

Antique Mirror Buffet



Presentations

Chilled Poached Salmon (whole)

Accompanied with Jumbo Shrimp

Cold Filet of Beef Wellington

Served with Tomato Coulis Sauce

Cold Chicken Wellington

Served with Tomato Coulis Sauce

Assorted European Cold Cuts

Your Choice of: Smoked Turkey Breast, Black Forest Ham, Salami & Assorted German Cold Cuts

Assorted Seasonal Fruits

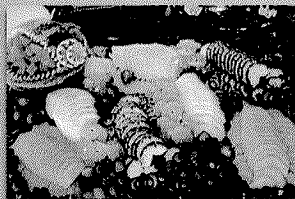
Served with Yogurt Dip

Assorted Fresh Vegetables Crudites

Celery, Carrots, Tomatoes, Radishes, Broccoli, Cauliflower, Red Peppers, Jicama & Green Onions

Served with: Spicy Curry, Garlic or Ranch Dip(s)

\$ Upon Request



Special Entrees

Salmon En Crouete

Filled with Seabass Mousse & Beurreblanc Sauce

Veal Scallopine

Served with Fresh Chanterelle Cream Sauce

Medallions of Beef Tenderloin

Served with Morell Brandy Sauce

Filet of Beef Wellington

Served with Sauce Marchand de Vin

Jambalaya

New Orleans Specialty with Chicken, Beef, Shrimp, Fish Over Curry Tomato & Rice

Beef Stroganoff

Served with Paprika Cream Sauce & Mushrooms

Paupiettes of Filet de Sole

\$ Upon Request

Palet Cleanser

Beaujolais Red Wine Sorbet **\$1.95** (Per Serving)

Side Dishes

Assorted Cooked Fresh Vegetables

Your Choice of: Corn on the Cob, Tomatoes, Green Beans, Brussel Sprouts, Carrots, Zucchini, Asparagus & Cauliflower

Potatoes

Roasted, Mashed or Twice Baked

Rice Pilaf / Rainbow Pasta / Corn Polenta

\$ Upon Request

Desserts

Assorted Fresh Mini Pastries **\$3.75** (Per Serving)

3 Pieces Your choice of: Chocolate Truffle, Cream Puffs, Eclairs, Napoleons or Tarts (Mixed fruit, Hazelnut Mousse, Pecan, Lemon or raspberry Mousse Tart)

Assorted Cookies **\$2.00** (Per Serving)

3 Pieces Your choice of: Florentine, Chocolate Chip, Oatmeal Raisin, Pecan Bar, Walnut Cinnamon, Lemon Bar or Fig Bar

Apple Strudel **\$4.25** (Per Serving)

Served with Warm Vanilla Sauce

Fresh Fruit Band **\$4.25** (Per Serving)

Chocolate Mousse Roulada **\$4.25** (Per Serving)

Served with Raspberry Sauce

Poached Pear **\$4.25** (Per Serving)

Belle Helene with Refined Chocolate Mousse & Whip Cream

Individual Assorted Fruit Tarts **\$4.25** (Per Serving)

Served with Vanilla Custard, Gold Dust & Whip Cream

Cakes & Pies **\$ Upon Request**

Please Visit Our Website for Our Entire Assortment of Cakes & Pies Offered

For More Elaborate Suggestions & Ideas

Please Call Our Culinary Consultants

BEAT WICK: Tel. (619) 818-3431

JEAN LUTHI: Tel. (619) 339-9975

Or Call The Nearest Living Room Location

Hillcrest: Tel. (619) 295-7911 La Jolla: Tel. (858) 459-1187

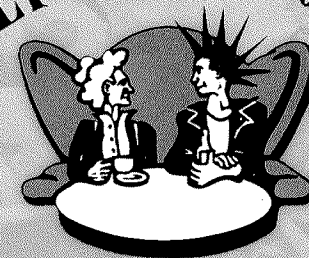
Old Town: Tel. (619) 325-4445 College: Tel. (619) 286-8434

