

La COLOMBE® CATERING

SERVING STYLES

Buffet Spread

Food is Served at One Location in the Back of the Café.

Stations

Food is Served, at a Maximum of 3 Stations, throughout the Café.

Family Style

Food is Served on Large Platters, Stationed at Each Table (for parties of 60 guests or fewer).

Customize Your Menu

Let us work with you to create the perfect menu for your occasion.

Schedule a Menu Tasting

Contact catering@lacolombe.net for availability and pricing.

Dinner:

BITES:

Challah Grilled Cheese & Tomato Soup.....\$5/person

Cheddar, Provolone, Gruyere, Sliced Challah, Creamy Tomato Soup

Yards Love Stout Pretzel Bites.....\$5/person

Choose Two Dips: Spicy Mustard, Honey Mustard, Cheese Sauce, or Marinara

French Drip Crostini.....\$5/person

Cured Beef, Caramelized Onion, Aged White Cheddar, Horseradish Cream, Sliced Baguette

Ham & Butter Crostini.....\$5/person

Prosciutto Cotto, Butter, Grain Mustard, Cornichon, Sliced Baguette

Bacon Wrapped Dates.....\$9/person

Medjool Dates, Bacon, Honey Balsamic Glaze

Shrimp Cocktail.....\$10/person

With Cocktail Sauce & Lemon Wedges

Stuffed Mushrooms.....\$7/person

Cremini Mushrooms, Creamy Cheese & Herb Stuffing

BOARDS:

Mediterranean Board.....\$7/person

Hummus, Pickled Vegetables, Olive Tapenade, Wood-fired Pita

Charcuterie Board.....\$10/person

Choose 3 Cheeses, 3 Meats & 3 Accompaniments, Served With Sliced Baguette

CHEESE –

- Cheddar
 - Gruyere
 - Goat Boursin
 - Gorgonzola
 - Brie (+\$1.00/person)
 - Mahon (+\$1.00/person)
-

MEAT –

- Prosciutto Cotto
 - Soppressata
 - Pepperoni
 - Prosciutto (+\$1.00/person)
 - Sweet Capocollo (+\$1.00/person)
 - Hot Capocollo (+\$1.00/person)
-

ACCOMPANIMENTS –

- Cornichons
- Roasted Peppers
- Mustards
- Grapes
- Berries
- Seasonal Jams
- Marcona Almonds (+\$1.00/person)
- Calamyrna Figs (+\$1.00/person)
- Olives (+\$1.00/person)

PIZZA:

Margherita.....\$5/person

Marinara, Fresh Mozzarella, Basil

Spinach & Mushroom.....\$6/person

Roasted Mushroom Cream Sauce, Parmesan, Spinach, Cremini Mushroom, Herbed Ricotta, Balsamic Gastrique

Spicy Soppressata.....\$6/person

Marinara, Soppressata, Parmesan, Honey Drizzle, Red Pepper Flake

Barbeque Chicken.....\$6/person

House-made BBQ Sauce, Cheddar, Braised Chicken, Pickled Red Onion, Bacon

Sausage & Roasted Fennel.....\$6/person

Garlic Confit Béchamel, Parmesan, Sausage, Roasted Fennel, Herb Oil Drizzle

Custom Pizza.....\$6/person

Choose 1 Type of Sauce, Up to 2 Types of Cheese, and Up to 3 Toppings

SAUCE –

- Marinara
 - Garlic Confit Béchamel
-

CHEESE –

- Fresh Mozzarella
 - Parmesan
 - Herbed Ricotta
-

ACCOMPANIMENTS –

- Spinach
- Cremini Mushrooms
- Bell Peppers
- Onions
- Olives
- Tomatoes
- Chicken (+\$2.00/person)
- Pepperoni (+\$2.00/person)
- Sausage (+\$2.00/person)

HOT SANDWICHES:

