



# LITTLE Chef Productions

**Little Chef Productions** specializes in a wide variety of catering services to make your next event brilliant and delicious! Contact us for your next small gathering to celebrate a special occasion or for a large event with service and waitstaff. We have you covered!



**Chef/Owner Diana Manalang** brings almost 2 decades of experience to your events with a passion for food and customer care in everything she and her team do. Prior to launching Little Chef Productions, Diana helped develop restaurant and food hall concepts while also playing a pivotal role in the success of the Bareburger Group.

Scroll below to see the details that suit your event best and if you don't see what you're looking for - email us at [events@littlechefnyc.com](mailto:events@littlechefnyc.com) for more customized menus and events.



## Our Catering Services

**On-site Catering:** Small or large, we've got you covered

**Small On-Site Catering** - Perfect for your next intimate gathering of under 100 people with full service catering. Includes wait staff and beverage staff if needed.

**Large On-site Catering** - Full service catering ideal for 100 people or more. Includes wait staff and beverage staff if needed.

**Everyday Catering:** Take the stress out of celebration lunches / brunches / dinners, birthday parties, corporate events, baby showers, bridal showers, graduations and more!

**Private Dinner Parties:** Hosting a dinner party with 10-25 of your favorite people? We're here to make your evening worry-free and delicious. Preset menus available, as well as curated menus based on your dinner party theme and needs. For larger parties, please see On-Site Catering services.

**Weddings & Galas:** Multi-layered catering services. These events can include sit down dinner service, buffet style, cocktail hours and other customized services.

# On-site Catering

**Full service catering perfect for your next gathering!**

Includes wait staff and beverage staff



## **MENU OPTIONS**

*Custom Menu Development*

**To ensure your on-site catering event is a smash hit, we provide the following to help build a custom menu and create a seamless and stress-free experience.**

Menu consultation: meet with our catering team to build out your menu and design the service you are looking for (2 meetings).

Onsite staff: includes onsite chef(s), service staff, and beverage staff (when needed).



## ***Canapes and Hors d'oeuvres Options:***

Service will be for 3 hours. All items are 1 and 2 bites.

### Package 1

**\$35 per person - choice of 5**

- Mushroom and goat cheese quesadillas
- Toasted Cheddar and Dijon (grilled cheese bites)
- Seasonal Fruit and Mascarpone (with or without prosciutto)
- Chicken Tostada
- Bite Sized Crostini options:
  - fig and ricotta;
  - avocado;
  - Red chili hummus;
  - steak & blue cheese;
  - gorgonzola and hot honey;
  - goat cheese and caramelized onion
- Sesame rice ball
- Sesame Ginger Tuna Tartar
- Mini burgers

### Package 2

**\$45 per person - choice of 4 from \$35 per person menu and choice of 1 from below**

- Shrimp and Avocado
- Shrimp Cocktail
- Chicken skewer
- Braised Lamb Corn Cake
- Smoked Salmon and Mascarpone Crostini

### Package 3

**\$55 per person - choice of 2 from \$35, 2 from \$45, and 1 from below**

- Mini crab cakes \*note that due to market price, this item price may change and availability is not guaranteed.
- Mini lobster roll \*note that due to market price, this item price may change and availability is not guaranteed.\*



### ***Grazing Table Options:***

Grazing tables will be a hit at your next cocktail party or gathering.

**Savory Grazing Tables** - Imagine a full table filled with your favorite snacking items like world renowned cheeses and dried sausage, fruits, crackers, dips and more. (\$18/person)

**Sweet Grazing Tables** - Sweet decadent desserts like our world famous mini brookies, cupcakes, assorted flavors of cookies and more. (\$15/person)

*\*\*Minimum of 25 people\*\**



# Everyday Catering

**Birthday parties, corporate events, baby showers, bridal showers, graduations and more!**

Choose from the array of menu options we have available  
and let us know what we can whip up for you!



*Pick up and delivery options available. Table set up available upon request.*

Items are served in aluminum trays, unless otherwise requested & individual portions are available for our salad trays if needed, just let us know!

**For small catering events, we will need the following information about your event:**

- Date of Event
- Time of Event
- Contact information
- number of attendees expected
- Pick up or Delivery
- Delivery Address (if applicable)

