

WITHLADO.COM

EST 2026

LADO

GATHER BEAUTIFULLY

STAY BY OUR SIDE
@GATHERWITHLADO

Packages

MESA LATINA

A celebration of *Latin flavors*.

22 /guest

SELECT ONE ENTRÉE

Oven Roasted Chicken Breast

Pollo con Papa

Roasted Pork

Carne con Papa +5

Reposado Garlic Shrimp +5

Sea-Salt-Crusted Picanha +5

Traditional Asado Negro +6

Lomo Saltado +8

SELECT YOUR RICE

Steamed Jasmine Rice

Yellow Rice

SELECT ACCOMPANIMENT

Sweet Plantains

Boiled Yuca

Tostones

Latin-Inspired Seasonal Vegetables

INCLUDED WITH EVERY ORDER

Black Beans

Lado House Salad with Avocado

One chef-paired signature sauce, served on the side

Premium entrée surcharges apply per guest for each premium entrée selected, cross the full package guest count. When two premium entrées are selected, both surcharges apply.

MESA MEDITERRÁNEA

24 /*guest*

A spread inspired by Mediterranean traditions.

SELECT ONE ENTRÉE

Wild Mushroom Chicken Marsala	
Lemon-Caper Chicken Piccata	
Sevilla-Style Chicken	
Falafel	
Wild-Caught Salmon	+6
Mediterranean Branzino Fillets	+6
Cast-Iron Beef Tenderloin	+15

SELECT TWO ACCOMPANIMENTS

Chef's Seasonal Rice
Mediterranean Lemon-Herb Potatoes
Herb-Roasted Sweet Potatoes
Mediterranean-Inspired Roasted Seasonal Vegetables
Charred Broccolini with Garlic and Extra-Virgin Olive Oil

INCLUDED WITH EVERY ORDER

- Temporada Salad
- Focaccia de la Casa
- One chef-paired signature sauce, served on the side

Premium entrée surcharges apply per guest for each premium entrée selected, cross the full package guest count. When two premium entrées are selected, both surcharges apply.

MESA SELECTA

Tradition, variety, and the pleasure of sharing.

29 /*guest*

SELECT TWO ENTRÉES

Pollo con Papa	
Roasted Pork	
Wild Mushroom Chicken Marsala	
Lemon-Caper Chicken Piccata	
Sevilla-Style Chicken	
Falafel	
Carne con Papa	+5
Traditional Asado Negro	+6
Reposado Garlic Shrimp	+5
Sea-Salt-Crusted Picanha	+5
Lomo Saltado	+8
Wild-Caught Salmon	+6
Mediterranean Branzino Fillets	+6
Cast-Iron Beef Tenderloin	+15

SELECT TWO ACCOMPANIMENTS

Steamed Jasmine Rice
Yellow Rice
Chef's Seasonal Rice
Yuca
Black Beans
Sweet Plantains
Tostones
Latin-Inspired Seasonal Vegetables
Mediterranean Lemon-Herb Potatoes
Herb-Roasted Sweet Potatoes
Mediterranean-Inspired Roasted
Seasonal Vegetables
Charred Broccolini with Garlic and
Extra-Virgin Olive Oil

INCLUDED WITH EVERY ORDER

Choice of Lado House Salad with Avocado or Temporada Salad

Focaccia de la Casa

Two chef-paired signature sauces, served on the side

Premium entrée surcharges apply per guest for each premium entrée selected, cross the full package guest count. When two premium entrées are selected, both surcharges apply.

MESA SIGNATURE

Entre Dos Mundos: where cultures meet at the table.

37 /*guest*

SELECT THREE ENTRÉE

Pollo con Papa	
Chimichurri-Marinated Roasted Pork	
Wild Mushroom Chicken Marsala	
Lemon-Caper Chicken Piccata	
Sevilla-Style Chicken	
Falafel	
Carne con Papa	+5
Traditional Asado Negro	+6
Reposado Garlic Shrimp	+5
Sea-Salt-Crusted Picanha	+5
Lomo Saltado	+8
Wild-Caught Salmon	+6
Mediterranean Branzino Fillets	+6
Cast-Iron Beef Tenderloin	+15

