



At Little Lamb Catering, we specialize in custom food menus. We meet with you to develop the perfect menu for your special event. If you have a particular theme in mind or a favorite dish, our chef will design the menu just for you.

#### Cold Canapés

Smoked salmon served over cucumber slice with herb cream cheese

Ahi tuna ceviche spoons

Asian cucumber and tofu wrap served with ponzu dipping sauce

Assorted finger sandwiches

Drunken grapes with goat cheese dipped in pecans

Steak tartare with quail egg on toast

#### Hot Canapés

Seared skirt steak with caramelized pear and onion on garlic baguette  
with roquefort cream

Mandarin braised pork on buttered crostini topped  
with caramelized onion

Duck confit rillettes

Dates stuffed with goat cheese and panchetta

Lemon scented scallops on sweet corn mash topped with chili jam served on a  
porcelain spoon



### Appetizers

Classic tomato bruschetta with balsamic glaze served over baguette  
Lemon thyme hummus  
Buffalo chicken dip made with Swamp Ape IPA  
Shrimp cocktail with mandarin vodka cocktail sauce  
Falafel platter  
Bacon wrapped diver scallop with lemon dill sauce

### Accompaniments

Whipped yukon potatoes with fresh herbs  
Potato and goat cheese au gratin  
Roasted red bliss potatoes with garlic and rosemary  
Maple whipped sweet potatoes  
Green bean bundles served with hollandaise or béarnaise sauce  
Sautéed asparagus and pearl onions in garlic butter



### Protein

Pan roasted chicken breast in baby bello cream sauce  
Cedar plank salmon with lemon chive beurre blanc  
Braised barbecue beef short ribs  
Chicken sateh with honey roasted peanut sauce  
Lamb roulade with goat cheese and spinach  
Maryland style crab cakes in lemon chive beurre blanc  
Roasted pork tenderloin with caramelized vidalia Onion  
in rosemary port jus

### Carving Stations

Boneless leg of lamb with mint jelly or pan jus  
Rosemary encrusted prime rib with au jus  
Whole roasted turkey with cornbread stuffing  
Herb crusted beef tenderloin