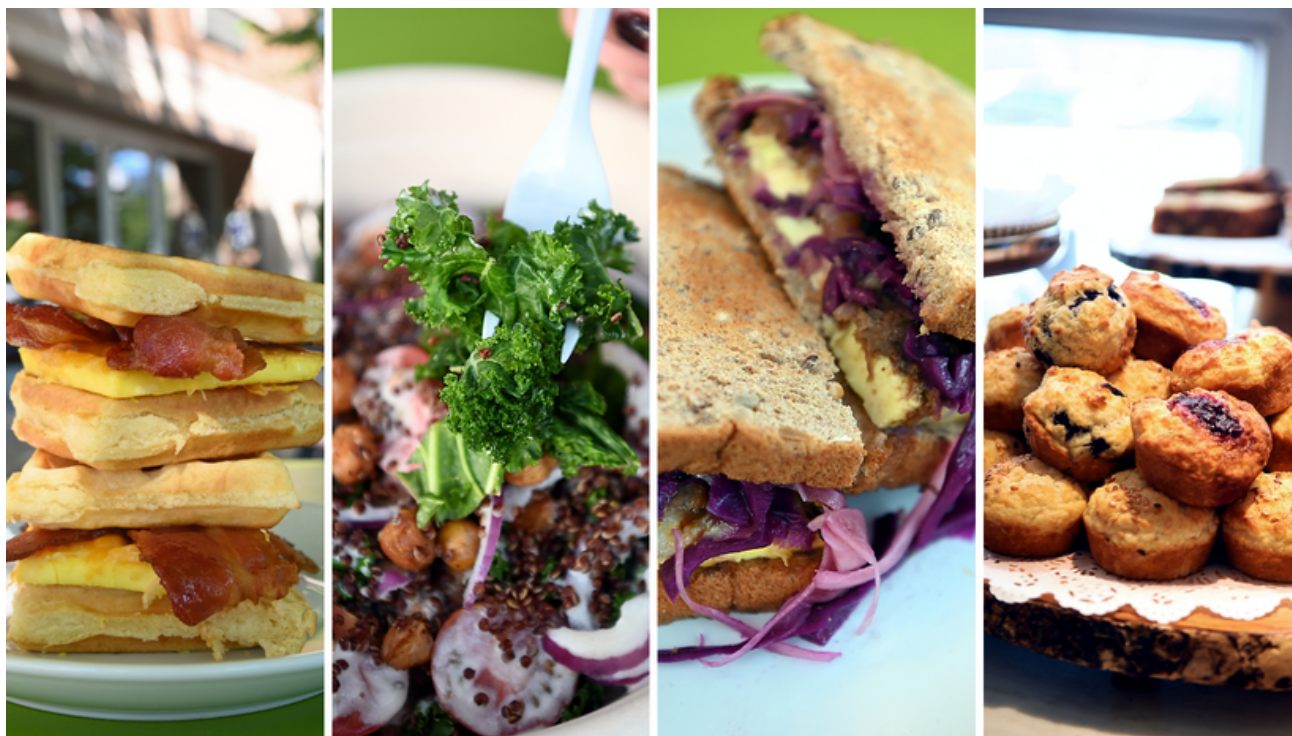
**Pricing:**

- Food costs available on our menu link.
- All orders are subject to tax and 3.5% service fee
- \$15 Delivery in LIC within 2 miles of LC cafe
- Starting at \$25. Delivery charge outside of LIC (subject to change based on deliver location)
- Table set up fee - \$150

# Breakfast / Lunch Catering

We can create a package for any group setting including production, photo shoots, meetings, picnics, or even simple gatherings.

Items can also be offered as platters.



## Sample menus:

### **Sandwich and Salad Combo (drink and dessert included):**

**Sandwiches:** Egg And Cheese, Bacon Egg and Cheese, Chicken Adobo, Pork Adobo, Balsamic Berry, Caprese, Hummus and Veggie

**Salads:** Basic, Spinberry, Chickpea & Quinoa, Antiox

**Dessert:** Cookie, Brookie, Bread Pudding, Cupcake, Oat Bar

### **Breakfast Box (Includes choice of breakfast sandwich or bowl, side of fruit, and breakfast snack)**

**Sandwiches:** Egg and Cheese, Bacon Egg and Cheese, Turkey Bacon Egg and Cheese, Avocado Egg and Cheese, Caprese Egg and Cheese

**Bowl:** Rice Bowl with eggs and ginger kale; Oatmeal Bowl with fruit and granola

**Breakfast Snack:** Muffin, Oat Bar, Croissant, Chocolate Croissant

Breakfast packages start at \$16 per person & Lunch packages start at \$25 - plus tax & fees  
\$250 minimum for all deliveries (does not include delivery fees) - No minimum for pick up orders



# Dessert Catering

Let us create custom desserts for your next event!

Cupcakes, Mini Cupcakes, Cookies & More



**Mini cupcakes** - 24 pieces per flavor and frosting combination. Limited Customization available. Can be made vegan. Starting at \$42 per 2 dozen.

**Regular cupcakes** - 12 pieces per flavor and frosting combination. Limited Customization available. Can be made vegan. Starting at \$42 per dozen

**Cupcake flavors:** vanilla, chocolate, red velvet, lemon, blueberry, coconut, strawberry, pistachio

**Frosting flavors:** vanilla, chocolate, cream cheese, lemon, coconut, salted caramel

Other desserts available to order (by the dozen unless noted):

- cookies
- cookie bars
- cookie sandwiches
- whoopee pies
- brookies
- cereal treats
- chocolate dipped pretzels
- chocolate dipped cookies
- homemade pudding cups
- bread pudding - by the loaf

# Private Dinner Parties

**Having a dinner party with 10-25+ of your favorite people?** We're here to make your evening stress-free and delicious. Preset menus available, as well as curated menus based on your dinner party theme and needs.

