

Lazy Acres



Catering Catalogue



Lazy Acres offers full service catering, creating menus for every occasion - from luncheons to grand parties. Experience the Lazy Acres difference: all natural with organic ingredients whenever possible, made from scratch with no artificial flavors, colors, or additives.

TABLE OF CONTENTS

breakfast	2
lunch	3
tea sandwiches & picnics	4
soups & salads	5
appetizers	6
platters	7
displays	8
main dishes	9
side dishes	10
kids menu	11
desserts	12
staffing	13
how to order	14



Breakfast

Breakfast Burritos

All burritos are rolled in a warm flour tortilla with salsa on the side.

The Shoreline 2 cage-free eggs scrambled with organic red potatoes with cheddar and jack cheese. Also available with Wilshire Farms All Natural turkey bacon or Ham.

Veggie 2 cage-free eggs, grilled zucchini, squash, bell peppers and organic potatoes.

Tofu & Veggie Shredded tofu, grilled vegetables and organic brown rice. Egg free.

Croissant Breakfast Sandwich

Freshly baked croissant with 2 scrambled cage-free eggs, 2 slices of Beeler's all natural bacon or Wilshire Farms All Natural turkey bacon and cheddar cheese. Also available with ham.

Continental Breakfast Basket

An assortment of freshly baked miniature pastries displayed in a wicker basket with cream cheese, butter, and jam.

6 person minimum

New York Bagel Basket

Assorted bagels served with Cambridge House smoked salmon, cream cheese, red onions, tomatoes, capers and lemon wedges.

6 person minimum

Fresh Fruit Platter

A beautiful display of fresh seasonal fruit that includes cantaloupe, honeydew, pineapple, red seedless grapes, oranges, watermelon, kiwi and berries.

Small serves 8-10

Medium serves 12-14

Large serves 18-20

Homemade Quiche

Let our chefs create a specialty quiche just for you, made to your order. We suggest Chile Relleno, Lorraine, Spinach Mushroom, Turkey Asparagus or Vegetable.

Breakfast Box

Individual box with small fruit salad, choice of bagel with cream cheese and a petite yogurt.

add Lazy Acres homemade granola \$1.00 per person

Coffee

128 ounces of our house coffee with everything you'll need to sweeten, stir, and serve. Served in a Java To Go Box.

serves 10-12

Fresh Squeezed Orange Juice

Lazy Acres Organic or Evolution

Lunch

Lazy Acres Wraps

Avocado Wrap Avocado & dill cream cheese with alfalfa sprouts, organic carrots, English cucumbers and organic tomatoes.

Turkey Wrap All natural Diestel turkey breast with alfalfa sprouts, organic carrots, English cucumbers, organic tomatoes with roasted garlic herb spread.

Organic Vegan Wrap Made with all organic ingredients like grilled eggplant, curry couscous, tomatoes, lettuce, and hummus in a sprouted wheat tortilla.

Meat & Cheese Basket

Your choice of three meats: All natural Vintage roast beef, all natural Diestel turkey, oven roasted Diestel chicken, Golden Farms black forest ham, French ham, sopressata, Genoa salami. Your choice of two cheeses: provolone, Tillamook cheddar, pepper jack or Swiss. Assorted bakery rolls on the side. Served with mayonnaise and mustard packets.

Small serves 8-10

Medium serves 10-16

Large serves 16-20

Add a Condiment Basket with alfalfa sprouts, organic carrots, English cucumbers, organic lettuce, pepperoncini, pickles, red onions, organic tomatoes and Dijon mustard and mayonnaise

The Big Sandwich

3 feet long, with your choice of three meats: all natural Vintage roast beef, Diestel all natural turkey, oven roasted Diestel chicken, sopressata, capicola, Genoa salami, Golden Farms black forest ham, French ham. Choose two cheeses: provolone, Tillamook cheddar, pepper jack or Swiss. Served with lettuce and tomato on a giant 3-foot roll. Mayonnaise and mustard on the side.

each foot serves 6 guests

Lazy Acres Lunch Box

Your choice of sandwich with whole fruit and a cookie.



