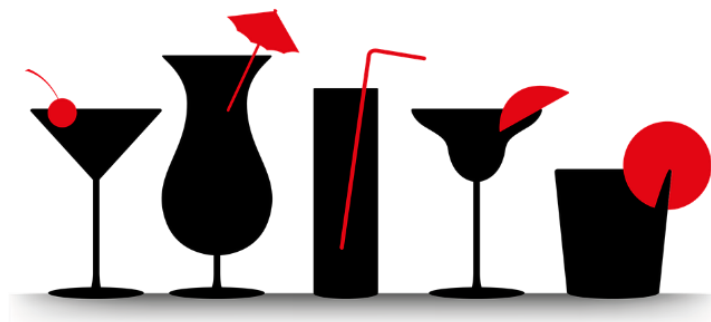


La Vela

— C A T E R I N G —
3 1 6 . 5 0 0 . 3 2 4 5

Wichita's Premier Catering Company



Every detail. Every moment. Every time.

6147 E 13th St North Wichita, Kansas 67208

Email judah@lavelawichita.com

www.lavelawichita.com

Phone 316.500.3245



La Vela
— C A T E R I N G —
3 1 6 . 5 0 0 . 3 2 4 5

With more than 50 years of combined hospitality experience, owner, Judah Craig and his staff have planned hundreds of events. Chef Mikey Rosenberg and Sous Chef Jeremiah Harvey bring a creative mindset that ensures a memorable event without busting your budget.

We have a simple philosophy...Be flexible enough to handle most circumstances while providing enough structure to guide the host to an enjoyable and flawless event.

We request a minimum order size of 25 people for food delivery, and a flat 10% will be applied for delivery and setup. Our staff members are available for any event, adding a professional level of service that surpasses all in the industry.

Thank you for your consideration,

Judah L. Craig



Breakfast Menu

~Build your own Buffet~
\$10

Meal (Pick 1)

Quiche Florentine
Quiche Lorraine
Biscuits and Gravy
Breakfast Burrito
Cheesy Eggs

Carbs (Pick 2)

French Toast
Toast with Jelly
Belgian Waffles
Assorted Muffins
Danishes
Bagels (Cream Cheese)
Cinnamon Rolls

Proteins (Pick 1)

Bacon
Sausage Patties
Sausage Links
Ham
Turkey Sausage

Sides (Pick 2)

Scrambled Eggs
Mixed Fruit
Yogurt Parfait
Hash Browns
Skillet Potatoes
Grits

Continental - \$8

Choice of two carbs and one side. Served with coffee and choice of juice.

Traditional- \$11

Breakfast burrito, cinnamon rolls, bacon, scrambled eggs, and mixed fruit.
Served with coffee and choice of juice.

European- \$13

Quiche, brie in a puff pastry, fresh fruit, sliced meats, and croissants with sweet jams.
Served with coffee and choice of juice.

Southern \$10

Grits, jalapeno-bacon cheesy eggs, biscuits and gravy, and ham.
Served with coffee and choice of juice.

Snacks

(Minimum order of 25)

Granola Bars~\$2
Trail Mix~\$2.50

Whole Fruit~\$1.50
Sliced Fruit~\$3
Mixed Nuts~\$3

Hummus and Veggies~\$3
Homemade Cookies~\$2

Beverages

Served by the Gallon ~ \$15

Orange Juice

Apple Juice

Cranberry Juice

Tea

Coffee

Hot Cocoa

Served Individually ~\$1.50

Sparkling Water

Bottled Water

Soda Cans

Bar

Liquor

Calls \$5

Premiums \$7

Bottled Beer

Domestic \$4

Craft or Import \$5

Keg Beer

Domestic \$250

Craft or Import \$315

Approximately 125 servings

Wine

House Wine \$6 per glass \$24 per bottle

Upscale wine selection and pricing available

Batch Drinks \$150

Serves approximately 50 Drinks

Sangria (Red or White)

Margarita

Pineapple Rum Punch

Whiskey Sour Party Punch

Hard Seltzers \$4

Black Cherry

Mango

Grapefruit

Special Occasions

Don't hesitate to ask!

We offer a variety of ways to impress your guests and make any occasion memorable.

Classic Sandwiches

~\$10~

Includes one side and choice of bread.

Candle Club

Mayo, lettuce, tomato, American cheese, Swiss, bacon, avocado, turkey, and ham.

Chicken or Tuna Salad BLT

Pecans, dried cranberries, mayo, celery, poppy seeds, bacon, lettuce, and tomato.

Vegan Delight

Avocado, hummus, lettuce, tomato, red onion, and cucumber.

Vegetarian

Avocado, lettuce, tomato, red onion, cucumber, alfalfa sprouts, and a zesty ranch mayo.

Turkey Swiss

Avocado, turkey, Swiss cheese, lettuce, tomato, red onion, and a cranberry mayo.

