

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).

Breakfast:

Bacon, Egg & Cheese	\$6/person
<i>Arugula, Smoked Paprika Aioli, Baguette</i>	
Smoked Salmon Board	\$9/person
<i>Pickled Red Onion, Capers, Dill, Sour Cream, Sliced Baguette</i>	
Challah French Toast	\$6/person
<i>PA Maple Syrup, Butter, Powdered Sugar, Seasonal Fruit Compote</i>	
Yogurt Parfait	\$5/person
<i>Chobani Greek Yogurt, Honey, Granola, Seasonal Fruit Compote</i>	
Baker's Bread Flight	\$5/person
<i>Baker's Selection of Breads, Cultured Butter, Seasonal Spreads</i>	
Biscuits & Scones	\$5/person
<i>Selection of Fresh-Baked Scones & Biscuits</i>	
Muffins	\$5/person
<i>Selection of Fresh-Baked Muffins</i>	
Spinach & Mushroom Quiche	\$6/person
<i>Egg Custard, Spinach, Mushrooms, Parmesan Cheese</i>	
Quiche Lorraine	\$6/person
<i>Egg Custard, Bacon, Gruyere</i>	
Seasonal Quiche	\$6/person
<i>Egg Custard, Zucchini, Summer Squash, Parmesan</i>	
Potato Hash	\$4/person
<i>Russet Potatoes, Red Bell Pepper, Onion, Garlic, Black Pepper, Fresh Herbs</i>	
Applewood-Smoked Bacon	\$4/person
<i>Crispy Sliced Bacon</i>	
Fresh Fruit Board	\$6/person
<i>Fresh Seasonal Sliced Fruit</i>	

BREAKFAST PACKAGES

Breakfast Buffet

\$24/person

MAINS - *Choose 1*

Bacon, Egg & Cheese, Smoked Salmon Board, or Challah French Toast

COMPLEMENTS - *Choose 1*

Yogurt Parfait or Quiche

SIDES - *Choose 1*

Potato Hash, Applewood Smoked Bacon, or Fresh Fruit Board

BREAD/PASTRY - *Choose 1*

Baker's Bread Flight, Biscuits & Scones, or Muffins

Simple Breakfast

\$20/person

QUICHE - *Choose 1*

Spinach & Mushroom Quiche, Quiche Lorraine, or Seasonal Quiche

BREAD/PASTRY - *Choose 2*

Baker's Bread Flight, Biscuits & Scones, or Muffins

FRESH FRUIT BOARD

Fresh Seasonal Sliced Fruit

Coffee Tasting Sampler

\$20/person

COFFEE TASTING

4 Featured Seasonal Coffees

BAKER'S BREAD FLIGHT

Baker's Selection of Breads, Cultured Butter, Seasonal Spreads

SCONES & MUFFINS

Selection of Fresh-Baked Scones & Muffins

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
- Soppresata
- 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 Soppresata**.....\$6/person
Marinara, Soppresata, 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*
- *Onions*
- *Chicken (+\$2.00/person)*
- *Cremini Mushrooms*
- *Olives*
- *Pepperoni (+\$2.00/person)*
- *Bell Peppers*
- *Tomatoes*
- *Sausage (+\$2.00/person)*

HOT SANDWICHES:

French Drip.....\$7/person
Cured Beef, Caramelized Onion, Aged White Cheddar, Horseradish Cream, Arugula, Baguette, Coffee Au Jus

Meatball Marinara.....\$8/person
Pork & Beef Meatballs, Marinara, Fresh Mozzarella, Fresh Basil, Baguette

Grilled Cheese.....\$6/person
Cheddar, Provolone, Gruyere, Sliced Challah

ADDITIONS: *Mushrooms – \$0.50/person | Spinach – \$0.50/person | Tomato – \$0.50/person*
Prosciutto Cotto – \$2/person | Bacon – \$2/person

COLD SANDWICHES:

Smoked Salmon Sandwich.....\$9/person
Smoked Salmon, Pickled Red Onion, Capers, Dill Sour Cream, Baguette

