

*Lil Deb's*  
*Catering*

FOOD AND DESIGN FOR ANY PARTY





HIGH-CONCEPT HEDONISM  
*CELEBRATING* ***BIG LOVE***  
in ALL FORMS with a  
SIGNATURE SENSORY FLAIR.

CALL US FOR YOUR  
GLITZ, GLAM, GALAS,  
*GALLERIES;* YOUR  
*WEDDINGS*, ELOPEMENTS,  
*ENGAGEMENTS, CELEBRATIONS.*

PUT YOUR PARTY IN OUR  
HANDS AND WATCH DESIRE  
DELIGHT YOUR ***FÊTED GUESTS.***





# STYLE OF SERVICE

## *BUFFET*

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*A STREAMLINED APPROACH THAT  
SAVES ON STAFFING AND RENTALS*

## *FAMILY STYLE*

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*OUR FAVORITE CHOICE –  
CONVIVIAL SHARING, PLATES PASSING*

## *PLATED*

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*FORMAL ELEGANCE THAT REQUIRES  
INCREASED STAFF AND RENTALS*





# VEGGIE

**GAZPACHO SHOOTER \$6/PP** Pick One:  
YELLOW TOMATO, WATERMELON PICO DE GALLO  
CUCUMBER + TOMATILLO, FLOWERING CILANTRO  
MELON, COCONUT MILK, CHILI OIL

**PICKLED VEGETABLE SUMMER ROLLS \$6/PP**  
SPICY CASHEW DIPPING SAUCE

**CUCUMBER CUPS \$6/P**  
BEET HUMMUS, WILDFLOWERS

**PATAGÓN PISAO \$6/PP**  
GREEN PLANTAIN, REFRIED BEANS,  
CHILE PICKLE, COTIJA

**EMPANADAS \$7/PP**  
CORN AND GREEN ONION

**HEART OF PALM GEVICHE \$6/PP**  
CUCUMBER, PICKLED PINEAPPLE



# LAND

**BB LEMONGRASS CHICKEN + WAFFLES \$7/PP**  
FERMENTED CHILI HONEY

**ARROZ CON POLLO ARANCINI \$7/PP**  
PINEAPPLE-GUAJILLO SAUCE

**GRILLED MEAT SKEWERS \$9/PP** Pick One:  
JERK CHICKEN  
CHILE VINEGAR PORK BELLY  
CHIMICHURRI STEAK

**LAMB MEATBALLS \$9/PP**  
SMOKED CHILI HARISSA, MINT, HERBY TZATZIKI

**POTATO-CHORIZO EMPANADAS \$7/PP**

**AREPITAS \$8/PP**  
BRAISED BEEF, TOMATILLO SALSA

# SEA

**PICKLED SHRIMP SKEWERS \$7/pp**  
MELON, SHISO, CITRUS

**FISH GEVICHE \$7/PP**  
TOSTADAS, HERBS, CHILES

**SPICY TUNA TARTARE \$8/P**  
PRAWN CRACKERS, TARRAGON  
AIOLI, FRIZZLED LEEKS

**CITRUS CURED STEELHEAD CROSTINI \$8/PP**  
SMOKED CHILE AIOLI,  
CUCUMBER PICKLE, FURIKAKE

**CRAB LETTUCE WRAPS \$7/PPP**  
FRIED LEMONGRASS, CRISPY SHALLOTS,  
PICKLED CHILE, THAI BASIL

**SMOKED FISH + ROASTED PEPPER SPREAD \$7/PP**  
PLANTAIN CHIPS, PICKLED ONION







# STATIONARY APPETIZERS

## BIG SPREADS

### **CHEESE LOVER'S DREAM \$14/PP**

LOCAL CHEESES + SEASONAL FRUITS,  
HOUSEMADE PICKLES, SPICED NUTS, CHILI, HONEY,  
TOASTED BAGUETTE, GLUTEN-FREE + REGULAR CRACKERS