Tea Sandwiches

- Turkey and brie with cranberry on wheat
- Eggplant, roasted red pepper, arugula and basil mayo on wheat
- Eggless tofu or egg salad and watercress on wheat
- Emmental cheese with black forest ham and arugula on sourdough
- Goat cheese with crushed walnuts and watercress on sourdough
- Smoked salmon and herbed cream cheese on French rye
- Vintage rare roast beef, Tillamook cheddar and arugula on multi-grain
- Dill cream cheese with cucumber on wheat
- Chicken salad with crushed cashews on wheat



Picnic Boxes

The Alameda

Gourmet sandwich with your choice of Vintage all natural roast beef, Golden Farms black forest ham, Diestel all natural turkey or fresh veggie. Served with fruit salad, pesto pasta salad, Killer brownie and Fiji water.

The Butterfly Beach

Grilled fillet of wild caught salmon with cucumber dill sauce, orzo spinach salad, fruit salad, Killer brownie and Fiji water.

The Sunken Garden

Caesar salad topped with your choice of Rocky all natural chicken breast or marinated grilled organic tofu. Includes seeded baguette, fruit salad, Killer brownie and Fiji water.

Picnics are also available in real wicker baskets. See your catering manager for information and pricing.



Soups

We have a wonderful selection of homemade soups made fresh daily, along with favorites like Three Bean and Turkey Chili. Please check with your catering manager for the soups of the day.

Caprese Salad

Organic tomatoes with fresh mozzarella and basil leaves drizzled with extra virgin olive oil, black pepper and sea salt with balsamic vinegar on the side.

Chinese Chicken Salad

Grilled Rocky all natural chicken breast, mandarin oranges, bean sprouts, almonds, carrots, peppers, and crunchy wonton strips in a ginger soy dressing on a bed of organic mixed field greens.

Classic Caesar Salad

Crisp organic romaine lettuce, fire-roasted peppers, homemade Caesar dressing, shaved Parmigiano Reggiano and seasoned croutons.

-Add Rocky all natural chicken breast that has been grilled to perfection to your classic Caesar

-Add marinated and grilled organic tofu tossed with green onions to your classic Caesar

Spinach Strawberry Salad

A Lazy Acres favorite! Organic spinach with fresh strawberries, hearts of palm and toasted walnuts in a sweet onion poppy seed vinaigrette.

-Add a fillet of poached salmon to your salad

Organic Field Greens Salad

Organic field greens salad, blue cheese, organic shredded carrots, shaved red onions, organic tomatoes, fig vincotto vinaigrette.



Appetizers

Pizzettes

Small, delicious two-bite pizzas.

**BBQ Chicken, Pesto, Margarita,
Wild Mushroom & Fontina**

Tequila Roasted Shrimp

Fire-roasted tequila shrimp served with chipotle aioli.

Vietnamese Chicken Spring Rolls

Rocky all natural chicken breast with bean sprouts, organic carrots, fresh herbs and saifun noodles with a spicy peanut dipping sauce.

Vietnamese Vegetable Spring Rolls

Saifun noodles with bean sprouts, organic carrots, roasted peppers, summer squash and fresh herbs with a spicy peanut dipping sauce.

Chicken Yakitori Skewer

Asian marinated Petaluma Rocky all natural chicken thigh meat with zucchini and red onion and grilled on a wooden skewer.

Mini Quesadilla

Available in Chicken Fajita or Spinach & Mushrooms. Served with salsa on the side.

Stuffed Cherry Tomatoes

Sweet cherry tomatoes stuffed with garlic and herb cheese sprinkled with Italian parsley.

Homemade Grissini

Available in sesame seed and parmesan or herb and garlic varieties. Made here at Lazy Acres from our homemade pizza dough.

Raclette

With basil and walnuts

Parmesan Frico

Shredded Parmesan cheese, baked until crisp.

Rosemary & Garlic Australian Lamb Chops

Grilled to perfection with mint pesto.

