



SALADS SELECTIONS

SMALL SERVES 15-20 PEOPLE

LARGE SERVES 30-35 PEOPLE

SMALL – 35.00 LARGE – 45.00

CAESAR SALAD
TOSSED SALAD
SPRING MIX SALAD
SPINACH SALAD
COLE SLAW

PREMIUM SELECTIONS

SMALL – 50.00 LARGE – 75.00

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

**PICKUP AVAILABLE AT THE BALLROOMS AT
BOOTHWYN**

**LOCAL DELIVERY AVAILABLE
DELIVERY AND SETUP**

610.485.2010

WWW.LIASCATERING.COM

STANDARD VEGETABLES - 1/2 PAN - 25.00

½ PAN - SERVES APPROX. 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 - 35.00

½ PAN - SERVES APPROX. 15 PEOPLE

SCALLOPED POTATOES
BROCCOLI RABE
ROASTED ASPARAGUS
GRILLED VEGETABLES - SMALL 50.00, LARGE 75.00

PASTA SELECTIONS - 1/2 PAN

½ PAN - SERVES APPROX. 15 PEOPLE

PENNE, RIGATONI, MAC & CHEESE – 35.00
TORTELLINI, RAVIOLI, BAKED ZITI – 45.00

SAUCES – POMODORO, ROSE,
ALLA VODKA, ALFREDO

BOSCAIOLA – 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 - 65.00

STUFFED SHELLS – 20.00/DOZEN
MANICOTTI – 20.00/DOZEN

ENTREE SELECTIONS



POULTRY - PER PIECE

CHICKEN PICCATA – 3.75
CHICKEN MARSALA – 3.75
CHICKEN APRICOT – 3.75
CHICKEN PARMIGIANA – 4.50
CHICKEN PORTOBELLO – 4.50
CHICKEN W/ARTICHOKE & SUNDRIED
TOMATO IN WHITE WINE SAUCE – 4.50
CHICKEN CAPRESE – GRILLED/CUTLET – 4.50
MEDITERRANEAN GRILLED CHICKEN – 3.75
GRILLED CHICKEN WITH ROASTED MUSHROOM,
ASPARAGUS & ONIONS – 4.50
GRILLED BARBECUE CHICKEN – 3.75
GRILLED TUSCAN CHICKEN – 4.50
GRILLED CHICKEN PESTO – 3.75
CHICKEN CORDON BLEU – 6.50
STUFFED CHICKEN CAPON – 6.50
CHICKEN SALTIMBOCCA – 6.50
CHICKEN FLORENTINE – 6.50

POULTRY - 1/2 PAN - 50.00

½ PAN - SERVES APPROX. 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 - 50.00

½ PAN - SERVES APPROX. 15 PEOPLE

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

PREMIUM ENTREES- MARKET PRICE

SIRLOIN MARSALA
CARVED 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

APPETIZER SELECTIONS

20 PIECE MINIMUM FOR
INDIVIDUAL ITEMS



VEGETABLE

PIZZA WITH BASIL & TOMATO – 18.00 EACH
SPANAKOPITA - 1.50 EACH
VEGETABLE DUMPLING - 1.75 EACH
ANTIPASTO SKEWER – 1.50 EACH
MINI EGGROLLS - 1.50 EACH
ASSORTED QUICHE – 1.50 EACH
RASPBERRY & BRIE IN PHYLLO – 1.50 EACH
MINI BAKED ARTICHOKE DIP – 1.50 EACH
FRIED RAVIOLI -1.50 EACH
TRADITIONAL BRUSCHETTA - 40.00/QUART
PICO DE GALLO
-TORTILLA CHIPS - 45.00/QUART
GUACAMOLE
-TORTILLA CHIPS - 45.00/QUART
BAKED ARTICHOKE DIP
-40 BAGUETTES - ½ PAN 45.00
BAKED SPINACH DIP
-40 BAGUETTES - ½ PAN 45.00

