



LA BONNE VIE

Spring/Summer

Small-Batch Catering Menu





La Bonne Vie has been crafting culinary experiences since 2015. We are known for our 100% personalized prepared meal delivery, small-batch catering, and intimate dinner party gatherings.

You name the celebration, describe the look and feel you are going for, and then relax. Your Chefs will take care of every culinary detail for your memorable event.

You deserve someone to take care of you for once, and we invite you to join us in

living the good life.

xoxo, Chef Ruthie



Table Displays

Signature Sharing Board

artisan cured meats, local cheeses, seasonal fruit,
house pickled vegetables, chocolates and
assorted crackers and crostini

Risotto Bar

bacon, shrimps, peas, chicken, asparagus, roasted
vegetables and fresh shaved parmesan

Mini Lobster Tacos

avocado mango pico, microgreens, and cilantro
lime crème fraiche drizzle

Burrata + Black Truffle Crostini

artisanal olive oil drizzle and cracked pink
peppercorns

sunny reviews

"Everything was exactly what I was hoping for. Hiring the LBV team for my
wife's surprise birthday party was stunning, delicious & memorable."

Jeremy C.





Small Bites

Ceviche Tostada

wild-caught snapper, salmon, citrus & chili marinated
jicama and diced avocado

Wild-Caught Grilled Flounder Cakes

citrus aioli, carrot slaw & herb salad

Organic Chicken Satay

vietnamese caramel sauce, avocado mango pico,
microgreens, and cilantro lime crème fraiche drizzle

Smoked Chicken Lollipops

honey lemon glaze

Crispy Pork Belly Lettuce Cups

pickled vegetables, cilantro, sriracha aioli and ginger

Marksbury Flatiron Steak Skewers

roasted jalapeno chimichurri

Small Bites

Roasted Beef Medallions with Freeze Dried Oranges

pistachio goat cheese, mint chiffonade, orange-tarragon
vinaigrette drizzle

Wild Mushroom Flatbread

roasted black garlic, gruyere, balsamic reduction, cracked
pepper, basil oil + micro arugula

Crispy Sriracha Chicken Sliders

daikon radish slaw

Mains

Grilled Lambchop Moroccan Barbecue Glaze
mint curry oil

Rosemary Smoked Short Rib
tallow herbed butter

Pan Roasted Herb Airline Chicken Breast
rosemary ju and micro flowers

Sous Vide Olive Oil Poached Seabass
fresh herbs, artichokes and wild mushrooms

Cedar Plank Salmon
fennel, blood orange and rose petal salad

Bone-In Pork Chops
fig + dijon pan sauce

Grilled Bison Filet
champagne grape conserve + blue cheese crumble

Beef Tenderloin
orange horseradish sauce and purple cone flower



Entree Sides

Tomato + Roasted Lemon Salad

red onion, toasted pinenuts, pomegranate + fresh herbs

Herbed Wild rice Cakes

sundried tomato coconut pan sauce

Fondant Potatoes

thyme sprigs + garlic butter

Zucchini Ribbons, Haricot Vert + Spring Peas

fresh mint + lemon olive oil drizzle

Sizzling Halloumi Cheese with Fava Beans +

Mint

lemon zest, peas, artisional olive oil + pepperoncini

Roasted Rainbow Carrots

agrodolce

sunny reviews

"I couldn't believe I didn't have to do any work for my dinner party! Instead of being in the kitchen, I was able to enjoy the night with my friends & family. The food was delicious and everyone raved about it!"

Katie K.



Sweet Bites

Passion Fruit Mousse

coconut shortbread

Blackberry Lavender Panna Cotta

local flowers

Pistachio Tart

fresh berries

Tiramisu Trifle

spiced bourbon cream



Champagne + Caviar

Classic Caviar

*Regiis Ova Caviars | *Classic Garnishes and Potato Blinis*

SIBERIAN

30 grams	\$115
50 grams	\$190
100 grams	\$380

ROYAL

30 grams	\$135
50 grams	\$220
100 grams	\$440

SUPREME

30 grams	\$150
50 grams	\$240
100 grams	\$460

HYBRID

30 grams	\$150
50 grams	\$240
100 grams	\$460

OSSETRA

30 grams	\$150
50 grams	\$240
100 grams	\$460

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TASTING OF REGIIS OVA CAVIAR

