

SALAD SELECTIONS

SMALL SERVES 15-20 PEOPLE

LARGE SERVES 30-35 PEOPLE

SMALL – 45.00 LARGE – 65.00

CAESAR SALAD

TOSSED SALAD

SPRING MIX SALAD

SPINACH SALAD

COLE SLAW

PREMIUM SELECTIONS

SMALL – 60.00 LARGE – 90.00

TRADITIONAL POTATO SALAD

ITALIAN STYLE POTATO SALAD

PASTA SALAD

COBB SALAD

SOUTHWEST SALAD

MEDITERRANEAN SALAD

TOMATO CAPRESE SALAD

CHILLED TORTELLINI SALAD

ORZO & ROASTED VEGETABLE SALAD



A LA CARTE MENU

PICK-UP LOCATION

THE BALLROOMS AT BOOTHWYN

1405 MEETINGHOUSE, UPPER CHICHESTER

LOCAL DELIVERY AVAILABLE

DELIVERY & SETUP AVAILABLE

610.485.2010

WWW.LIASCATERING.COM

Hot food upon pickup/delivery - 10.00 Fee

STANDARD VEGETABLES - 1/2 PAN - 40.00

½ PAN - SERVES APPROX. 12-15 PEOPLE

LIA'S ROASTED PEPPERS

ROASTED POTATOES

MASHED POTATOES

GARLIC MASHED POTATOES

SAUTÉED BROCCOLI

BROCCOLI WITH CHEESE SAUCE

STRING BEANS ALMONDINE

STRING BEAN WITH BACON

STRING BEANS WITH GARLIC & OLIVE OIL

SAUTEED ZUCCHINI & SQUASH MEDLEY

VEGETABLE FRIED RICE

MIXED VEGETABLES

GLAZED CARROTS

CANDIED SWEET POTATOES

TRADITIONAL STUFFING

PREMIUM SELECTIONS - 1/2 PAN

½ PAN - SERVES APPROX. 12-15 PEOPLE

SCALLOPED POTATOES - 45.00

BROCCOLI RABE - 50.00

ROASTED ASPARAGUS - 50.00

GRILLED VEGETABLES - SMALL 60.00, LARGE 90.00

PASTA SELECTIONS - 1/2 PAN

½ PAN - SERVES APPROX. 12-15 PEOPLE

PENNE, RIGATONI – 40.00

MAC & CHEESE – 35.00

TORTELLINI, RAVIOLI, BAKED ZITI – 45.00

SAUCES – POMODORO, ROSE,
ALLA VODKA, ALFREDO

BOSCAIOLA – 45.00

PEAS, MUSHROOMS AND BACON IN A LIGHT CREAM
SAUCE

PENNE PRIMAVERA – 45.00

SAUTÉED SEASONAL VEGETABLES IN A LIGHT
CREAM SAUCE

PENNE BOLOGNESE – 50.00

SAUTÉED SHRIMP IN SCAMPI SAUCE OVER MINI
PENNE OR RICE – 65.00

SAUTÉED SHRIMP, SCALLOPS & CALAMARI IN
SCAMPI SAUCE OVER MINI PENNE OR RICE - 85.00

STUFFED SHELLS – 25.00/DOZEN

MANICOTTI – 25.00/DOZEN

ENTREE SELECTIONS



POULTRY – PER PIECE

CHICKEN PICCATA – 5.25
CHICKEN MARSALA – 5.25
CHICKEN APRICOT – 5.25
CHICKEN PARMIGIANA – 6.5
CHICKEN PORTOBELLO – 6..50
CHICKEN W/ARTICHOKE & SUNDRIED
TOMATO IN WHITE WINE SAUCE – 6.00
CHICKEN CAPRESE – GRILLED/CUTLET – 6..50
MEDITERRANEAN GRILLED CHICKEN – 5.25
GRILLED CHICKEN WITH ROASTED MUSHROOM,
ASPARAGUS & ONIONS – 6.50
GRILLED BARBECUE CHICKEN – 5.25
GRILLED TUSCAN CHICKEN – 6.00
GRILLED CHICKEN PESTO – 5.75
CHICKEN CORDON BLEU – 7.00
STUFFED CHICKEN CAPON – 7.00
CHICKEN SALTIMBOCCA – 7.00
CHICKEN FLORENTINE – 7.00

