

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.

Lunch:

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

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

With Cocktail Sauce & Lemon Wedges

Deviled Eggs.....\$5/person

Hard-boiled Egg, House-made Aioli, Dijon Mustard, Cornichons, Paprika, Fresh Herbs

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: <i>Mushrooms – \$0.50/person Spinach – \$0.50/person Tomato – \$0.50/person</i>	
<i>Prosciutto Cotto – \$2/person Bacon – \$2/person</i>	

COLD SANDWICHES:

Smoked Salmon Sandwich	\$9/person
<i>Smoked Salmon, Pickled Red Onion, Capers, Dill Sour Cream, Baguette</i>	
Hummus & Veggie	\$5/person
<i>House-Made Hummus, Carrot & Cabbage Slaw, Cucumber, Tomato, Bib Lettuce, Baguette</i>	
Caprese	\$5/person
<i>Fresh Mozzarella, Beefsteak Tomato, Herb & Spinach Pesto, Balsamic Gastrique, Ciabatta</i>	
Chicken Salad	\$5/person
<i>Braised Chicken, House-made Aioli, Celery, Grain Mustard, Cashews, Pickled Currants, Orange Zest, Baguette</i>	
Ham & Butter	\$5/person
<i>Prosciutto Cotto, Cultured Butter, Baguette</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:

Airline Chicken.....\$9/person

Choose 1 Preparation

- **Apple Brined w/ Rosemary Bourbon Gravy** – *Apple Cider Brine, Bourbon, Rosemary, Shallot*
- **With Buttery Lemon & Caper Sauce** – *Butter, Lemon, Capers*
- **With Chimichurri Sauce** – *Olive Oil, Sherry Vinegar, Parsley, Oregano, Onion, Garlic, Cayenne, Black Pepper*

Salmon.....\$11/person

Choose 1 Preparation

- **Dry Rubbed w/ Citrus Dill Butter** – *Smoked Paprika, Coriander, Black Pepper, Thyme Dry Rub, Dill Citrus Butter*
- **With Buttery Lemon & Caper Sauce** – *Butter, Lemon, Capers*
- **With Aromatic Cream Sauce** – *Infused with Shallot, Garlic, & Fresh Herbs*

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

SIDES:

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

Cauliflower, Zucchini, Summer Squash, Carrots, Red Onion, Olive Oil, 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

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:

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*

LUNCH PACKAGES

Hot Lunch Buffet

\$30/person

MAINS – *Choose 1*

Airline Chicken, Salmon or Meatballs

PIZZA/SANDWICH – *Choose 1*

Any Pizza or Hot Sandwich

PASTA/SIDE – *Choose 1*

Any Pasta or Side

SALAD – *Choose 1*

Any Salad

DESSERT – *Choose 1*

Any Dessert

Cold Lunch Buffet

\$26/person

SANDWICHES - *Choose 2*

Any Cold Sandwich

SALADS - *Choose 2*

Any Salad

DESSERT - *Choose 1*

Any Dessert

Pizza Station

\$10/person

Choose Any 3 Pizzas

Sandwich Station

\$10/person

Choose Any 3 Sandwiches

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

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.