



LIL DEB'S *oculada*

# PARTIES WEDDINGS CATERING



**FUN!**  
**HOT!!!**  
**DELISH!!**  
tropical comfort  
food tailored to  
meet your wildest  
dreams

- Intimate dinner parties?  
Heck ya - we'll cook for you!
- Getting married? Let us produce  
your big day!
- Throwing a big party?  
We got you covered!

# STYLE OF SERVICE

♥ FAMILY STYLE - FUN + FESTIVE  
THIS IS OUR FAVORITE STYLE- CONVIVIAL SHARING, PLATES PASSING

♥ BUFFET - MORE CASUAL + COST EFFECTIVE  
THE FOOD COSTS ARE THE SAME AS FAMILY STYLE, BUT YOU WILL  
SAVE ON PLATTER RENTAL AND STAFFING

♥ PLATED - FORMAL ELEGANCE  
REQUIRES MORE STAFF FOR A SMOOTH SERVICE,  
AND HIGHER COST FOR RENTALS



FROM BACKYARD BBQS TO EXTRAVAGANT GALAS,  
LET OUR TEAM HELP CREATE THE EVENT OF YOUR DREAMS!



# STAFF

FUN, FRIENDLY, UNIQUE

EXPERIENCED + PROFESSIONAL

THE OPPOSITE OF STUFFY!

BARTENDERS AND SERVERS: \$45/HOUR



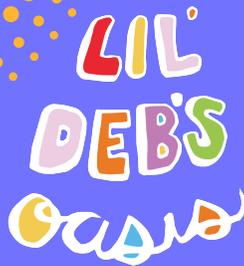
# \* BAR PACKAGES \*

## OPEN BAR SAPPHIRE - \$65/PP

two local craft tap beer  
craft can or bottle beer  
wine guy's choice natural wine  
(red, white, rose + sparkling)  
top shelf spirits  
(focus on female owned and small  
batch producers)  
premium mixers and garnish

## SAND DOLLAR - \$50/PP

selection of house beers  
organic house wine  
(red, white, rose)  
selection of spirits  
mixers and garnish



## WINE + BEER SAPPHIRE - \$49/PP

selection of local craft beer  
premium choice red, white,  
rose, and sparkling.  
(All wines are  
natural and biodynamic)

## WINE + BEER SILVER - \$35/PP

selection of house beers  
organic house red  
organic house white  
organic house rose

**ASK ABOUT OUR SIGNATURE COCKTAILS!**

\*PACKAGE PRICES ARE + TAX \*

\*PRICES REFLECT A 5 HOUR BAR WINDOW

\*HOURLY SERVICE FEES APPLY FOR BARTENDERS, BAR BACKS AND PORTERS\*

# PASSED

## APPETIZERS

**3-5 for parties of 100**

**6-7 for bigger parties**

**gazpacho shooters - marcona almond, mint \$6/pp**

**vegan "ceviche"- smoky plantain chips \$6/pp**

**cucumber cups - beet hummus, wildflowers \$6/pp**

**pickled veggie summer rolls with spicy cashew cream \$6/pp**

**crostini - marinated tomato, cilantro yogurt, pickled onions \$6/pp**

**cheese and plantain patties w/ creamy sambal \$6/pp**

**empanadas -potato/chorizo or**

**vegan roasted poblano mushroom \$7/pp**

**citrus crab lettuce wraps - opal basil \$8/pp**

**pickled shrimp - citrus, melon, shiso \$8/pp**

**trout gravlax- goat cheese crema, mango salsa, tostada \$8/pp**

**shiso cured tuna - pink peppercorn, grape nuoc cham \$8/pp**

**lemongrass chicken & waffles - chili crisp, cucumber slaw \$7/pp**

**coxinhas- crispy and creamy chicken croquettes - \$7/pp**

**sambal chicken skewers - radish, lime pickle \$7/pp**

**pork belly skewers - husk cherry, peanut salsa macha \$9/pp**

**lamb meatballs -sumac, mint, herb tzatziki \$9/pp**

**chinese sausage & shitake arincini \$9/pp**

**yellow corn arepas - tocino, pickled peach \$9/pp**

**CUSTOM OPTIONS AVAILABLE, JUST ASK!**

**\*PACKAGE PRICES ARE + TAX \***

**\*ALL INGREDIENTS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY\***

# STATIONARY APPETIZERS

## IMPRESS YOUR GUESTS

### **cheese lover's dream**

local cheeses + seasonal fruits, housemade pickles, chile honey,  
house made plantain chips with charred "french onion" dip

\$22/pp

### **raw bar + ceviche station**

season's best oysters + a featured ceviche or crudo

variable market price

### **local crudite platter**

a plethora of gorgeous local veggies, served with  
smoky eggplant dip, pepita dip