Crab Cakes

Blue crab meat made with just enough ingredients to hold the meat together perfectly. Served with remoulade sauce.

Stuffed Belgian Endive

With smoked salmon chive mousse and capers.

Potato Latkes

Served with applesauce and sour cream.



Petite Turkey Pasilla Cakes

Made with organic yukon gold potatoes, pasilla peppers and cilantro. Served with ancho aioli.

Southwestern Seafood Cakes

Served with Jalapeño tartar sauce.

Potato Samosa *Served with spicy cilantro chutney.*

Falafel *Served with cucumber yogurt sauce.*

Balsamic Grilled Figs *Fresh figs are grilled and drizzled with balsamic vinegar. Seasonal.*

Gazpacho Shooters *Cool and refreshing gazpacho in a shot glass.*

Tandoori Chicken Bites with Raita Sauce

Spicy chicken tandoori bites, cool yogurt sauce with cilantro, mint and organic tomatoes.

Mushrooms stuffed with Sundried Tomato Pesto

Ancho-glazed Salmon Pineapple Skewers

A small skewer with chunks of salmon and pineapple glazed with ancho.

Smoked Salmon with Dill Cream on a Mini Blini

Spinach, Feta & Pine Nuts in a Phyllo Cup

Mini Risotto Balls *with Wild Mushrooms & Parmesan Cheese.*

Tenderloin Crostini *with Roasted Onions and Tarragon Horseradish Sauce.*

Coconut Shrimp *with Mango Sweet Pepper Chutney.*

Crispy Chicken Empanada *with an Avocado Tomatillo Dipping Sauce.*

Ancho Cumin Rubbed Duck Tostada *with a Roasted Corn Pico de Gallo.*

Mini Quiche *available in Chile Relleno, Lorraine, Spinach Mushroom, Turkey Asparagus and Vegetable.*

Platters

Cheese Platters

A selection of exquisite artisan and specialty cheeses hand selected for our unique platters. All accompanied by an assortment of delicious cheese condiments including crackers, fruit, nuts, and jams.

12" platter serves 4-6

16" platter serves 10-15

18" platter serves 20-30

A Taste of Spain Cheese Platter

A selection of Spanish cheeses served with accompaniments such as quince paste, anchovy stuffed olives and chorizo. Select three cheeses from: Manchego, Cabra al Vino, Mahon, Torta del Casar, Capri Pimenton, or Roncal.

Go Raw Cheese Platter

For all those who prefer raw-milk cheeses and for those who want to taste what unpasteurized cheeses are all about. Select from: Morbier, Boerenkaas, Vella Dry Jack, Bleu d'Auvergne, Grafton classic reserve cheddar or Neal's Yard cheeses (as available). Served with grapes.

New Americana Cheese Platter

A selection of cheeses made in the United States, from California to Vermont. This spread showcases the great cheeses being made right here at home. Select three from: Point Reyes blue, Humboldt Fog, Grafton maple-smoked cheddar, St. George, Vella Dry jack or Laura Chenel's tome. Served with grapes.

French Brie Cheese Platter

An attractive platter consisting of Fromage d'Affinois brie, grapes, dried fruits and walnuts. 12" and 16" only.

Stick To The Basics Cheese Platter

Assorted domestic and imported cheeses, served cubed or sliced for crackers and stylishly arranged. Select three from: Danish Havarti, pepper jack, Jarsberg Swiss, Dutch Gouda, Dutch Edam, New York sharp cheddar.

Italiano! Cheese Platter

With selections from Rome to Tuscany, this platter is sure to be the highlight of the event. Select three from: asiago fresco, gorgonzola dolce or naturale, taleggio, pecorino toscano fresco, parmigiano reggiano, or provolone picante. Served with grapes.



Antipasto Platter

An array of Italian marinated artichoke hearts, grilled asparagus, marinated bocconcini, fire-roasted peppers, roasted garlic, marinated mushrooms, mixed olives and pepperoncini. Don't forget to order your homemade Grissini for your Italian-themed party.

