



***la* PERA**

EVERYDAY CATERING





# *Get it delivered!*

Delicious seasonal menus, easy for “everyday” occasions - Let’s make the food spread the star of the show at your next backyard soiree, meeting or office gathering. Our Everyday Drop off style catering packages and platters are a great way to take the stress out of planning a meal for a group, without the cost of full-service staffing or rental equipment. Mix and match to curate a fun, easy-to-serve menu - we will seamlessly deliver and set up at your event location in just an hour - and voila!

Small bites plattered to perfection for a party, individually boxed meals for an office luncheon, or a full farm-to-table spread that everyone will enjoy - no need for our team to stick around, our set up is easy to clean and set up just in time for guests to arrive.

The food we create is continuously inspired by available, seasonal, and high-quality ingredients. Our style, technique, and menus are studded with colorful tropical and Latin flavor notes and we strive to use as many eco-friendly packaging options as possible for Everyday Drop Off style events.

We are truly passionate about good food made with love and the highest standards.

## **SERVICE STYLES**

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### *Individually Boxed Meals*

Individually boxed and sealed, our seasonal selection of complete meals are perfect for a picnic or a corporate luncheon, or any social event.

### *Styled Food Spread Deliveries*

Grace your table with colorful, buffet style farm to table entrees + sides, or our oh-so popular taco bar - great for any occasion, curated and set up by our team before everyone digs in

### *Small Bites, Grazing Spreads, Sweets & Add-ons!*

Elevated small bites can make the party! Grazing spreads, seasonal chips + dip options, appetizer platters and sweet bites can be combined to make a killer cocktail party spread, or are a perfect addition to a heavier meal.





# Individual Boxed Meals

\$14-18 / boxed meal per guest

The perfect way to feed your crew quickly and efficiently - delivered hot or cold options, each is individually labeled and boxed for guests to pick up when it's time to eat!

## Hot Meals

### Avocado Chargrilled Chicken

citrus marinated chicken, guajillo potato puree, garlic scallion rice, avocado salsa fresca, avocado salsa, microgreens



### Pear Chicken & Black Bean

pear glazed chargrilled chicken, garlic black bean, scallion rice, blueberry pickled onion, fresh herbs + salsa macha



### Black Garlic Short Ribs

9 hour braised black garlic short rib, roasted sweet potato puree, stone fruit pico de gallo + microgreens



### Brisket & Tamarindo BBQ

tender sliced brisket, tamarindo BBQ, roasted golden potato wedges + microgreens



### Banana Leaf Pulled Pork Bowl

9 hour braised banana leaf pulled pork, garlic scallion rice, black beans, arugula chimichurri, grilled pineapple pico, seasonal radish, queso fresco



### Pastor Cauliflower & Avocado

Achiote and citrus marinated cauliflower, garlic black beans, scallion rice, fresh herbs, blueberry pickled onion + avocado salsa



### Chili Cacao Acorn Squash & Heart of Palm

Hoja Santa acorn squash, garlic rainbow quinoa, seared heart of palm, coconut cauliflower crema + Mexican saffron



## Cold Salad, Sandwiches & Picnic Boxes

### Chargrilled Chicken & Prickly Pear Naranja Salad

achiote marinated chicken, chargrilled + sliced local greens, prickly pear soaked citrus segments, watermelon radish, red onion strings, sunflower seeds with prickly pear vinaigrette



### Brisket & Citrus Salpicon Torta

braised brisket, green bell pepper, onion tomato, serrano and fresh citrus marinade, green leaf lettuce in a locally made bolillo roll with Peruvian purple potato salad

### Chia Chicken Salad & Grilled Pineapple Wrap

local hydroponic bibb lettuce wraps, smoked chicken chia salad, grilled pineapple slaw, smoked paprika + chipotle aioli



### Seasonal Grazing Picnic Box

local and seasonally sourced cheese, charcuterie fruits, spreads + snacks individually styled for one to enjoy!

- or on request

### Rainbow Quinoa & Grilled Veggie Bowl

garlic rainbow quinoa, seasonal grilled, pickled and fresh veggies, guajillo tahini sauce + fresh herbs





# *StyLED Delivery Spreads*

A meal to remember - great for any occasion, curated and set up by our team before everyone digs in! Our two most popular packages are outlined below and detailed with menu options on the next few pages: Taco Bar + Farm to Table.