MEAT

STROMBOLI - 18.00 EACH
PROSCIUTTO WRAPPED MELON - 1.50 EACH
MINI MEATBALLS - 1/2 PAN - 50 PIECES
- TOMATO SAUCE - 50.00
- WINE SAUCE - 50.00
MINI HOTDOGS – 1.25 EACH
CHEESESTEAK EGGROLLS – 1.75 EACH
MINI BEEF WELLINGTON – 2.50 EACH
SAUSAGE & PEPPER SKEWERS – 1.75 EACH
TERIYAKI BEEF SKEWERS - 2.50 EACH
MINI STEAK KABOBS – 3.50 EACH
MINI BAKED REUBEN – 2.00 EACH
MINI ARANCINI – 2.00 EACH
BACON MAC & CHEESE BITES – 1.50 EACH
BACON WRAPPED BEEF TIPS – 2.50 EACH
BABY LAMP CHOPS - MARKET PRICE

POULTRY

CHICKEN NUGGETS – ½ PAN – 80 PIECES – 40.00
CHICKEN TENDERS – ½ PAN – 40 PIECES – 40.00
APRICOT CHICKEN – ½ PAN – 40 PIECES – 40.00
SESAME CHICKEN – ½ PAN – 40 PIECES – 40.00
TERIYAKI CHICKEN – ½ PAN – 40 PIECES – 40.00
CHICKEN SALAD IN PHYLLO – 1.50 EACH
MEDITERRANIAN CHICKEN SKEWER - 2.00 EACH
CHICKEN QUESADILLAS – 1.50 EACH
CHICKEN WRAPPED IN BACON - 1.75 EACH
CHICKEN CORDON BLEU BITES - 2.00 EACH
CHICKEN KABOBS – 3.00 EACH

SEAFOOD

STUFFED MUSHROOMS WITH CRAB – 2.50 EACH
SHRIMP SALAD IN PHYLLO CUP – 2.00 EACH
SCALLOPS WRAPPED W/BACON - 2.50 EACH
SHRIMP LEJON – 2.50 EACH
MINI CRAB CAKES – 4.00 EACH
SHRIMP COCKTAIL 16/20 - 25.00/LB
CLAMS CASINO - 3.00 EACH
COCONUT SHRIMP – 2.50 EACH
SHRIMP SKEWERS – 2.50 EACH
MINI BAKED CRAB DIP – 2.50 EACH
BAKED CRAB DIP – CRACKERS – ½ PAN 90.00

STATIONARY DISPLAYS

SMALL – SERVES 15-20 PEOPLE – 45.00

LARGE – SERVES 30-35 PEOPLE – 65.00

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

ANTIPASTO TRAY

SERVES 25-30 PEOPLE - 90.00

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

ADDITIONS & DESSERTS



HOAGIES & SANDWICHES

25.00 EACH – 10 PIECES

ITALIAN

TURKEY & CHEESE

ROAST BEEF CHIPOTLE

GRILLED CHICKEN

CHICKEN CUTLET SUPREME

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 ROLLS – 6.00/DOZEN

LIA'S BREAD – 6.00 EACH

2-BIT ROLLS – 8.00/DOZEN

DISPOSABLE CHAFER DISH –

2 HOUR STERNO (2),

WATER PAN, LID, SERVING SPOON &

SERVING TONG – 12.00 EACH

PLASTIC-WARE – 10" PLATES, SALAD PLATES,

FORKS, KNIVES, NAPKINS – 1.25/PERSON

APPETIZER OR DESSERT-WARE – 6" PLATES,

FORKS, NAPKINS - .50 /PERSON

DISPOSABLE SERVING TONG – 1.50 EACH

DISPOSABLE SERVING SPOON - 1.50 EACH

2 HOUR STERNO – 2.00 EACH

4 HOUR STERNO 4.00 EACH

DESSERTS

CELEBRATION CAKE

¼ SHEET – 45.00 – 25-30 PIECES

½ SHEET – 70.00 – 50-60 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 – 1.50 EACH

HARDWOOD SMOKED BACON – 1.50 EACH

HALF BELGIUM WAFFLE W/SYRUP – 4.00 EACH

FRENCH TOAST WITH SYRUP – 4.00 EACH

OMELET – 15.00 EACH

CHEESE, WESTERN, SPINACH & CHEESE