

Littleton's

CATERING

SHAREABLES

6-8 /10-12 people

SEASONAL FRUIT (V/GF)

\$40/\$60

Mixed organic fruit, served with a seasonal fruit dip

LM CHARCUTERIE

\$15/person

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

FARM & BUTCHER SKEWERS (GF)

\$140/ dozen

A blend of sustainably sourced steak and chicken skewers, freshly cut by our butchers and served with farm fresh vegetables, red chimichurri, and James's famous BBQ sauce

FISHMONGERS CRAB CAKES

15 for \$60

Mini crab cakes, served with seasonal garnishes and house made remoulade

30 for \$110

CAVIAR BLINIS

\$170

125 g tin of Spoonbill caviar, served with cocktail blinis, Bellwether crème fraîche, and garnishes

6-8 /10-12 people

SEASONAL CRUDITÉ (V/GF)

\$40/\$60

Locally sourced fresh vegetable blend, served with spiced carrot hummus

LM MEATBALLS

24 for \$70

48 for \$140

Hand-crafted, bite-sized pork and beef meatballs, served with house made marinara and shaved Grana Padano

SHRIMP COCKTAIL (GF)

2 lbs. for \$60

Chilled Gulf shrimp, served with lemon wedges and house-made cocktail sauce

TUNA POKE (GF)

\$165

5 lbs. sashimi-grade yellowfin tuna, marinated and garnished, served with wonton chips

SMOKED WINGS (GF)

25 for \$40

50 for \$70

Jumbo split wings, brined and smoked with applewood chips, served with celery and your choice of wing sauce and dipping sauce

QUINOA & CHORIZO MUSHROOMS (V/GF)

\$35/ dozen

Plant-based chorizo and quinoa stuffed baby bella caps, seasoned and served with an avocado crema

FRESH SALADS

6-8/10-12 people

HOUSE SALAD (V/GF)

30/50

Littleton's Blend organic spring mix, radish, chive, carrot, and house-made lemon vinaigrette

VEGGIE KALE SALAD

40/60

Locally sourced kale, cabbage, shaved Parmesan, fresh sourdough croutons, and house-made Caesar dressing

6-8 /10-12 people

CHOP SALAD (GF)

40/60

Baby gem lettuce, bacon, hard-boiled farm fresh eggs, red onion, chive, tomato, bleu cheese crumble, black pepper, and house-made ranch

SEASONAL SALAD

40 /60

Littleton's seasonally-curated salad

Littleton's CATERING

HANDHELDS

SANDWICH PLATTER

16 for \$80

Mixed vegetable wrap, Lil' Turkey sandwich, Roast Beef & Cheddar, and Tarragon Chicken Salad on a croissant

MINI CHICKEN SANDWICHES

\$60/dozen

Chicken breast, Nueske's bacon, havarti, sun-dried tomato, arugula, and herbed mayo served on house-made sourdough rolls

SIGNATURE SANDWICH PLATTER

16 for \$120

Littleton's Bakery fresh focaccia sandwiches: Porchetta & Gorgonzola, Pesto Caprese, Mortadella & Burrata, and Quatro Carne & Arugula

TEA SANDWICHES

16 for \$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

LM BURGER SLIDERS

\$60/dozen

House-blended beef patties, seasoned and grilled to perfection; served on mini brioche rolls with caramelized onions, artisan cheddar, and black garlic aioli

MINI LOBSTER ROLLS

\$215/dozen

Chilled, sustainably-sourced lobster tossed in creamy mayo and fresh herbs, served on a mini toasted brioche roll

FRENCH DIP SLIDERS

\$80/dozen

Thinly sliced house-made roast beef, caramelized onions, and gruyère, served on a mini brioche bun au jus

SIDES

6-8 /10-12 people

GRILLED SEASONAL VEGETABLES (V)

50/75

Chef's choice of seasonal vegetables, grilled to perfection and lightly seasoned

ROASTED CARROTS (V)

50/75

Organic carrots, with salt, pepper, and olive oil

MASHED POTATOES

35/55

Artisan butter and cream, topped with parsley

HERB ROASTED POTATOES (V)

40/65

Farm fresh fingerlings with salt, pepper, and olive oil

BEET SALAD

50/75

Roasted beets, goat cheese, and hazelnuts

GREEN BEANS (V)

50/75

Salt, pepper, and olive oil

MISO BROWN BUTTER BRUSSELS SPROUTS

45/70

Spiced honey

LM MAC & CHEESE

50/75

Cream, butter, white cheddar, and gruyère

Littleton's

CATERING

ENTREES

LM TACO BAR (V/GF)

Your choice of carnitas, chicken, or plant based protein; served with corn tortillas, salsa roja, queso fresco, cilantro, diced onion, and chopped cilantro

Serves 15

FOCACCIA PIZZA

Fresh from our bakery, our focaccia is split and built like everyone's favorite pizza

Your choice of:

- House made pesto with olives, sun dried tomatoes, and artichokes
- Pepperoni and confit garlic
- Three cheese and parsley

120

CHICKEN PARMESAN

Breaded and baked chicken cutlet, served with spaghetti and marinara

Serves 15

140

35

LASAGNA

House made beef bolognese with béchamel, ricotta, mozzarella, and marinara

Serves 10

80

BREAKFAST

6-8 /10-12 people

6-8 /10-12 people

FRESH SQUEEZED JUICE (V/GF)

Orange or grapefruit

28/42

EVERYTHING BAGEL DIP

House made cream cheese bagel dip, smashed avocado, served with crackers, and market vegetable crudité

40/60

LOX PLATTER (GF)

Smoked Salmon, cream cheese, dill, capers, tomatoes, and cucumbers, served with Sammy's Bagels

50/100

SEASONAL QUICHE

Chef's selection using seasonal ingredients

15 /each

LM BREAKFAST PLATTER (GF)

Farm fresh eggs, crispy fingerlings, and choice of house ground sausage patties or bacon

110/150

BREAKFAST BURRITOS

Koki's flour tortilla, Nueske's bacon, eggs, and cheddar

10 /each

DEVEILED EGGS (GF)

Farm fresh eggs filled with whipped yolk, Dijon mustard, smoked paprika, and finished with crispy pancetta

30 /dozen

LM BREAKFAST SANDWICHES

Croissant brioche with house ground sausage, eggs, cheddar, and chipotle crème

9 /each

PASTRIES & DESSERTS

LM SIGNATURE PASTRY PLATTER

Mini Chocolate Croissants, Mini Blueberry Scones, Bacon Cheddar Biscuits, and Coffee Cakes

\$40/dozen

MINI TART ASSORTMENT

Vanilla fruit tarts and Passionfruit tarts

\$85/2 dozen

BREAKFAST PASTRY PLATTER

Butter Croissant, Almond Croissant, Chocolate Croissant, Ham and Cheese Croissants, Blueberry Scones, and Seasonal Scones

\$80/dozen

BROWNIE PLATTER

Chocolate Brownies, Walnut Brownies, Salted Caramel Brownies, and Cookies & Cream Brownies

\$70/2 dozen

COOKIE PLATTER

Brown Butter Chocolate Chunk, M&M, Confetti Sprinkle, and Snickerdoodle

\$50/2 dozen

CANNOLI FLIGHT

A trio of crisp Sicilian cannoli shells filled to order with our signature ricotta cream, featuring seasonal and traditional flavors and house-made garnishes.

\$75/dozen