

# Littleton's

## CATERING

### SHAREABLES

	6-8 /10-12 people	6-8 /10-12 people	
<b>SEASONAL FRUIT (V/GF)</b>	\$40/\$60	\$40/\$60	
<i>Mixed organic fruit, served with a seasonal fruit dip</i>		<i>Locally sourced fresh vegetable blend, served with spiced carrot hummus</i>	
<b>LM CHARCUTERIE</b>	\$15/person	<b>LM MEATBALLS</b>	24 for \$70 48 for \$140
<i>Platter of assorted cheeses, charcuterie, fruit, nuts, and chocolates</i>		<i>Hand-crafted, bite-sized pork and beef meatballs, served with house made marinara and shaved Grana Padano</i>	
<b>FARM &amp; BUTCHER SKEWERS (GF)</b>	\$140/ dozen	<b>SHRIMP COCKTAIL (GF)</b>	2 lbs. for \$60
<i>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</i>		<i>Chilled Gulf shrimp, served with lemon wedges and house-made cocktail sauce</i>	
<b>FISHMONGERS CRAB CAKES</b>	15 for \$60 30 for \$110	<b>TUNA POKE (GF)</b>	\$165
<i>Mini crab cakes, served with seasonal garnishes and house made remoulade</i>		<i>5 lbs. sashimi-grade yellowfin tuna, marinated and garnished, served with wonton chips</i>	
<b>CAVIAR BLINIS</b>	\$170	<b>SMOKED WINGS (GF)</b>	25 for \$40 50 for \$70
<i>125g tin of Spoonbill caviar, served with cocktail blinis, Bellwether crème fraîche, and garnishes</i>		<i>Jumbo split wings, brined and smoked with applewood chips, served with celery and your choice of wing sauce and dipping sauce</i>	
<b>QUINOA &amp; CHORIZO MUSHROOMS (V/GF)</b>		<b>QUINOA &amp; CHORIZO MUSHROOMS (V/GF)</b>	\$35/ dozen
		<i>Plant-based chorizo and quinoa stuffed baby bella caps, seasoned and served with an avocado crema</i>	

### FRESH SALADS

	6-8 /10-12 people	6-8 /10-12 people	
<b>HOUSE SALAD (V/GF)</b>	30/50	<b>CHOP SALAD (GF)</b>	40/60
<i>Littleton's Blend organic spring mix, radish, chive, carrot, and house-made lemon vinaigrette</i>		<i>Baby gem lettuce, bacon, hard-boiled farm fresh eggs, red onion, chive, tomato, bleu cheese crumble, black pepper, and house-made ranch</i>	
<b>VEGGIE KALE SALAD</b>	40/60	<b>SEASONAL SALAD</b>	40 /60
<i>Locally sourced kale, cabbage, shaved Parmesan, fresh sourdough croutons, and house-made Caesar dressing</i>		<i>Littleton's seasonally-curated salad</i>	

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### HANDHELDs

#### SANDWICH PLATTER

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

16 for \$80

#### SIGNATURE SANDWICH PLATTER

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

16 for \$120

#### LM BURGER SLIDERS

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

\$60/dozen

#### FRENCH DIP SLIDERS

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

\$80/dozen

#### MINI CHICKEN SANDWICHES

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

\$60/dozen

#### TEA SANDWICHES

*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*

16 for \$50

#### MINI LOBSTER ROLLS

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

\$215/dozen

### SIDES

#### GRILLED SEASONAL VEGETABLES (V)

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

50/75

6-8 /10-12 people

#### ROASTED CARROTS (V)

50/75

*Organic carrots, with salt, pepper, and olive oil*

#### MASHED POTATOES

*Artisan butter and cream, topped with parsley*

35/55

#### HERB ROASTED POTATOES (V)

40/65

*Farm fresh fingerlings with salt, pepper, and olive oil*

#### BEET SALAD

*Roasted beets, goat cheese, and hazelnuts*

50/75

#### GREEN BEANS (V)

50/75

*Salt, pepper, and olive oil*

#### MISO BROWN BUTTER BRUSSELS SPROUTS

*Spiced honey*

45/70

#### LM MAC & CHEESE

50/75

*Cream, butter, white cheddar, and gruyère*

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### 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

140

Breaded and baked chicken cutlet, served with spaghetti and marinara

Serves 15

35

#### LASAGNA

80

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

Serves 10

## BREAKFAST

6-8 /10-12 people

6-8 /10-12 people

#### FRESH SQUEEZED JUICE (V/GF)

Orange or grapefruit

28/42

#### EVERYTHING BAGEL DIP

40/60

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

#### LOX PLATTER (GF)

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

50/100

#### SEASONAL QUICHE

15 /each

Chef's selection using seasonal ingredients

#### LM BREAKFAST PLATTER (GF)

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

110/150

#### BREAKFAST BURRITOS

10 /each

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

#### DEVILED EGGS (GF)

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

30 /dozen

#### LM BREAKFAST SANDWICHES

9 /each

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

## PASTRIES & DESSERTS

#### LM SIGNATURE PASTRY PLATTER

\$40/dozen

#### MINI TART ASSORTMENT

\$85/2 dozen

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

Vanilla fruit tarts and Passionfruit tarts

#### BREAKFAST PASTRY PLATTER

\$80/dozen

#### BROWNIE PLATTER

\$70/2 dozen

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

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

#### COOKIE PLATTER

\$50/2 dozen

#### CANNOLI FLIGHT

\$75/dozen

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

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