



LA PARRILLA
LATIN AMERICAN CUISINE

CATERING MENU

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Service

Thank you for choosing La Parrilla for your catering needs. Our philosophy of quality food and service will complement your special occasion. We are more than willing to work with you in planning an individualized menu that best fits your need or your group. We are NOT limited to doing Latin American cuisine in our catering in spite of the heavy influence. We are capable of executing American, Continental, Italian, Asian, or a fusion thereof. Due to space limitations, we are only able to present a small sample of our selection. Please inquire with the Catering Coordinator about seasonal specialties and other items not shown in the menu.

La Parrilla will conduct catering ONLY off-premise due to the lack of space in the restaurant. However, La Parrilla has made arrangements with the Circle S Guest Ranch & Country Inn (15 minutes North of Lawrence) to cater large events. We will also cater at the venue you select where we will assure you that you will receive the same quality service and innovative cuisine.

Terms & Conditions

1. We require about 1-3 days notice for small parties (1-20 people) & 1 week or more for large events (81+ people) depending upon the menu & service.
2. For parties of more than 81+ people or a total Catering amount of \$1,000.00, 50% of the payment is due upon reservation and the remaining 50% is due after the event is catered.
3. Four Course Dinner entree selections have to be made 1 day ahead of time.
4. Cancellation of any party requires a minimum of 72 hours notice.
5. Confirmation of any parties should be made 36 hours in advance. If more guest show up than originally planned, then you will be billed on per person basis. However, we cannot guarantee enough food for additional guests.
6. If all the guests do not show up for the catered event, you will still be charged the original amount.
7. You can set up the Catered event in any way you would like provided you let us know 1 day in advance for large parties (81+ people) & 3 hours in advance for smaller parties (1-80 people).
8. We will cater at a location of your choice. If you require set up, clean up & service, you will be charged accordingly.
 - If you decide to cater at the Circle S Guest Ranch for large parties (up to 200 people), then, you will be charged a rental fee accordingly.

Hors d'ouvres & Appetizers

Chips & Salsa	20 pl*	\$ 20.00
Guacamole with chips	20 pl	\$ 40.00
Plantain Chips with black bean dip	20 pl	\$ 35.00
Mini Quiche Lorraine, Spinach & Assorted	20 pc**	\$ 22.00
Stuffed Phyllo Dough	20 pc	\$ 24.00
Cheese Puffs	20 pc	\$ 20.00
Crostinis with either black bean spread & pico de gallo, or fresh Oaxacan cheese & Salsa Mediterranea	20 pc	\$ 25.00
Beef en Croute	20 pc	\$ 40.00
Pork & Shrimp Egg Rolls	20 pc	\$ 16.00
Assorted Canapes	20 pc	\$ 42.00
Quesadilla Triangles veggie with monterey jack cheese, caramelized onions, black beans & corn.	20 pc	\$ 20.00
Chicken or Pork with guacamole & grilled onions.	20 pc	\$ 25.00
Bajan Shrimp Cocktail	40 pcs	\$ 45.00
Ceviche	20 pl	\$ 45.00

* pl stands for people.

** pc stands for pieces.

Platters & Trays

(all items are for 20 people)

Vegetable Tray	\$ 25.00
broccoli, cauliflower, red & green bell pepper, carrots, cucumbers, zucchini & yellow squash with ancho chile dressing.	
Cheese & Crackers Tray	\$30.00
monterey jack, cheddar, Swiss & assorted crackers.	
Gourmet Fruit & Cheese Tray	\$ 50.00
cheddar, queso blanco, queso anejo, queso Oaxaca, & queso chiva with seasonal fruit.	
Meat Platter	\$ 60.00
roast beef, ham & smoked turkey with cheddar & jack cheeses, guacamole, lettuce, tomato & onion on rustic bread.	
Smoked Salmon	\$ 50.00
with capers, dill-cream cheese, red onions, boiled eggs & crackers.	
Salad Bowl	\$ 40.00
with jicama, tomatoes & olives with jalapeno-lime or ancho chile vinaigrette.	

