

Little Oak Cafe Wedding Packages

At Little Oak Café, our personalized approach to bringing your special day from plan to reality is unmatched, and our decadent cuisine will exceed the expectations of you and your guests.

From full-service with bartenders and waitstaff, to drop-off and set-up service, we are here to customize the perfect package for your wedding day.



Wedding Appetizers

tomato bruschetta with basil

ricotta bruschetta with honey & balsamic drizzle

fresh veggie & dip cups

bbq chicken sliders

buffalo chicken sliders

pork sliders with bbq sauce

deviled eggs

teriyaki beef skewers

grilled kielbasa bites with mustard-bbq sauce

mini shrimp & avocado salad cups

meat & cheese boards with crackers & jam (stationed only)

appetizer selections can be passed or stationed, based on venue & host preference



Buffet Menu - Option 1

mac & cheese with vermont cheddar

quinoa salad with hummus, greens, tomatoes, cucumbers, balsamic dressing

classic caesar salad

vegetable lasagna with house-made fresh pasta

fruit display

dinner rolls with butter



host choice of one:

chicken piccata with lemon & capers chicken marsala with mushrooms

\$38 per guest, plus tax and gratuity

Buffet Menu + 4 appetizer selections \$46 per guest, plus tax and gratuity

Buffet Menu - Option 2

butternut squash risotto with maple butter

vegetable salad with iceberg, tomatoes, cucumbers, balsamic dressing

pulled braised beef with bbq sauce & chipotle

grilled atlantic salmon with veggies & white-wine butter sauce

dinner rolls with butter



host choice of one:

grilled lemon-herb chicken with garlic butter pasta bolognese with ricotta

\$40 per guest, plus tax and gratuity

Buffet Menu + 4 appetizer selections \$48 per guest, plus tax and gratuity

*chafing dishes, sternos, disposable dinnerware, and set-up included in pricing

Buffet Menu - Option 3



tomato, mozzarella, basil salad with balsamic reduction & olive oil

spinach salad with roasted squash, goat cheese, pumpkin seeds, quinoa, balsamic dressing

roasted whole chickens, cut into half quarters, with natural gravy

beef lasagna with house-made fresh pasta

atlantic salmon piccata with capers & white-wine butter sauce

cheddar & chive mashed potatoes

roasted seasonal vegetables

dinner rolls with butter

\$46 per guest, plus tax and gratuity

Buffet Menu + 4 appetizer selections \$54 per guest, plus tax and gratuity

^{*}chafing dishes, sternos, disposable dinnerware, and set-up included in pricing

Buffet Menu - Option 4

shrimp cocktail with classic cocktail sauce & lemon

salad with fresh avocado, smoked bacon, chopped eggs, green beans, red onion, local cherry tomatoes, local fresh mozzarella, balsamic reduction

roasted chicken breasts, skin-on, with mushroom cream sauce

roasted garlic shrimp with fresh herbs
truffled mashed potatoes
roasted seasonal vegetables
fresh fruit display



dinner rolls with butter

host choice of one:
locally-sourced beef meatloaf with braised brisket
beef carving station

\$58 per guest, plus tax and gratuity

Buffet Menu + 4 appetizer selections \$65 per guest, plus tax and gratuity

*chafing dishes, sternos, disposable dinnerware, and set-up included in pricing



Plated Wedding Menu

1st Course

(host choice of 1)

pasta e fagioli soup with parmesan
garlic shrimp with avocado salad & citrus sauce
wild mushroom risotto with local ricotta
tomato & watermelon salad with local goat cheese,
micro greens & aged balsamic dressing (seasonal)

Salad & Bread Service

(host choice of 1)

green salad with fresh herbs, tomato, cucumber, onion, feta, vinaigrette

harvest salad with butternut squash, mixed greens, pumpkin seeds, goat cheese, balsamic dressing

summer salad with local tomato, fresh mozzarella, baby arugula, balsamic reduction and parmesan (seasonal)

2nd Course

(host choice of 3 selections, served with seasonal vegetable & potato)

beef meatloaf with brisket

chicken parmesan

roasted salmon with citrus

eggplant parmesan

braised beef shortrib

chicken piccata

baked cod with herbed breadcrumbs & lemon butter

cheese lasagna with house-made fresh pasta

Wedding Cake Service

(cake and cupcakes available as a catering package add-on)

\$60 per guest, plus tax and gratuity

Wedding Package Add-Ons

Servers & Bartenders

\$25 per hour (4-hour minimum) + 20% gratuity

Upgraded Buffet Tableware

add glass plates, metal cutlery, fabric napkins | \$4 per guest

Carving Station

chef-attended, choice of roasted whole chicken, marinated beef flank steak, or beef striploin with accompaniments | \$150-\$250

Coffee Service

includes disposable cups, creamers, sugar | \$2.50 per guest

Fresh Floral Display

add fresh flowers to your buffet set-up | \$100

Wedding Cakes & Cupcakes

custom orders available from our in-house pastry chef, please inquire for details & pricing

A 50% deposit is required to reserve a date (the deposit is non-refundable within 21 days prior to the event date)

A 2% fee applies to payments by credit card

Complimentary delivery on orders of \$1,000 +

Final guest count is due 21 days prior to the event

www.littleoakcafe.com



we are proud to support local farms

Little Oak Cafe

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