

MENU




LA PRIMA[®]
CATERING

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WELCOME



La Prima offers delicious, healthy food throughout the Washington, D.C., Northern VA, Baltimore and Philadelphia regions.

Our chefs use the freshest ingredients grown with great care, producing dishes filled with flavor, imagination and style. Take a look and contact us today to begin planning your next event.

We look forward to serving you and your guests.



WHAT'S COOKING:

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MY FAVORITES:

Name:

Page Number:

BREAKFAST



Pop Tarts

v - vegetarian · pb - plant based · gf - gluten-free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Continental Breakfast Selections

10 person minimum

Assorted Pastry Buffet

\$4.99 per person

Croissants, muffins, breakfast breads, danishes, donut holes and café latte cookies (v, cn)

\$9.29 with fruit salad and juices

Assorted Pastry Buffet with Bagels

\$6.49 per person

Pastries and bagels served with flavored and plain cream cheeses (v, cn)

\$10.49 with fruit salad and juices



Breakfast Sandwiches

Ultimate Pastry Assortment

\$5.79 per person

House-made almond croissants, raisin swirls, sunny-side apricot tarts, maple-bacon donuts and chocolate coffee cake (v, cn)

\$9.99 with fruit salad and juices

Breakfast Bagel Bar

\$4.29 per person

A selection of freshly baked bagels served with butter, jam and a choice of plain and flavored cream cheeses (v)

\$8.49 with fruit salad and juices

Add \$6.19 per person for smoked salmon, tomatoes, onions and capers



Everything Bagel Casserole

Hot Breakfast Selections

10 person minimum

Individual Egg Strata

\$7.29 per person, 2 per serving

- Spinach, mushroom and Swiss (v)
- Bacon, cheddar and green onion
- Egg whites with black bean, peppers, whole wheat croutons and cheese (v)

Breakfast Burritos

\$7.29 per person, 2 per serving

Flour tortillas filled with scrambled eggs and your choice of the fillings below, served with tomato salsa

- Cheddar and jack cheese (v)
- Spinach sautéed in garlic and olive oil with a cheese mixture of feta, mozzarella, provolone and white cheddar (v)
- Cowboy: onions, red and green peppers and bacon
- Avocado Corn Salsa with avocado, roasted red pepper, red onions, corn, lime and cilantro (v)
- Sausage and cheese

Breakfast Sandwiches

\$5.99 per person

Bacon or sausage, egg and cheese on your choice of English muffin or bagel

Morning Sliders

\$3.79 each

Miniature bagel sandwiches with

- Bacon, egg and red pepper
- Sriracha steak and egg
- Roasted tomato, egg and pesto (v, cn)
- Egg white, mushroom and Swiss (v)

Traditional French Toast

\$6.29 per person

With butter and maple syrup (v)

Apples Stuffed with Oatmeal

\$4.99 each

Gala apples stuffed with a mixture of certified gluten-free rolled oats, maple syrup, brown sugar, butter and cinnamon, baked and served warm (v, gf)

Belgian Waffles

\$6.29 per person

With cherry maple syrup and whipped cream (v)



Breakfast Bagel Bar

Scrambled Eggs

\$4.29 per person

(v, gf)

Apple Cinnamon Bread Pudding

\$72.99 per pan, serves 10-12

Challah bread, apples, walnuts, eggs, almond milk and honey, baked and served with maple syrup (v, cn)

Full Breakfast

\$10.99 per person

Scrambled eggs, turkey or pork bacon or sausage, home-fried potatoes, southern biscuits, butter and jam

Home-Fried Potatoes

\$3.49 per person

(pb, gf)

Hickory Smoked Bacon

\$3.49 per person, 2 per serving

Pork or turkey (gf)

Maple Cured Sausage

\$3.49 per person, 2 per serving

Pork or turkey (gf)

French Toast Muffins

\$4.69 each

Challah bread infused with maple syrup, cinnamon and a cream cheese filling, baked to perfection (v)

Breakfast Taquitos

\$4.69 per person

Scrambled eggs, cheddar cheese and turkey sausage rolled into flour tortillas, baked till crisp and served with tomato salsa

Everything Bagel Casserole

\$79.99 per pan, serves 12-15

Eggs scrambled with spinach, roasted tomatoes, feta, mozzarella, provolone, white cheddar and pieces of everything bagels (v)

Cold Selections

10 person minimum

All-Natural Energy Bites

\$2.49 per person, 2 per serving
Oatmeal, coconut, peanut butter, dates, flaxseed and maple syrup in bite-size pieces (pb, cn, gf)

Superfood Breakfast Bar

\$2.69 each
House-made with espresso, cocoa powder, dates, berries, almond butter and macadamia nuts; individually wrapped (pb, cn, gf)

Bacon Candy

\$2.29 per person
Thick sliced bacon baked with a coating of Sriracha and brown sugar, served at room temperature (gf)

Biscuits with Butter and Jam

\$2.99 per person, 2 per serving (v)

Assorted Muffins

\$2.99 each (v, cn)

Build-Your-Own Parfait

\$5.79 per person
Display of vanilla yogurt, house-made granola and fresh berries served with individual bowls and spoons to build your own breakfast creation (v, cn, gf)

House-Made Granola

\$2.99 per person (pb, cn, gf)

Dried Cherries and Candied Ginger Scone Ring

\$49.99 each, serves 12-15
Traditional buttermilk scones with a new look. Baked into a ring cake with cherries and candied ginger and served with cherry-infused butter

Pop Tarts

\$4.29 each
Golden puff pastry envelopes filled with chocolate hazelnut cream and a drizzle of chocolate icing or cherry cream cheese with vanilla icing and colored sprinkles (v, cn)

Fruit Salad

\$4.59 per person (pb, gf)

Fresh Fruit Platter

\$4.59 per person
Pineapple, melon, berries, seasonal fruit and seedless grapes (pb, gf)

Quinoa Fruit Salad

\$5.49 per person
Mango, berries, quinoa and almonds with agave, lime juice and mint (pb, cn, gf)

Assorted Fruit Yogurts

\$2.29 each (v)

Whole Fruit Bowl

\$1.99 per person (pb, gf)

Beverages

Coffee and Tea

\$2.19 per person (10 person minimum)
Freshly brewed fair trade coffee or gourmet teas and lemon wedges, with sugar, sweeteners and cream; served in a disposable "To Go" box

Served in Air Pots or Urns (requires a pick-up fee for equipment)
Carafe serves 10 cups \$23.99
Medium urn serves 40 cups \$74.99
Large urn serves 80 cups \$119.99

