



HAND PASSED OR STATIONARY SELECTIONS MENU

Some items require staff and certain setups

Teriyaki Pork Tenderloin Brochettes

Served w/ a plum and sweet soy sauce dipping sauce

Bacon Wrapped Grissini

Italian Bread sticks wrapped w/ maple bacon and sweetened w/ Brown Sugar

Soufflé Cheese Diamonds

Petit cheese pastries served hot

Miniature Crab Cakes

With Chipotle Lime Aioli

Asian Short Ribs with Carrot Ginger Puree

Served on A fried Gyoza Skin

Shrimp Cocktail

Large Local Shrimp served w/Cocktail Sauce Remoulade and lemons

Smoked Salmon and Barbecue Sour Cream,

w/ Buttermilk Chive Crackers

Goat Cheese & Honey Crab Rangoon's

Local Goat Cheese sweetened w/ honey and fried in a wonton

Ahi Tuna, Wasabi and Black Sesame Tartare

Served in a Won Ton Crisp

Shrimp on curry toast

With dill and mango chutney

Tomato Confit & Gorgonzola

Served on a Roasted Ciabatta square

Rosemary scented lamb chops

Rolled in Chimi Churi

French Brie & Tapenade

Served on Black Bread toast

Pickled Ginger Shrimp

Asian Marinated Shrimp Served w/ Wasabi Sour Cream

North Carolina Fire Crackers

Cheese Stuffed Hot Pickle Okra Baked in a crisp Phyllo Shell

Lobster and Cranberry Salad

On Sweet Potato Chips

Mini Potato Skins

Filled with Chèvre, aged cheddar and roasted peppers

Crisp Asian Chicken Bonbons

Served on duo concept chopstick with dipping sauce

BLT w/ Lime Aioli

Served on croissant cracker

Mini- Yes very Small

-Cheese Burgers

-Reuben's





PLATTER SELECTIONS MENU

Spicy Pimento Cheese, Smoked salmon & Caramelized Onion Cream cheese

Served w/ an Assortment of Crackers

Hot & Creamy Crab Dip

Accompanied by Herb Crisps & Old Bay Pita Chips

Classic Antipasto

W/ Italian Meats Marinated Artichoke Hearts Marinated Mozzarella, Roasted Peppers & Fennel Olives and Relishes

Smoked Salmon Display

Smoked Salmon served w/ Red Onion, Capers, Egg White & Yolk, and Whipped Cream Cheese & Gravlax Mustard.

Pumpernickel & White Toast Points.

Bacon & Blue Cheese Dip

Served w/ Assorted Flat Breads & Grapes

Stuffed Mushrooms

Choice of 2

Sausage

Roasted vegetable w/ seasoned feta

Shrimp & Roasted Corn w/ Jalapeno Sour Cream

Deluxe Cheese Platter

Assortment of imported and domestic cheeses w/ a variety of crackers & Fresh Breads Mixed Grapes and Seasoned Nuts

Sweet Barbecue Meat Balls

Little Pond Special Sweet Barbecue sauce smothers the Meatballs

Buffalo Chicken Dip

A blend of spicy pulled chicken and buffaloe hot sauce with mozerella cheese makes this a favourite Served with fresh Flour & Corn Tortillas

Baked Brie

Topped Apple Rosemary Chutney and served w/ ginger Snaps



~Holiday Station Menus~

HOLIDAY BOLERO

Roasted Garlic Mash topped with
Herb Roasted Turkey or Peppercorn Crusted Flank Steak
Whiskey Maple Glazed Salmon
Leek and Potato Soup Shooters
Mushroom Risotto Spoons



MAD ABOUT MARTINI'S

Little Pond Signature Mash Carvery

Creamy Garlic Mash Yukon Gold Potatoes topped with
your choice of the following:

*Roast Beef Au Jus, Grilled Chicken with Fruit Salsa, Woodland Mushroom
Medley or Maple Glazed Salmon (choice of 2, mushroom medley is
always available) with Grilled Vegetable Skewer*

Martini Salad

Mixed Greens topped with Tri Color Julienne of Peppers with you choice of two dressings Garnished with a Baby Boccincci and
Cherry Tomato Pick

Martini Trifle

Fresh Sponge Cake mixed with Fruit, Madagascar Vanilla Pudding
Marinated in Sweet Wine

BURGER MIESTER

Station served with Seasoned Fries and Roasted Tomato Ketchup
*Mini Beef Burgers, Mini Chicken and
Vegetarian Burger*

