

# LA CUISINE CATERING

## Graduation Picnic Menus 2014



Congratulations to the  
**Class of 2014!**

Celebrate your graduate's  
success by hosting a picnic  
or trunk party in their honor



**LA CUISINE CATERING**

19 WEST 1ST STREET  
HINSDALE, IL 60521

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### ALL AMERICAN FAVORITES

**HERBED BABY RED POTATO SALAD**  
*With chopped pepper, onion, celery, and  
bacon pieces with Dijon vinaigrette*

**FRESH FRUIT SALAD**  
*A medley of seasonal fresh fruits*

**SEA SALT POTATO CHIPS**

**MAC AND CHEESE**  
*Creamy cheddar sauce, ditilini pasta  
topped wit parmesan cheese and  
toasted panko bread crumbs*

**GRILLED ANGUS BURGERS**  
*With caramelized onions  
and American cheese*

**STEAMED ALL BEEF HOT DOGS**  
*With all the traditional fixings*  
\$14.95 per guest

### WESTERN BARBECUE FEAST

**EPIC SLAW**  
*Shredded cabbage and carrots  
in our special tangy and sweet dressing*

**COUNTRY STYLE POTATO SALAD**  
*New red roasted potatoes in a creamy  
mustard, chives and pepper dressing*

**HOME STYLE BAKED BEANS**  
*Baked barbequed beans with  
mustard, honey and brown sugar*

**SWEET CORN**  
*in a savory butter wash*

**MAC AND CHEESE**  
*Creamy cheddar sauce, ditilini pasta  
topped wit parmesan cheese and  
toasted panko bread crumbs*

**BBQ SMOKE PULLED PORK**  
*Tender smoked pork with sweet  
BBQ sauce on a Texas bun*  
\$14.95 per guest

### CARIBBEAN BARBECUE

**ISLAND GREEN SALAD**  
*Chopped iceberg lettuce and mixed  
spring greens, dried cranberries,  
smoked bacon with lime dressing*

**FRESH SLICED FRUIT PLATTER**  
*An array of seasonal fresh fruits*

**MARGARITA SHRIMP SKEWERS**  
*Served in a tequila lime butter sauce*

**BLACK BEAN AND CORN SALAD**  
*Black Beans and corn tossed with onions and  
tomatoes in a spicy cilantro vinaigrette*

**SWEET AND SOUR MEATBALLS**  
*In a soy, ginger, garlic sauce with sesame  
seeds and sweet and sour flavors*

**SPANISH JAMBALAYA**  
*A Caribbean island original, chicken, shrimp,  
smoked sausage and saffron rice*

**GRILLED ADOBO JERK CHICKEN**  
*Tender rubbed grilled chicken  
served with an island garlic rum sauce*  
\$14.95 per guest

### KABOB BUFFET

**CHOPPED SALAD**  
*Tossed greens, bacon, blue cheese, tomato,  
ditilini pasta and a creamy Italian dressing*

**VEGETABLE KABOB**  
*Seasoned grilled vegetables on a skewer with  
sundried tomato veggie dip*

**TENDER BEEF KABOBS**  
*With a teriyaki ginger sauce*

**CHICKEN KABOBS**  
*With garlic, fresh basil and olive oil*

**RICE PILAF**  
*With cranberries and nuts*

**ASSORTED BREAD ROLLS**  
\$14.95 per guest

### TEX-MEX FIESTA

**FIESTA SALAD**  
*Romaine lettuce with tortilla strips, corn,  
tomatoes, kidney beans and a lime dressing*

**SANTA FE LENTIL AND RICE SALAD**  
*Brown rice, lentils, crisp vegetables and black  
beans in a tangy tomato sauce*

**REFRIED BEANS**

**CHICKEN FAJITAS**  
*Served with pico de gallo, cheddar cheese,  
sour cream and fresh flour tortillas*  
\$15.95 per guest