Charcuterie Platter

An elegant assortment of Paté de Champagne, French jambon, saucisson, prosciutto rolled on fresh honeydew melon, Swiss cheese cubes, red grapes and strawberries served with gourmet crackers, mini toast, cornichon and condiments.

Shrimp Cocktail

Jumbo shrimp nestled in a bed of kale and sliced lemon. Served with our homemade horseradish cocktail sauce.

Mediterranean Platter

Grilled portobello mushrooms, fire-roasted peppers, herb goat cheese, dolmas, grilled eggplant, feta cheese, prosciutto, rosemary chicken skewers and sun-dried tomato pesto dip with ciabatta and home made Grissini.

Poached Fillet Wild Caught Salmon Platter

Poached in white wine and fresh herbs and garnished with lemon. Served with creamy dill sauce and fresh baked baguette slices.

Vegetarian Platter

Grilled asparagus, curry couscous, hummus, tabouleh, marinated organic tofu, herb tomatoes and grilled vegetable skewers served with pita.

Crudite Platter

Seasonal fresh raw vegetables served with your choice of sun-dried tomato, spinach artichoke dip, ranch or blue cheese dressing.

Italian Marinated Grilled Vegetable Basket

Asparagus, organic eggplant, fire-roasted peppers, portobello mushrooms, red onions, yellow squash and zucchini.



Fresh Fruit and Cheese Display

The finest in fresh fruit displayed with our amazing hand-picked cheeses. Mini Saint Andres from France, aged goat gouda from Holland, aged Spanish Manchego, English Stilton, English lemon stilton, Australian tota tasty, Italian fontina, farmstead cheeseboards including Bravo Farms chipotle cheddar, special cheddar, Ellie's vintage shaft blue, Humboldt Fog goat and Serena artisan cheese. Accompanied by quince paste, caramelized walnuts, fresh berries, assorted grapes, marcona almonds, hand pressed artisan fruit bars, fig jam, and roasted cashews.

4 feet serves 40-50

6 feet serves 50-70

8 feet serves 70-100

Add any of the following to your fruit and cheese display:

- Decorative flowers
- Ice sculpture
- Linens
- Floral arrangement
- Attendant
- Crudité
- Olives display
- Ice tongs / cheese spreaders
- Plates, cocktail napkins

Fresh Fruit Display

Honeydew, cantaloupe, pineapple, mango, kiwi, red and green grapes, strawberries, blueberries, and raspberries bring impressive color to any table.

4 feet serves 40-50

6 feet serves 50-70

8 feet serves 70-100

Dessert Displays

Our dessert displays include a beautiful assortment of:

- 20 large chocolate dipped strawberries
- 20 mini French tarts
- 20 French petite pastries
- 20 brownies
- 20 lemon bar squares
- 20 specialty cupcakes

Serves 40



Main Dishes

Lasagna

Lazy Acres' famous homemade lasagna in either Spinach or Turkey Bolognese.

1/2 pan serves 10

full pan serves 20

garlic bread available

Chicken Enchiladas

Rocky all natural chicken, corn tortillas, bell peppers, sliced jalapeños and enchilada sauce with cheddar and jack cheese.

Black Bean Enchiladas

Black beans, corn tortillas, sliced jalapeños, enchilada sauce with cheddar and jack cheese.

Beef Enchiladas

Vintage all natural seasoned ground beef, green chiles, enchilada sauce and cheese.

Grilled Rosemary Chicken

Rocky all natural tender chicken breast marinated in rosemary, garlic and extra virgin olive oil.

Salmon Fillet

Fresh wild caught salmon fillet poached in white wine and herbs and served with our homemade dill sauce.

Spicy Blackened Wild Caught Grilled Salmon

Served with mango salsa.

Filet Mignon

10 oz filet, marinated and grilled to perfection with wild mushroom demi-glace.

Double Rib Australian Lamb Chops

Marinated with fresh rosemary and garlic, served with red wine demi-glace.

