



Drop Off Catering Menu
Hot Lunch Buffet
(minimum order of 10 please)

CASSEROLES

Lasagna (half pan serves 10-12) three cheese lasagna with beef, Italian sausage and homemade marinara	70.00
Vegetable Lasagna (half pan serves 10-12) three cheese lasagna layered with sautéed spinach and mushrooms, oven roasted eggplant, zucchini, squash, and homemade marinara	70.00
Homestyle Chicken Pot Pie (half pan serves 10-12) fresh vegetables and tender chicken in cream sauce with flaky puff pastry crust	75.00
Chicken Artichoke Bake (half pan serves 10-12) penne pasta, grilled chicken breast, spinach and artichokes baked in parmesan cream sauce	75.00

VEGETARIAN

Lasagna Rolls (2 pp) stuffed with ricotta, sautéed spinach and mushrooms. Topped with roasted red pepper marinara and melted mozzarella. Served with seasonal vegetables	11.75
Portobello Mushroom grilled and topped with seasonal vegetables. Drizzled with balsamic reduction and served over garlicky brown rice	11.75
Herb Crusted Grilled Cauliflower Steak carrot garnish. Served over green beans marinara with parmesan	12.00
Quinoa Stuffed Bell Peppers (2 pp) with spinach, tomatoes, black beans and cilantro. Served over seasonal vegetables	12.50
Vegetable Stir Fry mixed vegetables in ginger garlic sauce. Served with steamed rice and vegetable egg roll	11.50



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CHICKEN

Grilled Chicken LOLA 12.50
grilled chicken breast topped with our signature garlicky fresh herb vinaigrette. Served with roasted garlic mashed potatoes and seasonal vegetables

Chicken Piccata 13.00
chicken scaloppine with capers and tomatoes in a light lemon butter sauce. Served with fresh herbed rice and seasonal vegetables

Chicken Marsala 13.00
chicken cutlets pan sautéed and topped with caramelized mushrooms in marsala wine sauce. Served with rosemary roasted new potatoes and seasonal vegetables

Chicken Stir Fry 12.50
with broccoli, mushrooms, carrots and bell pepper in a sweet ginger sauce with steamed rice and vegetable egg roll

Chicken Enchiladas 12.50
shredded chicken, cilantro and mozzarella rolled in corn tortillas and baked with green tomatillo sauce, queso fresco and red onions. Served with cilantro lime rice and chipotle black beans

Grilled Chicken Tacos 12.50
(3 pp) Herb grilled chicken breast hand rolled in doubled corn tortillas with roasted poblano peppers, onion and Monterrey jack cheese. Served with cilantro lime rice and chipotle black beans

PORK

Sherry Pork Chops 13.00
medallions of boneless pork loin in a sherry mushroom gravy. Served with sweet potato mash and seasonal vegetables

Pork con Caperri 13.00
pork cutlets in a white wine lemon sauce with capers. Served with fresh herbed rice and seasonal vegetables

Kahlua Pulled Pork Sandwich 12.50
build your own. Challah rolls, slow roasted pulled pork, miso slaw, sesame mayo and chipotle bbq sauce



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BEEF

Grilled Steak LOLA	14.50
Grilled flat iron steak (8oz) topped with our signature garlicky fresh herb vinaigrette. Served with roasted garlic mashed potatoes and seasonal vegetables	
Steak Chimichurri	14.50
Flat iron steak (8oz) marinated in chimichurri and char grilled. Served with extra chimichurri sauce, poblano potatoes au gratin and seasonal vegetables	
Salisbury Steak	13.00
ground sirloin sautéed with caramelized onions, served in homestyle mushroom gravy with butter noodles and seasonal vegetables	
Beef and Broccoli Stir Fry	13.50
with onions and mushrooms in ginger garlic sauce. Served with steamed rice and vegetable spring roll	
Fajitas	16.00
beef and chicken fajitas, bell peppers and onions with flour & corn tortillas, cheddar, sour cream and pico de gallo on the side. Served with Mexican rice and chipotle black beans	
Add Guacamole (pp)	3.00
Beef Brisket Tacos	13.50
(3pp) Slow roasted brisket, chopped and hand rolled in doubled corn tortillas with queso fresco. Served with cilantro lime rice and chipotle black beans	

SEAFOOD

Creole Baked Tilapia	13.00
topped with creole tomato sauce and fresh herbs. Served with garden vegetable pilaf and seasonal vegetables	
Chili Cured Salmon	14.50
Served with fresh herbed rice and seasonal vegetables	
Southwest Shrimp	14.50
with penne, leeks, garlic peas, corn and smoked tomato cream sauce	
Baked Cod	14.00
with tomato fennel ragout. Served with roasted garlic mashed potatoes and seasonal vegetables	
Fish Tacos	13.00
grilled lime marinated tilapia hand rolled in doubled corn tortillas with cabbage and cilantro aioli. Served with cilantro lime rice and chipotle black beans	