago Style Hot Dog served with poppy seed buns, relish, mustard, pickle spear, onions, tomato, celery salt and sport peppers
- House Salad with romaine and iceberg lettuces, tomatoes, red onions, cucumber with balsamic dressing
- Baked Beans
- Creamy Coleslaw
- Mac & Cheese
- Chocolate Chip Cookies

BAR PACKAGES

2 Hour Minimum

BEER & WINE ONLY

Craft beer options (seasonal rotation)
House White, House Rose, House Red Wine

LSF STANDARD (BEER/WINE/LIQUOR)

Craft beer options (seasonal rotation)
House White, House Rose and House Red Wine Spirits
(Jack Daniels, Smirnoff, Bacardi, Patron, St. George Gin)

LSF PREMIUM (BEER/WINE/LIQUOR)

Craft beer options (seasonal rotation) Premium White, Rose and Red Wine Premium Spirits (Grey Goose, Buffalo Trace, Hendrick's, Tanteo, Macallen 12yr, Tanqueray)

OPEN BAR / CASH BAR

Open bar, based on actual consumption or cash bar for individual guest purchases are both available upon request.

MIMOSA & BLOODY MARY BAR

Cranberry, Orange, Pineapple, Bloody Mary Mix Lemon, Lime, Pickle Spears, Cheese cubes, Celery stalks and celery salt

SOFT DRINK PACKAGE