**ADD CHARCUTERIE (THREE LOCAL SELECTIONS) +\$3/PP**

### **RAW BAR + CEVICHE STATION - MP**

SEASON'S BEST OYSTERS, CEVICHE, PICKLED SHRIMP,  
TOSTADAS + PLANTAIN CHIPS

### **LOCAL CRUDITE PLATTER \$12/PP**

A PLETHORA OF GORGEOUS LOCAL VEGGIES  
WHIPPED FETA, FERMENTED CHILE HONEY

### **WITH YOUR CHOICE OF 2 DIPS:**

- PICKLED BEET HUMMUS
- SMOKY EGGPLANT DIP
- SPICY PEPITA-TOMATO-HABANERO SALSA
- ROMESCO VERDE

## SIMPLE SNACKS

**PICKLE PLATTER WITH MARINATED OLIVES \$6/PP**

**SPICY + SWEET NUTS + SEEDS \$5/PP**

**MARINATED HEIRLOOM BEANS \$6/PP**

CHILI OIL, FRIED OREGANO, LOCAL CRUSTY BREAD



LAND

VEGGIE

SEA

MAINS

**TAMALES** *pick one!*

BLACK BEAN + AVOCADO LEAF  
SWEET POTATO AND MOLE  
ROASTED POBLANO AND CHEESE

**FRIED CAULIFLOWER**

SPICY PINEAPPLE SAMBAL, MAKRUT LIME LEAVES

**VEGETABLE MOQUEGA**

COCONUT MILK, TEMPEH, YUCA, HEART OF PALM

**SAVORY CHICKPEA PANGAKES**

CAULIFLOWER ESCABECHE, SWEET POTATO,  
KOMBUCHA VINEGAR, HERB OIL

**BLACK FLYED PEA FRITTERS**

EGGPLANT RELISH, GREEN MANGO PICKLE, HERBS

**AGHIOTE CHICKEN**

AJI AMARILLO, CHARRED GREEN ONION, PINEAPPLE

**CRISPY FRIED CHICKEN**

FISH SAUCE CARAMEL, GREEN MANGO RELISH, SHISO, MINT

**SLOW-ROASTED PORK SHOULDER**

SMOKED CHILIS, PICKLED VEGETABLES, FRIED OREGANO

**GRILLED FLANK STEAK + LOCAL CHORIZO**

SHISHITO PEPPERS, CILANTRO CHIMICHURRI

**DULCE DE LECHE PORK RIBS**

TAMARIND DIPPING SAUCE, CASHEWS

**BRAISED LAMB SHOULDER**

TOMATOES, EGGPLANT, FERMENTED MUSTARD GREENS

**WHOLE FRIED FISH**

PEA SHOOTS, HERBS, GINGER VINAIGRETTE

**WHOLE FISH ESCABECHE**

MELTED SWEET PEPPERS, CHILE VINEGAR

**STEELHEAD TROUT**

QUINOA-PEPITA CRUST, COCONUT-CILANTRO MOJO

**SEAFOOD SANGOCHO**

COCONUT BROTH, YUCA, CORN, CILANTRO

**CRISPY COCONUT SHRIMP + FISH PLATTER**

FRESH HERBS, SPICY CITRUS DIPPING SAUCE

**CHILLED BABY OCTOPUS**

AVOCADO AIOLI, LEMON VERBENA OIL,  
PICKLED CHILIS, TOSTADAS







**MARINATED TOMATO + MELON \$14/PP**

FRESH HERBS, PEPITA SALSA MACHA

**LOCAL LETTUCES \$10/PP**

RAINBOW ROOTS, PRESERVED LEMON  
VINAIGRETTE, WILDFLOWERS

**SPICY POBLANO CAESAR \$9/PP**

BITTER GREENS, CRISPY BUCKWHEAT

**WEDGE SALAD \$12/PP**

HEART OF PALM, PICKLED ONION, TOASTED  
PEPITAS, AVOCADO VINAIGRETTE

**GREEN PAPAYA \$14/PP**

PUFFED BLACK RICE, TOASTED SESAME CHILI  
CRISP, YUZU-MISO VINAIGRETTE

SALADS

**WARM GRILLED VEGETABLES \$10/PP**

TOASTED CORIANDER AIOLI, HERBS

**ABUELA'S BLACK BEANS \$6/PP**

GREEN, RED OR AROMATIC WHITE RICE

**GRILLED SWEET CORN \$10/PP**

CILANTRO AIOLI, COTIJA CHEESE,  
SMOKED CHILI FLAKES

**CRISPY POTATOES \$12/PPP**

LIME PICKLE AIOLI, PICKLED ONIONS,  
FRIED CURRY LEAVES

**SWEET PLANTAINS \$10/PP**

GREEN CREAM

**CRISPY YUCA \$11/PP**

CHIMICHURRI, PICKLED JALAPENO

**ROASTED CAULIFLOWER \$12/PP**

TURMERIC, BLACK SESAME

**CHARRED CABBAGE \$9/PP**

SAMBAL, QUESO COTIJA

**SCALLION CORNBREAD \$8/PP**

FERMENTED CHILI + HONEY BUTTER

SIDES

# SAMPLE DINNER MENUS

## TROPICAL COMFORT

\$49/PP

### **ACHIOTE CHICKEN**

AJI AMARILLO, CHARRED GREEN  
ONION, PINEAPPLE

### **ABUELA'S BLACK BEANS**

GREEN, RED OR AROMATIC  
WHITE RICE

### **SWEET PLANTAINS**

GREEN CREAM

### **SPICY POBLANO CAESAR**

BITTER GREENS, CRISPY BUCKWHEAT

## PICNIC IN PARADISE

\$73/PP

### **CRISPY FRIED CHICKEN**

FISH SAUCE CARAMEL, GREEN MANGO  
RELISH, SHISO, MINT

### **DULCE DE LECHE PORK RIBS**

TAMARIND DIPPING SAUCE, CASHEWS

