

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 *FETED GUESTS.*

STYLE OF SERVICE

BUFFET

A STREAMLINED APPROACH THAT
SAVES ON STAFFING AND RENTALS

FAMILY STYLE

OUR FAVORITE CHOICE –
CONVIVIAL SHARING, PLATES PASSING

PLATED

FORMAL ELEGANCE THAT REQUIRES
INCREASED STAFF AND RENTALS





VEGGIE

PAO DE QUEIJO \$5/PP

PICKLED VEGETABLE SUMMER ROLLS \$6/PP

SPICY CASHEW DIPPING SAUCE

CUCUMBER CUPS \$4/PP

BEET HUMMUS, WILDFLOWERS

PATAGÓN PISAO \$6/PP

GREEN PLANTAIN, REFRIED BEANS,
CHILE PICKLE, COTIJA

EMPANADAS \$6/PP

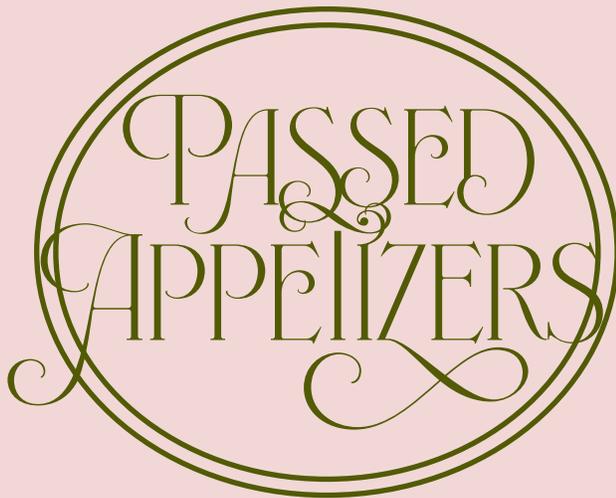
CORN AND GREEN ONION

HEART OF PALM CEVICHE \$4/PP

CUCUMBER, PICKLED PINEAPPLE

PANI PURI \$5/PP

SPICY-HERBY TAMARIND AGUA, CHICKPEAS,
CHARRED ONION, AVOCADO CREMA



LAND

LEMONGRASS POPCORN CHICKEN \$6/PP

FERMENTED CHILI HONEY

ARROZ CON POLLO ARANCINI \$6/PP

PINEAPPLE-GUAJILLO SAUCE

GRILLED MEAT SKEWERS \$7/PP Pick One:

JERK CHICKEN

CHIMICHURRI STEAK

LAMB MEATBALLS \$9/PP

SMOKED CHILI HARISSA, MINT, HERBY TZATSIKI

POTATO-GHORIZO EMPANADAS \$7/PP

AREPITAS \$8/PP

BRAISED BEEF, TOMATILLO SALSA

TWICE COOKED PORK BELLY \$7/PP

CHARRED PINEAPPLE, CHILE VINEGAR,

PICKLED MUSTARD SEEDS

SEA

HIBISCUS GLAZED SHRIMP \$7/PP

CITRUS, HERBS

FISH CEVICHE \$7/PP

TOSTADAS, HERBS, CHILES

SPICY TUNA TARTARE \$8/PP

PRAWN CRACKERS, TARRAGON

AIOLI, FRIZZLED LEEKS

CITRUS CURED STEELHEAD GROSTINI \$8/PP

SMOKED CHILE AIOLI,
CUCUMBER PICKLE, FURIKAKE

CARIBBEAN CRAB SALAD \$7/PP

PRAWN CRACKER, PICKLED CHILE, HERBS

SCALLOP CRUDO \$8/PP

GREEN BANANA, COCONUT, DILL

CRAB BEIGNETS \$8/PP

CURRY LEAF, PICKLED ONION, SPICED YOGURT



STATIONARY APPETIZERS

BIG SPREADS

CHEESE LOVER'S DREAM \$20/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 - \$35/PP

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

VEGGIE

TAMALES pick one!

