

*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 GEVICHE \$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 TZATZIKI

**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 GEVICHE \$7/PP**

TOSTADAS, HERBS, CHILES

**SPICY TUNA TARTARE \$8/PP**

PRAWN CRACKERS, TARRAGON  
AIOLI, FRIZZLED LEEKS

**CITRUS CURED STEELHEAD CROSTINI \$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

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### **CHEESE LOVER'S DREAM \$20/PP**

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

**ADD CHARGUTERIE (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

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**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, SEASONAL VEG, PICKLED ONION

## STUFFED CABBAGE ROLLS

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

## BLACK EYED 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

# 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

# LAND



# 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 YUCA** \$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 GORIZO**

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

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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

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

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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

# 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

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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.*



*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*

<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)