



la  
mar

cocina  
peruana

# Catering Menu

All 1/2 pans serve 8-10 guests

## Favoritos

**Arroz con Pato // 176**  
rice cooked in the wok with cilantro, dark beer, aji amarillo, green peas, kabocha squash, and tender crispy duck leg (G)(E)(A)

**Lomo Saltado // 170**  
wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice (G)(D)(SF)(S)

**Chicken (G)(D)(SF)(S) // 155**  
**Portobella (G)(V) // 155**

**Causa Crab // 120**  
dungeness crab, purple potato, palta, quail egg, creamy aji amarillo sauce (SF)(E)

**Quinoa Chaufa // 120**  
stir-fried organic quinoa with vegetables, covered with egg tortilla and aji amarillo coconut milk sauce

**Chaufa Aeropurto // 140**  
roasted pork belly, wok-fried quinoa & rice, shrimp omelette, nikkei sauce, pickled veggies (G)(SF)(E)(S)

## Nigiris

\*20pcs

**Criollo // 99**  
ahi tuna, aji amarillo sauce, chalaca (F)

**Anticuchero // 99**  
hamachi, anticuchera sauce, jalapeño-cilantro sauce (F)(S)

## Anticuchos

octopus, veal heart or chicken ,with anticuchera sauce, potatoes, choclo, and peruvian sauces (G)(D)(E)(S)

**Pulpo // 180**  
**Corazon // 130**  
**Pollo // 110**

**Pescado a lo macho // 180**  
grilled catch of the day served with corn pepian, macho sauce, mixed seafood, side of yellow rice (SF)(F)(A)

## Cebiches

**Clasico // 130**  
local halibut, classic leche de tigre, red onion, cancha (F)

**Nikkei // 130**  
ahi tuna, japanese cucumber, daikon, palta, nikkei leche de tigre (F)(S)

**Veggie // 110**  
roasted seasonal roots, palta, sunchoke leche de tigre, artichoke chips (V)

## Empanadas

\*10 pieces per box

**Chicken // 70**  
**Beef // 80**  
**Choclo // 70**

## Verdes

**Quinoa Salad // 99**  
organic Peruvian quinoa, burrata, heirloom tomato, aji amarillo dressing, balsamic (D)(V)

## Desserts

**Assorted Dessert Box // 145**

**Alfajores // QTY: 20**  
peruvian style shortbread cookies filled with dulce de leche (G)(D)

**Tres Leches // QTY: 10**  
brown butter sponge cake, italian meringue, candy coconut (G)(D)(E)(TN)

**Chocolate Cake // QTY: 10**  
moist chocolate cake, manjar blanco mousse, 70% chocolate fudge, cacao crumble (G)(D)(E)(A)

**Pie de Limon // QTY: 10**  
lime curd, lime mousse, almond crumble, italian meringue (D)(E)

**Tres Leches Tray // 58**  
(6 to 8) portions  
brown butter sponge cake, italian meringue, candy coconut (G)(D)(E)(TN)

**Chocolate Cake Tray // 60**  
(4 to 6 portions)  
moist chocolate cake layered, manjar blanco mousse, chocolate mousse, 70% chocolate fudge, cacao crumble, fresh strawberries (G)(D)(E)(A)

**Alfajor Box // 20**  
(1 dozen mini cookies)  
peruvian style shortbread cookies filled with dulce de leche (G)(D)



## FAQ

### When should I place my order?

- You are welcome to place your catering order as far out as you like! We do ask that all orders be finalized at least 48 hours before event. Holidays are subject to change.
- We will do our best to accommodate orders that come in within 48 hours of the event, however it is not guaranteed.
- Larger orders (over 50 guests) are subject to a different timeline, which will be communicated with the client before booking.

### Are there requirements to book a catering order?

- There is a 5-guest minimum requirement to place a catering order.
- There is a \$250 Food and Beverage minimum spend to be eligible for delivery

### Are there any fees?

- On top of the food and beverage subtotal there is Sales Tax 8.625%.
- All Catering orders have an automatic 15% Take Out/Admin Fee.
- Deliveries within 7 miles of the restaurant are fulfilled by a Third-Party Delivery Company, Door-Dash Drive. There is a Third-Party Delivery Fee of \$45 + Third Party Driver Gratuity.

### Does my catering order include serving utensils, cutlery or plates?

- Serving Utensils – not included \$10 additional.
- Plates/Napkins/Silverware: Please inform your La Mar Sales contact if you are in need of plates, silverware or napkins. We do not provide cups.

### Menu Pricing

Menu pricing is based on platters that serve 8-10 guests. If the guest count is reduced it will not affect the current menu, unless communicated to the La Mar Sales contact. Menu prices are based on current costs and as food is a commodity prices are subject to change. If the prices significantly increase on an item we reserve the right to notify you within 30 days of your event, and with your consultation, make a reasonable substitution.

### Is there a cancellation policy?

Cancellation within 48 hours of the event will result in full payment of total value of catering plus tax (within 72 hours for orders totaling \$1,000+). Cancellations must be made during regular business hours. Cancellations made prior to 48 hours can be fully refunded.



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