## PACKAGE #1 *Taco Bar*

*\$19.50 pp*

Includes:

- choice of two protein or veggie taco filling options
- pumpkin seed salsa macha, creamy avocado salsa, blueberry pickled onions, queso fresco, fresh limes & cilantro
- handmade corn tortillas
- scallion rice & charro beans
- choice of third seasonal side or Mexican Street Corn
- ADD third taco choice (at \$4 pp)



## PACKAGE #2 *Farm to Table*

*Seasonal Entrees & Sides  
starting at \$24.50 pp*

Includes:

- choice of one fresh seasonal salad
- choice of one main protein or veggie entree option
- choice of two seasonal sides
- ADD second entree choice (starting at \$8 pp)





## PACKAGE #1

# Taco Bar

## *Austin meets Fiesta: Taco Bar with Handmade Corn Tortillas*

Handmade corn tortillas, freshly marinated and grilled proteins and creative veggie taco fillings and the staple sides for any good taco bar.

Served with our signature pumpkin seed salsa macha, creamy avocado salsa, blueberry pickled onions, queso fresco, fresh limes + cilantro.

## Taco Fillings

### Pear Glazed Chargrilled Chicken

(gf) (df)

### Chili Cacao Rubbed Steak (+\$2 pp)

(gf) (df)

### Cochinita Pibil

(gf) (df)

### Pastor Cauliflower

(gf) (df) (v)

### Chili Cacao Sweet Potato

(gf) (df) (v)

## Seasonal Sides

### Garlic & Tomato Charro Beans

traditional, stewed for hours in our special blend of spices, fresh herbs, tomato and roasted garlic

(gf) (v)

### Brazilian Garlic Scallion Rice

toasted garlic and onion rice, scallion puree, sea salt, fresh herbs

(gf) (v)

### Mexican Street Corn

chargrilled corn, artisanal cotija, lime aioli, Tajin, cilantro

(gf) (vg)

**Ask your planner about our Seasonal Side offerings!**





## PACKAGE #2

# Farm to Table

Seasonal ingredients pop in our fresh salads, sides and flavorful main dishes. The perfect solution for a healthy lunch or client meeting at the office, or a full spread dinner party where you want to provide a variety of beautiful tasty food.



## Sides

### Guajillo Mashed Potatoes

golden potatoes, guajillo butter, shaved parmesan, scallion oil

**gf** **eg**

### Oaxacan Truffle Mac & Cheese

manchego, parmesan, roasted garlic, truffle infused large shell macaroni baked with crispy panko bread crumbs

**eg**

### Roasted Cauliflower, French Beans & Pomegranate

roasted cauliflower, caramelized onions string beans tossed in brown butter, apple cider dressing, pomegranate seeds

**gf** **v** **df**

### Arugula Pepita Roasted Carrots

Seasonal carrots, arugula, toasted pumpkin seeds, arugula chimichurri, microgreens

**gf** **v** **df**

### Summer Squash & Pineapple Salsa Fresca

zucchini, summer squash + calabacita Texas olive oil, agave, lime, microgreens and grilled pineapple pico

**gf** **df** **v**

### Peruvian Purple Potato Salad

smashed purple + golden potato, fresh green apple, pickled mustard seed, scallion oil

**gf** **df** **v**

### Apple & Artichoke CousCous

smashed Brunoise apple, artichoke heart, shaved fennel, dried cherries, mint, lemon agave citronette

**df** **v**

## Seasonal Salads

### Spring / Summer

#### Prickly Pear Naranja

prickly pear soaked citrus, watermelon radish, red onion, fresh greens, sunflower seeds + prickly pear vinaigrette

**gf** **df** **v**

#### Heirloom Tomato Salad

heirloom tomato, red onion, black pepper croutons, fresh greens + chipotle ranch

**eg**

### Fall / Winter

#### Hibiscus Pear, Pecan & Baby Spinach Salad

Hibiscus tea-soaked pear, shallot, maple cayenne spiced pecans, baby spinach, hibiscus lime vinaigrette

**gf** **df** **v**

#### Baby Kale &

#### Roast Pumpkin Vinaigrette

Fresh baby kale, dried cherries, red onion, pepitas, black pepper + roast pumpkin vinaigrette

**gf** **df** **v**







## PACKAGE #2

# *Farm to Table*

## Entrees

### Chargrilled Pear Glazed Chicken

Anjou pear, pumpkin seed salsa macha, blueberry onions, fresh herbs

(gf) (df)