### **GRILLED SWEET CORN**

CILANTRO AIOLI, COTIJA CHEESE  
SMOKED CHILI FLAKES

### **GREEN PAPAYA**

PUFFED BLACK RICE, TOASTED SESAME  
CHILI CRISP, YUZU-MISO VINAIGRETTE

### **SCALLION CORNBREAD**

FERMENTED CHILI + HONEY BUTTER

## TASTE THE RAINBOW

\$55/PP

### **BRAISED LAMB SHOULDER**

TOMATOES, EGGPLANT,  
FERMENTED MUSTARD GREENS

### **CRISPY YUCA**

CHIMICHURRI, PICKLED JALAPENO

### **WARM GRILLED VEGETABLES**

TOASTED CORIANDER AIOLI, HERBS

### **LOCAL LETTUCES**

RAINBOW ROOTS, PRESERVED LEMON  
VINAIGRETTE, WILDFLOWERS

## TIERRA Y MAR

\$82/PP

### **WHOLE FRIED FISH**

PEA SHOOTS, HERBS, GINGER VINAIGRETTE

### **GRILLED FLANK STEAK + LOCAL CHORIZO**

SHISHITO PEPPERS, CILANTRO  
CHIMICHURRI

### **CRISPY POTATOES**

LIME PICKLE AIOLI, PICKLED ONIONS,  
FRIED CURRY LEAVES

### **MARINATED TOMATO + MELON**

FRESH HERBS, PEPITA SALSA MACHA

### **WEDGE SALAD**

HEART OF PALM, PICKLED ONION, TOASTED  
PEPITAS, AVOCADO VINAIGRETTE







# SPECIALTY MENU DESIGN

## WANT TO GET REALLY PERSONAL?

*For a custom curation fee we'd be thrilled to work with you to design a menu truly unique to you - what are the flavors that make you most excited or feel the most at home? Tell us and we'll deliver :)*

**FAVORITE CHILDHOOD FOOD?**

**AN IMPORTANT FOOD IN YOUR LOVE STORY?**

**BEST VACATION MEMORY?**

**HERITAGE WE CAN ENGAGE?**

**ZODIAC SIGNS?**

**DESSERT ISLAND FOOD?**







# DESSERTS

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CULTURE CREAM ICE CREAM SANDWICHES \$10/PP

ARROZ CON LECHE, SEASONAL FRUIT COMPOTE \$6/PP

PASSIONFRUIT TIRAMISU \$9/PP

CITRUS BLACK SESAME POUND CAKE, CHAMOMILE WHIP \$9/PP

VANILLA COCONUT OR PASSION FRUIT CHAMPAGNE GRANITA SHOOTERS \$7/PP

MIXED COOKIE PLATTER \$10/PP

MAKE YOUR OWN S'MORES KIT: MALLOWS, DARK CHOCOLATE, GRAHAMS, CHILE CRISP \$8/PP

CAKE CUTTING FEE \$3/PP

COFFEE + TEA SERVICE \$5/PP

# LATE NIGHT SNACKS

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EMPANADAS \$7/PP Pick One!

CHORIZO + POTATO

SWEET CORN + GREEN ONION

BAO BUNS \$10/PP Pick One!

BRAISED PORK BELLY

MUSHROOM

MANGO SLAW, SMOKED CHILI AOILI, PICKLED ONION

TAMALES \$8/PP FOR 1/PP

ROAST PORK

ONE OF OUR AFOREMENTIONED DELECTABLE VEGGIE OPTIONS



# BAR PACKAGES

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## THE HOLY TRINITY

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*An Array Of Easy-Drinking And Craft Beers, Paired With A Selection Of Red, White, Rosé, And Sparkling Wines To Round Out Your Bar Program. Talk To Us About Adding A Signature Cocktail For The Evening!*

*\$40/PP*

## STOCKED STANDARD

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*A comprehensive bar package with all the essential stocked bar ingredients: wines, beers, five different spirits, and a variety of juices and mixers for crafting classic cocktails.*

*\$50/PP*

## PREMIUM PLAYTIME

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*Our favorite offering includes six high-end spirits, a range of amari, natural and biodynamic wines, craft beers and an extensive collection of premium and house-made mixers, yielding dressed-to-impress custom cocktails for your celebration.*







# STAFFING

*Events require staff for 6-12 hours depending on the number of guests, service style and event type; this includes setup, breakdown, and travel. Staffing is not required for drop off orders.*