Sides

Cottage Cheese
Mixed Fruit
Chips
Cole Slaw
Potato Salad

Bread

Wheat
Focaccia
Hoagie
Croissant
Ciabatta

Box Lunches

In need of a quick lunch for any occasion?
Please feel free to inquire about available options.

Prices range from \$7-\$10 per person.
No delivery fee for groups of 50 or more.

Salads

~\$8~

Make any salad a wrap for a dollar more.

Candle Cobb

Romaine, diced chicken, bacon, avocado, diced eggs, tomatoes, blue cheese crumbles, and buttermilk ranch.

Fattoush

Romaine, mixed greens, pita chips, Kalamata olives, red onion, cherry tomatoes, Feta cheese, green pepper, and Lebanese Dressing.

Classic Caesar

Romaine, homemade croutons, shaved Parmesan cheese, and a classic Caesar dressing.

Spinach Salad

Baby spinach, diced eggs, candied pecans, red onion, and a honey balsamic vinaigrette.

Proteins

Chicken Breast (6 oz) ~\$4 **Grilled Shrimp (6 pcs) ~\$6** **Grilled Salmon (6 oz) ~\$7**

Soups

Minimum order of 25

Lobster Bisque ~ \$5

Chicken Noodle ~ \$4

Italian Wedding ~ \$4

Traditional Chili ~ \$4

Roasted Poblano ~ \$4

Chicken Tortilla ~ \$4

Soup, Salad, and Sandwich combinations available.

Wraps

~\$10~

Choice of Pita or Tortilla.

Includes a side.

Mediterranean

Grilled chicken, hummus, romaine, cucumber, and Greek olives.

Buffalo Chicken

Chicken tenders tossed in buffalo sauce, cheddar cheese, romaine, and red onion.

Chicken Caesar

Grilled chicken, romaine, parmesan cheese, and Caesar dressing.

Vegan

Avocado, spinach, hummus, tomato, red onion, alfalfa sprouts, and cucumber.

Vegetarian

Mixed Greens, avocado, tomato, red onion, red pepper, cucumber and ranch mayo.

Gyro

Lamb-beef, romaine, feta cheese, Tzatziki sauce, red onion, tomato, and dill pickle spear.

Shawarma

Grilled Chicken, romaine, cucumber, tomato, red onion, and Tahini sauce.

Sides

Cottage Cheese Mixed Fruit Chips Cole Slaw Potato Salad

Looking for a creative lunch idea...
Ask us about "Build your own" options.

Hors d'oeuvres

Served Hot \$/Piece

Meatballs (BBQ or Swedish)	2
BBQ Hot Links.....	2
Chicken Poppers (Ranch).....	2
Steak Poppers (White Gravy)	2
Breaded Butterfly Shrimp (Cocktail Sauce)	3
Coconut Butterfly Shrimp (Sweet Chili Sauce) ...	3
Mini Kabobs (Shrimp, Steak, or Chicken)	4
Pork Egg Rolls (Sweet & Sour)	1.50
Chicken Livers (White Gravy)	1.50
Bacon Wrapped Shrimp	3
Stuffed Mushroom Caps	2.5
Bruschetta with Meat and Melted Cheese.....	2.5
Sliders	
Roast Beef or hamburger.....	3.5
Pulled Pork.....	3
Pulled BBQ Chicken.....	3

Served Cold \$/Piece

Chicken Salad Tacos	2
Caprese Skewers with a Balsamic Reduction.....	2.5
Pinwheels	
Sun Dried Tomatoes, Basil, and Vegan Cheese.....	1.5
Turkey and Cream Cheese.....	1.5
Bacon, Cheddar, and Ranch.....	1.5
Shrimp Cocktail	
“Colossal”	4
“Medium”.....	3
“Small”.....	2

Platters

	<u>Serves</u>	<u>\$</u>
Lavash with Pico de Gallo	10	17
Antipasto with Meat	25	75
Fruit Sliced or Skewered	25	75
Smoked Salmon with Accoutrements	30	75
Veggie Platter with Ranch	25	60
Cheese and Cracker	25	75
Gourmet Cheese and Cracker	25	125
Wings (Naked or Buffalo)	25	25
Oyster Rockefeller Shooters	25	60

Dips

	<u>Serves</u>	<u>\$</u>
Hummus with Pita	25	60
Spinach/Artichoke Dip	25	60
Ceviche with Won Ton Crackers	25	75
Chips and Dips (Pick two)	25	50
Salsa		
Guacomole		
Black Bean Salsa		
Chili con Queso		

Proteins can be added to any dip option

Buffet Options

Italiano~\$14

Pick two pastas and two sides from the lists below.
Includes garlic bread knots and choice of salad.

