

# Littleton's

## CATERING

### BREAKFAST

	6-8 /10-12 people	6-8 /10-12 people	
<b>FRESH SQUEEZED JUICE</b>	28/42	<b>LM SAUSAGE</b>	35/55
<i>Orange or grapefruit, for 6-8 or 10-12</i>		<i>House ground pork sausage patties; for 6-8 or 10-12</i>	
<b>LOX PLATTER</b>	50	<b>ROASTED POTATOES</b>	40/65
<i>Smoked Salmon, Cream Cheese, Tomatoes, Capers, Served with Sammy's Bagels</i>		<i>Crispy fingerlings with chives and sea salt, for 6-8 or 10-12</i>	
<b>SCRAMBLED EGGS</b>	35/55	<b>BREAKFAST BURRITOS</b>	10 /each
<i>Farm fresh eggs, for 6-8 or 10-12</i>		<i>Koki's flour tortilla, Nueske's bacon, eggs, cheddar</i>	
<b>BACON</b>	55/80	<b>LM BREAKFAST SANDWICHES</b>	9 /each
<i>Soft, medium, or crispy; for 6-8 or 10-12</i>		<i>Croissant brioche with house ground sausage, eggs, cheddar, and chipotle crème</i>	

### PASTRIES & DESSERTS

<b>LITTLETON'S CLASSIC PAstry BASKET</b>	40	<b>SMALL MUFFIN PLATTER</b>	32
<i>2 butter croissants, 2 chocolate croissants, 2 almond croissants, 2 ham and cheese croissants</i>		<i>2 cranberry orange muffins, 3 double chocolate muffins, 3 blueberry muffins</i>	
<b>LITTLETON'S BAKERS DOZEN PAstry BASKET</b>	65	<b>LARGE MUFFIN PLATTER</b>	48
<i>2 butter croissants, 2 chocolate croissants, 2 almond croissants, 2 ham and cheese croissants, 5 seasonal mini circle croissants</i>		<i>4 cranberry orange muffins, 4 double chocolate muffins, 4 blueberry muffins</i>	
<b>BROWNIE PLATTER</b>	25	<b>COOKIE PLATTER</b>	25
<i>3 double chocolate and 3 specialty seasonal</i>		<i>2 pistachio chocolate chunk, 2 M&amp;M, 2 chocolate chip</i>	

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### SHAREABLES

6-8 / 10-12 people

#### FRUIT PLATTER

*Mixed seasonal fruit*

40/60

#### MINI CRAB CAKE PLATTER

40/60

*Seasonal vegetables and house made dip*

#### CHARCUTERIE

*Platter of assorted cheeses, charcuterie, fruit, nuts, and chocolates*

15/person

#### SHRIMP COCKTAIL

40/60

*Seasonal vegetables and house made dip*

#### CRUDITÉ PLATTER

*Seasonal vegetables and house made dip*

40/60

#### BRUSCHETTA

40/60

*LM Crostini topped with tomatoes and balsamic.*

### SANDWICHES & SALADS

10-12 people

6-8 / 10-12 people

#### MINI LOBSTER ROLLS

*Maine-style lobster, buttered roll*

145

#### SANDWICH PLATTER

40/70

*OH-I-Talian sandwich, lil' turkey sandwich, roast beef & cheddar, tarragon chicken salad on croissant*

#### SIGNATURE SANDWICH

#### PLATTER

*Quattro Carne Focaccia Sandwich, Mortadella Burrata Focaccia Sandwich, Porchetta Focaccia Sandwich, Caprese Focaccia Sandwich*

75

#### VEGGIE KALE SALAD

40/60

*Kale, cabbage, Parmesan, croutons, Caesar dressing*

#### TEA SANDWICHES

50

#### HOUSE SALAD

30/50

*An assortment of cucumber with cream cheese and dill; pepperoncheesy dip; smoked salmon with cream cheese, capers, red onion, and tomato; and rosemary egg salad.*

*Littleton's Spring Mix, radish, chive, carrot, lemon vinaigrette*

#### MINI CHICKEN SANDWICHES

50

#### CHOP SALAD

40/60

*Chicken breast, Nueske's bacon, Havarti, sun-dried tomato, arugula, herbed mayo, house-made sourdough*

*Baby gem, bacon, hard-boiled egg, red onion, chive, tomato, bleu cheese crumble, black pepper, house made ranch*

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### PROTEINS

	6-8 / 10-12 people	6-8 / 10-12 people	
<b>HERB MARINATED CHICKEN BREAST</b> <i>Thyme, rosemary, parsley, garlic</i>	75/125	<b>SEARED SALMON</b> <i>Salt, pepper, and olive oil</i>	70/120
<b>CAJUN CHICKEN BREAST</b> <i>Paprika, onion, a little cayenne</i>	75/125	<b>CAJUN SALMON</b> <i>Paprika, onion, a little cayenne</i>	75/125
<b>HOISIN CHICKEN THIGHS</b> <i>Sweet and savory glaze</i>	40/75	<b>MISO GLAZED SALMON</b> <i>House-Made Miso Glaze</i>	75/125

### ACCOMPANIMENTS

	6-8 / 10-12 people	6-8 / 10-12 people	
<b>GRILLED RAPINI</b> <i>Garlic chili oil</i>	50/75	<b>ROASTED CARROTS</b> <i>Olive oil</i>	50/75
<b>MISO BROWN BUTTER BRUSSELS SPROUTS</b> <i>Spiced honey</i>	45/70	<b>HERB ROASTED POTATOES</b> <i>Fingerlings with salt, pepper, and olive oil</i>	40/65
<b>GREEN BEANS</b> <i>Salt, pepper, olive oil</i>	50/75	<b>MASHED POTATOES</b> <i>Butter and cream, topped with parsley</i>	35/55
<b>BEET SALAD</b> <i>Roasted beets, goat cheese, hazelnuts</i>	50/75	<b>LYONNAISE POTATOES</b> <i>Thinly sliced, sautéed with butter and caramelized onions</i>	40/65