



**- OFF PREMISE -
- PACKAGE INFO-**

1405 MEETINGHOUSE ROAD, UPPER CHICHESTER, PA 19061

BUFFET PACKAGE

18.95 PER PERSON*

SALAD – CHOOSE ONE (1)

PASTA – CHOOSE ONE (1)

ENTRÉE – CHOOSE TWO (2)

VEGETABLE – CHOOSE ONE (1)

EACH ADDITIONAL ENTRÉE – 3.95/PERSON
EACH ADDITIONAL VEGETABLE – 1.95/PERSON

PRICE INCLUDES

PLASTIC-WARE – DINNER & SALAD PLATES, FORKS, KNIVES & NAPKINS
LIA'S HOMEMADE BREAD, ROLLS & CONDIMENTS
SETUP EQUIPMENT - 4 CHAFERS & STERNO, SERVING SPOONS & TONGS

***FULL SERVICE OPTION - BASED ON 50 PERSON MINIMUM**

SERVICE FEE – 225.00 PER SERVER (MINIMUM OF 2 SERVERS)
INCLUDES 5 HOURS OF SERVICE TIME FROM ARRIVAL AT LOCATION OF EVENT
ADDITIONAL SERVERS BASED ON LOGISTICS, FINAL DETAILS & AMOUNT OF PEOPLE
ADDITIONAL SERVICE TIME – 30.00 PER HOUR FOR EACH SERVER

ADDITIONAL SERVICES

DELIVERY & SETUP WITH PARTIAL SERVICE (30-45 MINUTES OF SERVICE) – 150.00 FEE
DELIVERY & PARTIAL SERVICE OPTION REQUIRES A MINIMUM OF 25 PEOPLE

DELIVERY ONLY – 50.00 FEE

PICKUP/TAKE OUT SERVICE AVAILABLE
FULL "A LA CARTE" MENU AVAILABLE



**- OFF PREMISE -
- SIDES -**

SALADS

TOSSED SALAD
CAESAR SALAD
SPRING MIX SALAD
TRADITIONAL POTATO SALAD
ITALIAN STYLE POTATO SALAD
PASTA SALAD
COLE SLAW

COBB SALAD - 2.50/PERSON
SOUTHWEST SALAD - 2.50/PERSON
MEDITERRANEAN SALAD - 2.50/PERSON
TOMATO CAPRESE SALAD - 2.50/PERSON
CHILLED TORTELLINI SALAD - 2.50/PERSON
ORZO & ROASTED VEGETABLES - 2.50/PERSON

VEGETABLES

ROASTED POTATOES
SCALLOPED POTATOES
MASHED POTATOES
GARLIC MASHED POTATOES
SAUTÉED BROCCOLI
BROCCOLI WITH CHEESE SAUCE
STRING BEAN ALMONDINE
STRING BEAN WITH BACON
STRING BEANS WITH GARLIC & OLIVE OIL
SAUTEED ZUCCHINI & SQUASH MEDLEY
VEGETABLE FRIED RICE
SPANISH RICE
MIXED VEGETABLES
GLAZED CARROTS
CANDIED SWEET POTATOES
TRADITIONAL STUFFING

BROCCOLI RABE - 1.50/PERSON
ROASTED ASPARAGUS - 1.50/PERSON
GRILLED VEGETABLES - 1.50/PERSON
EGGPLANT PARMIGIANA – 2.95/PERSON