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

FRIED CAULIFLOWER

SPICY PINEAPPLE SAMBAL, MAKRUT LIME LEAVES

BUCKWHEAT FLATBREAD

MISO-TAHINI SPREAD, SEASONSAL VEG, PICKLED ONION

STUFFED CABBAGE ROLLS

LENTILS, MUSHROOMS, DRIED FRUIT,
DEB'S TOMATO SAUCE

BLACK EYED PEA FRITTERS

EGGPLANT RELISH, GREEN MANGO PICKLE, HERBS



ACHIOTE 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 LEGHE PORK RIBS

TAMARIND DIPPING SAUCE, CASHEWS

BRAISED LAMB SHOULDER

TOMATOES, EGGPLANT, FERMENTED MUSTARD GREENS

SEA

WHOLE FRIED FISH

PEA SHOOTS, HERBS, GINGER VINAIGRETTE

WHOLE FISH ESCABECHE

MELTED SWEET PEPPERS, CHILE VINEGAR

STEELHEAD TROUT pick one!

QUINOA CRUSTED, COCONUT-HERB SAUCE
GRILLED, SALSA MACHA, AVOCADO CREMA, HERBS
PAN SEARED, SEASONAL NUOC CHAM., HERBS

SCALLOP AND JALAPENO SKEWERS

SEAWEED AND SESAME SALSA

CRISPY COCONUT SHRIMP

FRESH HERBS, GRAPEFRUIT NUOC CHAM

PLANT



SIDES

VEGGIE

GRILLED SEASONAL VEGETABLES *pick one!* \$7/PP

MOLE POWDER & CORRIANDER AIOLI
GARDEN CHIMICHURRI, CHILI CRISP
CITRUS YOGURT, THAI BASIL, TOASTED PEPITAS

CRISPY BRUSSELS SPROUTS \$6/PP

SUMAC & LIME CHILI DUST, LECHE DE TIGRE
AIOLI, CRISPY GARLIC

GRILLED SWEET CORN \$7/PP

CILANTRO AIOLI, COTIJA CHEESE,
SMOKED CHILI FLAKES

GARLICKY GREENS \$4/PP

SEARED COLLARD GREENS, GARLIC
CONFIT, LIME

ROASTED CAULIFLOWER \$7/PP

TURMERIC, BLACK SESAME

CHARRED CABBAGE \$6/PP

SAMBAL, QUESO COTIJA

BRASIED CHICORIES \$8/PP

MOJO, CHARRED ONION PETALS,
PICKLED CHILE, OREGANO

SALADS

MARINATED TOMATO \$8/PP
FRESH HERBS, PEPITA SALSA MACHA

SUMMER MELON SALAD \$8/PP
SHISO SALT, YUZU, OLIVE OIL, FRESH HERBS

LOCAL LETTUCES \$8/PP
RAINBOW ROOTS, PRESERVED LEMON
VINAIGRETTE, WILDFLOWERS

SPICY POBLANO CAESAR \$7/PP
BITTER GREENS, CRISPY BUCKWHEAT

WEDGE SALAD \$9/PP
HEART OF PALM, PICKLED ONION, TOASTED
PEPITAS, AVOCADO VINAIGRETTE

GREEN PAPAYA \$11/PP
PUFFED BLACK RICE, TOASTED SESAME CHILI
CRISP, YUZU-MISO VINAIGRETTE

STARCHES

ABUELA'S BLACK BEANS \$6/PP
GREEN, RED, OR AROMATIC WHITE RICE

CRISPY POTATOES \$8/PP
LIME PICKLE AIOLI, PICKLED
ONIONS, FRIED CURRY LEAVES

SWEET PLANTAINS \$6/PP
GREEN CREAM

CRISPY YUGA \$7/PP
CHIMICHURRI, PICKLED JALAPENO

SCALLION CORNBREAD \$5/PP
FERMENTED CHILI + HONEY BUTTER

CHEF'S CHOICE MENUS

TROPICAL COMFORT

\$43/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

TASTE THE RAINBOW

\$49/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

PICNIC IN PARADISE

\$65/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

TIERRA Y MAR

\$78/PP

WHOLE FRIED FISH
PEA SHOOTS, HERBS, GINGER VINAIGRETTE

GRILLED FLANK STEAK + LOCAL GHORIZO
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



DESSERTS

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

CHOCOLATE MOUSSE CAKE \$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

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 Pick One!

ROAST PORK

BLACK BEAN + AVOCADO LEAF

SWEET POTATO AND MOLE

ROASTED POBLANO AND CHEESE



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?



BAR PACKAGES

THE HOLY TRINITY

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

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

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.



Prices reflect a 5 hour open bar window



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

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

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

RENTALS

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

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

***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

***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)