Choice of 2 items

French Fries

Baked Gnocchi

with three Cheeses Baked and Served in a Mini Ramekin



MASHED POTATO MARTINI GRILL "SIGNATURE STATION

*Yukon Gold Potatoes Mashed with Buttermilk, Garlic and Chives, served in a Martini Glass, topped with Choice of three: Served with House Made
White Truffle Oil Drizzle (choose 3 toppings)*

Cranberry Fried Turkey Roulade

Grilled Marinated Lamb Chops

Crusted and Grilled Angus Strip Loin with Green Peppercorn Sauce

Forest Mushrooms

with Goat Cheese Truffle

Grilled Chicken

with Tropical Fruit Salsa

Maple Glazed Salmon

CHILI STATION

Served in Bolero Glasses

Traditional Fixings

Red Beans and Rice

Grated Cheese, Avocado Lime, Cilantro Onion

Sour Cream, Pickled Jalapenos, Fritos

SIMPLICITY

Served in Bolero Glasses

Gnocchi & Smashed

Hickory smoked Barbecue

Shrimp & Garlic

Fresh Selections of

**Winter Rosemary Tomatoes, Shredded VT Cheddar, Sour Cream, Black Pepper Bacon Bitts, Red Onion Jam, Roasted
Garlic, Wasabi, Mushroom Marsala,**

DINNER SELECTIONS MENU
Choice of 1

Coq au Vin

Chicken and Wine with Wild Mushrooms and Bacon Lardons
Accompanied by Yam Knish and Buttered String Beans

Peppered Filet Mignon

Served with a Green Peppercorn Brandy Cream
Double stuffed Red Potatoes with goat cheese and peppered bacon

Winter Tomato Rosemary Braised Beef Short Ribs

Served with a Sweet Potato Polenta and Roasted Cauliflower and Sage

Maple Roasted Duck w/ a Whiskey Prune Sauce

Served with Roasted Fingerling Potatoes and Candied Parsnips

Ginger Grilled Salmon and Cabernet Butter

Warm Scallion Leek Orzo and Battonets of Carrot & Thyme

Roast Leg or rack of Rosemary Lamb

Seasoned Lamb served with a Saffron Cous Cous and toasted Brussel Sprouts

SALADS
Choice of 1

LittlePond Salad

Mixed Greens with Candied Pecans, Goat Cheese, Craisins with a Citrus Vinaigrette

Little Pond Caesar

Freshly Grated Asiago Cheese with a creamy garlic and anchovy flavor and Crispy Parmesan Croutons

Winter Spinach

Topped with Green Apples and Crumbled Blue Cheese Dressed with a Pomegranate Vinaigrette

Winter Mixed Green

Fried Pineapple Vinaigrette with rosemary Croutons and Smoked Gouda

Heart of Ice Berg Lettuce

Buttermilk Blue Cheese, Spiced Cashews, Diced Thyme Tomatoes and a Brunoise of Celery



Sweet Endings

Baked Brie

Topped w/ Apple Rosemary Chutney and served w/ ginger Snaps

Deep Fried Apples with Caramel Sauce

Deep Fried Granny Smiths and a warm carmel sauce drizzled over top

Rice Crispy Squares Dipped in Chocolate

Just what it says

Espresso Fudge Brownies

Rich fudge brownies glazed w/ an espresso fudge

Holiday Cookie Treats

Assorted Christmas cookies served w/ french hot chocolate

Lemon Mousse Chips & Dip

Creamy Lemon Mousse served with fried wontons dressed in powdered sugar

Little Pond Kirsch Chocolate Truffles

Assorted Berries and Soft French Cheese

w/ a Marscapone whipped cream



Things to consider

This is a budget proposal formatted to what might happen at your event.

Description	Quantity	Unit Price	Cost
<i>Menu Choices</i>	50	\$ 30.00	\$ 1,500.00
<i>Staff fee</i>	2	\$ 125.00	\$ 250.00
<i>Chef fee</i>	1	\$ 175.00	\$ 175.00
<i>Rental Charges</i>	1	\$ 200.00	\$ 200.00
<i>Bar set(soft drinks ice and mixers and fruits)</i>	50	\$ 2.75	\$ 137.50
<i>Floral</i>	0	\$ 0.00	\$ 0.00
<i>Extras</i>	0	\$ 0.00	\$ 0.00
		<i>Subtotal</i>	\$ 2,262.50
		<i>Tax</i> 7.75%	\$ 175.34
		<i>Total</i>	\$ 2,437.84