Assorted Bottled Juices

\$2.29 each
Tropicana 10 oz (pb)

Fresh Orange Juice

\$21.99 gallon (pb)



SANDWICHES



Assorted Sandwiches

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Assorted Sandwiches

\$8.29 per person, 10 person minimum

Served on artisan breads and flavored tortillas with lettuce, our house-made dressings and a side of dill pickle spears
Select your favorites or let us create an assortment

Classic Sandwiches

South Street Hoagie with capicola ham, salami, provolone & La Prima Hoagie Mix

Grilled Chicken with roasted peppers & chipotle cream

Roast Beef with cheddar & horseradish dill

Ham and Swiss with honey mustard

Roasted Turkey and Havarti with lemon caper mayonnaise

Lemon-Pepper Tuna Salad with cucumber & tomato

Home-Style Chicken Salad with onions, celery, La Prima Spice Mix & mayonnaise

Smoked Mozzarella with basil pesto* & roasted tomatoes (v, cn)

Portobello Mushroom with roasted tomatoes & edamame spread (pb)

Mediterranean Hero with eggplant, provolone, tomato basil relish & roasted red peppers (v)

Wrap Sandwiches

Smoked Turkey with pepper jack cheese & chipotle mayonnaise

Turkey Barbecue with black beans, corn & shredded white cabbage

Grilled Chicken Verde with cilantro, tomato & red pepper

Roast Beef with bacon, blue cheese & tomato

Garden Salad with lettuce, peppers, cucumber, carrots, radishes & tomato pesto (pb)

Pan-Fried Eggplant with feta red pepper spread (v)

Roasted Vegetables with hummus & fresh spinach (pb)

Gluten-free tortillas available for wraps per request, \$1.00 additional per wrap

***Our basil pesto is made with organically grown basil from our College Park urban garden**



Cajun Chicken and Havarti

Signature Sandwiches

\$9.49 per sandwich, 10 person minimum

A variety of our premium sandwich combinations, served on freshly baked artisan breads with our house-made dressings and a side of dill pickle spears



Chicken Caprese

Sweet Chili Shrimp Wrap

Shrimp salad in a whole wheat tortilla

Flank Steak

With Havarti, roasted red peppers and blue cheese dressing

Ham and Gruyere

Served on pretzel bread with honey mustard

Black Forest Ham and Brie

With honey mustard on baguette

Smoked Turkey, Brie and Apple

With honey mustard on sunflower bread

Cajun Chicken and Havarti

With roasted red pepper and chipotle cream on baguette

Chicken Avocado Wrap

With fresh avocado, pepper jack cheese and chipotle mayonnaise

Buffalo Chicken Wrap

Hot sauce, blue cheese, shredded lettuce and tomatoes on a flour tortilla

Caprese

Fresh mozzarella cheese with plum tomatoes, pesto* and fresh basil on baguette (v,cn)

Chicken Caprese

Grilled chicken, fresh mozzarella, plum tomatoes, pesto* and fresh basil on baguette (cn)

Grilled Vegetable Wrap

Portobello mushrooms, asparagus, bell peppers and tomato pesto on a whole wheat tortilla (pb)

Gluten-free tortillas available for wraps per request, \$1.00 additional per wrap

NY Deli Sandwiches

\$9.99 per person, 10 person minimum

Our chef's favorite overstuffed sandwiches served on artisan breads with our house-made dressings and a side of dill pickle spears

The Empire State

Pastrami and roasted turkey with lettuce, tomato, coleslaw and Russian dressing on sourdough bread

The Broadway

Roasted turkey, ham and cheddar cheese with lettuce, tomato and Russian dressing on whole grain bread

The Carnegie

Smoked salmon with red onion, capers, tomato and cream cheese on an everything bagel

Knuckle Sandwich

Roast beef, bacon and jalapeño jack cheese with lettuce, tomato and horseradish dill dressing on a ciabatta roll

The Long Islander

Parmesan chicken cutlet, roasted tomatoes and mayonnaise on a sub roll

The King of Queens

Pastrami and Swiss cheese with deli mustard on rye

Little Italy

Ham, sopressata and pepperoni with lettuce, tomato, onions and olive oil marinade on a sub roll

Fried Bologna

With American cheese, pickle slices and spicy brown mustard on a Kaiser roll

Jones Beach Vegetarian

Fried eggplant, fresh mozzarella and roasted tomatoes with Italian dressing on focaccia (v)

La Prima's Deli Platter

\$11.99 per person, 10 person minimum

Choose from a variety of meats, vegetables, cheeses and salads

Served with an assortment of freshly baked breads, sliced tomatoes, lettuce, pickles, honey mustard, lemon-caper mayonnaise and creamy horseradish dill, plus your choice of deli salads

Meat and Vegetarian Fillings (select 3):

Smoked or roasted turkey breast, ham, roast beef, capicola ham, Genoa salami, Italian caponata (pb) or sautéed eggplant (v)

Sandwich Salad Fillings (select 1): (gf)

Lemon-pepper tuna, home-style chicken or hummus (pb)

Cheese Fillings (select 2): (gf)

Swiss, smoked mozzarella, provolone, cheddar or Monterey Jack

Deli-Style Salads (select 2) (v)

Served in deli containers: coleslaw (gf), potato salad (gf) or macaroni salad

Hot Sub Bar

\$11.49 per person

10 person minimum for each filling selection

Build your own hot sandwich served with sub rolls. Filling selections:

- Italian meatballs
- Chicken meatballs
- Philadelphia cheesesteak
- Chicken parmesan
- Turkey barbecue
- Italian sausage and peppers
- Eggplant caponata (pb)

La Prima's Boxed Lunch

La Prima's Classic or Wrap Sandwiches plus your choice of sides:

Pasta salad, fruit salad, whole fruit, potato chips, pretzels, mini cookies, fudge brownies

One Side \$10.19

Two Sides \$11.19

Three Sides \$12.19

Four Sides \$13.19

Sandwiches can vary, but please select the same sides for each box ordered

Lettuce Cups

\$9.99 per person

Make your own lettuce wraps with Bibb lettuce, grated cheddar, spiced tofu, chopped tomatoes, green onions and your choice of two salad mixtures: shrimp, chicken, tuna or egg (gf)

SOUPS, SALADS & SIDES



Gruyere Mac & Cheese

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Soups

\$4.99 per person, 10 person minimum

Served with assorted crackers

New England Clam Chowder

Chicken Noodle

Chicken Tortilla (gf)

Tomato Basil (v, gf)

Roasted Red Pepper (v)

Minestrone (pb, gf)