### Avocado Chicken

avocado salsa fresca, creamy avocado salsa, herbs and edible flowers

(gf) (df)

### Wine Poached Apple & Onion Short Ribs

9 hour braised short rib, Malbec poached apple + caramelized onion, fresh dill

(gf) (df)

### Smoked Brisket

tamarind BBQ, house pickles and microgreens

(gf) (df)

### Grilled Pineapple Pork Tenderloin

heirloom tomato and grilled pineapple pico, garlic herb crust, creamy avocado salsa

(gf) (df)

### Chili Rubbed Acorn Squash

black quinoa, hearts of palm, coconut cauliflower crema, herbs, smoked paprika, garlic confit

(gf) (df) (v)

### Aji Amarillo Chargrilled Cabbage

grilled aji amarillo local cabbage, grilled corn, pickled fresno, mint

(gf) (df) (v)

### Pastor Cauliflower

fresno pepper, avocado salsa, herbs grilled onion, fresh lime, radish

(gf) (df) (v)







# *Small Bites, Grazing Boxes Sweets & Add-ons*

Let's get this party started! Grazing spreads and fun, playful small bites are the perfect light addition to kick off the best of celebrations. Our culinary team has created some unique light bite options to be displayed stationarily for guests to enjoy throughout your event.

We have a diverse list of locally inspired 1 to 2 bite appetizers in our Cocktail Party profile, they are exactly what you need to take your event to the next level and truly impress your guest's taste buds. We can use your serving platters or will provide kraft paper lined serving trays and any utensils and cocktail napkins for your guests to serve themselves.

Whether it's a few bites before dinner or a full on cocktail party, we've got the tasters to wow any crowd!

## *Order Sizes*

*Small* (Serves 15 to 20 guests)

*Large* (Serves 35 to 40 guests)







# Chips, Dips & Small Bite Appetizers

## Chips & Dips

### Seasonal Salsa Trio & Chips

*available as small or large order*

Seasonal trinity of house-made salsas + locally made white corn tortilla chips

(gf) (df) (v)

### Grilled Pineapple Pico

*available as small or large order*

grilled pineapple, tomato, onion, serrano, cilantro, lime juice, local white corn tortilla chips

(gf) (df) (v)

### Smokey Garlic Guacamole

*available as small or large order*

fresh house made guacamole, applewood smoked sea salt, herbs, sweet potato chip with local white corn tortilla chips

(gf) (df) (v)

### Charred Carrot Hummus & Pita

*available as small or large order*

house made chargrilled carrot + chickpea hummus, scallion oil drizzle, fried chickpeas, guajillo flakes with crispy pita chips

(df) (v)



## Small Bites

### Chili Cacao Steak &

### Chimichurri Skewers

*available as small or large order*

ancho + cacao rubbed flank steak, seared and served with arugula chimichurri, toasted pepitas

(gf)

### Pastor & Grilled Pineapple Skewer

*available as small or large order*

fresh citrus and achiote pork, grilled pineapple, tomatillo salsa, fresh onion + cilantro

(gf)

### Chargrilled Pear Glazed

### Chicken Skewer

*available as small or large order*

Fresh citrus + achiote marinated chicken, anjou pear, pumpkin seed salsa macha, blueberry pickled onions, fresh cilantro

(gf)

### Prosciutto Stuffed Pear Bite

*available as small or large order*

Anjou pear, gorgonzola, prosciutto, fresh basil, fresno + black pepper honey drizzle

(gf)

### Pumpkin Lemon Basil Empanadas

*available as small or large order*

pumpkin, basil and preserved lemon Brazilian coxinha style empanada, salsa matcha + herbs

(vg)

### Agave Grilled Pear &

### Smoked Walnut Crostini

*available as small or large order*

crispy baguette, whipped local chevre, smoked red walnut, agave, microgreens

(vg)



### Aged Manchego & Guava Crostini

*available as small or large order*

guava jam, aged manchego cheese, wildflower honey, toasted baguette, edible flowers

(vg)

### Watermelon Caprese Skewer

*available as small or large order*

Texas watermelon, Haus Bar Farms basil, Pure Luck feta and guajillo balsamic

(gf) (vg)

### Citrus Mint Beet Ceviche

*available as small or large order*

orange, lemon and olive oil marinated beets, fresh mint with plantain chips

(gf) (df) (v)