Hummus & Veggie.....\$5/person
House-Made Hummus, Carrot & Cabbage Slaw, Cucumber, Tomato, Bib Lettuce, Baguette

Caprese.....\$5/person
Fresh Mozzarella, Beefsteak Tomato, Herb & Spinach Pesto, Balsamic Gastrique, Ciabatta

Chicken Salad.....\$5/person
Braised Chicken, House-made Aioli, Celery, Grain Mustard, Cashews, Pickled Currants, Orange Zest, Baguette

Ham & Butter.....\$5/person
Prosciutto Cotto, Cultured Butter, Baguette

SALADS:

Shaved Vegetable Salad.....\$4/person
Red Peppers, Cabbage, Zucchini, Yellow Squash, Basil-Lemon Vinaigrette

Ancient Grains Salad.....\$4/person
Artisanal Greens, Quinoa, Candied Cashews, Pickled Cherries, Apple Cider Vinaigrette

Tuscan Kale Caesar.....\$4/person
Baby Kale, House-made Caesar Dressing, Shaved Parmesan, Black Pepper, Croutons

Cold Bean Salad.....\$4/person
Red, Cannellini & Black Beans, Peppers, Squash, Oregano, Green Sofrito

Wood Fired Carrot Salad.....\$4/person
Hummus, Shaved Celery, Candied Lemon, Radish, Fresh Herbs, Black Sesame, Espellete Vinaigrette

Spinach & Strawberry Salad.....\$4/person
Baby Spinach, Strawberries, Feta, Toasted Almonds, Radish, Balsamic Vinaigrette

Caprese Salad.....\$5/person
Beefsteak Tomato, Fresh Mozzarella, Basil, Olive Oil, Pesto, Balsamic Gastrique

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 Brussel 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

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

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

HOT SANDWICHES:

French Drip.....\$7/person

Cured Beef, Caramelized Onion, Aged White Cheddar, Horseradish Cream, Arugula, Baguette, Coffee Au Jus

Meatball Marinara.....\$8/person

Pork & Beef Meatballs, Marinara, Fresh Mozzarella, Fresh Basil, Baguette

Grilled Cheese.....\$6/person

Cheddar, Provolone, Gruyere, Sliced Challah

**ADDITIONS: Mushrooms – \$0.50/person | Spinach – \$0.50/person | Tomato – \$0.50/person
Prosciutto Cotto – \$2/person | Bacon – \$2/person**

SALADS:

Shaved Vegetable Salad.....\$4/person

Red Peppers, Cabbage, Zucchini, Yellow Squash, Basil-Lemon Vinaigrette

Ancient Grains Salad.....\$4/person

Artisanal Greens, Quinoa, Candied Cashews, Pickled Cherries, Apple Cider Vinaigrette

Tuscan Kale Caesar.....\$4/person

Baby Kale, House-made Caesar Dressing, Shaved Parmesan, Black Pepper, Croutons

Cold Bean Salad.....\$4/person

Red, Cannellini & Black Beans, Peppers, Squash, Oregano, Green Sofrito

Wood Fired Carrot Salad.....\$4/person

Hummus, Shaved Celery, Candied Lemon, Radish, Fresh Herbs, Black Sesame, Espellete Vinaigrette

Spinach & Strawberry Salad.....\$4/person

Baby Spinach, Strawberries, Feta, Toasted Almonds, Radish, Balsamic Vinaigrette

Caprese Salad.....\$5/person

Beefsteak Tomato, Fresh Mozzarella, Basil, Olive Oil, Pesto, Balsamic Gastrique

PROTEIN ADDITIONS:

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

ENTREES:

Tri Pepper Braised Short Ribs with Herb Jus.....\$12/person

Beef Short Rib, Black, White & Red Peppercorn Crust, Beef Stock, Rosemary, Thyme

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

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 Brussel 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

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

~ Ask about our Children's Menu ~

BAR

OPEN BAR –

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

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

DRINK TICKETS –

Cocktails & Beer - \$9 per Ticket.