Roasted Eggplant & Chickpea (pb, gf)

Maryland Crab (gf) (add \$2.00)

Hot Sides

Green Beans with Almonds (v, gf, cn) \$4.59 per person

Roasted Broccolini (pb, gf) \$5.99 per person

Seared Baby Bok Choy (pb, gf) \$5.69 per person

Turmeric Roasted Cauliflower (pb, gf) \$4.59 per person

Cauliflower w/ Lemon Parsley Dressing (pb, gf) \$5.99 per person

Carrot Soufflé (v) \$42.99 per pan, serves 8-10

Orange Glazed Beets (v, gf) \$4.99 per person

Baby Potatoes (pb, gf) \$4.59 per person

Garlic Mashed Potatoes (v, gf) \$3.69 per person

Rosemary Roasted Potatoes (pb, gf) \$3.99 per person

Baked Potato Bar (gf) \$6.99 per person

Gruyere Mac & Cheese (v) \$69.99 per pan, serves 12-15

Baked Macaroni and Cheese (v) \$49.99 per pan, serves 12-15

Farro w/ Wild Mushrooms (pb) \$5.99 per person

Rice Pilaf (v, gf) \$29.99 per pan, serves 10-15

Whole Grain Blend (pb) \$3.99 per person



Orange
Glazed Beets

Signature Side Salads

\$5.29 per person

Mesclun Greens with sugared walnuts and blue cheese (v, gf, cn)

Chipotle Potato Salad with bacon (gf)

Baby Spinach with strawberries and pecans (v, gf, cn)

Plum Tomatoes, Basil and Feta (v, gf)

Chopped Vegetable Salad (pb, gf)

Mango and Jicama Salad (pb, gf)

Couscous, Feta and Roasted Vegetables (v)

Quinoa, Raisins and Tomato (pb, gf)

Pesto* Pasta Salad (v, cn)

Bibb Lettuce with Pistachios and Dried Pears mixed with a creamy orange Dijon dressing (v, gf, cn)

***Our basil pesto is made with organically grown basil from our College Park urban garden**

Lighter Side Salads

\$4.29 per person

Garden Salad (pb, gf)
(not all dressings are pb)

Caesar Salad

Citrus Spinach Salad (pb, gf)

Greek Salad (v, gf)

Roasted Potato Salad Vinaigrette (v, gf)

Bow Tie Pasta Primavera (pb)

Lemon Vegetable Pasta (v)

Pasta, Tomato and Corn (v)

Cheddar and Apple Salad (v, gf, cn)

Lemon Cucumber Couscous (pb)



Rosemary Roasted Potatoes

Gourmet Sides

\$6.29 per person, 10 person minimum
Served room temperature

Grilled Vegetable Assortment

Portobello mushrooms, asparagus, peppers, summer squash and onions (pb, gf)

Roasted Grape Salad

With mesclun greens, goat cheese and sugared walnuts (v, gf, cn)

Quinoa Fruit Salad

Mango, berries and almonds with agave, lime juice and mint (pb, gf, cn)

Grilled Vegetable Salad

Topped with feta cheese and drizzled with tomato basil dressing (v, gf)

Fresh Mozzarella with Plum Tomatoes and Basil

With our signature Italian dressing (v, gf)

Chicken Fettuccini with Dill

With tomatoes, capers and mayonnaise

Tortellini Pasta Primavera

Cheese tortellini, broccoli, artichokes and tomatoes with a tomato basil dressing (v)

Roasted Sweet Potato and Mango Salad

Serrano peppers, dried cranberries, onions, cilantro, lime agave dressing and sugared walnuts (v, gf, cn)

Grilled Asparagus

With roasted tomatoes (pb, gf)

Pappardelle Pasta Salad

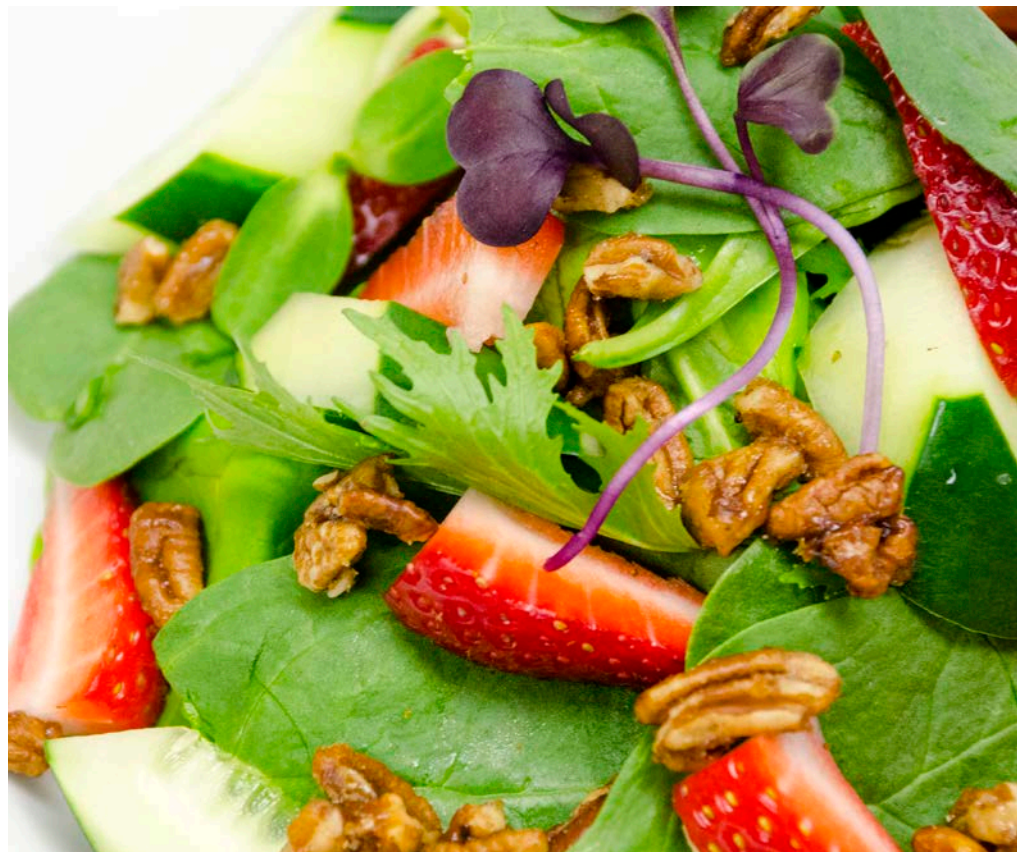
With roasted tomatoes, spicy eggplant, Parmesan cheese and Italian parsley (v)