Four Course Dinner

Appetizer
Soup or Salad
Entree
Side Dishes
Rolls
Dessert
Soft Drinks, Tea or Coffee

Four Course Dinner will include full table service. You have a choice of one entree and the side dishes will include a vegetable and a starch. The price is \$30.00/per person with minimum of 15 people or a total sum of \$450.00, not including taxes & gratuity. Liquor, Beer or Wine will be extra. There will be an automatic 15% gratuity charge.

Four Course Dinner Entrees

Prime Rib*

with horseradish sauce & au jus.

Ribeye a la Parrilla

grilled Ribeye steak marinated Pampas-style with fresh oregano, parsley, garlic, lime juice, red wine & olive oil.

Sirloin en Molcajete

grilled beef fillet marinated with garlic, scallions, Negra Modelo beer, olive oil, achiote, habenero & olive oil.

Chicken Pipian

grilled chicken breast served with pumpkin seed sauce.

Chipotle Shrimp

sauteed shrimp with chipotle peppers & vegetables in orange-tequila sauce.

Red Snapper Veracruz

sauteed fresh Red Snapper with onions, bell peppers, tomatoes, jalapenos, cinnamon, paprika, fresh oregano & cilantro.

Vegetable a la Parrilla

grilled yellow squash, zucchini, bell peppers, portabella mushrooms & cactus. Served with flour tortillas.

* Prime Rib Dinner will only be catered to a party of 15 or more. More vegetarian selections are also possible. Please contact the Catering Coordinator.

Lunches & Dinners

(all items are for 20 people)

Enchilada Platter

Ranchera (with red chile sauce)

cheese \$ 50.00

chicken or beef \$ 60.00

Suiza (with mild green chile sauce)

chicken \$ 60.00

Salvadoran \$ 50.00

Taco Bar

Served with shredded cheddar & monterey jack cheese, lettuce, tomato, sour cream, salsa & corn tortillas.

Taco meat \$ 50.00

Chicken Mulatto \$ 60.00

Pork al Pastor \$ 60.00

Add Flour tortillas \$ 5.00

Rice Bowls

served with Mexican rice, black beans & Salsa Verde

Gaucha-style Steak, Chicken Mulatto or Pork al Pastor \$ 110.00

Grilled Vegetables \$ 99.00

Carving Station

(For 20 people with 4 ozs portion per person)

Grilled Beef, Pork, Chicken or Vegetables Espeto

Brazilian Churrasco-style skewered meats in Espeto.

Beef \$ 65.00

Chicken \$ 39.00

Pork \$ 38.00

Vegetable \$ 29.00

Sides

Rice	\$ 25.00
Beans: Refried or Black	\$ 25.00
Grilled Vegetables	\$ 30.00
Soup	\$40.00

Desserts

(12 pcs or for 12 people)

Tres Leches

Mexican Cake with fresh milk, evaporated milk & condensed milk.
\$ 28.00

Strawberry Mousse	\$ 28.00
Tiramisu	\$ 28.00
Flourless Cocolate Cake	\$ 28.00
Lemon Tart	\$ 28.00
Pear Frangipan Tart	\$ 32.00
Apple Tart	\$ 32.00
Bailey's Cheesecake	\$ 28.00

Extra Conveniences

(Prices reflect a quantity of 20)

China Plates	
dinner	\$ 20.00
salad	\$ 15.00
dessert	\$ 15.00
Glassware	
water	\$ 12.00
wine	\$ 12.00
Silverware	
knife, fork, dessert fork & a spoon	\$ 40.00
Napkins	
cloth 20 pcs	\$ 7.00
Table Cloths	\$ 6.50/pc
Disposable Plates, Paper Napkins & Plastic Silverware	\$ 20.00

Miscellaneous Items:

Tables, flower arrangements, podium & microphone set up and other essentials are available.

Special equipment rental may apply for catered event.

Catering at your location Service Charges:

	<u>Set-up Charge</u>	<u>Clean up Charge</u>
1-20 people	\$ 20.00	\$ 20.00
21-40	\$ 25.00	\$ 25.00
41-80	\$ 35.00	\$ 35.00
81+	\$ 50.00	\$ 50.00

Service staff and bar tenders: \$10.00/hour per service staff.

Rental charges for additional equipment is \$1/person.