### Brisket Brazilian Bolinhos

*available as small or large order*

Texas style chopped brisket, traditional Brazilian bolinho style empanada, tamarindo BBQ + house pickled escabeche

(gf)

### Chia Chicken Salad Lettuce Wraps

*available as small or large order*

citrus + annatto grilled chicken, chia seed, green apple, chipotle aioli, bibb lettuce leaf cup

(gf)



*La Dama*

# Grazing Boxes

*available from our sister company*



## STYLE OPTIONS

### Lady Bird Johnson

Our favorite local and seasonal finds from around Austin, TX - Texas cheese and cured meats, amazing local produce, veggies and snacks. Locally baked bread, crackers + edible garden flowers.

### Frida Khalo

Bright and colorful, the Frida board style has a Latin twist with Spanish + Mexican style cheeses and charcuterie, Latin inspired snacks, dips, seasonal tropical fruits and veggies.

### Chiquita Banana

A wonderful breakfast spread or tropically inspired celebration - grass fed Camembert, shaved honey ham, mini mango passionfruit cakes, hibiscus honey yogurt cups and coconut macadamia granola, tropical fresh and dried fruits, citrus, crostini, crackers + fresh herbs.

### Maria Andrade

Fresh and full of the season's best veggies, the Maria Andrade grazer is on the lighter side and the perfect addition to any party spread. We'll always include a few of our seasonal dips + chargrilled sweet potato, seasonal fresh, grilled and pickled veggies.



## Order Sizes

### Chica

**individual grazing box: \$16.50/per box (serves 1) with minimum of 15 box purchase**

1-2 cheeses, 1-2 cured meats, local seasonal fruits, jam, nuts, local crackers + snacks

### Senorita

**medium grazing box: \$115/box (serves 8-10 as an appetizer)**

2-3 cheeses, 2 cured meats, local seasonal fruits, spreads, nuts + snacks

### Table Installations

**4 foot minimum: \$20/guest (serves up to 40 guests)**

Lush flat lay grazing table, styled over fresh greenery and butcher paper with 4-5 cheeses, 3-4 cured meats, local seasonal fruits, spreads, honey, jam, nuts, snacks, fresh bread + crackers

*Our Chica & Senorita style grazing boxes are prepared and packaged at our culinary facility in Central Austin, and are perfect for an addition to a quick delivery drop off style event.*

*The Table installation style grazing table requires 2 hours on-site prior to the event for our team to build and install the display on your designated table.*

*As a drop off style, we do not offer clean up for these grazing options - packaging or table installation materials are easy to fold or roll up and pop in the compost bin. We do offer full service catering if you are leaning toward having staff assistance at your event.*







# Sweet Bite Platters

## Order Sizes

*Small* (Serves 15 to 20 guests)

*Large* (Serves 35 to 40 guests)

### Mini Saffron Carrot Cake Cupcakes

candied pecan crumble, Mexican saffron cream cheese frosting

**eg**

### Dark Chocolate Avocado Pies

cacao, date + cashew crust, chocolate avocado cashew mousse, fresh berries

**gf df v**

### Prickly Pear Margarita Ice Box Pie Shooters

prickly pear lime custard, sweet corn flake crust, fresh whipped cream + lime zest

**gf eg**

### Mango Passionfruit Mini Cupcakes

chili lime cream cheese frosting, edible petals, tajin

**eg**



### Salted Caramel Cajeta Cheesecake Bites

candied pecan crust, cajeta cheesecake, Maldon sea salt

**gf eg**

### Churro con Abuelita Chocolate Brownie Bites

Abuelita chocolate brownies, cinnamon churro cream, fresh raspberry

**eg**

### Strawberry Limeade Sugar Cookies

Marbled lime, strawberry and Mexican vanilla cookie, sweet + sour finishing sugar

**eg**

### Smokey Salted Chocolate Chip Cookies

chunky dark and semi-sweet chocolate chunks + applewood smoked sea salt

**eg**

## Add-ons

### Agua Frescas by the Gallon

*\$35/gallon provides 15 to 20 servings*

- Pomegranate Limonada
- Mango Blossom Limonada
- Watermelon Basil Agua Fresca
- Smoked Pineapple Agua Fresca
- Jasmine Cardamom Iced Tea
- Passionfruit Iced Tea

### Eco Friendly Cups, Napkins & Ice Package

*\$1.50 pp*

Eco-friendly cups, cocktail napkin and clean ice for building cocktails or agua fresca.