Point Loma: Tel. (619) 222-6852

Visit our website at: www.livingroomcafe.com

* Prices subject to change without notice

LIVING ROOM



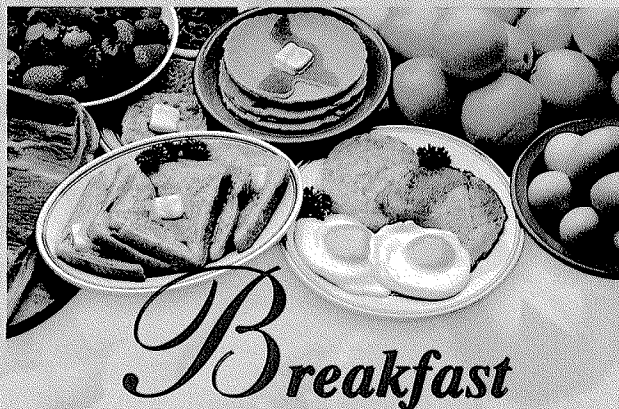
COFFEEHOUSE

BISTRO AND EUROPEAN PASTRIES
CUSTOM DESIGN CATERING - WHOLESALES

CATERING MENU



Special Events, Party Platters,
Sit-Down Dinners, Corporate Events,
Weddings & Birthday Parties



Breakfast

Assortment of Breakfast Pastries \$4.00 (Per Serving)

4 Mini Pieces Per Serving From: Muffins, Croissants, Scones, Apricot Strudel & Apple turnover

Traditional Swiss Breakfast Muesli \$3.95 (Per Serving)

Chilled Oatmeal Soaked in Milk, Yogurt, Assorted Fresh Seasonal Fruits & Pecans

Fresh Cut Fruit Platter \$3.00 (Per Serving)

Served with Yogurt Dressing

Smoked Salmon \$4.95 (Per Serving)

Served with Mini Bagels & Condiments

Omelette Station \$3.50 (Per Serving)

Eggs Any Style with Ham, Onions, Assorted Cheeses, Mushrooms, Tomatoes & Peppers

Each Side Dishes \$0.75 (Per Serving)

Your Choice of Sausage, Bacon or Potatoes

Chef to Prepare Omelettes \$60.00 (For 3 Hours)

Cold Beverages \$15.00 (Per Gallon)

Freshly squeezed Orange juice, Tomato juice, Grapefruit juice, Carrot juice, Cucumber juice, Cantaloupe juice or Any Combination of juices

Hot Beverages \$12.50 (Per Airpot)

Freshly brewed Coffee/Decaf With All Condiments (Serves approx. 12 cups)

Tea Service \$10.00 (Per Airpot)



Cheese Platter

Assorted Cheeses \$4.50 (Per Serving)

Brie, Swiss, Boursin, Cheddar, Mozzarella & Provolone Decorated with:

Fresh Grapes, Assorted Crackers & French Bread



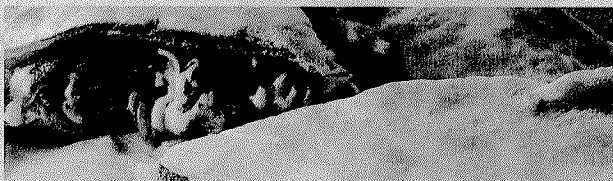
Sandwiches

Assorted Finger Sandwich Platter \$6.95 (Per Serving)

3 Pieces Per Serving in Any Combination of Multi-grain House Bread, French baguette, Sourdough or Squaw bread with Your Choice of:

Black Forest Ham and Cheddar / Smoked Turkey Breast & Provolone / Homemade Roast Beef / Salami / Grilled Marinated Chicken Breast & Ranch Dressing / Grilled Vegetable with Olive Tapenade / Grilled Eggplant with Pesto Sauce & Swiss Cheese Sandwiches Can Be Served with:

