

Catering Menu

All 1/2 pans serve 8-10 guests

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

Pulpo 199
Spanish octopus, anticuchera sauce, kabocha squash locro, crispy fava beans, purple potatoes, queso fresco, black olive aioli, chimichurri, garlic chips

Salmon La Mar 145
Grilled salmon, seasonal vegetables, mushrooms, aji panca and coconut milk

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

PIQUEOS

**10 pieces per box*

Empanada Mushroom 70 **Empanada Beef** 70
Empanada Chicken 70 **Empanada Choclo** 70

Empanada Sampler 140
A tasting of four empanadas



NIGIRIS

**20 pieces per box*

Criollo
Ahi tuna and smoked aji Amarillo sauce 99

Anticuchero
Wild salmon belly, anticuchera sauce and jalapeno pepper cream 99

VERDES

Quinoa Salad
Organic Peruvian quinoa, burrata, lettuce, cherry tomatoes, basil-parmesan dressing 99

CEBICHES

Clasico
Catch of the day in a classic leche de tigre, with red onion, habanero, corn, sweet potatoes 130

Nikkei
Ahi tuna, red onion, japanese cucumber, daikon, avocado, nori in a tamarind leche de tigre 130

Vegetariano
Fermented and roasted seasonal roots, avocado, kabocha squash chips, Jerusalem artichoke leche de tigre 99



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 5.75%.

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.