\$12/pp

## SIMPLE SNACKS

### **pickled platter with marinated olives**

\$6/pp

### **spicy & sweet nuts & seeds**

\$5/pp

### **marinated heirloom beans**

chile oil, fried oregano, local crusty bread

\$6/pp

**CUSTOM OPTIONS AVAILABLE, JUST ASK!**

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# \*SAMPLE DINNER MENUS\*

## TROPICAL COMFORT \$54/PP

### wedge salad

hearts of palm, avocado vin

### grilled corn

cilantro aioli, queso cotija,  
smoked chile flakes

### abuela's black beans

### green, red or coconut rice

### achiote rubbed chicken

green onion, charred  
pineapple

## VEGETARIAN BOUNTY \$56/PP

### shaved green papaya

peanuts, umeboshi vin

### squash agrodolce

sambal and herbs

### charred cabbage

spicy aioli, queso cotija

### fried tofu in pineapple sauce

nardello peppers and green  
onion

### fried rice

coconut, macadamia, dill

## HEARTY PARTY \$64/PP

### sweet plantains

cilantro yogurt

### bitter greens

poblano-caesar,  
crispy buckwheat

### roasted potatoes

lime pickle aioli,  
pickled chile, curry leaves

### cornbread

green chile crema

### sticky pork ribs

tamarind bbq sauce



# \*SAMPLE DINNER MENUS\*

## PICNIC IN PARADISE

\$68/PP

**sweet potato salad**  
mustard, capers, dill

**purple cabbage-carrot slaw**  
creamy sesame vinaigrette

**pulled pork**  
tomato, cinnamon, chile morita

**crispy chicken**  
yuzu, garlic, mint

**homemade biscuits**  
fermented chile butter

## TASTE THE RAINBOW

\$68/PP

**roasted cauliflower**  
coriander, black sesame

**local lettuces**  
wildflowers and rainbow roots

**yogurt braised chicken**  
turmeric & cilantro

**herbaceous green rice**  
sorrel pesto

**crispy fish fillets**  
peashoots, ginger vinaigrette

## AVENTURERO

\$74/PP

**marinated tomato**  
pepita salsa macha

**charred seasonal veggies**  
cumin lime aioli

**aromatic rice**  
garlic and onion sofrito

**whole black bass escabeche**  
peppers, chile vinegar

**pulled goat barbacoa**  
avocado leaf, crispy garbanzo, pineapple cucumber slaw

## TIERRA Y MAR

\$82/PP

**shaved fennel + kohlrabi**

citrus and lemongrass

**charred broccolini**

ginger and crispy garlic

**yuca mash**

cilantro mojo

**baked salmon**

creamy tomatillo, roasted poblano, cilantro

**coffee braised brisket**

caramelized onions, orange, chives



# MORE GOODIES

## WELCOME DRINKS

\$4/PP

hibiscus citrus spritzer

seasonal fruit agua

passionfruit mimosas

bloody marias

umeboshi suero

love miso tender

yesfolk kombucha

## LATE NIGHT SNACKS

**sticky chicken wings \$8/pp**

coriander, black sesame

**empanadas (pick 1 or 2) \$6/pp**

-  