Individual Turkey Meatloaf *with sweet onion gravy.*

Lazy Acres 6" Quiche *in Chile Relleno, Lorraine, Spinach Mushroom, Turkey Asparagus and Vegetable. Perfect with a side salad!*

Stuffed Chicken Florentine *with Rocky all natural chicken, spinach, mushrooms and ricotta cheese with a creamy pan sauce.*

Lemon Thyme Roasted Chicken Quarters

Petaluma Rocky all natural chicken marinated in fresh thyme and lemon, and slow roasted.

BBQ Tri Tip *A Santa Barbara favorite, Vintage all natural beef, marinated overnight and grilled to perfection.*

Mango Chipotle BBQ Chicken Quarters

Southwestern flavor with a kick.

Grilled Greek Marinated Chicken Breast

Rocky all natural chicken topped with tomatoes, kalamata olives, capers, oregano and feta cheese.

Grilled Chicken Breast *Rocky all natural chicken topped with sundried tomatoes and mushrooms with a sherry wine reduction.*

Tofu Napoleon *Beautifully stacked and made with organic tofu, portobello mushrooms, red peppers, zucchini, organic spinach, garlic, olive oil and balsamic vinegar with a tomato coulis.*

Curry Tofu with Potatoes *Made with organic tofu, organic potatoes, peppers, onions, coconut milk, cilantro and spices.*

Moong Dal *An Indian favorite made with yellow split peas, organic tomatoes, ginger, garlic and cilantro.*

Coconut Chicken Strips *Rocky all natural white meat with honey mustard dipping sauce.*

Tofu & Brown Rice Vegetable Stir Fry

Made with seasonal vegetables, ginger, garlic and wheat-free tamari.

Vegetable Chow Mein *Soft Asian noodles with seasonal vegetables. A vegetarian favorite!*

Miso Glazed Halibut Fillet *Fresh wild caught halibut fillet with a classic Japanese flavor glaze.*

Asian Glazed Wild Caught Grilled Salmon

Salty, sweet Asian glaze over a wild caught salmon.



Side Dishes

Potato & Rice Sides

Wild Rice
 Wild Rice with Mushrooms
 Organic Steamed Brown Rice
 Saffron Rice Pilaf
 Basmati Rice
 Butternut Squash Polenta
 Mashed Potatoes
 Horseradish Mashed Potatoes
 Whipped Sweet Potatoes
 Au Gratin Potatoes
 Roasted Garlic Mashers
 Herb Roasted Potatoes

Vegetable Sides

Sauteed Spinach & Garlic
 Roasted Vegetable Medley
 Grilled Asparagus
 Steamed Broccoli & Cauliflower
 Green Beans Amandine
 Sugar Snap Peas (seasonal)
 Stuffed Tomato with Basil & Parmesan
 Asparagus Bundle
 Broccolini
 Spaghetti Squash



Side Salads

Edamame Salad
 Greek Salad
 Fruit Salad
 Hawaiian Cole Slaw
 Spinach Orzo Salad
 Tabbouleh
 Organic Potato Salad
 Sun-dried Tomato Pasta Salad
 Penne Mozzarella & Tomato Salad
 Curry Chicken Salad
 Tuna Cranberry Salad
 Chicken Salad
 Spinach Curry Tofu Salad
 Pesto Pasta Salad
 Black Bean & Corn Relish
 Citrus Rice Salad

Kids Menu

PB & J Bites

Organic peanut butter and strawberry jelly sandwiched on wheat and white crustless bread in fun shapes.

Chicken Tenders

Our all natural natural chicken tenders are served with ranch and barbecue sauce.

Cheese Quesadillas

Warm tortillas and melted cheddar cheese.