POULTRY - 1/2 PAN - 65.00

½ PAN - SERVES APPROX. 12-15 PEOPLE

BONE IN SOUTHERN FRIED CHICKEN
BONE IN ROASTED CHICKEN IN LEMON
CHICKEN SCALLOPINI
ROAST TURKEY BREAST IN GRAVY
CHICKEN SALAD

ENTREES - 1/2 PAN

½ PAN - SERVES APPROX. 12-15 PEOPLE

ROAST BEEF IN GRAVY - 70.00
MEATBALLS - 70.00
MEATBALLS & SAUSAGE - 70.00
ROASTED PORK LOIN IN GRAVY - 65.00
ROAST PORK LOIN W/SPINACH STUFFING - 65.00
GRILLED PORK TENDERLOIN WITH ROASTED
MUSHROOM, ASPARAGUS & ONION - 70.00
SAUSAGE & PEPPERS - 65.00
SAUSAGE SCALLOPINI - 65.00
PINEAPPLE GLAZED HAM - 65.00
TRADITIONAL BEEF STEW - 75.00
VEAL SCALLOPINI - 75.00
PULLED PORK – BBQ OR ITALIAN - 65.00
EGGPLANT PARMIGIANA - 65.00

PREMIUM ENTREES- MARKET PRICE

SIRLOIN MARSALA
STRIP LOIN OF BEEF
BEEF TENDERLOIN
VEAL PARMIGIANA
VEAL SALTIMBOCCA
ROASTED RACK OF LAMB

SEAFOOD – MARKET PRICE

JUMBO LUMP CRAB CAKES
GRILLED FILET OF SALMON
MAHI MAHI WITH A MANGO PINEAPPLE SALSA
FLOUNDER STUFFED WITH CRAB IMPERIAL
SHRIMP STUFFED WITH CRAB IMPERIAL
BROILED FLOUNDER
FRIED SHRIMP
COCONUT SHRIMP

APPETIZER SELECTIONS

20 PIECE MINIMUM FOR
INDIVIDUAL ITEMS



LIA'S CATERING

VEGETABLE

PIZZA WITH BASIL & TOMATO – 20.00 EACH
SPANAKOPITA - 2.00 EACH
VEGETABLE DUMPLING - 2.00 EACH
ANTIPASTO SKEWER – 2.00 EACH
MINI EGGROLLS - 2.00 EACH
ASSORTED QUICHE – 1.75 EACH
RASPBERRY & BRIE IN PHYLLO – 1.75 EACH
MINI BAKED ARTICHOKE DIP – 2.00 EACH
FRIED RAVIOLI -2.00 EACH
MUSHROOM ARANCINI - 2.50 EACH
TRADITIONAL BRUSCHETTA - 40.00/QUART
PICO DE GALLO
-TORTILLA CHIPS - 45.00/QUART
GUACAMOLE
-TORTILLA CHIPS - 55.00/QUART
BAKED ARTICHOKE DIP
-40 BAGUETTES - ½ PAN 50.00
BAKED SPINACH DIP
-40 BAGUETTES - ½ PAN 50.00

POULTRY

CHICKEN NUGGETS – ½ PAN – 80 PIECES – 45.00
CHICKEN TENDERS – ½ PAN – 30 PIECES – 45.00
APRICOT CHICKEN – ½ PAN – 80 PIECES – 45.00
SESAME CHICKEN – ½ PAN – 80 PIECES – 45.00
TERIYAKI CHICKEN – ½ PAN – 80 PIECES – 45.00
CHICKEN SALAD IN PHYLLO – 2.50 EACH
MEDITERRANEAN CHICKEN SKEWER - 2.50 EACH
CHICKEN QUESADILLAS – 2.50 EACH
CHICKEN WRAPPED IN BACON - 2.50 EACH
CHICKEN CORDON BLEU BITES - 2.50 EACH
CHICKEN KABOBS – 3.00 EACH

SEAFOOD

STUFFED MUSHROOMS WITH CRAB – 2.50 EACH
SHRIMP SALAD IN PHYLLO CUP – 2.50 EACH
SCALLOPS WRAPPED W/BACON - 3.00 EACH
SHRIMP LEJON – 3.00 EACH
MINI CRAB CAKES – 4.00 EACH
SHRIMP COCKTAIL 16/20 - 30.00/LB
CLAMS CASINO - 4.00 EACH
COCONUT SHRIMP – 3.50 EACH
SHRIMP SKEWERS – 2.50 EACH
MINI BAKED CRAB DIP – 2.50 EACH
BAKED CRAB DIP – CRACKERS – ½ PAN 90.00

