

Littleton's

CATERING

SHAREABLES

	6-8 /10-12 people		6-8 /10-12 people
SEASONAL FRUIT (V/GF)	\$40/\$60	SEASONAL CRUDITÉ (V/GF)	\$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>	
MIXED BERRY MEDLEY	\$60/\$80	LM CHARCUTERIE	\$15avg/person
<i>Mixed seasonal berries, served with seasonal fruit dip and mint</i>		<i>Platter of assorted cheeses, charcuterie, fruit, nuts, and chocolates</i>	
LM MEATBALLS	24 for \$70 48 for \$140	SHRIMP COCKTAIL (GF)	2lbs for \$60
<i>Hand crafted bite sized pork & beef meatballs, served with house made marinara and shaved grana padano.</i>		<i>Chilled gulf shrimp, served with lemon wedges and house made cocktail sauce.</i>	
SMOKED WINGS (GF)	25 for \$40 50 for \$70	FISHMONGERS CRAB CAKES	15 for \$60 30 for \$110
<i>Jumbo split wings, brined and smoked with apple wood chips. Served with celery and your choice of wing sauce and dipping sauce.</i>		<i>Mini crab cakes, served with seasonal garnishes and house made remoulade.</i>	
TUNA POKE (GF)	\$165	CAVIAR BLINIS	\$170
<i>5lbs sashimi grade yellowfin tuna, marinated and garnished, served with wonton chips.</i>		<i>125g tin of Spoonbill Caviar, served with cocktail blinis, Bellwether creme fraiche, and garnishes.</i>	
FARM & BUTCHER SKEWERS (GF)	\$140/ dozen	QUINOA & CHORIZO MUSHROOMS (V/GF)	\$35/ dozen
<i>A blend of sustainably sourced steak and chicken skewers, freshly cut by our butchers and served with farm fresh vegetables, chimichurri and James' famous BBQ sauce</i>		<i>Plant based chorizo and quinoa stuffed baby bella caps, seasoned and served with a avocado crema.</i>	

FRESH SALADS

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

Littleton's CATERING

HANDHELDS

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.

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, quattro carne and arugula.

MINI CHICKEN SANDWICHES

\$60/dozen

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

MINI BAHN MI

\$60/dozen

Crisp pickled vegetables, fresh herbs, and a touch of savory spread. Your choice of tender, seasoned chicken or umami-rich mushrooms.

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 LOBSTER ROLLS

\$215/dozen

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

SIDES

6-8 / 10-12 people

GRILLED SEASONAL VEGETABLES (V)

30/50

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

MASHED POTATOES

35/55

Artisan butter and cream, topped with parsley

MISO BROWN BUTTER BRUSSELS SPROUTS

35/55

Spiced honey

MARINATED GIGANTE BEANS

35/55

Cucumbers, grape tomatoes, and herbs in a tangy vinaigrette.

HERB ROASTED POTATOES (V)

35/55

Farm fresh fingerlings with salt, pepper, and olive oil

WATERMELON MINT SALAD

35/55

Fresh cut watermelon, chopped mint, lemon zest

ROASTED CARROTS (V)

30/50

Organic carrots, with salt, pepper, and olive oil

LEMON PARMESAN ASPARAGUS

35/55

Lemon zest, shaved parmesan, olive oil

LM MAC & CHEESE

40/60

Salt, pepper, olive oil

ARTICHOKE & MOZZARELLA

40/60

Capers, olives, grape tomatoes, and red onions

GRILLED CORN ELOTE

30/50

Zesty lime dressing, tajin seasoning, cilantro

GREEK PASTA SALAD

30/50

Bowtie pasta, feta, red onion, roasted red pepper, and green olives

BEET SALAD

35/55

Roasted beets, goat cheese, hazelnuts

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ENTREES

CHICKEN PARMESAN

140

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

Serves 15

FOCACCIA PIZZA

35

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*

LM TACO BAR (V/GF)

120

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

80

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

Serves 10

BREAKFAST

FRESH SQUEEZED JUICE (V/GF)

28/42

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

LOX PLATTER (GF)

50/100

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

LM BREAKFAST PLATTER (GF)

110/150

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

DEVILED EGGS (GF)

30 /dozen

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

6-8 /10-12 people

EVERYTHING BAGEL DIP

40/60

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

SEASONAL QUICHE

25 /each

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

LM BREAKFAST SANDWICHES

9 /each

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

BREAKFAST BURRITOS

10 /each

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

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.