Potato and Edamame Salad

With roasted peppers, green onions and cilantro (pb, gf)



Cauliflower w/ Lemon Parsley Dressing



Baby Spinach with Strawberries Salad



Gourmet Breads

Other Sides

Gourmet Breads (pb, cn)	\$2.19 per person
Assorted Dinner Rolls (pb)	\$1.19 per person
Jalapeño Corn Bread (v)	\$19.99 per pan, serves 15-20
Warm Garlic Knot Rolls (v)	\$21.99 per dozen
Potato Chips & Pretzels (v)	\$1.69 per person
Premium Chips (v)	\$2.19 per person
All-Natural Energy Bites (pb, gf, cn)	\$2.49 per person, 2 per serving
Superfood Snack Bars (pb, gf, cn)	\$2.69 each
Deli-Style Coleslaw, Potato or Macaroni Salad	\$11.99 per quart, serves 6-8

ENTRÉES



Crudité Salad with Citrus Tofu Croutons

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Entrée Platters

Served room temperature, 10 person minimum

Flank Steak

\$13.49 per person

Tamari and balsamic marinated flank steak with baby potatoes and pearl onions, served with horseradish dill sauce (gf)

Beef Tenderloin

\$199.99 per tenderloin, serves 10-15

Sliced and served with miniature rolls and herbed horseradish sauce (gf without rolls)

Cajun Chicken

\$10.49 per person

Blackened chicken breast garnished with roasted peppers and green beans (gf)

Red Pepper Salmon

\$13.99 per person

Roasted salmon filets glazed with red pepper sauce and garnished with grilled asparagus spears (gf)

Lemon Oregano Chicken

\$10.49 per person

Lemon and herb marinated chicken breast, served with creamy citrus sauce and garnished with broccolini (gf)



Flat Iron Steak Salad



Étouffée

Entrée Salads

Served room temperature, 10 person minimum

Crudit  Salad with Citrus Tofu Croutons

\$8.99 per person

A variety of vegetables and mesclun mix with citrus tofu croutons (tofu marinated in an orange dressing, then coated in bread crumbs with citrus zest and fried); served with a dressing of hummus, Italian dressing and white balsamic vinaigrette (v)

Flat Iron Steak Salad with Green Goddess Dressing

\$14.99 per person

With red onions, green beans and grape tomatoes on a bed of Bibb lettuce, served with our green goddess dressing of oil, cider vinegar, lemon juice, Greek yogurt, green onions, basil, parsley, coriander and La Prima Spice Mix

Grilled Chicken Caesar Salad

\$10.99 per person

Crisp romaine with grilled chicken breast, croutons and freshly grated Parmesan, served with our house-made Caesar dressing

Mediterranean Chicken Salad

\$9.99 per person

Pulled chicken breast, chickpeas, grilled eggplant, red onions and hard-cooked eggs served on a bed of romaine lettuce with garlic tahini dressing (gf)

Asian Beef Salad

\$10.99 per person

Ginger chili marinated flank steak with carrots, spring onion, lettuce and Chinese cabbage (gf)

Taco Salad with Hot Chili

\$12.49 per person

Crisp greens topped with black olives, chopped tomatoes, cheddar cheese and green onions, served with tortilla chips and your selection of chili: spicy beef and sausage, mild white turkey, three bean vegetarian (pb, gf) or sweet potato (pb)

\$3.29 additional per person with guacamole, salsa and sour cream

Chef's Salad

\$9.99 per person

Julienne turkey, ham, cheddar and provolone cheese on romaine lettuce with cucumbers, tomatoes and hard-cooked eggs, served with creamy ranch and balsamic vinaigrette dressings

Chicken Carbonara Salad

\$9.99 per person

Grilled chicken, bacon, fava beans, grape tomatoes, arugula and Cavatappi pasta mixed with a creamy ricotta and Parmesan cheese dressing

Cobb Salad

\$10.49 per person

Grilled chicken, tomato wedges, hard-cooked eggs, blue cheese, bacon and parsley on a bed of lettuce, served with an avocado-ranch dressing (gf)

Hot Entrées

10 person minimum

Fajitas

Beef, Chicken or Portobello Mushroom \$14.99, Shrimp \$16.99, all per person

With peppers and onions, salsa, sour cream, guacamole, cheddar cheese, shredded lettuce, tomatoes and flour tortillas

Grilled Skewers

Steak \$13.99, Chicken \$12.99, Shrimp \$14.99, all per person

Two skewers per person with red and green peppers, red onions, pineapple and mushrooms, served with rice pilaf

Crab Cakes

\$14.99 per person

Crabmeat with herbs and Old Bay, served with lemon caper sauce

Brown Sugar Soy Salmon

\$13.99 per person

On a bed of seared bok choy (gf)

Étouffée

\$9.99 per person

A traditional Cajun dish with shrimp and andouille sausage, served with rice

Moroccan Chicken



Lemongrass Chicken

\$10.29 per person

Boneless chicken thighs marinated in lemongrass, ginger, cilantro and curry powder (gf)

Lentil Loaf

\$8.49 per person

Lentils, brown rice, onions, garlic and herbs baked in a loaf and served with mushroom gravy (pb, gf)

Mahi Mahi

\$13.99 per person

Filets marinated in lemon juice and baked, garnished with roasted mushrooms and served with walnut sundried tomato pesto (gf, cn)

Mahi Mahi



Swordfish Pow-Pow

\$14.99 per person

Swordfish steaks with our Pow-Pow sauce (red pepper sauce, ginger puree, vegetable base and honey) topped with sliced eggplant

Quinoa Stuffed Peppers

\$8.99 per person

Stuffed with quinoa, onions, mushrooms, zucchini and feta, drizzled with tahini sauce (v, gf)

Swordfish Pow-Pow



Guinness Gravy Beef Brisket

\$13.29 per person, 6 oz portion

Braised with onions, garlic, beef stock and Guinness stout

Flat Iron Steak

\$15.99 per person

Grilled and served with chimichurri sauce (gf)

Orange Rosemary Chicken

\$10.29 per person

Chicken breast roasted in a honey orange sauce with rosemary and our special spice mix (gf)

Chicken Saltimbocca

\$10.99 per person

Chicken breast rolled with prosciutto, sage and provolone baked with white wine, lemon juice and olive oil (gf)

Chicken Dijonnaise

\$10.29 per person, 6 oz portion

Chicken breast simmered in a light Dijon cream sauce with scallions and mushrooms