French Drip	\$7/person
<i>Cured Beef, Caramelized Onion, Aged White Cheddar, Horseradish Cream, Arugula, Baguette, Coffee Au Jus</i>	
Meatball Marinara	\$8/person
<i>Pork & Beef Meatballs, Marinara, Fresh Mozzarella, Fresh Basil, Baguette</i>	
Grilled Cheese	\$6/person
<i>Cheddar, Provolone, Gruyere, Sliced Challah</i>	
ADDITIONS: Mushrooms – \$0.50/person Spinach – \$0.50/person Tomato – \$0.50/person	
<i>Prosciutto Cotto – \$2/person Bacon – \$2/person</i>	

SALADS:

Shaved Vegetable Salad	\$4/person
<i>Red Peppers, Cabbage, Zucchini, Yellow Squash, Basil-Lemon Vinaigrette</i>	
Ancient Grains Salad	\$4/person
<i>Artisanal Greens, Quinoa, Candied Cashews, Pickled Cherries, Apple Cider Vinaigrette</i>	
Tuscan Kale Caesar	\$4/person
<i>Baby Kale, House-made Caesar Dressing, Shaved Parmesan, Black Pepper, Croutons</i>	
Cold Bean Salad	\$4/person
<i>Red, Cannellini & Black Beans, Peppers, Squash, Oregano, Green Sofrito</i>	
Wood Fired Carrot Salad	\$4/person
<i>Hummus, Shaved Celery, Candied Lemon, Radish, Fresh Herbs, Black Sesame, Espellete Vinaigrette</i>	
Spinach & Strawberry Salad	\$4/person
<i>Baby Spinach, Strawberries, Feta, Toasted Almonds, Radish, Balsamic Vinaigrette</i>	
Caprese Salad	\$5/person
<i>Beefsteak Tomato, Fresh Mozzarella, Basil, Olive Oil, Pesto, Balsamic Gastrique</i>	

PROTEIN ADDITIONS:

Chicken – \$3/person | Shrimp – \$3/person | Smoked Salmon – \$4/person

ENTREES:

Tri Pepper Braised Short Ribs with Herb Jus	\$12/person
<i>Beef Short Rib, Black, White & Red Peppercorn Crust, Beef Stock, Rosemary, Thyme</i>	
Airline Chicken	\$9/person
<i>Choose 1 Preparation</i>	
<ul style="list-style-type: none">• Apple Brined w/ Rosemary Bourbon Gravy – <i>Apple Cider Brine, Bourbon, Rosemary, Shallot</i>• With Buttery Lemon & Capers Sauce – <i>Butter, Lemon, Capers</i>• With Chimichurri Sauce – <i>Olive Oil, Sherry Vinegar, Parsley, Oregano, Onion, Garlic, Cayenne, Black Pepper</i>	
Salmon	\$11/person
<i>Choose 1 Preparation</i>	
<ul style="list-style-type: none">• Dry Rubbed w/ Citrus Dill Butter – <i>Smoked Paprika, Coriander, Black Pepper, Thyme Dry Rub, Dill Citrus Butter</i>• With Buttery Lemon & Capers Sauce – <i>Butter, Lemon, Capers</i>• With Aromatic Cream Sauce – <i>Infused with Shallot, Garlic, & Fresh Herbs</i>	

Meatballs.....\$8/person

Pork & Beef Meatballs, Marinara, Fresh Herbs

Crab Cakes.....\$12/person

Jumbo Lump Crab, House-made aioli, Garlic, Onion, Lemon, Red Bell Pepper, Fresh Herbs

Penne Alfredo.....\$6/person

Butter, Garlic, Shallot, White Wine, Cream, Parmesan

ADDITIONS: Spinach & Mushrooms – \$1/person | Chicken – \$3/person | Shrimp – \$3/person

Penne Marinara.....\$5/person

Marinara, Basil, Parmesan

ADDITIONS: Spinach & Mushrooms – \$1/person | Chicken – \$3/person | Shrimp – \$3/person

Lasagna.....\$6/person

House-made Pasta, Marinara, House-made Ricotta, Mozzarella, Parmesan, Basil

SIDES:

Fire Roasted Vegetables.....\$5/person

Cauliflower, Zucchini, Summer Squash, Carrots, Red Onion, Olive Oil, Salt & Pepper

