

# Littleton's

## CATERING

### SHAREABLES

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6-8 /10-12 people

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#### SEASONAL FRUIT (V/GF) \$40/\$60

Mixed organic fruit, served with a seasonal fruit dip.

#### MIXED BERRY MEDLEY \$60/\$80

Mixed seasonal berries, served with seasonal fruit dip and mint

#### 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 chimmichurri and James' famous BBQ sauce

#### CAVIAR BLINIS \$170

125g tin of Spoonbill Caviar, served with cocktail blinis, Bellwether creme fraiche, and garnishes.

#### FISHMONGERS CRAB CAKES 15 for \$60

30 for \$110  
Mini crab cakes, served with seasonal garnishes and house made remoulade.

#### 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 & beef meatballs, served with house made marinara and shaved grana padano.

#### SHRIMP COCKTAIL (GF) 2lbs for \$60

Chilled gulf shrimp, served with lemon wedges and house made cocktail sauce.

#### SMOKED WINGS (GF) 25 for \$40

50 for \$70  
Jumbo split wings, brined and smoked with apple wood chips. Served with celery and your choice of wing sauce and dipping sauce.

#### TUNA POKE (GF) \$165

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

#### 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

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6-8/10-12 people

6-8 /10-12 people

#### HOUSE SALAD (V/GF) 30/50

Littleton's blend organic spring mix, radish, chive, carrot, lemon vinaigrette

#### VEGGIE KALE SALAD 40/60

Locally sourced kale, cabbage, shaved parmesan, fresh sourdough croutons, caesar dressing

#### CHOP SALAD (GF) 40/60

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

#### SEASONAL SALAD 40 /60

Littleton's seasonally curated salad

# Littleton's CATERING

## HANDHELDS

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### SANDWICH PLATTER

16 for \$80

*Mixed vegetable wrap, lil' turkey sandwich, roast beef & cheddar, tarragon chicken salad on croissant.*

### SIGNATURE SANDWICH PLATTER

16 for \$120

*Littleton's Bakery fresh focaccia sandwiches! Porchetta and gorgonzola, pesto caprese, mortadella and burrata, quatro carne and arugula.*

### 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.*

### FRENCH DIP SLIDERS

\$80/dozen

*Thinly sliced house made roast beef, caramelized onions, and gruyere served on a brioche bun and served with au jus.*

### MINI CHICKEN SANDWICHES

\$60/dozen

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

### 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.*

### MINI LOBSTER ROLLS

\$215/dozen

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

## SIDES

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6-8 /10-12 people

### GRILLED SEASONAL VEGETABLES (V)

50/75

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

### MASHED POTATOES

35/55

*Artisan butter and cream, topped with parsley*

### BEET SALAD

50/75

*Roasted beets, goat cheese, hazelnuts*

### MISO BROWN BUTTER BRUSSELS SPROUTS

45/70

*Spiced honey*

### ROASTED CARROTS (V)

50/75

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

### HERB ROASTED POTATOES (V)

40/65

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

### GREEN BEANS (V)

50/75

*Salt, pepper, olive oil*

### LM MAC & CHEESE

60/90

*Salt, pepper, olive oil*

# 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

### LASAGNA

House made beef bolognese with bechamel, ricotta, mozzarella, and marinara.

Serves 10

120

### CHICKEN PARMESAN

Breaded and baked chicken cutlet, served with spaghetti and marinara.

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 & confit garlic
- Three cheese and parsley

140

35

## BREAKFAST

### FRESH SQUEEZED JUICE (V/GF)

Orange or grapefruit, for 6-8 or 10-12

### LOX PLATTER (GF)

Smoked Salmon, Cream Cheese, Dill, Capers, Tomatoes, Cucumbers, served with Sammy's Bagels

### LM BREAKFAST PLATTER (GF)

Farm fresh eggs, crispy fingerlings, choice of house ground sausage patties or bacon, for 6-8 or 10-12

### DEVILED EGGS (GF)

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

28/42

50/100

110/150

30 /dozen

6-8 /10-12 people

### EVERYTHING BAGEL DIP

House made cream cheese bagel dip, smashed avocado, served with crackers and market vegetable crudite for 6-8 or 10-12

### SEASONAL QUICHE

Chef's selection of a quiche using seasonal ingredients, serves 4 - 6

### BREAKFAST BURRITOS

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

### LM BREAKFAST SANDWICHES

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

40/60

25 /each

10 /each

9 /each

## PASTRIES & DESSERTS

### BREAKFAST PASTRY PLATTER \$40/dozen

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

### SIGNATURE PASTRY PLATTER \$80/dozen

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

### COOKIE PLATTER \$50/2 dozen

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

### MINI TART ASSORTMENT \$85/2 dozen

Vanilla fruit tarts & Passionfruit tarts

### BROWNIE PLATTER \$70/2 dozen

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

### CANNOLI FLIGHT \$75/dozen

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