Fruit Kabobs

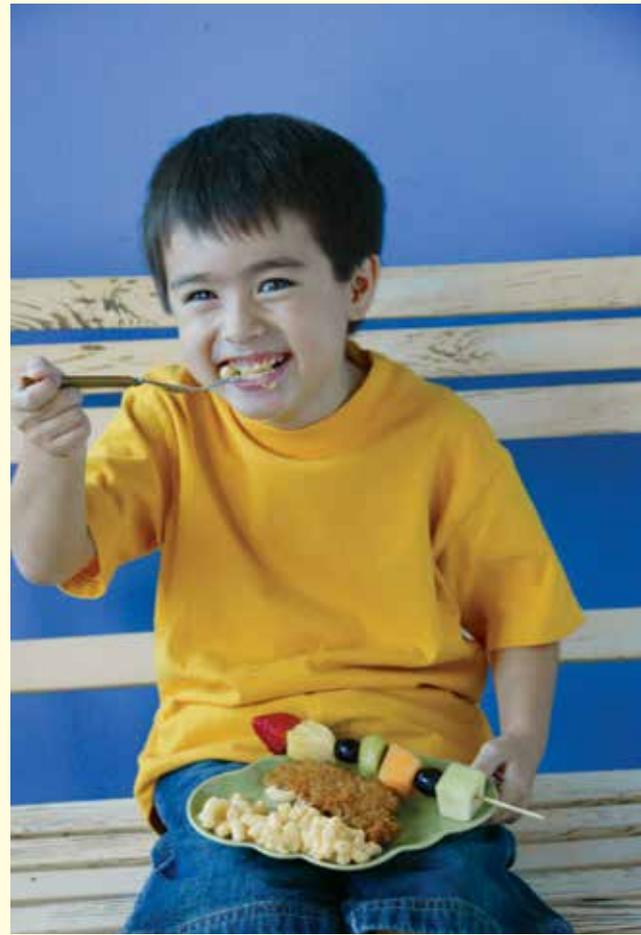
Pineapple, honeydew, cantaloupe, strawberry and grapes on a stick.

Mac & Cheese

Warm and savory—everyone's favorite!

Celery & Carrot Sticks

Get crunching with these sticks, served with ranch dip.