Lettuce, Tomato, Sprout, Dijon Mustard, Mayonnaise & Pickles



Warm Items

Quiche Lorraine \$4.00 (Per Serving)

Served with Bacon, Onions, Garlic, Gruyere, Swiss and Parmesan Cheeses

Vegetable Quiche \$4.00 (Per Serving)

Served with Zucchini, Carrots, Tomatoes, Onions, Gruyere, Swiss and Parmesan Cheeses

Spinach Quiche \$4.00 (Per Serving)

Served with Spinach, Onions, Garlic, Gruyere, Swiss and Parmesan Cheeses

Shrimp Quiche \$4.00 (Per Serving)

Served with Baby Shrimp, Onions, Parsley, Gruyere, Swiss and Parmesan Cheeses

Chicken Wellington \$4.00 (Per Serving)

Served Warm or Cold with Boneless Chicken, Cream Cheese, Dijon Mustard, Onions, Carrots & Zucchini

Turkey Lasagna \$4.00 (Per Serving)

Vegetable Lasagna \$4.00 (Per Serving)

Vegetable Rainbow crepes \$4.00 (Per Serving)

Served with Layered Zucchini, Carrots, Tomatoes, Peppers, Tomato Sauce, Cheddar and Swiss Cheeses

Cheese Ravioli \$4.00 (Per Serving)

Hot Cheese Filled ravioli with a Choice of Homemade Basil Pesto, Alfredo or Marinara sauce

Salads



Your Choice of:

Pesto Tortellini Salad \$4.00 (Per Serving)

Chicken Curry Salad \$4.00 (Per Serving)

Served with Apricots, Pecans & Curry Sour Cream Dressing

Greek Salad \$4.00 (Per Serving)

Served with Cucumber, Tomatoes, Feta Cheese, Calamata Olives & Oregano Vinaigrette

Chicken Grape Salad \$4.00 (Per Serving)

Served with Celery, Pecans & Lemon Sour Cream Dressing

Tomato & Bafala Mozzarella \$4.00 (Per Serving)

Served with Basil, Red Onion, Olive Oil & Balsamic Vinegar Drizzle

Grilled Fresh Vegetable & Pasta \$4.00 (Per Serving)

Served with Garlic Balsamic Vinaigrette

Southwestern Salad \$4.00 (Per Serving)

Served with Black Beans, Red Peppers, Corn, Beets & Lime/Cilantro Dressing

Caesar Salad \$4.00 (Per Serving)

Served with Croutons & Shaved Parmesan, Garlic, Anchovy, Lemon & Olive Oil Dressing

Add Grilled Chicken Breast \$1.50 (Per Serving)

Cold Hors D'oeuvres

Canapes \$1.20 (Per Piece)

Ahi Tartar / Asparagus / Baby Shrimp Prosciutto & Cornichons / Smoked Salmon

Stuffed Cherry Tomatoes w/ Tuna \$1.20 (Per Piece)

Deviled Eggs \$1.20 (Per Piece)

Fresh Fruit Kabobs \$1.20 (Per Piece)

Hot Hors D'oeuvres

Mini Chicken Puff Pastries \$1.40 (Per Piece)

Served with Paprika Sauce

Bacon & Cheese Ramequin \$1.40 (Per Piece)

Chicken Kabob \$1.40 (Per Piece)

Breaded in Light Curry Sauce & Peanuts

Stuffed Jumbo Mushrooms \$1.40 (Per Piece)

Served with Onion Mousse & Gorgonzola Cheese

Shrimp Kabob \$1.40 (Per Piece)

Beef Brochette \$1.40 (Per Piece)

Vegetable Brochette \$1.40 (Per Piece)

Small Stuffed Red Potatoes \$1.40 (Per Piece)

Served with Sour Cream, Chives & Bacon