Pastas

Beef Lasagna	Chicken Alfredo	Pasta Primavera
Beef Stroganoff	Chicken Carbonara	Veggie Lasagna
Spaghetti and Meatballs	Chicken Bucatini	Shrimp Scampi

Sides

Vegetable sides are available as both roasted and sautéed.

Broccoli	Asparagus
Glazed Carrots	Veggie Medley
Green Bean Almandine	Sweet Corn
Cole Slaw	Zucchini and Squash
3 Bean Salad (Cold)	Broccoli Slaw (Cold)

Starches

Wild Rice	Garden Rice
Corn Bread	Baked Potato Wedges
Scalloped Potatoes	Whipped Potatoes
Macaroni and Cheese	Potato Salad
Pasta Salad	Loaded Mashed Potatoes

****Please Reference the above lists for the following buffet options****

Lunch Buffet

~\$13~

Pick two proteins and two sides. Select one starch and one salad.

<u>Chicken</u>	<u>Seafood</u>	<u>Beef</u>
Chicken Breast Fried or Baked Kabob	Breaded Shrimp Breaded Coconut Shrimp Grilled Tilapia	Country Fried Steak Kabob Roast Beef Meatloaf

~Each protein comes with a choice of sauce~

Sauces

Asian BBQ	Asian Glaze	BBQ	Butter Cream
Chimichurri	Creamy Garlic	Herb Cream	Honey Garlic
Lemon Capers	Lemon Pepper	Marinara	Marsala
Mustard Wine	Pesto	Stir Fry	Teryiaki

Barbecue Options

~\$14~

Pick two proteins and two sides.

Sliced Brisket Baked Chicken Hot Links Pulled Pork KC Ribs

Dinner Buffet

~\$17~

Pick two proteins and two sides. Select one starch and one salad.

Chicken

Roasted Chicken
Bone-in Thigh
Chicken Parmesan

Seafood

Grilled Salmon
Shrimp Kabob

Beef

Chopped Steak
Sirloin
Brisket

Pork

Pulled Pork
Pork Loin

Elegant Buffet

~\$25~

Pick two proteins and two sides. Select one starch and one salad.

Chicken

Roasted Rock Hen
Chicken Cacciatore
Chicken Cordon Bleu

Seafood

Baked Scallops
Shrimp Scampi
Sea Bass

Beef

Short Rib
Tenderloin
Prime Rib

Pork

Bone-In Chop
Stuffed Tenderloin

Kids Menu

~\$9~

Minimum of 10 orders
Select one entrée and two sides.

Entrée

Mac n Cheese
Chicken Tenders
Grilled Cheese Sandwich

Sides

Fruit Cup
Apple Slices
Veggies with Ranch

Service

A 10% Service Fee is added to the entirety of the bill.

Bartender...\$40 for first hour.... \$20 per hour

Server...\$30 for first hour...\$15 per hour

Cooks...carving or omelet stations...\$20 per hour

Chef...\$200 per event

Linens

Linen Napkins Black or White.....\$0.50 Each

Tablecloth (Most Sizes) Black or White..... \$5.00 Each

Table Skirts Black..... \$15.00 Each

Floor Length Tablecloth Black or White..... \$10.00 Each

Plateware

Prices are per person.

Elegant Disposable.....	\$1
Square White China 9"	\$1.50
Round White China 10"	\$2
Round White China 6.5"	\$1

Silverware

Prices are per person.

Elegant Disposable.....	\$1
Dinner Fork.....	\$1
Salad Fork.....	\$1
Soup Spoon.....	\$1
Steak Knife.....	\$1
Full Set.....	\$3

Glassware

Prices are per person.

Elegant Disposable.....	\$1
Pint Glasses.....	\$1
Small Wine Glasses.....	\$1.50
Large Wine Glasses.....	\$2
Bar Glasses.....	\$1
Full Set.....	\$4

*****Full Package (Plates, Silverware, and Glassware) \$7*****

Miscellaneous

Prices are based on a per unit cost.

6' Round Table.....	\$10
6' Rectangle Table.....	\$10
8' Rectangle Table.....	\$12
4' Rectangle Table.....	\$8
High Top "Cocktail" Table.....	\$8

Black Banquet Chairs	\$3
Chair Covers Black or White....	\$2

Pipe and Drape Section....	\$25
Podium.....	\$50
Projector and Screen.....	\$50
4' x 8' Stage (6 available) ..	\$35

Additional Information

One of our Catering Concierges will guide you through process.

- ~State Sales Tax 7.5%...subject to change
- ~State Liquor Excise Tax 10%...subject to change
- ~All payments are due 24 hours prior to the event
- ~10% for delivery and setup will be added to all catered events
- ~10% service fee will be added for any event in which staffing is hired
- ~A credit card will be kept on file for any damages or additional costs
- ~Cash, Check, and major credit cards are all accepted forms of payment

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