Beer 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*

Carte Blanche –

Stateside Vodka and Redemption Rye topped with our Draft Latte.

New Fashioned –

Redemption Rye and Corsica simple syrup with an orange twist.

Shakerato –

Redemption 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.

House Sangria –

Malbec, Redemption Rye, citrus juice, topped with Cava.

~ Ask us about our seasonal cocktail offerings ~

BEER –

~ Ask us about our seasonal beer list ~

WINE –

Wine can be ordered by the bottle and either set on the table or served at the bar.

~ Ask us about our seasonal 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.

POLICIES, PROCEDURES & BILLING

Space:	Availability:	Capacity:
Chef's Table	Mon-Thurs: 9am-10pm Friday: 9am-11pm Saturday: 4pm-11pm Sunday: 4pm-10pm	Seated: 20 Guests Seated/Standing: 25 Guests
Dining Lounge + Chef's Table	Mon-Thurs: 5pm-10pm Friday: 5pm-11pm Saturday: 5pm-11pm Sunday: 5pm-10pm	Seated: 60 Guests Seated/Standing: 70 Guests
Entire Café	Sun-Thurs: 7pm-10pm Fri & Sat: 9pm-11pm	Seated: 125 Guests Seated/Standing: 150 Guests

Early Closure:

- In special cases we can arrange to close the café 1 hour before our regular close time (never more than 1 hour) for an event that requires the entire café.
- To close the café early, the event must meet a minimum of \$10,000 in expenses at management's discretion.
- At least 1-month-notice is required for any early closure of the café.

After Hours:

- All events that go into after-hours time will be charged an additional fee of \$100 per hour (this includes necessary break-down time).
- After Hour Time: Sunday-Thursday starts at 7pm | Friday-Saturday starts at 9pm.

Confirmed Guest Attendance:

- A final guest headcount is due at least 3 weeks prior to the event date.
 - The final event invoice cannot be changed to reflect a new headcount after the 3 week mark.
-

Set-up/Break-down:

- Event hosts can begin set-up 1-1.5 hours before the start of the event.
- For events that require the entire café, there will be, at least, a 30 minute grace period between the closing of the café and the start of the event*.

**Ex: if the event starts at 7pm on a Thursday, we will close the café at 6:30pm to ensure a smooth transition*

- For events that require only a portion of the café, these sections of the café will be reserved, at least, 1 hour and 30 minutes prior to the event.
 - Reserved signs should signify this time of reservation, and they should be placed on all tables within those sections 2 hours prior to the reservation.
 - Clean-up (by La Colombe staff) will begin 30 minutes prior to the end of the event.
-

Event Rentals:

- Any additional seating, party equipment, or A/V rentals must be facilitated by our event coordinator.
 - All rentals will be charged to the host.
 - Requests for rentals must be submitted at least 3 weeks prior to the event in order to ensure availability.
-

Staffing for Events:

- Staffing requirements are dependent on the number of guests attending the event and the type of event services provided.

STAFFING COST: \$17/hour for each staff member.

- Additional hours will be billed for the set-up & break-down of each event*.
**Ex: an event from 6pm-9pm will be billed as 5pm-10pm, if 1 hour of set-up & break-down is required. Set-up & break-down times vary depending on the nature of the event.*
 - An additional 1 hour of staffing will be billed for each staff member, if a host wishes to move any tables in the café.
-

Catering:

- Catering from an outside source is not permitted for any event.
- The catering minimum for any event is \$20 per-person (total in food and beverage).
- A minimum of 20 guests is required for a private catered event.
- All menu submissions must be finalized at least 3 weeks prior to the event, in order to guarantee food for the event.
- Each menu item is replenished throughout the designated course time frame.

