



## **SALAD SELECTIONS**

**SMALL SERVES 15-20 PEOPLE**

**LARGE SERVES 30-35 PEOPLE**

**SMALL - 45.00 LARGE - 60.00**

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 - 35.00**

**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 - 40.00**

**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 - 40.00  
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 – 4.75  
CHICKEN MARSALA – 4.75  
CHICKEN APRICOT – 4.75  
CHICKEN PARMIGIANA – 5.75  
CHICKEN PORTOBELLO – 6.00  
CHICKEN W/ARTICHOKE & SUNDRIED  
TOMATO IN WHITE WINE SAUCE – 5.75  
CHICKEN CAPRESE – GRILLED/CUTLET – 6.00  
MEDITERRANEAN GRILLED CHICKEN – 4.75  
GRILLED CHICKEN WITH ROASTED MUSHROOM,  
ASPARAGUS & ONIONS – 5.75  
GRILLED BARBECUE CHICKEN – 4.75  
GRILLED TUSCAN CHICKEN – 5.00  
GRILLED CHICKEN PESTO – 4.75  
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. 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 - 65.00**

**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  
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



## VEGETABLE

PIZZA WITH BASIL & TOMATO – 20.00 EACH  
SPANAKOPITA - 1.75 EACH  
VEGETABLE DUMPLING - 1.75 EACH  
ANTIPASTO SKEWER – 1.75 EACH  
MINI EGGROLLS - 2.00 EACH  
ASSORTED QUICHE – 1.75 EACH  
RASPBERRY & BRIE IN PHYLLO – 1.75 EACH  
MINI BAKED ARTICHOKE DIP – 1.75 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

## MEAT

STROMBOLI - 25.00EACH  
MINI MEATBALLS - 1/2 PAN - 50 PIECES  
- TOMATO SAUCE - 50.00  
- WINE SAUCE - 50.00  
MINI HOTDOGS – 1.50 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

## 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

## STATIONARY DISPLAYS

**SMALL – SERVES 15-20 PEOPLE – 50.00**

**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 - 120.00**

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

# ADDITIONS & DESSERTS



## HOAGIES & SANDWICHES

25.00 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 ROLLS – 8.00/DOZEN

LIA'S BREAD – 6.00 EACH

2-BIT ROLLS – 10.00/DOZEN

DISPOSABLE CHAFER DISH –

2 HOUR STERNO (2),

WATER PAN, LID, SERVING SPOON &

SERVING TONG – 14.00 EACH

PLASTIC-WARE – 10" PLATES, SALAD PLATES,

FORKS, KNIVES, NAPKINS – 1.50/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 – 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