PASTAS

SELECTIONS - CHOOSE ONE
PENNE
TORTELLINI
FARFALLE
RIGATONI
RAVIOLI

SAUCES - CHOOSE ONE
POMODORO
ROSE
ALLA VODKA
ALFREDO

BOSCAIOLA – PEAS, MUSHROOMS AND
BACON IN A LIGHT CREAM SAUCE

VEGAN - ROASTED TOMATOES AND SAUTÉED
BROCCOLI WITH OLIVE OIL & GARLIC

PRIMAVERA - SAUTÉED SEASONAL
VEGETABLES - 1.50/PERSON

BOLOGNESE - SAUTÉED GROUND BEEF IN
POMODORO SAUCE - 1.50/PERSON

STUFFED SHELLS - 1.50/PERSON
MANICOTTI - 1.50/PERSON

SAUTÉED SHRIMP IN SCAMPI SAUCE OVER
MINI PENNE OR RICE - 3.00/PERSON

SAUTÉED SHRIMP, SCALLOPS & CALAMARI IN
SCAMPI SAUCE OVER MINI PENNE OR RICE -
5.00/PERSON



**- OFF PREMISE -
- ENTREES -**

POULTRY

CHICKEN PICCATA
CHICKEN MARSALA
CHICKEN APRICOT
CHICKEN PARMIGIANA
CHICKEN PORTOBELLO
CHICKEN SCALLOPINI
CHICKEN WITH ARTICHOKE & SUNDRIED
TOMATO – WHITE WINE SAUCE
CHICKEN CAPRESE – GRILLED/CUTLET
BONE IN ROASTED CHICKEN IN LEMON
MEDITERRANEAN GRILLED CHICKEN
GRILLED CHICKEN W/MUSHROOMS,
ASPARAGUS & ONION
GRILLED BARBECUE CHICKEN
GRILLED TUSCAN CHICKEN
GRILLED CHICKEN PESTO
ROAST TURKEY BREAST

CHICKEN CORDON BLEU - 2.00/PERSON
STUFFED CHICKEN CAPON - 2.00/PERSON
CHICKEN SALTIMBOCCA - 2.00/PERSON
CHICKEN FLORENTINE - 2.00/PERSON

CHICKEN INVOLTINI - 2.00/PERSON
CHICKEN BREAST STUFFED WITH ASPARAGUS
& PROVOLONE CHEESE IN WHITE WINE SACE

CHICKEN OSCAR - 3.95/PERSON
CHICKEN BREAST LIGHTLY BREADED AND
TOPPED WITH JUMBO LUMP CRABMEAT AND
ASPARAGUS TIPS

BEEF, PORK & VEAL

BOTTOM ROUND OF BEEF IN GRAVY
MEATBALLS
MEATBALLS & SAUSAGE
ROASTED PORK LOIN
ROAST PORK LOIN W/SPINACH STUFFING
GRILLED PORK TENDERLOIN W/ROASTED
MUSHROOM, ASPARAGUS & ONION
SAUSAGE & PEPPERS
SAUSAGE SCALLOPINI
PINEAPPLE GLAZED HAM

TRADITIONAL BEEF STEW - 1.50/PERSON
BEEF PIZZAIOLA - 1.50/PERSON
VEAL SCALLOPINI- 1.50/PERSON
PULLED PORK (BBQ OR ITALIAN)- 1.50/PERSON

SIRLOIN MARSALA - MARKET PRICE
STRIP LOIN OF BEEF - MARKET PRICE
BEEF TENDERLOIN - MARKET PRICE
PRIME RIB - MARKET PRICE
VEAL PARMIGIANA - MARKET PRICE
VEAL SALTIMBOCCA - MARKET PRICE
RACK OF LAMB - MARKET PRICE

SEAFOOD – MARKET PRICE

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



**- OFF PREMISE -
- APPETIZERS -
TRAY PASSED - MINIMUM OF THREE
SELECTIONS REQUIRED**

VEGETABLE

PIZZA WITH BASIL & TOMATO - 2.00/PERSON
SPANAKOPITA - 2.00/PERSON
ANTIPASTO SKEWER - 2.00/PERSON
CHEESE QUESADILLAS - 2.00/PERSON
TRADITIONAL BRUSCHETTA - 2.00/PERSON
MINI EGGROLLS - 2.00/PERSON
ASSORTED QUICHE - 2.00/PERSON
RASPBERRY & BRIE IN PHYLLO - 2.00/PERSON
MINI BAKED ARTICHOKE DIP - 2.00/PERSON
FRIED RAVIOLI - 2.00/PERSON
VEGETABLE DUMPLING - 2.00/PERSON

CHICKEN

APRICOT CHICKEN - 2.00 PER PERSON
CHICKEN SALAD IN PHYLLO - 2.00 PER PERSON
MEDITERRANEAN
 CHICKEN SKEWER - 2.50/PERSON
BUFFALO CHICKEN - 2.00/PERSON
SESAME CHICKEN - 2.00/PERSON
TERIYAKI CHICKEN - 2.00/PERSON
CHICKEN QUESADILLAS - 2.50/PERSON
CHICKEN WRAPPED WITH BACON - 2.00/PERSON
BAKED CHICKEN & FONTINA - 2.00/PERSON
CHICKEN CORDON BLEU BITES - 2.50/PERSON
CHICKEN KABOBS - 2.50/PERSON