Roasted Asparagus.....\$6/person

Garlic Oil, Lemon Zest, Salt & Pepper

Roasted Parmesan Brussels Sprouts.....\$6/person

Balsamic, Soy Sauce, Lemon Juice, Olive Oil, Parmesan, Salt & Pepper

Braised Kale.....\$5/person

Tuscan Kale, Mirepoix, Vegetable Stock, Olive Oil, Salt & Pepper

Haricot Verts.....\$6/person

Green Beans, Sliced Almonds, Garlic, Sherry Vinegar, Butter, Salt & Pepper

Basmati Rice Pilaf.....\$5/person

Basmati Rice, Vegetable Stock, Shallot, Bay Leaf, Thyme

Mashed Potatoes.....\$5/person

Choice of Yukon Gold Potato, Red Bliss Potato, or Sweet Potato with Roasted Garlic, Cream & Butter

Salt Roasted Fingerling Potatoes.....\$5/person

With Rosemary and Black Pepper Oil

Macaroni & Cheese.....\$6/person

Elbow Macaroni, Cheddar, Cream Cheese, Heavy Cream, Whole Milk, Bread Crumbs, Thyme

Israeli Couscous.....\$6/person

With Cucumber, Red Bell Pepper, Cilantro, Parsley, Scallions, & Lemon Vinaigrette

~ Ask about our Children's Menu ~

DESSERT:

Tarte Aux Fruits.....\$6/person

Tarte with Seasonal Fruit

Nizza Rice Pudding.....\$5/person

Nizza Espresso, Rice Pudding, Vanilla Shortbread Cookie

Passion Pot Du Crème.....\$5/person

Passionfruit & White Chocolate

Corsica Tiramisu.....\$6/person

Corsica Dipped Ladyfingers, Whipped Mascarpone, Cocoa

Macarons – Choose 3 Types.....\$5/person

- *Caramel Mocha*
- *Banana Nutella*
- *Almond Joy*
- *Lemon Meringue Pie*
- *Coconut*
- *Mint Chocolate Chip*

Assorted Cookies – Choose 3 Types.....\$5/person

- *Chocolate Chip Cookie*
- *Vanilla Sugar Cookie*
- *Snickerdoodle*
- *Italian Wedding Cookie*
- *Orange Vanilla Shortbread*
- *Espresso Mudslide Cookie*

DINNER PACKAGES

Cocktail Reception

\$40/person

HORS DEVOURS – Choose 6

Choose from Bites, Boards or Pizzas

+\$2.00/person for Shrimp Cocktail or Charcuterie Board

DESSERT – Choose 2

Choose from Desserts

Formal Dinner Buffet

\$58/person

APPETIZERS - Choose 3

Choose from Bites, Boards or Pizzas
+\$2.00/person for Shrimp Cocktail or Charcuterie Board

ENTREES - Choose 2

Choose from Entrees

SIDES - Choose 2

Choose from Sides

SALAD - Choose 1

Choose from Salads

DESSERT - Choose 2

Choose from Desserts

Corporate Dinner Buffet

\$44/person

APPETIZERS - Choose 2

Choose from Bites, Boards or Pizzas
+\$2.00/person for Shrimp Cocktail or Charcuterie Board

ENTREES - Choose 1

Choose from Entrees or Hot Sandwiches

SIDES - Choose 1

Choose from Sides

SALAD - Choose 1

Choose from Salads

DESSERT - Choose 1

Choose from Desserts

2 Course Family Style Dinner

\$54/person

APPETIZERS - Choose 2

Choose from Bites, Boards or Pizzas
+\$2.00/person for Shrimp Cocktail or Charcuterie Board

ENTREES - Choose 2

Choose from Entrees

SIDES - Choose 1

Choose from Sides

SALAD - Choose 1

Choose from Salads

DESSERT - Choose 1

Choose from Desserts

3 Course Family Style Dinner

\$68/person

APPETIZERS - Choose 3

Choose from Bites, Boards or Pizzas
+\$2.00/person for Shrimp Cocktail or Charcuterie Board

