



# **Little Oak Café & Catering**

## *Wedding Packages*

At Little Oak Café & Catering, 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 waitstaff and bartenders, to drop-off and set-up service, we are here to customize the perfect package for your wedding day.

Let us help you start planning for your special day. Please browse through the following menus and thank you for choosing us.

220 Albany turnpike, Canton CT 06019

[www.littleoakcafe.com](http://www.littleoakcafe.com) [Loccanton@gmail.com](mailto:Loccanton@gmail.com) 8603522765

# Little Oak Café & Catering

## Wedding Appetizer Options

tomato-basil bruschetta with balsamic

ricotta bruschetta with honey

fresh veggie & ranch dip cups

BBQ chicken sliders

Buffalo chicken sliders

sweet & sour pork sliders

house-made Italian sausage stuffed mushrooms

teriyaki beef skewers

kielbasa & pineapple skewers

veggie samosas (V)

meat & cheese boards with crackers & jam (stationed)

\*shrimp cocktail station - \$4 per person additional

\*raw bar station on ice - \$8 per person additional

# Little Oak Café & Catering

## Buffet Menu - Option 1

fruit display with berries

mac & cheese with Vermont cheddar

power salad with quinoa, hummus, greens, tomatoes, pickled onion, balsamic dressing on the side

3- cheese lasagna with fresh pasta, basil

baked rigatoni with meat sauce, ricotta

dinner rolls with butter

&

*host to choose one of the following:*

chicken piccata with capers, lemon-white wine sauce

OR

chicken marsala with mushrooms

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

Buffet Menu + 6 appetizer selections \$50 per guest plus tax, and gratuity

This quote includes chafing dishes, sternos, disposable dinnerware, and set up.

\*servers/bartenders available upon request for additional fee

\*40% deposit required to hold date, nonrefundable 31 days prior to event or less, 2% credit card fee may apply

# Little Oak Café & Catering

## Buffet Menu - Option 2

butternut squash risotto with maple butter, parmesan

iceberg salad with tomatoes, cucumbers, carrots, onions, balsamic or ranch dressing on the side

pulled braised beef with BBQ & chipotle sauce

grilled Atlantic salmon with veggies, white wine butter sauce

dinner rolls with butter

&

*host to choose one of the following:*

grilled lemon-herb chicken with garlic butter

OR

chicken marsala with mushrooms

Buffet Menu + 4 appetizer selections \$50 per guest plus tax, and gratuity

Buffet Menu + 6 appetizer selections \$54 per guest plus tax, and gratuity

This quote includes chafing dishes, sternos, disposable dinnerware, and set up.

\*servers/bartenders available upon request for additional fee

\*40% deposit required to hold date, nonrefundable 31 days prior to event or less, 2% credit card fee may apply

# Little Oak Café & Catering

## Buffet Menu - Option 3

tomato-mozzarella salad with fresh basil, olive oil, balsamic reduction

roasted butternut squash salad, goat cheese, pumpkin seeds, quinoa

roasted whole chickens, cut into quarters with chimichurri sauce

beef or sausage lasagna with fresh pasta

dinner rolls with butter

&

*host to choose one of the following:*

grilled Atlantic salmon with artichokes, fresh tomatoes, lemon butter

OR

beef shortrib meatloaf, mushrooms

mashed potatoes & seasonal vegetables

Buffet Menu + 4 appetizer selections \$56 per guest plus tax, and gratuity

Buffet Menu + 6 appetizer selections \$60 per guest plus tax, and gratuity

This quote includes chafing dishes, sternos, disposable dinnerware, and set up.

\*servers/bartenders available upon request for additional fee

\*40% deposit required to hold date, nonrefundable 31 days prior to event or less, 2% credit card fee may apply

# Little Oak Café & Catering

## Plated Wedding Menu Options

### **1<sup>st</sup> Course Options**

(host choice of 1)

**-garlic shrimp with avocado, citrus aioli**

**-wild mushroom risotto, local ricotta**

**-tomato & watermelon salad, goat cheese, greens, aged balsamic dressing**

### **Salad & Bread Service**

(host choice of 1)

**-green salad, fresh herbs, tomato, cucumber, onion, feta, vinaigrette**

**-harvest salad, squash, greens, pumpkin seeds, goat cheese, balsamic dressing**

**-classic Caesar salad, parmigiano-reggiano**

### **Main Course**

(host choice of 2 options, served with seasonal veg & potato)

**-beef shortrib meatloaf**

**-chicken parmesan, chicken marsala or chicken piccata**

**-roasted salmon, citrus**

**-eggplant parmesan**

**-3 cheese lasagna, fresh pasta, ricotta, pomodoro sauce**

### **Dessert**

**complimentary cake cutting**

**(LOC does not offer cakes)**

**\$75 per person plus tax, and gratuity**

This quote includes real china, plates, cloth napkins and service staff (servers only)

\*bartenders available upon request for additional fee

\*40% deposit required to hold date, nonrefundable 31 days prior to event or less, 2% credit card fee may apply

# Little Oak Café & Catering

## *Wedding Package Add-Ons*

### **Servers & Bartenders**

\$30 per hour, for each server/bartender (4 hour minimum) + 20% gratuity

### **Upgraded Buffet Tableware**

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

### **Carving Station - Chef Attendant**

choice of whole roasted chickens, marinated beef flank steak, prime rib roasts

\$ priced per guest, depending on selection

### **Coffee Service**

includes regular, decaf, disposable cups, creamers, sugar - \$2.50 per guest

### **Fresh Floral Display**

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

### **Late Night Sandwich Platters**

late night sandwich assortment for your wedding party - \$6 per person

\*40% deposit required to hold date, it is nonrefundable 31 days prior to event or less, 2% credit card fee may apply, final guest count due 21 days prior to event, this may not be reduced within this timeframe.

For more information visit our website: **[www.littleoakcafe.com](http://www.littleoakcafe.com)** or call us at **8603522765**

If you do not see something on the menu that you would like, please ask, we are happy to accommodate any allergies or special requests.

Wedding tastings can be arranged with the Chef, \$100 per couple