Flat Iron Steak





Brown Sugar Soy Salmon

Vegetable Gratin

\$109.99 per pan, serves 12

Baked eggplant, zucchini, yellow squash, red onion and peppers layered with three cheeses, pesto* and roasted tomatoes (v, gf, cn)

Grain and Vegetable Bowls

\$8.99 per person

Create your own bowl with a warm mixture of brown rice, quinoa and whole wheat couscous cooked in vegetable stock with assorted toppings of roasted sweet potatoes, sautéed chickpeas, baked tofu, steamed broccoli, hard-cooked eggs, pumpkin seeds and pickled onions (v)

Napa Chicken

\$10.69 per person

Medallions of chicken breast in a white wine sauce with artichokes and house roasted tomatoes (gf)

Moroccan Chicken

\$12.99 per person

Airline chicken breast in a sauce of olive oil, garlic, turmeric, onions, ginger and golden raisins

Calzones

\$9.49 per person, 10 person min. per selection

Pockets of our freshly baked pizza dough stuffed with your choice of four different fillings:

- Ham, pepperoni and cheese served with classic marinara sauce
- Italian herb chicken and three Italian cheeses served with tomato sauce
- Sautéed spinach with feta, Parmesan and mozzarella served with tomato sauce (v)
- Philadelphia cheesesteak with American cheese and grilled onions

La Prima's Specialty Chilis

\$9.99 per person

Served with tortilla chips, cheddar cheese and green onions

- Southwestern-style with spicy sausage, ground beef and red kidney beans
- White turkey with garbanzo beans, pearl onions and barley
- Vegetarian with black beans, roasted corn and chipotle peppers (pb, gf)
- Sweet potato with black beans and tomatoes in a Guinness Blonde vegetable stock (pb)

Add a Garden or Caesar Salad to any Hot Entrée for \$3.99 per person

Blue Plate Combination



Traditional La Prima Favorites

Pinwheel-Style Lasagna

\$129.99 per pan, serves 12-15

Select from three: cheese (v), beef and Italian sausage or vegetarian (v)

Layered Lasagna

\$119.99 per pan, serves 9-12

Spiced turkey sausage with spinach

Classic Baked Ziti

\$79.99 per pan, serves 9-10

With vegetarian marinara sauce (v)

Chicken Parmesan

\$11.99 per person

Parmesan-crusted chicken breast, baked with our classic marinara sauce and served with pasta, tomato sauce and freshly grated Parmesan

Eggplant Parmesan

\$99.99 per pan, serves 9-12

Thin slices of sautéed eggplant, ricotta and mozzarella cheeses with tomato basil sauce (v)

Add meatballs or Italian sausage to any Hot

Entrée, \$3.99 per person

Add a Garden or Caesar Salad to any Hot

Entrée, \$3.99 per person



Napa Chicken

Combination Meals

We've designed packages with some of our most popular selections

#1 Assorted Sandwich Combination

\$14.99 per person

With your choice of a lighter side salad (choose two with orders over 10) and a sweet tooth assortment

#2 Blue Plate Combination

\$15.99 per person

Traditional beef meatloaf served with mashed potatoes and green beans

#3 Signature Sandwich Combination

\$18.49 per person

With your choice of a gourmet side and mini cookies and fruit platter

#4 Soup and Assorted Sandwiches

\$12.49 per person

Choose from our signature soups and our assorted sandwiches and wraps

#5 Hot Chicken Combination

\$16.49 per person

Your choice of dijonnaise or lemongrass chicken, served with rice pilaf and green beans with almonds

#6 New Orleans Combination

\$17.99 per person

Étouffée served with rice, roasted sweet potato and mango salad and beignets

#7 Calzone Combination

\$15.99 per person

Select from classic Italian, chicken, spinach or cheesesteak calzones with a garden or Caesar salad and a sweet tooth assortment

#8 Entrée Platter Combination

\$16.99 per person

Choose either our lemon oregano or Cajun chicken platter, a signature side salad and a chocolate mousse or key lime dessert shot

Hot Buffet Collection

10 person minimum

Vegetarian selections \$9.99 per person

Chicken breast, Italian meatballs, chicken & mozzarella meatballs or sausage \$11.99 per person

Flank steak or shrimp \$12.99 per person

Step 1: Choose a starch – pasta, brown or white rice or roasted potatoes

Step 2: Choose a meat – grilled chicken breast, flank steak, shrimp, mini meatballs or Italian sausage

Step 3: Choose an original sauce* from the following selections:

Florentine Light cream sauce with spinach and a touch of spicy tomato (v)

Rosemary Alfredo Parmesan cream sauce with mushrooms and fresh rosemary (v)

Island Curry Curry powder with potatoes, chickpeas and vegetables (pb, gf)

Cacciatore Tomato sauce with sweet bell peppers and mushrooms (pb, gf)

Classic Teriyaki Asian brown sauce with peppers and toasted sesame seeds (pb)

Pomodoro A classic tomato sauce with onions, basil and olive oil (pb, gf)

Sherried Mushroom Vegetable reduction, sautéed mushrooms, cream and sherry (v)

Provençal Chunky tomato, artichoke, roasted peppers and olives (pb, gf)

Caponata Roasted eggplant, zucchini, tomatoes, peppers and capers (pb, gf)

*Allergen notations are for sauces only

APPETIZERS



Chicken Apricot Rosemary Tarts

v - vegetarian · pb - plant based · gf - gluten-free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hot Hors D'Oeuvres

Chicken and Biscuit Bites

\$4.29 per person, 2 per serving

Bite-sized fried chicken breast wrapped in biscuits, served hot with dipping gravy

Boursin Stuffed Mushrooms

\$4.29 per person, 3 per serving

Mushrooms stuffed with a mixture of Boursin cheese, sun-dried tomatoes, chopped parsley, bread crumbs and our special spice mix (v)

Chicken Apricot Rosemary Tartlets

\$2.99 per person, 2 per serving

Puff pastry shells filled with a mixture of chicken breast, dried apricots, shallots, rosemary, gruyere cheese, apricot jam, orange juice and our special spice mix; baked and served hot

Miniature Crab Cakes

\$10.99 per person, 4 per serving

Bite-sized crab cakes served with lemon caper sauce

Cajun Barbecue Shrimp

\$10.49 per person, 3-4 per serving

Served with grilled baguette slices

Cocktail Meatballs

\$5.99 per person, 4 per serving

House-made beef and sausage or smoked mozzarella chicken, served with red pepper, tomato, barbecue, teriyaki or sweet and sour sauce

