



EVENTS & CATERING MENU

Party Platters

all party platters are priced at 25 pieces/servings each

COLD

CHIPS & DIP

crispy tortilla chips, guacamole,
pico de gallo & salsa
\$65

HUMMUS

cudite & grilled pita
\$55

BRUSCHETTA

tomato, fresh mozzarella,
basil, balsamic
\$65

VEGETABLE PLATTER

seasonal vegetables, house dressing
\$60

SHRIMP COCKTAIL

chilled black tiger shrimp,
house-made cocktail sauce
\$100

MINI SUB SANDWICHES

lettuce, tomato, red onion, mayo
-choice of 2 options-
ham & swiss, turkey & cheddar
or roast beef & provolone
\$65

AVOCADO TOAST

tomato, goat cheese,
baby greens, crostini
\$65

CHEESE & CRACKERS

artisanal cheeses, fruits,
jams & crackers
\$90

BIG BOWL SALAD

-choice of-
caesar or house salad
\$50
-add grilled chicken breast (+ \$30)

SMOKED SALMON CROSTINI

tomato-cucumber relish,
goat cheese
\$65

HOT

ITALIAN BEEF EGG ROLLS

giardiniera, queso,
jack cheese, au jus
\$65

PRETZEL BITES

house mustard & cheese sauce
\$55

PORK POT STICKERS

thai chili, sweet soy
\$50

SPINACH & ARTICHOKE DIP

toast & tortilla chips
\$65

MEATBALLS

-choice of-
bbq or marinara
\$45

BURGER SLIDERS

cheddar cheese, bbq, grilled onion
\$65

WINGS

celery, carrots, ranch & blue cheese dressing
-choice of up to 2 sauces-
bbq, parmesan garlic, korean bbq,
chili-lime, buffalo, thai chili,
yucatan chili salsa, zombie bbq
\$55

SKEWERS

-choice of-
thai, bbq or garlic herb
chicken \$55, beef \$95

MINI SANDWICHES

Grilled Cheese \$50
-add bacon (+\$15)-
Grilled Chicken \$75
-lettuce, tomato, mayo-
Italian Beef \$95
-giardiniera, au jus-

QUESADILLAS

sour cream, pico de gallo, salsa
cheese \$50, chicken tinga \$65, chorizo \$65

*current sales tax and 18% gratuity will be applied to the final bill

*item availability subject to change

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EVENTS & CATERING MENU

Food Bars

**all food bar options are based on a per person price
(food bars require a 20 guest minimum)**

Fiesta Bar \$15 per person

CHOICE OF MEAT (UP TO 2)

Picadillo
Chicken Tinga
Carnitas
Impossible (+3), Fish (+2),
Shrimp (+3), Steak (+3)

*if ordering fish tacos baja sauce
& jicama slaw will be provided

INCLUDES:

PICO DE GALLO
SHREDDED LETTUCE
PICKLED JALAPENOS
SOUR CREAM
CHEESE
SALSA
TORTILLA CHIPS
WARM TORTILLAS (CORN & FLOUR)

OPTIONAL UPGRADES

(price per tray)
Mexican Rice (+15)
Mexican Style Beans (+15)
Sautéed Fajita Veggies (+10)
Guacamole Bowl (+25)
Elotes (+20)

Pasta Bar \$14 per person

CHOICE OF SAUCES (UP TO 2)

Marinara
Vodka
Alfredo
Bolognese (+3)

INCLUDES:

PASTA
BREAD & BUTTER
HOUSE SALAD

OPTIONAL UPGRADES

(price per tray)
Grilled Chicken Breast (+50)
Meatballs (+60)
Sautéed Vegetables (+30)

Brunch Bar \$15 per person

INCLUDES:

SCRAMBLED EGGS

CHOICE OF ONE BREAKFAST MEAT:
(BACON OR SAUSAGE LINKS)

BREAKFAST POTATOES

BISCUITS

(SERVED WITH BUTTER AND SEASONAL JAM)

OPTIONAL UPGRADES

(price per tray)
Assorted Breakfast Pastries (+40)
Lox Crostini (+65)
Yogurt Parfait Bar (+60)
(vanilla yogurt, seasonal berries, granola)
Country Gravy (+35)
French Toast Bake (+40)
Mimosa Bar (+15 plus the cost of champagne)
Bloody Mary Bar (+20 plus the cost of vodka)

*beverages are not included in the prefix pricing, they can be added for an additional cost

*all food bars will be replenished as needed for 1 hour

*all food items will be removed after 2 hours

*leftover food can not be boxed and taken to go per health code

*current sales tax and 18% gratuity will be applied to the final bill

*item availability subject to change



EVENTS & CATERING MENU Q&A

DOES LAVERGNE'S REQUIRE A DEPOSIT FOR PRIVATE EVENTS AND PARTIES?

- A \$200 deposit will be required in order for us to save the date for your event.
- The deposit will be credited to your final bill.
- In the event that you cancel the event 7 days or less before the event date your deposit will be forfeited.

DOES LAVERGNE'S OFFER DRINK PACKAGES?

We offer 3 bar package options:

- 1) Host Funded Open Bar
 - Host works with event coordinator to create a special bar menu for guests to order from.
- 2) Host Funded Limited Bar
- 3) Drink Tickets
 - Each guest is provided with a specific number of tickets for alcoholic drinks set by the party host.
 - We provide the drink tickets

****ALL DRINK PACKAGES ARE CHARGED BASED ON CONSUMPTION****

WHAT IS THE GUEST CAPACITY FOR PRIVATE EVENTS?

- Low Top Side- 35 seated, 45 with limited seating
- High Top Side- 50 Seated, 65 with limited seating
- Entire Restaurant- 100 seated, 150 with limited seating (requires a buyout fee)
- Patio- Unfortunately the patio is unable to be reserved
- *space for parties is allocated by availability

WHEN ARE MENU SELECTIONS DUE?

- We require menu selections to be finalized 10 days before the event.
- Once final menu selections are made we will generate an invoice for your review.
- Any changes or additions need to be made no later the 7 days before your event date.

WHEN IS A FINAL GUEST COUNT DUE?

- Final guest count is due no later then 5 days before your event date.
- Your final bill will reflect the cost per person generated by your guaranteed guest count and additional guests if applicable.

IS LAVERGNE'S ABLE TO ACCOMMODATE SPECIAL DIETARY NEEDS?

- Gluten free, dairy free, vegetarian and vegan options are available upon request.

CAN I BRING MY OWN CAKE FOR MY EVENT?

- Yes, you may bring your own dessert. We do not charge a cutting fee.

CAN I DECORATE THE SPACE FOR MY EVENT?

- Absolutely, however we kindly ask that glitter and confetti not be utilized.
- Additionally we ask that you use blue painters tape to hang items on the walls so our paint isn't damaged.
- We do require that all decorations are removed completely, including tape, at the end of your event.

ARE WE ABLE TO PACKAGE AND TAKE HOME UNEATEN FOOD AT THE END OF OUR EVENT?

- Unfortunately, due to health code regulations, we are unable to allow leftover items from the trays and food bars to be taken home.

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