SELECT THREE ACCOMPANIMENTS

Steamed Jasmine Rice
Yellow Rice
Chef's Seasonal Rice
Yuca
Black Beans
Sweet Plantains
Tostones
Latin-Inspired Seasonal Vegetables
Mediterranean Lemon-Herb Potatoes
Herb-Roasted Sweet Potatoes
Mediterranean-Inspired Roasted Seasonal Vegetables
Charred Broccolini with Garlic and Extra-Virgin Olive Oil

INCLUDED WITH EVERY ORDER

- Premium Temporada Salad
- Focaccia de la Casa with Whipped Manchego Butter
- Two chef-paired signature sauces, served on the side
- House-made Caramel Coconut Brownie Truffles

Premium entrée surcharges apply per guest for each premium entrée selected, cross the full package guest count. When two premium entrées are selected, both surcharges apply.



*À La Carte
Proteins*

À La Carte Proteins

Prices are per pound of cooked protein.

PROTEINS	PER LB
Oven-Roasted Chicken Breast / Sevilla-Style Chicken	30
Pollo con Papa	30
Roasted Pork	30
Wild Mushroom Chicken Marsala	33
Lemon-Caper Chicken Piccata	33
Carne con Papa	40
Traditional Asado Negro	40
Sea-Salt-Crusted Picanha	45
Reposado Garlic Shrimp	45
Wild-Caught Salmon	45
Falafel (20 pieces with a chef-paired signature sauce served on the side)	40
Lomo Saltado	50
Mediterranean Branzino Fillets	55
Cast-Iron Beef Tenderloin	75

One pound provides approximately three 5-ounce protein portions. Rice, salads, bread, and other sides are ordered separately.



*À La Carte
Accompagniments*

À La Carte Accompaniments

Each tray serves 10 as an accompaniment.

ACCOMPANIMENT

PRICE

Steamed Jasmine Rice	25
Arroz Amarillo	35
Chef's Seasonal Rice	35
Black Beans	25
Boiled Yuca	40
Sweet Plantains	40
Tostones	40
Mini Empanadas (+10 with Chicken, +20 Carne Mechada)	40
Mediterranean Lemon-Herb Potatoes	40
Herb-Roasted Sweet Potatoes	40
Parmesan and Roasted Garlic Mashed Potatoes	45
Latin-Inspired Seasonal Vegetables	40
Mediterranean-Inspired Roasted Seasonal Vegetables	40
Charred Broccolini with Garlic and Extra-Virgin Olive Oil	50

SALADS & BREAD

PRICE

Lado House Salad with Avocado	45
Temporada Salad	45
Premium Temporada Salad	55
Focaccia de la Casa	25
Focaccia de la Casa with Whipped Manchego Butter	35

Drinks & Desserts



Drinks & Desserts

BEVERAGES

	SIZE	PRICE
Passion Fruit Infused Lemonade	1 gallon	12
Mint Lemonade	1 gallon	11
Sweet Tea	1 gallon	10
Unsweetened Tea	1 gallon	10
Fruit Infused Water	1 gallon	10
Coca-Cola Products	2 liters	6
Bottled Water	Pack of six	12

DESSERTS (SERVES 10)

	PRICE
Mini Dark Cherry Cheesecake Bites	65
Caramel Coconut Brownie Truffles	60
Passion Fruit Pavlova	60
Quesillo	60
Mini Tres Leches Bites	60

Caramel Coconut Brownie Truffles are included in Lado Mesa Signature. Beverages and additional dessert orders are priced separately.

*Signature Bread &
Sauces*

Signature Bread and Sauces

Focaccia de la Casa

Our signature focaccia brushed with roasted garlic and smoked paprika-infused extra-virgin olive oil, finished with rosemary and flaky sea salt.

Chef Paired Signature Sauces

Our kitchen selects sauces to complement your entrées and accompaniments. All signature sauces are served on the side.

***Roasted Piquillo Pepper Crema**

A smooth, savory crema made with roasted Spanish piquillo peppers, garlic, and extra-virgin olive oil.

***Salsa Brava Ahumada**

A Spanish-inspired roasted tomato sauce with garlic, smoked paprika and a touch of sherry vinegar.

***Aji Amarillo Aioli**

A creamy Peruvian-inspired sauce with aji amarillo peppers, roasted garlic and herbs.

***Sherry-Herb Jus**

A savory reduction prepared with sherry, aromatics and fresh herbs.

24 Hour Notice (Can accommodate last minute orders in certain occasions depending on availability)



events@withlado.com
@gatherwithlado