SEAFOOD

STUFFED MUSHROOMS WITH CRAB - 2.50/PERSON
SHRIMP SALAD IN PHYLLO - 2.00/PERSON
CRAB & AVOCADO IN PHYLLO - 2.50/PERSON
SCALLOPS WRAPPED WITH BACON - 3.00/PERSON
SHRIMP LEJON - 3.50/PERSON
MINI CRAB CAKES - MARKET PRICE
SHRIMP COCKTAIL - 4.00/PERSON
ASSORTED SUSHI ROLLS - 4.00/PERSON
COCONUT SHRIMP - 3.50/PERSON
SHRIMP SKEWERS - 2.50/PERSON

MEAT

STROMBOLI - 2.00/PERSON
MINI MEATBALLS
 TOMATO SAUCE - 2.00/PERSON
 WINE SAUCE - 2.00/PERSON
MINI HOTDOGS - 2.00/PERSON
CHEESESTEAK EGGROLLS - 2.50/PERSON
MINI BEEF WELLINGTON - 3.00/PERSON
SAUSAGE & PEPPER SKEWERS - 2.00/PERSON
SAUSAGE STUFFED MUSHROOMS - 2.50/PERSON
TERIYAKI BEEF SKEWERS - 2.50/PERSON
MINI STEAK KABOBS - 3.00/PERSON
MINI BAKED REUBEN - 2.00/PERSON
MINI ARANCINI - 2.00/PERSON
BACON MAC & CHEESE BITES - 2.00/PERSON
BACON WRAPPED BEEF TIPS - 3.00/PERSON
BABY LAMP CHOPS - MARKET PRICE

STATIONARY DISPLAYS & DIPS MINIMUM OF TWO SELECTIONS REQUIRED

DOMESTIC CHEESE DISPLAY - 2.50/PERSON
VEGETABLE CRUDITÉ - 2.00/PERSON
SEASONAL FRUIT DISPLAY - 2.00/PERSON
BAKED CRAB DIP - 4.00/PERSON
BAKED ARTICHOKE DIP - 2.50/PERSON
BAKED SPINACH DIP - 2.50/PERSON
PICO DE GALLO WITH HOMEMADE
 TORTILLA CHIPS - 3.00/PERSON
GUACAMOLE WITH HOMEMADE
 TORTILLA CHIPS - 3.00/PERSON

ANTIPASTO DISPLAY- IMPORTED CHEESES, TOMATO
CAPRESE, OLIVE MEDLEY, GRILLED VEGETABLES,
BRUSCHETTA & CURED MEATS - 6.95/PERSON



**- OFF PREMISE -
- DESSERTS & OPTIONS -**

OTHER OPTIONS

SOFT DRINKS – 2.95/PERSON
COKE, DIET COKE, SPRITE, ICED TEA &
WATER - INCLUDES DISPOSABLE CUPS &
ICE

COFFEE & TEA SERVICE – 1.50/PERSON
-INCLUDES CUPS, SUGAR, SPLENDA,
STIRRERS & CREAMER

BARTENDER SERVICE AVAILABLE

ALCOHOLIC BEVERAGE SERVICE
AVAILABLE

RENTAL EQUIPMENT AVAILABLE -
TABLES, CHAIRS & OTHER EVENT
EQUIPMENT

REQUESTS CAN BE ACCOMMODATED

**WE WOULD BE HAPPY TO DISCUSS YOUR
EVENT. WE OFFER OVER 30 YEARS OF
CATERING EXPERIENCE.**

CALL US – 610.485.2010

EMAIL US –

GENERAL@LIASCATERING.COM

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 OR
LEMON

STANDARD CUPCAKES - 2.75 EACH

COOKIE TRAY - 40 PIECES - 60.00
CHOCOLATE CHIP, BUTTER SUGAR &
OATMEAL RAISIN

ASSORTED PASTRIES
CANNOLI, ÉCLAIRS, CREAM PUFFS,
ASSORTED MINI CHEESECAKES &
SEASONAL SELECITONS
3.95/PERSON OR 25.00/DOZEN

DESSERT SERVEWARE - \$.50/PERSON –
INCLUDES PLATES, FORKS & NAPKINS