MEAT

STROMBOLI - 25.00EACH
MINI MEATBALLS - 1/2 PAN - 50 PIECES
- TOMATO SAUCE - 50.00
- WINE SAUCE - 50.00
MINI HOTDOGS – 1.75 EACH
CHEESESTEAK EGGROLLS – 2.00EACH
MINI BEEF WELLINGTON – 3.00 EACH
SAUSAGE & PEPPER SKEWERS – 2.00 EACH
TERIYAKI BEEF SKEWERS - 3.00 EACH
MINI STEAK KABOBS – 3.50 EACH
MINI GRILLED REUBEN – 2.50 EACH
MINI ARANCINI – 2.50 EACH
BACON MAC & CHEESE BITES – 2.50 EACH
BACON WRAPPED BEEF TIPS – 2.75 EACH
BABY LAMP CHOPS - MARKET PRICE

STATIONARY DISPLAYS

SMALL – SERVES 15-20 PEOPLE – 55.00

LARGE – SERVES 30-35 PEOPLE – 75.00

DOMESTIC CHEESE TRAY – CRACKERS & PEPPERONI
VEGETABLE CRUDITÉ – RANCH DIP
SEASONAL FRUIT DISPLAY

HUMMUS/PITA/ CRUDITÉ - \$5.00/PERSON, MINIMUM 20

ANTIPASTO TRAY

SERVES 25-30 PEOPLE - 140.00

MOZZARELLA CAPRESE SALAD, OLIVE MEDLEY,
PARMIGIANO & MANCHEGO CHEESE, SOPRESSATA,
LIA'S ROASTED PEPPERS

ADDITIONS & DESSERTS



HOAGIES & SANDWICHES

25.00 - 27.50 EACH – 8 PIECES

ITALIAN
TURKEY & CHEESE
ROAST BEEF
GRILLED CHICKEN
CHICKEN CUTLET
CHICKEN SALAD
GRILLED VEGETABLE WITH FETA CHEESE
TOMATO CAPRESE WITH BALSAMIC GLAZE

TEA SANDWICHES – 2.00 EACH
MINIMUM 24 PIECES PER SELECTION
CHICKEN SALAD, EGG SALAD,
ENGLISH CUCUMBER,
PINEAPPLE CREAM CHEESE

EXTRAS

LIA'S BREAD – 6.00 EACH
LIA'S DINNER ROLLS – 8.00/DOZEN
2-BIT SANDWICH ROLLS – 10.00/DOZEN

DISPOSABLE CHAFER DISH –
2 HOUR STERNO (2),
WATER PAN, LID, SERVING SPOON &
SERVING TONG – 20.00 EACH

PLASTIC-WARE – 10" PLATES, SALAD PLATES,
FORKS, KNIVES, NAPKINS – 1.95/PERSON

APPETIZER OR DESSERT-WARE – 6" PLATES,
FORKS, NAPKINS - .50 /PERSON

DISPOSABLE SERVING TONG – 2.00 EACH
DISPOSABLE SERVING SPOON - 2.00 EACH
2 HOUR STERNO – 2.00 EACH
4 HOUR STERNO 4.00 EACH

DESSERTS

CELEBRATION CAKE

¼ SHEET – 50.00 – 25-30 PIECES

½ SHEET – 85.00 – 45-50 PIECES

CAKE FLAVORS:

CHOCOLATE, VANILLA, MARBLE
CHOCOLATE CHIP

BUTTER CREAM CAKE FILLINGS:

VANILLA, CHOCOLATE, CHOCOLATE CHIP,
STRAWBERRY, RASPBERRY & LEMON

STANDARD CUPCAKES - 2.75 EACH

COOKIE TRAY – 60.00 – 40 PIECES

CHOCOLATE CHIP, BUTTER SUGAR &
OATMEAL RAISIN

ASSORTED PASTRIES:

CANNOLI, ÉCLAIRS, CREAM PUFFS,
ASSORTED MINI CHEESECAKES & SEASONAL
SELECTIONS - 25.00PER DOZEN

BRUNCH ITEMS

QUICHE – 25.00 EACH

HAM & CHEESE, SPINACH, LORRAINE

BREAKFAST SAUSAGE LINKS – 2.00 EACH

HARDWOOD SMOKED BACON – 2.00 EACH

HALF BELGIUM WAFFLE W/SYRUP – 4.50 EACH

FRENCH TOAST WITH SYRUP – 4.50 EACH

12" OMELETTE – 16.50 EACH

CHEESE, WESTERN, SPINACH