Ossetra, Hybrid, Supreme, Siberian + Royal Caviar
Classic Garnishes and Potato Blinis | \$165

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CHAMPAGNE FLIGHT

\$85 | 2 ounces each

Modicum, Blanc de Blancs, North Coast 2019

Laurent Perrier, "Cuvée Rosé," Tours-sur-Marne, MV

Dom Pérignon, Épernay 2013

CHILLED VODKA

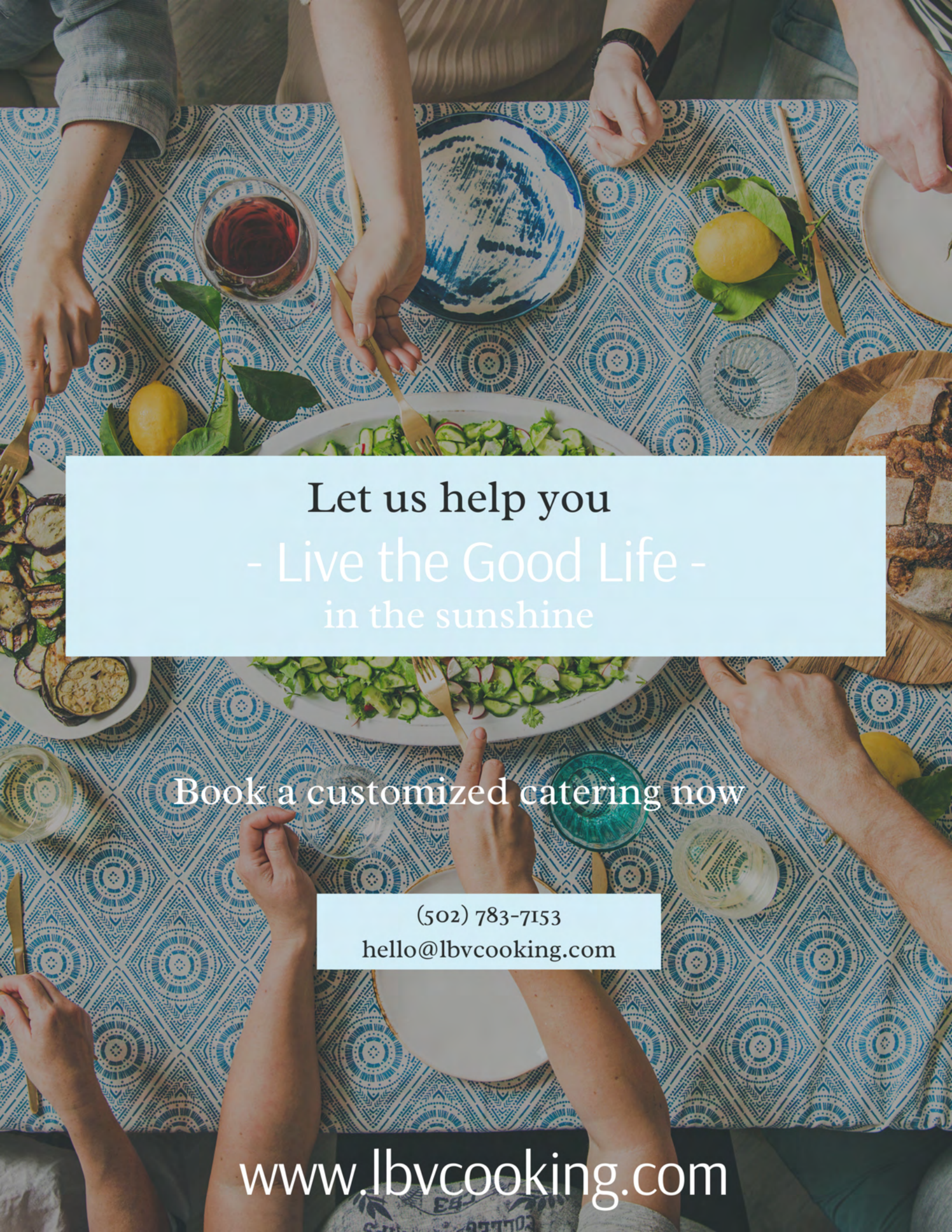
\$95 | 375ml each

Belvedere

Stoli Elit







Let us help you
- Live the Good Life -
in the sunshine

Book a customized catering now

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