Cheesesteak Cigars

\$4.59 per person, 2 per serving

Cheesesteak wrapped in wonton and fried to a golden brown

Lamb Meatball Skewers

\$5.99 per person, 2 per serving

Served with tahini sauce (cn)

Jalapeño Chicken Poppers

\$4.99 per person, 2 per serving

Chicken breast pieces stuffed with three cheeses, jalapeños and bacon, served with chipotle lime ranch dip

Jerk Chicken Bites

\$5.29 per person, 3 oz per serving

Bite-size pieces of chicken marinated Jamaican-style and grilled

Chicken Chorizo Taquitos

\$4.29 each

Ground chicken chorizo combined with a mixture of cream cheese, cheddar cheese, green onions, cilantro, garlic and spices, rolled into flour tortillas and fried

Chicken Skewers

\$6.29 per person, 2 per serving

Chicken breast pieces baked with your choice of hoisin barbecue, red curry (gf), Thai orange or honey mustard sauce (gf)

Honey Sriracha Chicken Wings

\$6.49 per person, 4-5 pieces per serving

Chicken wings with a honey Sriracha sauce and a touch of ginger (gf)

Buffalo Chicken Wings

\$6.49 per person, 4-5 pieces per serving

Spicy chicken wings served with celery sticks and blue cheese dressing (gf)

Stuffed Focaccia Rounds

\$29.99 per pan, serves 8-10

Our home-baked focaccia rounds, stuffed with your choice of fillings:

- Chicken- with spinach, provolone, roasted peppers and chipotle mayo
- Italian meats- ham, sopressata, pepperoni, mozzarella, provolone and white cheddar with our hoagie mix and tomato pesto
- Vegetable- roasted eggplant, roasted tomatoes, artichoke hearts, feta cheese and pesto sauce (v, cn)

Arancini

\$4.69 per person, 2 per serving

Fried risotto balls made with Arborio rice, eggs, Parmesan cheese and green onions, stuffed with mozzarella and served with a red pepper tomato sauce (v)



Chicken Cordon Bleu Sliders

Asian Dumplings

Served with Cantonese soy sauce

2 per serving

- **Edamame** \$4.59 per person (pb)
- **Lemongrass Chicken** \$4.79 per person
- **Pork** \$4.79 per person

Miniature Calzones

\$3.99 each

House-made pizza dough crescents with your choice of fillings:

- Italian meats and cheeses, served with classic marinara sauce
- Philadelphia cheesesteak
- Sautéed spinach with three cheeses, served with tomato sauce (v)

Risotto Cakes

\$4.69 per person, 2 per serving

Pan-fried cakes of saffron risotto cooked with Parmesan cheese, served with lemon basil cream (v, gf, cn)

Spanakopita

\$4.69 per person, 2 per serving

Fresh spinach, onion and feta cheese in phyllo triangles (v)

Sliders

10 person minimum per selection, served on petite rolls

- **Crab Cake**
\$8.49 each
Miniature Maryland crab cakes with chipotle chili cream
- **Cheeseburger**
\$4.29 each
Beef burgers topped with pepper jack
- **Chicken and Smoked Mozzarella Meatball**
\$4.29 each
Smoked mozzarella and chicken meatballs in red pepper tomato sauce
- **Chicken Cordon Bleu**
\$4.29 each
Fried chicken breast with ham, Swiss cheese and honey mustard dressing
- **Portobello Mushroom**
\$3.49 each
Roasted portobello mushrooms and sautéed spinach with edamame hummus (v)



Stuffed Focaccia Rounds



Chicken and Biscuit Bites



Fusion Flank Steak Skewers

Displays

Rice crackers can be substituted on items labeled gluten-free

Surf and Turf

\$10.49 per person

Soy and balsamic flank steak skewers and chilled blackened shrimp, served with grilled red potatoes, marinated artichoke hearts and roasted red peppers (gf)

Charcuterie Board

Small \$169.99, serves 25-30

Large \$249.99, serves 40-50

Sliced prosciutto ham, sopressata sausage, country pâté, Brie, herbed goat cheese, aged cheddar, marinated vegetables, mixed nuts and dried and fresh fruit, served with crisp crackers, focaccia and whole grain mustard (gf, cn)

Primo Antipasto

Small Platter \$99.99, serves 15-20

Large Platter \$129.99, serves 25-30

Prosciutto and capicola ham, Genoa salami, provolone, fresh mozzarella cheeses, roma tomatoes, Kalamata olives and pepperoncini, served with focaccia (gf)

Mexican Fiesta

\$99.99 per platter, serves 20-25

Red and black bean dips, guacamole, sour cream and chunky Mexican salsa, served from tortilla bowls with corn tortilla chips (v)

Mezze Station

Small \$129.99, serves 20-25

Large \$239.99, serves 40-50

Stuffed grape leaves, Mediterranean olives, minted feta cheese, roasted eggplant and tomato salad, olive tapenade, roasted garlic hummus, Marcona almonds and marinated mushrooms, served with pita (v, gf, cn)

Boursin Stuffed Mushrooms



Additional Hors D'Oeuvre

Served room temperature

Spiced Shrimp Cocktail

\$10.49 per person, 3-4 per serving

Jumbo shrimp steamed with citrus and a touch of Old Bay seasoning, chilled with classic cocktail sauce (gf)

Sweet Chili Shrimp

\$10.49 per person, 4 shrimp per serving

Gulf shrimp marinated in a sweet and spicy Thai chili sauce, grilled and skewered (gf)

Basil Shrimp Artichoke

\$5.49 per person, 2 per serving

Shrimp sautéed with garlic and basil, skewered with roasted tomatoes and artichoke bottoms (gf)

Canapé Selections

2 per serving

Pumpnickel bread with scallion cream cheese and choice of:

Smoked Salmon \$3.99 per person

Shrimp \$5.49 per person

Fusion Flank Steak Skewers

\$5.69 per person, 2 per serving

Grilled flank steak, sautéed mushrooms, tiny tomatoes and roasted red pepper strips on skewers with an Asian dipping sauce

Antipasto Picks

\$4.29 per person, 2 per serving

Skewered sopressata, provolone cheese and peppadew peppers stuffed with Kalamata olives (gf)

Petite Chicken & Vegetable Picks

\$5.29 per person, 2 per serving

Skewered bites of chicken, bell pepper, asparagus and brussels sprouts with mango sauce (gf)

Red Curry Tofu Skewers

\$4.99 per person, 2 per serving

Grilled skewers of zucchini, red pepper, fresh pineapple and tofu marinated in red curry sauce (pb, gf)

Caprese Skewers

\$4.29 per person, 3 per serving

Fresh mozzarella, tiny tomatoes, basil and balsamic vinaigrette (v, gf)