For larger parties, please see On-Site Catering services!



## **MENU OPTIONS**

### *Custom Menu Development*

**To ensure your on-site catering event is a smash hit, we provide the following to help build a custom menu and create a seamless and stress-free experience.**

Menu consultation: (2 meetings) meet with our catering team to build out your menu and design the service you are looking for.

Onsite staff: includes onsite chef(s), service staff, and beverage staff (when needed).



## EVENT PRICING

### Minimum Food Pricing = \$1,200

#### Staff Pricing

#### Labor: 5 hour minimum

- Executive Chef: \$65/hour
- Server: \$45/hour
- Sous Chef: \$45/hour
- Bartender: \$55/hour
- Porter: \$35/hour

**Gratuity:** There is a 20% gratuity applied to all staffed catering events.

### Additional Pricing *(when applicable)*

**Admin Fee:** 5.5% added to all orders and services

**COI for insurance:** \$200

**Alcohol Permit:** \$500 plus processing fees

- Must have minimum 21 days prior notice

**Rentals:** rentals, such as coffee machines, tables, linens, glassware, ect are available upon request.

There is an additional price applied based on the type and quantity of the rental required.

- These details are discussed in your initial meeting with our catering specialist.

**Disposables:** \$.75/per person (plates, napkins, utensils, etc)

**Travel Fee:** calculated per event (when applicable)

- tolls, mileage, and parking

**Delivery Fee:** (when applicable)

- \$15 Delivery in LIC within 2 miles of Little Chef Little Cafe
- Starting at \$25. Delivery charge outside of LIC (subject to change based on delivery location)

# Weddings & Galas

**Multi-layered catering services.** These events can include sit down dinner service, buffet style, cocktail hours and other customized services.



## MENU OPTIONS

To ensure your Wedding or Gala is a smash hit, we provide the following to help build a custom menu and create a seamless and stress-free experience.

*Cocktail Reception*

*Buffet Reception*

*Formal Dinner Reception*

*Coffee / Beer & wine / Full Bar Packages*

*Fully Staffed*



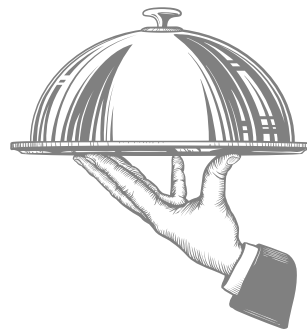
### **Cocktail Reception** - starting at \$75/person (plus tax, labor, and rentals)

- Passed bites for 90 minutes
- Two stations with dedicated servers
  - one savory with 4 selections
  - one sweet

*Set-up will need the least amount of rentals and service*

Service: pricing same as onsite service above

- one server for every 15 people
- 2 chefs on site for up to 60 people
- 1 kitchen assistant for up to 60 people



### **Buffet Reception:** starting at \$95/person (plus tax, labor, and rentals)

Cocktail hour: 6 passed hors d'oeuvres for 75 minutes

Buffet dinner:

- 75 minutes with dedicated servers to oversee the buffet
  - 2 proteins
  - vegetarian option
  - two sides

*Set-up will need rentals for kitchen equipment plus all service items (plates, flatware, chafing dishes)*

Service: pricing same as onsite service above

- one server for every 15 people
- 3 chefs on site
- one beverage server for every 25 people

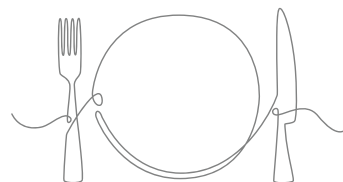


### **Formal Dinner Receptions** - starting at \$125/person (plus tax, labor, and rentals)

Cocktail hour: 6 passed hors d'oeuvres for 75 minutes

3 course plated dinner:

- Salad
- Choice of three entrees and two sides
- Dessert



### **Beverage Options**

Coffee service: full tea & coffee service with dessert

*Set-up will need complete kitchen rental plus all service items*

For each course, equipment will be rented at a rate of 1.5 times the number of guests (i.e. for 100 guests, will need a minimum of 150 pieces of each service piece).

Beer and Wine Package: \$45 per person

- 1 bartender per 25 guests.

Full Bar packages: \$65 per person

- 1 bartender per 25 guests

Service: pricing same as onsite service above


- one server for every 8 people
- 3 chefs
- 3 kitchen assistants



**\*\*8 hour shift per staff member to include set up, service, and break down**

# Contact us!



 845-310-4255

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 [www.littlecheflittlecafe.com](http://www.littlecheflittlecafe.com)

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