



2024 PRIVATE EVENT MENU

(ALL MENU PRICES ARE SUBJECT TO CHANGE BASED ON MARKET)

BREAKFAST/BRUNCH OPTIONS

Breakfast Pizza (12 cuts)- \$15 per pizza

Sausage gravy, scrambled eggs, bacon, ham, and cheddar

French Toast Bake (serves 20)- \$40 per pan

Blueberries, cream cheese, cinnamon and vanilla custard

Nana's Egg Casserole (serves 20)- \$40 per pan

Brioche, sausage, cheddar cheese and eggs

Granola & Yogurt Bar- \$4/pp

Plain yogurt, granola, and berries

Chef Attended Omelet Bar- \$14/pp

Made-to-order omelets with tons of goodies. Served with breakfast potatoes

Sandwich Platters- \$8/pp

Served on bread, croissants, or in a wrap
Chicken Salad, Tuna Salad, Smoked Turkey and Avocado,
Ham and Cheddar

SALADS

Traditional Mixed Greens- \$5/pp

Mixed greens, cucumber, carrots, cherry tomato and mozzarella cheese

Classic Caesar- \$5/pp

Romaine, parmesan, croutons, hard-boiled egg, and creamy caesar dressing

The "Sand" Wedge- \$7/pp

Iceberg, tomato, bacon, cucumber, red onion, blue cheese and creamy blue cheese dressing

Greek Salad- \$7/pp

Romaine, mixed greens, cucumber, red onion, tomato, olives, feta cheese and a tangy herb dressing

Beet & Goat Cheese Salad- \$7/pp

Arugula, roasted beets, goat cheese, pistachios, bacon and lemon vinaigrette

STATIONED DISPLAYS

Crudite Platter- \$8/pp

Mix of raw and grilled vegetables with hummus and ranch

Cheese and Charcuterie Platter- \$12/pp

Assortment of meats & cheeses, crostinis and accompaniments

PASSED OR STATIONED APPETIZERS

Mini Meatballs- \$6/pp

Sweet & sour, classic red sauce, vodka sauce or Swedish style

Pretzel Bites- \$5/pp

Served w/ beer cheese sauce and mustard

Chicken Satay- \$7/pp

Served w/ peanut sauce

Jumbo Shrimp Cocktail- \$12/pp

Sausage Stuffed Mushrooms- \$7/pp

Mini Egg Rolls- \$7/pp

Served w/ sweet & sour sauce

Bacon Wrapped Goat Cheese Stuffed Dates- \$7/pp

Crudite Platter- \$8/pp

Mix of raw and grilled vegetables w/ hummus and ranch

Cheese & Charcuterie Platter- \$12/pp

Assortment of meats and cheeses, crostinis, and accompaniments

*Chef Rob will be able to work with you on any dietary restrictions.
He can help you develop a menu that will take your event over the mountain.*

HAVE AN IDEA? LET US KNOW! OUR STAFF IS HAPPY TO CUSTOMIZE ANY OFFERING.

ASHLEY COLLINS- EVENT MANAGER, LMCC
ACOLLINS@LITTLEMOUNTAINCC.COM | 440-853-1344

ROB STAUCH- EXECUTIVE CHEF, LMCC



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PROTEIN MAINS

Prices are based on protein and include one starch and one vegetable

Grilled Chicken Breast- \$20/pp

Picatta, marsala, herb cream or bbq sauce

Airline Chicken Breast Saltimbocca- \$23/pp

Prosciutto, sage, white wine

Grilled Flank or Hanger Steak- \$28/pp

Chimichurri or house-made steak sauce

Grilled Beef Tenderloin- \$42/pp

Red wine demi, bearnaise or mushroom demi glace

Slow Roasted Beef Short Rib- \$28/pp

Red wine demi

Slow Roasted Beef Brisket- \$28/pp

Au jus and horseradish cream

Grilled Salmon- \$28/pp

Lemon butter, sticky sesame or salsa verde

Slow Roasted Lobster Tail- \$40/pp

Drawn butter

Roasted Pork Loin- \$30/pp

White wine mustard sauce

DESSERT OPTIONS

Prices are per dozen

Variety of Cookies- \$5

Chocolate chip, M&M, oatmeal raisin, or peanut butter

Dessert Shooters- \$30

Tiramisu, red velvet, lemon, apple crumble

Turtle Brownies- \$24

Lemon Bars- \$24

SIDES

Starches:

*Classic Mashed Potatoes
Roasted Herb Fingerlings
Smashed Yukon Potatoes
Black Pepper Roasted Redskins
Classic Rice Pilaf
Cilantro Lime Basmati Rice
Creamy Risotto*

Vegetables:

*Green Beans w/ Almonds
Grilled Asparagus
Grilled Seasonal Vegetable Medley
Roasted & Glazed Baby Carrots*

PASTAS

Can be an entree for \$18/pp or as an included side

Sauces

*Classic Marinara
Alfredo
Vodka Sauce
Pesto
Mac & Cheese*

Pasta Add-Ons- \$5/pp

*Meatballs
Grilled Chicken
Vegetable Medley*

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