ENTREES - Choose 3

Choose from Entrees

SIDES - Choose 2

Choose from Sides

SALAD - Choose 1

Choose from Salads

DESSERT - Choose 2

Choose from Desserts

Pizza Station

\$10/person

Choose Any 3 Pizzas

Salad Station

\$8/person

Choose Any 3 Salads

Mac & Cheese Station

\$12/person

TOPPINGS - Choose 4

Applewood-Smoked Bacon

Sautéed Spinach

Sautéed Mushrooms

Confit Tomatoes

Minced Jalapenos

Grated Parmesan

Pasta Station

\$14/person

TOPPINGS - All Included

Sautéed Spinach

Sautéed Mushrooms

Grated Parmesan

PROTEIN TOPPINGS - Choose 2

Chicken

Shrimp

Meatballs

BAR

OPEN BAR –

Cocktails, Wine & Beer - \$24 per person for the first 2 hours. \$10 per person for each additional hour.

Beer & Wine Only - \$15 per person for the first 2 hours. \$8 per person for each additional hour.

DRINK TICKETS –

Cocktails, Wine & Beer - \$9 per Ticket.

Beer & Wine Only - \$6 per Ticket.

CASH BAR/HOST BAR – *Café Pricing for Drinks.*

Cash Bar – Guests pay for drinks at the register.

Host Bar – A bar tab is created for the host and will be added onto their final invoice.

SIGNATURE COCKTAILS – *Choose 4*

Rye & Tan –

Rittenhouse Rye, Draft Latte & simple syrup with a dash of chocolate bitters.

Old Fashioned –

Rittenhouse Rye and rosehip simple syrup with an orange twist.

Shakerato –

Rittenhouse Rye and Amaretto shaken with a shot of espresso.

Greyhound Spritzer –

Stateside Vodka, grapefruit, cinnamon and Cava.

Spanish 75 –

Bluecoat Gin, lemon, simple syrup and Cava.

Fishtown Margarita –

Espolòn Blanco, Cointreau & simple syrup with lemon, lime & orange juices.

House Sangria –

Malbec, Rittenhouse Rye & citrus juice topped with Cava.

Cascara Paloma –

Espolòn Blanco, lime, grapefruit, and Cascara simple syrup topped with sparkling water.

Elderflower Lemonade –

Stateside vodka, elderflower liqueur, lemonade.

Violette Drop –

Bluecoat gin, Crème de Violette, lemon juice and simple syrup.

Aperol Spritz –

Aperol, orange juice, Cava, and a splash of sparkling water.

Mezcal Sour –

Mezcal, lemon juice, simple syrup and a dash of cayenne.

BEER –

~ Ask us about our seasonal beer offerings ~

SPECIAL ORDER WINE –

Wine or champagne can be ordered by the bottle and served at the bar.

~ Ask us about our wine list ~

COFFEE

COFFEE URNS:

\$30 per Corsica or Monte Carlo (decaf) Urn | \$38 per Workshop Urn

Includes assorted milks & sugars. Each urn serves about 18-20 people.

ESPRESSO:

After-hour espresso service is \$5 per person for the duration of the event.

We cannot offer espresso during regular café hours.

Espresso service does not include regular coffee. Regular Coffee can be ordered by the urn.

DRAFT LATTE & PURE BLACK:

Draft Latte & Pure Black Kegs - \$60 per Keg

Serves about 18-20 people.

Draft Latte & Pure Black Cans - \$3 per Can

Flavors:

- *Original Draft Latte*
- *Triple Draft Latte*
- *Vanilla Draft Latte*
- *Mocha Draft Latte*
- *Coconut Draft Latte (vegan)*
- *Coconut Mocha Draft Latte (vegan)*
- *Chai Draft Latte*
- *Pure Black – Cold Brew*
- *Limited Edition Seasonal (when available)*

COFFEE TASTING:

\$10 per person.

Coffee tastings feature 4 different coffees. List of coffees changes seasonally.