We Offer Three Catering Styles:

- **BUFFET SPREAD** – Food will be served at tables in the back of the café. Guests can bring the plates from their place settings, or plates & utensils can be stationed at the buffet instead.
 - **FAMILY STYLE** – Guests are seated at set tables. Large platters of food will be brought out to tables. Guests serve themselves. A maximum of 60 guests is required.
 - **STATIONS** – Food can be set-up at up to 3 stations throughout the café. This style of serving is ideal for events where guests are mingling more and sitting less.
-

Bartending:

- A bartender will be stationed at the bar for events. We do not permit guests to bring in their own liquor.
 - All drink menu submissions & special requests must be finalized at least 3 weeks prior to the event, in order to guarantee enough drinks for the event.
 - For alcohol consumption regulation purposes, we do not permit our bartenders to serve shots of liquor to guests.
-

Billing:

- Any gap between the suggested minimum and the catering order will be added to the bill as a hosting fee.
 - Staffing expenses are added on separate to catering and other costs.
-

Deposit:

- A flat rate of \$250 is required to secure the event reservation. This deposit will be applied to the final event balance.
- EVENTS OF 50 PEOPLE OR FEWER (based on estimated headcount): If the host decides to cancel the event, this flat rate deposit is refundable up to 21 days prior to the event date. Changes to the event date must be submitted 21 days before the initial proposed date. A fee equaling 10% of the event total will be charged if a host wishes to change their date after this 21 day cut-off point. Replacement dates cannot be guaranteed, in the case of a scheduling conflict.
- EVENTS OF 50 PEOPLE OR MORE (based on estimated headcount): If the host decides to cancel the event, this flat rate deposit is refundable up to 1 month prior to the event date. Changes to the event date must be submitted 1 month before the initial proposed date. A fee equaling 10% of the event total will be charged if a host wishes to change their date after this 1 month cut-off point. Replacement dates cannot be guaranteed, in the case of a scheduling conflict.
- 25% of the invoice amount is due at least 2 weeks prior to the event, in order for the event to proceed. This deposit is non-refundable.
- The total balance of the event should be paid in full before the end of the event date unless otherwise approved by the event coordinator.

PREFERRED VENDORS

Below is a list of vendors we have either built relationships with or come highly recommended.

A 10% service fee will be charged to have our event staff coordinate with these vendors.

However, you should feel free to coordinate with these vendors on your own terms at no extra charge.

EVENT PLANNING

- **Caitlin Maloney** – *Clover Event Co.*
570-709-0482
Caitlin@clovereventco.com
www.clovereventco.com
- **Allison Di Salvo** – *Events & Design*
856-906-5296
allison@disalvoevents.com
www.disalvoevents.com

FLORIST

- **George Baker Flowers** – *Florist*
215-545-8448
- **Urban Stems** – *Florist & Flower Bars*
267-324-3321
hannah.marks@urbanstems.com
www.urbanstems.com

ENTERTAINMENT

- **Old City Photo Booth**
215-908-9822
www.oldcityphotobooth.com
- **Maggs Bruchez** – *DJ Duo*
610-463-6627
www.maggsbruchez.com
- **Powered by Eclipse** – *DJs
& Other Entertainment Services*
info@poweredbyeclipse.com
610-637-5979
www.poweredbyeclipse.com

PHOTOGRAPHER

- **Kelly Giarrocco** – *Wedding Photography*
hello@kellygiarrocco.com
610-864-2873
www.kellygiarrocco.com.com
- **Love Me Do** – *Wedding Photography*
carina@lovedomedphotography.com
www.lovedomedphotography.com
- **Alex Medvick** – *Wedding Photography*
alex@alexmedvick.com
267-318-8041
www.alexmedvick.com

CELEBRATORY CAKES

Cake cutting service charge of \$0.75 per slice

- **Cake Life**
1306 Frankford Avenue
267-324-5579
www.cakelifebakeshop.com
- **Ramona Susan's Bakery**
1255 Marlborough Street
215-203-1980
www.ramonasusansbakeshop.com

TRANSPORTATION

- **Royal Valet** – *Exclusive Valet Service*
610-668-1453
www.royalvaletinc.com

For additional information, availability, or booking email us at catering@lacolombe.net