



la  
mar

cocina  
peruana

# Catering Menu

All 1/2 pans serve 8-10 guests

## SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 15% banquet fee, 5.75% SF health fee or sales tax.

## Favoritos

### Arroz Norteño // 155

shrimp and wok fried rice with aji amarillo, vegetables black beer and cilantro

### Lomo Saltado // 170

traditional peruvian style beef tenderloin, tomatoes, cilantro, garlic, soy and oyster sauce, potatoes and rice

### Chicken // 155

### Portobello (vegan) // 155

### Causa California // 120

whipped purple potatoes topped with dungeness crab, avocado tomatoes, and quail egg

### Quinoa Chaufa // 120

stir-fried organic quinoa with vegetables, covered with egg tortilla and aji amarillo coconut milk sauce

### Chaufa Aeropuerto // 140

roasted pork-vegetable fried rice, shrimp omelet, sweet and spicy garlic sauce

### Pulpo // 199

grilled spanish octopus served on mashed chimichurri potatoes topped with caramelized sweet pepper

### Salmon La Mar // 145

grilled salmon, seasonal vegetables in aji panca and coconut milk sauce

## Nigiris

\*20 pieces per box

### Criollo // 99

ahi tuna and smoked aji amarillo sauce

### Anticuchero // 99

wild salmon belly, anticuchera sauce and jalapeño pepper cream

## Cebiches

### Clasico // 130

catch of the day in a classic leche de tigre, with red onion, habanero, corn, sweet potatoes

### Nikkei // 130

ahi tuna, red onion, japanese cucumber, daikon, avocado, nori in a tamarind leche de tigre

### Vegetariano // 120

seasonal vegetables in cilantro-jalapeño leche de tigre

## Verdes

### Quinoa Salad // 99

organic peruvian quinoa, burrata, lettuce, cherry tomatoes, basil-parmesan dressing

## Piqueos

\*10 pieces per box

### Empanada Mushroom // 70

### Empanada Chicken // 70

### Empanada Beef // 70

### Empanada Choclo // 70

### Empanada Sampler // 140

a tasting of four empanadas (5 of each variety)

## Desserts

### Assorted Dessert Tray // 145

#### Tres Leches

triple cream vanilla sponge cake, strawberries, whipped cream

#### Chocolate Cake

moist chocolate cake, manjar blanco, homemade chocolate sauce, grated chocolate

#### Alfajores

dulce de leche sandwich cookies

#### Choco Maracuya

70% mousse, passion fruit cheesecake, almond crumble, dark chocolate



## 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% and SF Mandate 5.25%.
- 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 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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