Ham Biscuits

\$3.99 per person, 2 per serving

Smoked ham layered on buttermilk biscuits spread with honey mustard

Petite Brioche Sandwiches

\$3.99 per person, 3 per serving

Roasted turkey with cranberry mayo on a sesame brioche roll and imported ham and honey mustard on a poppy brioche roll

Roulade Medallions

\$4.99 per person, 3 per serving

10 person minimum

Colorful tortillas filled with

- Sautéed eggplant, Italian cheeses, pesto* and spinach (v, cn)
- Smoked turkey, Swiss, cranberry mayonnaise and arugula
- Roast beef, bacon and artichokes
- Italian meats and cheeses

Focaccia Cocktail Sandwiches

\$87.99 per platter, serves 15-20

Signature sandwiches on focaccia

- Grilled chicken, Swiss, pesto* aioli and caramelized onions (cn)
- Prosciutto, fontina cheese, olive oil and arugula
- Turkey, pepper jack cheese, avocado spread and arugula
- Roast beef, chipotle mayonnaise, roasted peppers and baby spinach
- Eggplant, pesto* aioli, smoked mozzarella, sun-dried tomatoes and spinach (v, cn)

Asian Dumplings



Sweet Chili Shrimp

Focaccia Cocktail Sandwiches





Dips

15 person minimum per selection

Gluten-free crackers can be substituted on items labeled gluten-free

Crab Dip

\$6.99 per person

Warm, creamy Maryland style crab dip with baguette slices (gf)

Bacon Beer and Cheddar Dip

\$3.69 per person

Cheddar cheese, cream cheese, sour cream, beer, bacon bits, corn, jalapenos and salsa, garnished with green onions, limes and cilantro; served hot with tortilla chips

Philly Cheesesteak Dip

\$3.99 per person

The insides of a Philly cheesesteak (roast beef, peppers and onions) cooked in a blend of cheeses, served with baguette slices

Jalapeño Clam Dip

\$4.69 per person

Creamy clam dip spiked with jalapeño, served warm with baguette slices (gf)

Buffalo Chicken Dip

\$4.69 per person

Shredded chicken, cream cheese, celery and hot sauce, topped with blue cheese crumbles and served with baguette slices and carrot sticks (gf)

Potato Chips, Pretzels and Dip

\$3.29 per person

Avocado Corn Salsa

\$4.69 per person

Avocado, roasted red pepper, red onions, corn, lime and cilantro with tri-colored corn tortilla chips (pb, gf)

Artichoke and Sun-Dried Tomato

\$4.29 per person

Warm fondue of Brie, Parmesan and herbed cream cheese with artichoke hearts and sun-dried tomatoes, served with baguette slices (v, gf)

Classics

Creamy dips served in sourdough bread bowls, accompanied by bite-sized pieces of bread and crackers. Choose from:

- **Spinach (v)** \$3.69 per person
Sautéed spinach and Parmesan cheese
- **Shrimp** \$4.99 per person
With three cheeses and diced vegetables

Mediterranean Spreads

\$4.29 per person

Served with focaccia or pita. Choose from:

- Roasted tomatoes, basil and olives (pb, gf)
- Roasted vegetable caponata (pb, gf)
- Garlic hummus (pb, gf)
- Edamame hummus (pb, gf)
- Red pepper feta cheese (v, gf)

Fruits, Vegetables & Cheeses

10 person minimum per selection

Gluten-free crackers can be substituted on items labeled gluten-free

Artisan Cheese Platter

\$6.99 per person

Brie, provolone, smoked mozzarella, cheddar and goat cheese with mixed nuts, strawberries and seedless grapes, served with gourmet crackers (v, gf, cn)

Executive Cheeseboard

\$5.49 per person

Provolone, Havarti, Swiss and cheddar served with fresh berries and seedless grapes (v, gf)

Fruit and Cheese Platter

\$5.49 per person

Fresh fruit slices and assorted cheeses served with gourmet crackers (v, gf)

Fresh Fruit Platter

\$4.59 per person

Pineapple, melon, berries, seasonal fruit and seedless grapes (pb, gf)

Crudité Platter

\$3.69 per person

Blanched asparagus and broccoli, celery, cucumber, peppers and carrots with creamy tomato basil dip (v, gf)



Caprese Skewers

DESSERT



Peach and Brie Galette

v - vegetarian · pb - plant based · gf - gluten-free · cn - contains nuts

Ask your representative about our locally-sourced farm-to-table selections throughout the year.
Prices are subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dessert Platters

10 person minimum, ask about our miniature-sized platters
Most of our assortments include items that contain nuts

House-Made Cookies

\$3.29 per person
Chocolate chip, oatmeal raisin, triple chocolate, lemon cooler, Hope's Royale and cafe latte (v, cn)

Sandwich Cookies

\$4.29 per person
Carrot cake, French macarons, chocolate cherry, lemon snaps and red velvet (v, cn)

Sweet Tooth Assortment

\$4.29 per person
Fudge brownies, blondies, chocolate chip, oatmeal raisin, lemon cooler, cafe latte cookies, white and milk chocolate-dipped pretzels (v, cn)

Ultimate Sweet Tooth Platter

\$6.99 per person
Petite cheesecakes, peanut butter fudge bars, chocolate chip and oatmeal cookies, berries and fruit slices (v, cn)



Raspberry Financiers

Dolce Americana

\$5.69 per person
American and Italian favorites, including cannolis, chocolate-dipped coconut macaroons, petite cheesecakes, Carmelita bars and espresso madeleines (v, cn)

Dessert Bars

\$4.29 per person
Our baker's choice of an assortment of dessert bars including cherry crumble, lemon, peanut butter fudge, chocolate pecan, salted caramel, red velvet cheesecake fudge brownies or blondies (v, cn)

Miniature Cookies and Fruit

\$4.69 per person
Assortment of house-made cookies with seasonal fruit (v, cn)

Chocolate Extravaganza

\$5.69 per person
Guinness chocolate cupcake bites, chocolate quinoa bites, peanut butter fudge bars, brownies and chocolate cookies (v, cn)

Fresh Fruit Skewers

\$4.99 per person
With raspberry fruit coulis (pb, gf)
See page 23 for other fruit and cheese platter