shrimp, pepper & cheese

-  
beef picadillo

-  
chicken tinga

-  
potato and chorizo

-  
roasted poblano and crema

-  
mushroom & onion

**bao buns \$8/pp**

braised pork belly OR jackfruit

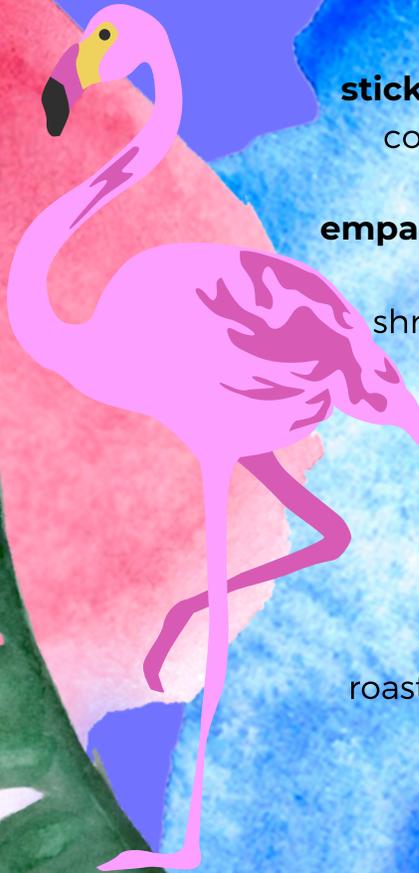
mango slaw,

chipotle aioli, pickled onion

**tamales \$8/pp**

roast pork

bbq jackfruit





## \* DESSERTS \*

vietnamese iced coffee cake \$8/pp

silky pistachio pudding \$8/pp

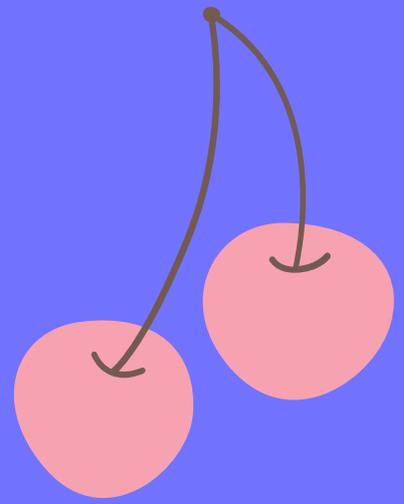
passionfruit + champagne granita \$7/pp

crescent almond cookies \$6/pp`

key lime pie tarts \$9/pp

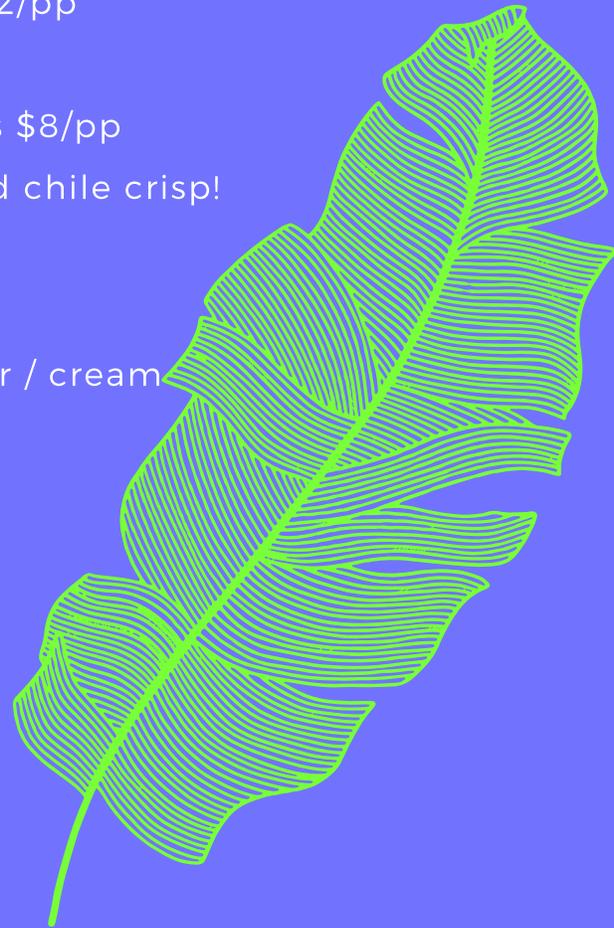
ice cream sandwiches \$12/pp

make your own s'mores kits \$8/pp  
mallows, chocolate, grahams and chile crisp!



## COFFEE SERVICE

coco mojo coffee / milk / sugar / cream  
\$5/pp



**ASK ABOUT OUR  
CUSTOM CAKES!!!**

# ADDITIONAL COSTS



## STAFF

most weddings require staffing for 10-12 hours depending on what is needed for set-up, breakdown and travel

### on-site chef

\$1000/day

### kitchen assistants

\$45/hour

### servers + bartenders

\$45/hour

### server captain

\$75/hour

(required for all events without a day-of-coordinator)

## OTHER CHARGES

### kit-rental

\$250 automatic charge for all catering

### ice-coordination

\$3/ person

### trash removal

\$350

applies if you or your venue require trash carted off-site

### rental coordination

15% of the total cost of rentals

### travel fee

\$4/mile for locations over 20 miles from Hudson. (\$50 minimum)

### admin fee

8% of total costs

covers our time and labor writing proposal, invoices, and correspondence



# **\*ADDITIONAL SERVICES\***

**Need additional support? We're happy to assist you with any of the following services:**

## **DECOR**

**love our vibe?**

**want to bring tropical energy and vibey elegance to your party?**

**consult with our in-house designers to create the ultimate mood of your dreams!**

## **EVENT NECESSITIES**

- day of coordinator**
- rental acquisition & coordination**
- ice schedule + delivery**
- sanitation**

## **FUN VIBES**

**Let us connect you to our network of talented creatives:**

- DJ recommendation + arrangement**
- hosted karaoke**
- floral arrangements**
- photographers and videographers**
- local venues and activities**

# TALK TO US!!

**WE ARE HAPPY TO CREATE CUSTOM MENUS  
TO MEET YOUR IDEAL BUDGET, FAVE FLAVORS AND DREAM VISION!**

**PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS -  
MOST OF OUR FOOD IS GLUTEN FREE AND WE CAN CUSTOMIZE TO ANYONE'S PREFERENCES.**

**PLEASE EMAIL US WITH ANY QUESTIONS YOU MIGHT HAVE!  
HELLO@LILDEBSOASIS.COM**