## DEB'S EVENT MANAGEMENT

**CHEF FEE- \$1000**

*REQUIRED FOR MOST EVENTS*

**SERVER CAPTAIN-\$75/HOUR**

*REQUIRED FOR EVENTS WITHOUT A DAY OF COORDINATOR*

**BAR CAPTAIN-\$55/HOUR**

*REQUIRED FOR EVENTS WITH A DEBS' BAR PACKAGE*

## DEB'S EVENT STAFF

*SERVERS, COOKS, & BARTENDERS: \$45/HOUR*

<b>GUEST COUNT</b>	<b>BUFFETT STAFF*</b>	<b>FAMILY STYLE STAFF*</b>	<b>BARTENDERS</b>
<b>&lt;50</b>	<b>2 to 4</b>	<b>4 to 6</b>	<b>1 to 2</b>
<b>50-100</b>	<b>3 to 5</b>	<b>5 to 10</b>	<b>2</b>
<b>100-150</b>	<b>4 to 6</b>	<b>6 to 12</b>	<b>2 to 3</b>
<b>150-200</b>	<b>5 to 8</b>	<b>8 to 14</b>	<b>2 to 4</b>
<b>200-250</b>	<b>6 to 10</b>	<b>10 to 15</b>	<b>3 to 6</b>

*\*These estimates include your cooks and servers.  
Plated staff will vary greatly depending on your menu.*

# RENTALS

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## **RENTAL COORDINATION:**

*Lil' Deb's offers rental coordination services for your entire event. We charge 15% of the total rental cost. If others coordinate your rentals we will still provide you with a detailed list of what we need to make your event work.*

## **WHAT DO RENTALS COST:**

*Rentals vary significantly based on your unique needs. Precise estimates are tough to provide without detailed information given the wide range of rental companies and options; here's a rough breakdown of what you can expect to spend.*

### **DINNER SERVICE ESSENTIALS:**

*FLATWARE, GLASSWARE, PLATES, & NAPKINS:  
STARTING FROM \$5 PER GUEST COMBINED*

### **CHAIRS:**

*STARTING FROM \$2 PER GUEST*

### **TABLES:**

*STARTING FROM \$8 PER TABLE (SERVING 6-12 GUESTS)*

### **APPETIZER PLATING & TRAY RENTALS:**

*STARTING FROM \$20 PER APPETIZER*

### **BUFFET SET UP RENTALS:**

*STARTING FROM \$20 PER BUFFET DISH*

### **FAMILY STYLE PLATING RENTALS:**

*STARTING FROM \$10 PER DISH PER TABLE (6-12 GUESTS)*

### **OUTDOOR KITCHEN RENTAL ESTIMATE:**

*STARTING FROM \$500 PER EVENT*

*\*These are approximate costs and will vary depending on factors like location, style, and quality. We are happy to secure quotes from rental companies for a more accurate estimate once we know your hopes, your dreams, and your budget.*





# ADDITIONAL COSTS

## *ADMIN FEE*

8% OF TOTAL COSTS

COVERS OUR TIME AND LABOR WRITING PROPOSAL,  
INVOICES, AND CORRESPONDENCE

## *SHARED PLATE SURCHARGE*

3% OF TOTAL COSTS

DONATED TO PROJECTS AND ORGANIZATIONS THAT  
SUPPORT THE LOCAL COMMUNITY [SHAREDPLATE.ORG](http://SHAREDPLATE.ORG)

## *TRASH REMOVAL*

\$450

APPLIES IF YOU OR YOUR VENUE REQUIRES  
TRASH CARTED OFF-SITE

## *TRAVEL FEE*

\$8/MILE FOR LOCATIONS OVER  
20 MILES FROM HUDSON  
(\$50 MINIMUM)





# CREATIVE CONSULTATION

***WE RELISH THE CALL TO HELP  
FULLY REALIZE YOUR EVENT!***

## EVENT DESIGN

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***LOVE OUR FOOD AND OUR VIBRATIONS?  
LOVE OUR VIBRATIONS BUT DON'T NEED FOOD?  
SICK PARTIES ARE IN THE DEB'S DNA.***

***CONSULT WITH OUR CREATIVE DIRECTOR ON EVENT DESIGN,  
WE'D LOVE TO BRING OUR WILDLY CREATIVE ENERGY AND  
STEAMY ELEGANCE TO YOUR PARTY!***

**Flexible service packages start at \$3000.**

## THE EXTENDED DEB'S FAMILY

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***IF WE CAN'T DO IT, WE PROBABLY  
KNOW WHO SHOULD***

***ASK US FOR RECOMMENDATIONS ON VENUE,  
PHOTOGRAPHERS, FLORISTS, DJS – THE WORKS!***





EXCITED? LET'S TALK!

*PARTY@LILDEBSOASIS.COM*

*THANK YOU*

(AND THANKS TO KATRIN BJORK FOR SUCH BEAUTIFUL PHOTOS)