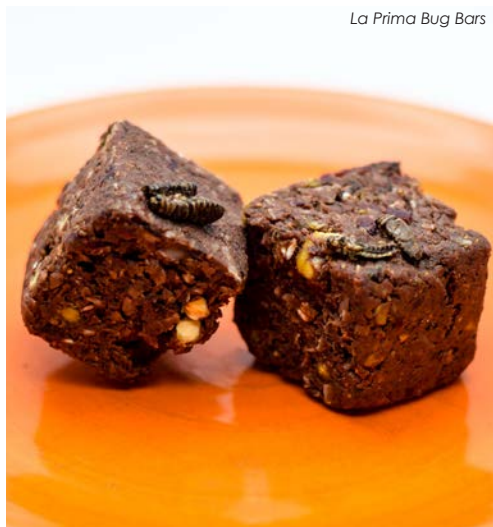
Premium Dessert Shots



Cream Cheese Cherry Tart



Sandwich Cookies



La Prima Bug Bars



Cherry Empanadas

Dessert Bites

10 person minimum

Most of our assortments include items that contain nuts

Ask your representative for nut-free alternatives

Cherry Empanadas

\$5.49 per person, 2 per serving

Sour cherries encased in a sweet dough, sprinkled with cinnamon and granulated sugar (v)

Raspberry Financiers

\$4.29 per person, 3 per serving

A bite-sized French almond cake with a raspberry on top (v, cn)

Beignets

\$3.49 per person, 2 per serving

A variety of fruit and chocolate hazelnut filled mini French doughnuts (v, cn)

Petite Cheesecakes

\$4.69 each

Classic, chocolate and marble cheesecakes (v)

Quinoa Chocolate Bites

\$5.29 per person, 2 per serving

Quinoa rolled with dates, figs, almonds and coconut, then dipped in chocolate (pb, gf, cn)

Chocolate Bug Bars

\$4.99 each

A sustainable source of protein with your sweet ending; dates, figs, raisins, oats, coconut, cranberries, macadamia nuts, pistachios, pine nuts, dark chocolate and agave syrup with some crickets to add some crunch (cn)

Cupcakes

\$3.29 each

Classic vanilla, double chocolate fudge, lemon with cherry buttercream icing and Guinness chocolate (v)

Cupcake Bites

\$4.29 per person, 4 per serving

House-made, bite-sized cupcakes (v)

French Cakes and Pastries

\$4.99 per person, 3 per serving

Chocolate-dipped palmiers, raspberry financiers, espresso madeleines and beignets (v, cn)

Dessert Shots

\$3.29 each

Tiny cups of chocolate mousse with whipped cream and shaved chocolate and key lime custard on a graham cracker base (v)

Premium Dessert Shots

\$3.99 each

Tiny cups of s'mores, tiramisu, bananas foster, caramel cheesecake and opera (rich chocolate ganache and coffee buttercream) (v, cn)

La Prima's Signature Cakes

Chocolate Satin Torte

\$59.99 each, serves 14-16

Our signature flourless chocolate cake made with dark chocolate and a hint of coffee (v, gf)

Cream Cheese Cherry Tart

\$49.99 each, serves 8-10

Our sweet dough tart shell with a cream cheese filling on the bottom and a cherry topping with a hint of brandy

Peach and Brie Galette

\$39.99 each, serves 8-10

Sliced peaches and Brie layered on a rustic free-formed pasty shell

Brown Butter Bourbon Cake

\$5.29 per person

An individual moist buttermilk cake with bourbon and brown butter, finished with a salted bourbon glaze and served with caramel sauce

Specialty Cakes – Ask about our variety of flavors and sizes for all occasions.

- Please allow a minimum of 48 hours advance notice
- Available decorated for birthdays or special occasions

Beverages

Canned Sodas \$1.69 each

Bottled Waters \$1.69 each

Snapple Teas \$2.49 each

Tropicana Juices .. \$2.29 each

Coffee and tea service – see page 7 for details

HOW WE SERVE YOU

Green Catering - Certified

La Prima takes great pride in our environmental standing and we are dedicated to transparent business practices. We are the highest-rated green caterer on the East Coast, as certified by the Green Restaurant Association.

As members of the Green Restaurant Association, we meet all certification requirements and operate the highest rated kitchens in Maryland and Pennsylvania. Our Fairfax, VA, Columbia, MD, and Philadelphia, PA kitchens have earned three star certifications. Our College Park, MD is the only 4 star certified caterer in the Mid-Atlantic Region. We earn these endorsements for our sustainable efforts in energy, water, waste, food, chemicals, disposables and facilities.

To learn more about our initiatives and other green certifications, visit the sustainability tab on our website at laprimacatering.com.

Farm-to-Table Selections

Our partnership with local farmers allows us to provide farm-to-table fare at no extra cost to our customers.

Ask your catering representative about our locally-sourced dishes throughout the year. Supplies are limited and based on seasonal availability.

Compostable Service Items

Our prices include compostable plates and napkins as well as plastic cutlery. Compostable cups are included when beverages are ordered. Compostable cutlery is also available for 50 cents per guest.

Other serving items such as ice buckets and disposable tablecloths are available at an additional cost. Rental items may be ordered for an additional charge with at least 48 hours advance notice.

Deposits and Payments

A 50% deposit is required on all orders over \$500.00. Deposits may be waived for corporate clients approved for credit.

For final payment, we accept major credit cards or company check. Personal checks require a credit card guarantee.

Orders and Cancellations Delivery and Pick-up

When planning your order, please be aware that some items may require 24 to 48 hours notice. We will always do our best to accommodate last minute orders.

Cancellations must be received 24 hours prior to the event date, orders cancelled later than 24 hours of the date may incur partial charges.

Orders cancelled on the day of delivery will be charged in full including those cancelled due to inclement weather.

Presentation

Our basic service includes attractive disposable trays, bowls and serving utensils. Upscale trays, platters, bowls, chafers, etc. are available upon request. A retrieval fee will be applied to your invoice for upscale items.

Full Service Events

Catering by Seasons is the full service division of La Prima Food Group and holds a four star Green Rating.

Catering by Seasons specializes in farm-to-table events, weddings, bar and bat mitzvahs, galas, corporate events and more. We offer custom menus, creative planning services and outstanding execution for all occasions.

We provide on-site staff, equipment rentals and all the details that will help create an exceptional event.

Delivery is available seven days a week, including nights, weekends and holidays. Delivery fees begin at \$25 and are based on distance from originating kitchen and delivery times. For order-specific information, please ask your representative.

Additional Information

For more information or assistance with placing your order, please call the La Prima Catering kitchen nearest you.

You can also place your order online at laprimacatering.com.

Prices subject to change without notice.



catering by
SEASONS
A division of
La Prima Food Group

301.477.3515

inquiry@cateringbyseasons.com

cateringbyseasons.com

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