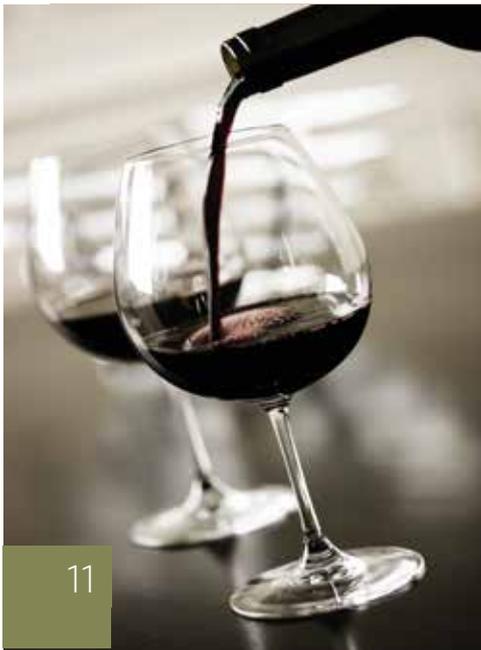


Kids Beverages

Individual Milk Container

Individual Juice

Juice Box



Beverage Service

Assorted Sodas Water

Wine Domestic Beer

Coffee 128 oz box

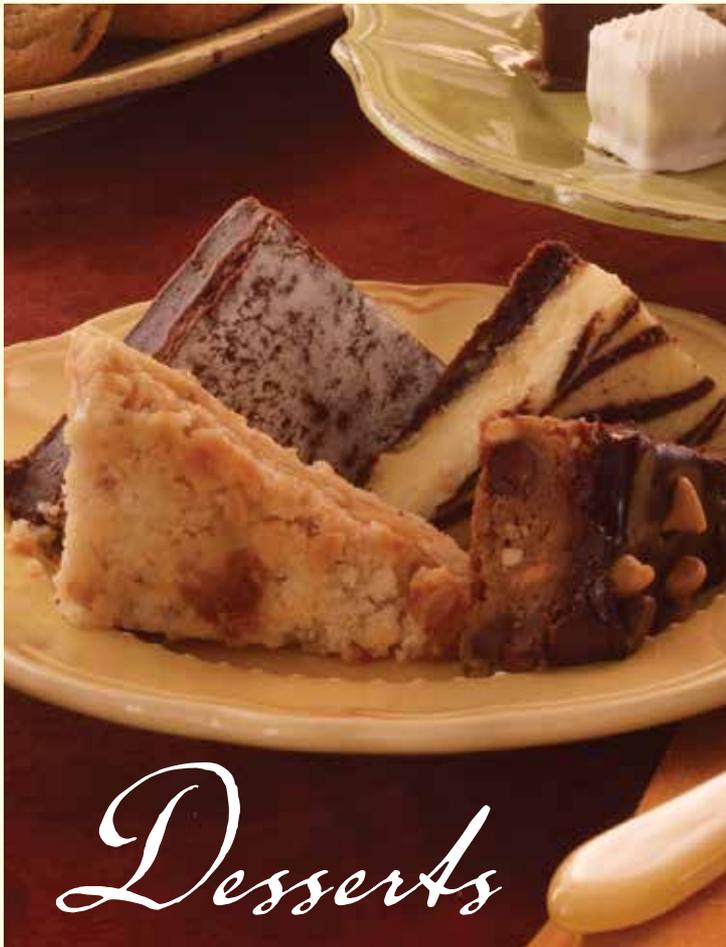
Hot Tea 128 oz box

Strawberry Lemonade 10 person minimum

Fruit Punch 20 person minimum

Ask about our full bar service.

www.lazyacres.com santa barbara 805-884-4119 long beach 562-430-4134



Desserts

Bars & Brownies

Your choice of lemon, apple cobbler, brownie without nuts, s'mores, caramel brownie, strawberry cobbler, creme brulee cheese bar, peanut butter chocolate brownie, apricot and raspberry granola bar

