

2026 OUTING MENU

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

BREAKFAST OPTIONS

Prices based per person

Morning Beverage Station- \$2
Coffee and orange juice

Granola & Yogurt Bar- \$4
Plain yogurt, granola, and berries

Grab & Go- \$7
Assorted pop-tarts, granola bars, and mini muffins

APPETIZER OPTIONS

Prices are based per dozen and host to pick quantities

Mini Meatballs- \$10
Sweet & sour, classic red sauce, vodka sauce or Swedish style

Pretzel Bites- \$10
Served w/ beer cheese sauce and mustard

Chicken Satay- \$10
Served w/ peanut sauce

Jumbo Shrimp Cocktail- \$24

Sausage Stuffed Mushrooms- \$14

Mini Egg Rolls- \$12
Served w/ sweet & sour sauce

Bacon Wrapped Goat Cheese Stuffed Dates- \$14

Sheet Pizza- \$18
20 square slices of cheese, pepperoni or veggie

A LA CARTE BREAKFAST

(Host to pick quantities)

Breakfast Pizza (12 cuts)- \$15 per pizza
Sausage gravy, scrambled eggs, bacon, ham, and cheddar

Morning Burrito- \$8 each
Sausage, scrambled eggs, salsa, potato and cheddar

Assorted Bagels- \$24/dozen
Served w/ cream cheese and butter

Blueberry Muffins- \$24/dozen

Assorted Danish- \$27/dozen

Apples & Bananas \$18/dozen

LUNCH OPTIONS

Prices based per person
All options are served w/ chips

Jumbo Hot Dog- \$7

Italian Sausage w/ Peppers & Onions- \$10

Smoked Turkey Wrap- \$9
Smoked turkey, swiss, and mixed greens in a flour tortilla

Chicken Caesar Wrap- \$9
Grilled chicken, romaine, parmesan and caesar dressing

Italian Sub- \$10
Assorted meats, provolone, romaine, banana peppers, and Italian dressing

American Deli Tray- \$10
Assorted bread, roast beef, ham, turkey, cheese, lettuce, tomato, onion, pickles, mayo and mustard

Lunch Sides- \$3/pp
Pasta Salad
Potato Salad
Macaroni Salad

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

ASHLEY COLLINS- EVENT MANAGER, LMCC- ACOLLINS@LITTLEMOUNTAINCC.COM

ROB STAUCH- EXECUTIVE CHEF, LMCC

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DINNER OPTIONS

Prices based per person

Taco Bar- \$24

Includes choice of 1 protein (chicken, ground beef, or pulled pork), soft taco shells, Mexican street corn, rice, chips, salsa, and taco toppings

Pasta Station- \$22

Includes choice of 1 protein (meatballs, Italian sausage, or grilled chicken), penne pasta w/ classic red sauce, garden salad, and garlic bread

Build a Sammie Bar- \$18

Includes choice of 1 protein (burger, grilled chicken, or pulled pork), 1 side, chips, and traditional toppings

Backyard BBQ- \$32

Includes bbq baby back ribs (3 bones per person), bbq or grilled chicken breast, cornbread, baked beans and coleslaw

DESSERT OPTIONS

\$24 per dozen

- **Cookies**
 - Chocolate Chip, M&M, Oatmeal Raisin or Peanut Butter
- **Turtle Brownies**
- **Lemon Bars**

BUILD YOUR OWN DINNER

Each dinner includes choice of 2 sides

Prices based per person

PROTEIN (Choose 1)

- **BBQ Chicken Breast- \$24**
- **Chicken Marsala- \$25**
 - Wild mushrooms and marsala wine sauce
- **Chicken Piccata- \$25**
- **BBQ Baby Back Ribs- \$26**
- **Slow Braised Beef Brisket- \$30**
 - Served w/ au jus and horseradish cream
- **Strip Steak- \$44**

ADDITIONAL PROTEINS

- **Ribs (3 bones per person)- \$8**
- **Chicken Breast- \$7**
- **Braised Beef Brisket- \$12**
- **Center Cut 10 oz Strip Steak- \$30**

DINNER SIDES (CHOOSE 2)

- **Garden Salad**
 - Mixed greens, cherry tomato, cucumber, red onion, and mozzarella cheese
 - Buttermilk ranch, balsamic, or creamy Italian dressing
- **Greek Cucumber & Tomato Salad**
 - Cucumber, tomato, red onion, olives, feta cheese and tangy herb vinaigrette
- **Creamy Classic Coleslaw**
- **Pasta Salad**
- **Potato Salad**
- **Macaroni Salad**
- **Green Bean Casserole**
 - Mushroom cream, green beans, and crispy onions
- **Roasted Carrots & Snap Peas**
- **Roasted Redskin Potatoes**
 - Black pepper and parmesan
- **Loaded Potato Casserole**
 - Diced potato, bacon, cheddar cheese, scallions and crumb topping
- **Mountain Mac & Cheese**
 - Penne pasta, creamy cheese sauce
- **Penne Pasta**
 - Classic red sauce, vodka sauce, alfredo, or basil pesto
- **Traditional Cornbread**
- **Classic Dinner Rolls**

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