Additional ice can be added at \$8 per 20lb bag

### Palm Leaf Plate, Flatware & Napkin Package

*\$3.50 pp*

Palm leaf appetizer + dinner plate ware, linen-like napkin, like-real disposable flatware

### Disposable Chafer & Heating Dish Set

*\$15 each*

one set holds one full pan of one dish (large order / 30-35 guests)

or two half pans (small order / 15-20 guests)

Includes: (1) Wire Chafer rack, (1) Steam/Water Pan, (1) Food Pan, 2 Heating Sterno Fuels + Utensils.





# Frequently Asked Questions

## **What comes with my Everyday Catering delivery set up?**

All orders will include at least one delivery driver + set up team member that will load in, set up and add any finishing touches to your drop off spread onsite. All food trays and serving utensils are included - heating set up can be added additionally to keep warm food platters hot for up to 2 hours depending on your menu and serving time needs. We can also use any real serving pieces you may own, should we plan this ahead of time.

We will include our pressed palm leaf plateware, napkin and flatware package in your proposal initially unless you would like to provide your own. All printed signage with dietary notes are provided for every menu item and placed onsite before the team departs.

## **How do I start planning my Everyday Delivery catering with La Pera?**

Send us an inquiry for a more detailed or multi-day order or place your order directly through [our website](#).

## **How much food should I order for my guest count?**

Your coordinator will be happy to walk through the details of your event, review additional food and beverages being served, and suggest the perfect service style and quantity for your preferences.

## **Terms & Conditions**

Menu recipes, wording, terms, and pricing contained within this proposal are confidential and the sole property of Loteria Group LLC. All line items and services provided in this proposal are subject to these Terms.

## **Photography**

Inked Fingers, Chelsea Francis

## **How do we handle allergies or dietary restrictions?**

While we can work with the host beforehand to exclude certain ingredients from the menu we create or suggest that we have a percentage of allergy friendly options available... we do use gluten, nut, dairy and meat products in our commercial kitchen for the preparation of other events and some menu items are not possible to adapt to specific dietary requests. We can exclude to the best of our ability and have the ability to prepare individual meals for specific needs. Dietary restrictions will be clearly labeled on each menu item sign provided by our team.

## **When do I need to have my final details & event balance paid in full?**

If the event is within 14 days, all final details + balances are due in full at the time of signing to reserve the date.

If the event is more than 14 days out, 50% first installment is due to reserve the date and all final guest count, timeline, menu, and details are due with the final balance at 14 days.

## **What do I need to have ready at my event for the team to be ready for an Everyday Catering delivery?**

We will walk you through any day of logistical questions like parking + load in information. Primarily our team will need access to water onsite, and will need to access the space 1.5 hours before food should be set and ready for guests. We recommend that the set up area is cleared and ready for us to set the spread up.

## **How early in advance do I need to order my Everyday Delivery catering order?**

Our calendar fills up quickly! We recommend 7 to 10 days advance notice for drop-off delivery, but can usually accommodate last-minute requests. Ask for availability if you are in a pinch and need us to rush the order or check our website for [Online Ordering Options](#) (Now LIVE!)

## **Permitting, Certifications, Insurance & COI Requests**

Our culinary facilities are permitted in Travis County and current Health inspections available upon request. Our entire staff is required to hold a Texas Food Handlers Certification and all service team members are TABC certified. All of our proposals include all standard, required liability insurance to provide catering and bartending services in the State of Texas.

We are happy to provide this information as needed or if your venue requires proof of insurance or to be added as additionally insured. COI requests typically take 2-4 business days to process and our provider will send this directly via email to the recipient you provide us with.

Please provide your LP Planner with the following to submit a request:

- COI requirements provided by your venue
- Legal name to be additionally insured (sometimes the registered business name of the venue)
- Address to be additionally insured
- Direct contact + email we should send this to

## **Do you have a minimum order for Everyday Catering delivery?**

Yes, our food and beverage minimum order for drop off events is minimum 25 guests or \$500.

## **I need to cancel my Everyday Catering delivery order, can I get a refund?**

Because the first installment allows our team to begin work on the planning side leading up to your event, we cannot offer a refund on any prepaid funds received for the first installment agreed upon.

We can cancel the 2nd installment or final balance and effectively cancel the event up to 30 days in advance of the originally selected event date, or transfer your event to a different date in the future that we have available.