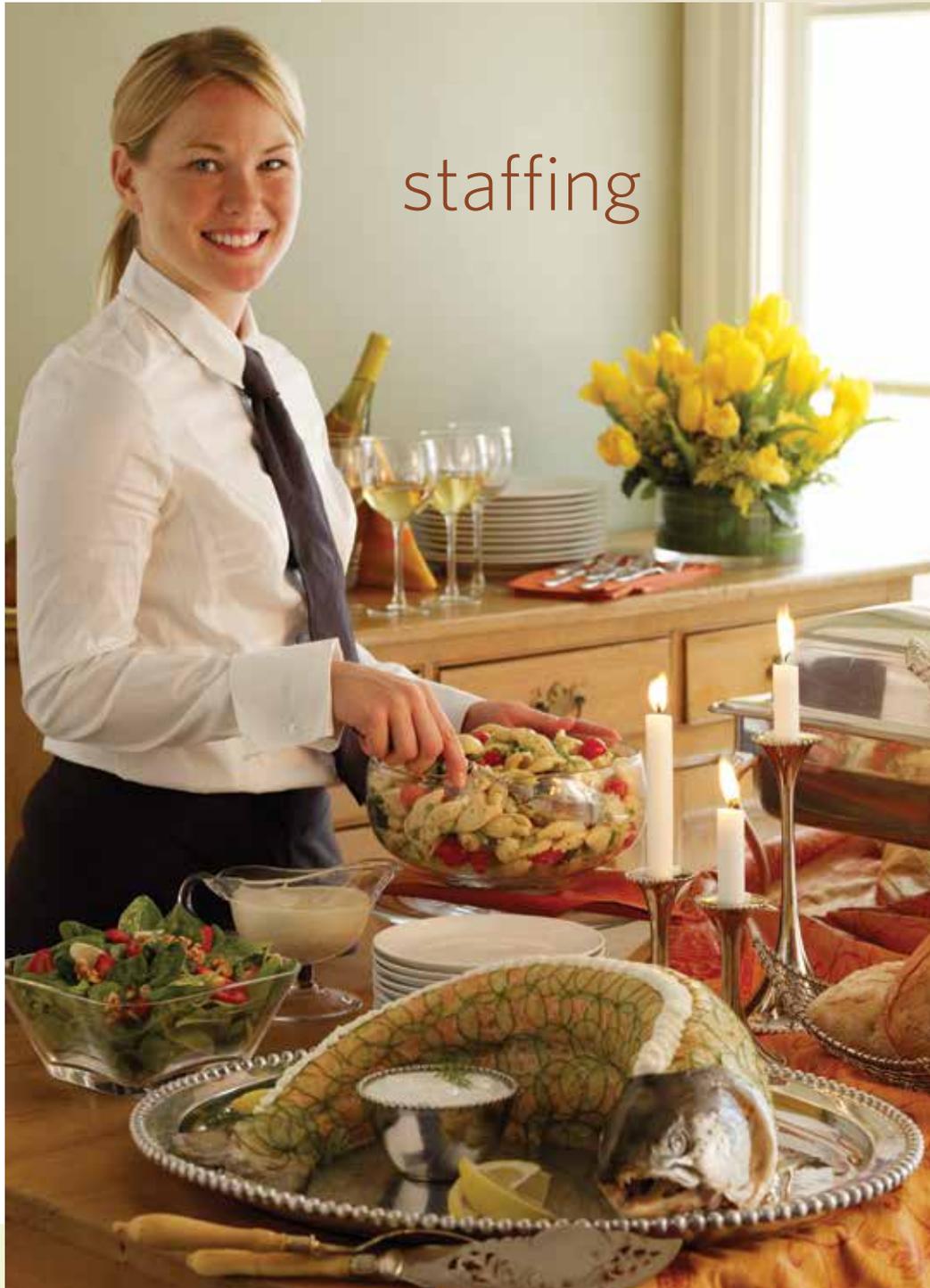
Cookies

Your choice of peanut butter, sugar, chocolate chip, snicker-doodle, peanut butter chocolate chip, oatmeal coconut raisin, white chocolate macadamia nut.

Chocolate Dipped Strawberries

Long stemmed strawberries in dark chocolate, white chocolate, toffee or nut.

Lazy Acres has a wide selection of pastries, desserts and sweet treats, all made fresh here in our kitchen with the finest ingredients available.



staffing

Let us serve you!

Let us help you with your next catered event. We offer a full array of staffing services from chefs to bartenders so you can focus on entertaining. We'll handle all the details.

Chefs

Servers

Coordinators

*All staff has a 5-hour minimum.
Travel time may apply.*

How to order

Visit our in-store Catering Department or call:
Santa Barbara 805-884-4119
Long Beach 562-430-4134

All About Us...

Lazy Acres loves to say yes! From an elegant dinner for two to an amazing beach party, we're here for you! We'll do our best to accommodate many last minute orders, and we always appreciate plenty of notice to make your event as successful as possible.

Delivery and Set Up

We will bring your order right to your home and set it up just the way you want it. Any deliveries within 30 miles of our store is \$25. Ask your catering manager for quotes on deliveries that exceed 30 miles.

Payment

We accept Visa, MasterCard, American Express, Discover Card, Cash, House Accounts, or checks. Full Payment must be made before the day of the event.

Deposits

50% is required on any order over \$500. Please make arrangements with your catering manager.

Cancellations

Any orders canceled within 48 hours of your event will be charged a 50% cancellation fee. Any orders canceled within 24 hours of your event will be charged a 100% cancellation fee.

We can do it all!

We have talented chefs and catering personnel that would love to help you prepare a specialty menu of any kind. We can provide rentals, ice service, balloon décor, ice sculptures, floral arrangements, full bar service, soft bar service, staffing, thematic events, heaters, sushi and much, much more. Whether you're planning a wedding, birthday party, Bar Mitzvah or Bat Mitzvah, shower, art opening, holiday party, corporate luncheons, red carpet affair, dinner for two, or a dinner for thousands of guests, we can do it!



www.lazyacres.com santa barbara 805-884-4119 long beach 562-430-4134