

LITTLE JAMES

110 ANN STREET, SAVANNAH, GEORGIA

CATERING MENU

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BRUNCH BUFFET MENU (20-50 GUESTS)

BAKERY & PASTRIES

Assorted Pastries- croissants, breakfast breads, seasonal jams, whipped butter, honeycomb

SAVORY BITES

Mediterranean Bacon, Egg & Cheese Sliders - pancetta, brie, ciabatta
French Toast- Texas toast, berry compote, powdered sugar, honey butter,
choice of bacon, sausage links, chicken sausage
Cap Ferrat Club Sliders - roast turkey, pancetta, salami, provolone, avocado
Pig & Fig Flatbread Squares - Parmigiano Reggiano, fig jam, arugula
Margherita Flatbread Squares - tomato, fresh mozzarella, basil
Roasted Veggie Frittata- Seasonal vegetables

SALADS & SIDES

Athens Salad - cucumber, tomato, feta, olives, vinaigrette
Caesar Salad - romaine, Spanish anchovy, Parmigiano Reggiano, croutons
Burrata & Tomato Platter - pistachio, balsamic, ciabatta
Citrus & Berry Fruit Platter - fresh mint
Herbed Potato Hash - crispy golden potatoes, herbs, shallots

SWEET FINISH

Yogurt Parfait - yogurt, seasonal berries, granola crumble
Assorted Mini Dessert Cups
Assorted Cookies
Chocolate/Blonde Brownies

PRICING

\$45per person - Pastry Basket, 2 Savory Bites, 2 Salads or Sides, 1 Dessert
\$60 per person - Pastry Basket, 4 Savory Bites, 3 Salads or Sides, 2 Desserts

All Pricing subject to a 7% tax & 22% Service Charge



LITTLE JAMES

PLATED BRUNCH MENU (10-25 GUESTS)

FOR THE TABLE UPON ARRIVAL

Pastry Basket - croissants, breakfast breads, seasonal jams, whipped butter, honeycomb
Seasonal Fruit & Citrus Platter - berries, melon, citrus
Cheese & Charcuterie Board - local cured meats, imported cheeses, house pickles

PLATED ENTRÉES (CHOICE OF 1)

Mediterranean Bacon, Egg & Cheese - pancetta, brie, ciabatta
Egg & Tomato Sandwich - provolone, hummus, ciabatta
Avocado Toast - citrus, sprouts, toasted pepitas
French Toast- Texas toast, berry compote, powdered sugar, honey butter
LJ Breakfast Platter-Two eggs your way, herb potatoes, choice of bacon, sausage links or, chicken sausage
Margherita Flatbread - tomato, mozzarella, sweet basil
Roasted Vegetable Frittata Square - market vegetables, herbs
Chicken Pesto-argula, pesto,

SIDES FOR THE TABLE

Herbed Potato Hash - crispy golden potatoes, shallots, herbs
Slow-Cooked Grits- heavy cream, butter, Parmesan Reggiano
Athens Salad - cucumber, tomato, feta, olive vinaigrette

BEVERAGE ENHANCEMENTS

Mimosa Station - orange, peach bellini, seasonal juices, champagne - \$18pp for 2 hours
Bloody Mary Bar - house mix with classic garnishes - \$20pp for 2 hours
Coffee & Espresso Cart – unlimited brewed coffee and espresso drinks - \$12pp for 2 hours

PRICING

\$45 per person - For the Table selections + 1 plated entrée

All Pricing subject to a 7% tax & 22% Service Charge



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LUNCH BUFFET MENU (20-50 GUESTS)

STARTERS

Hummus-

Baba Ghanosh-

Marinated Olives - Castelvetrano & Kalamata, citrus & herbs

Cheese & Charcuterie Board - local cured meats, imported cheeses

SANDWICHES & FLATBREADS

Chicken Pesto Wrap - Redbird chicken, basil pesto, arugula

Cap Ferrat Club - roast turkey, pancetta, salami, provolone, avocado

Margherita Flatbread Squares - tomato, mozzarella, basil

Pig & Fig Flatbread squares - prosciutto, arugula, Parmigiano Reggiano, fig jam

Sausage Flatbread squares - sausage, shallot, Calabrese oil

SALADS & SIDES

Caesar Salad - romaine, Spanish anchovy, parmigiano, focaccia crouton

Athens Salad - cucumber, tomato, feta, olives, Greek vinaigrette

Burrata Salad - heirloom tomato, pistachio, balsamic, ciabatta

Roasted Vegetable Medley - seasonal market vegetables, herbs

Herbed Potato Hash - crispy golden potatoes, shallots, herbs

DESSERTS

Assorted Dessert

Brownies/ Blondes

Assorted Cookies

PRICING

\$35 per person - 1 Starter, 2 Sandwiches/Flatbreads, 2 Salads/Sides, 1 Dessert

\$40 per person - 2 Starters, 3 Sandwiches/Flatbreads, 2 Salads/Sides, 2 Desserts

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BOX LUNCH MENU

ENTRÉE SELECTIONS (CHOICE OF 1)

H Chicken Pesto Wrap – Redbird chicken, basil pesto, pine nuts, arugula

Cap Ferrat Club – Roast turkey, salami, pancetta, provolone, avocado

Mikonos Veggie Pita – feta, eggplant, arugula, tomato

Caesar Salad – Romaine, Spanish anchovies, Parmigiano Reggiano, focaccia croutons

Athens Salad – Cucumber, tomato, feta, olives, Greek vinaigrette

INCLUDED SIDES

Pasta Salad – Rotini, roasted vegetables, basil vinaigrette

Kettle Chips – Various flavors

DESSERT

Assorted Cookies

Brownies

PRICING

\$25 per box – 1 Entrée + sides

\$30 per box – 1 Entrée + sides + dessert

All Pricing subject to a 7% tax & 22% Service Charge



LITTLE JAMES

N/A BEVERAGE PACKAGES

FULL DAY & HALF DAY

Freshly brewed regular and decaffeinated La Colombe coffee, assorted La Colombe herbal teas, bottled still and sparkling Saratoga water, assorted soft drinks

\$35 /All Day Beverage Break – 8 hours

\$25/Half Day Beverage Break – 4 hours

ON CONSUMPTION ADD ONS

Freshly brewed regular and decaffeinated La Colombe coffee - \$75/Gallon

Assortment of bottled juices - \$6 each

Bottled Pure Leaf sweet tea - \$6 each

Assortment of La Colombe canned Draft Lattes - \$6.50 each

Assorted soft drinks - \$5 each

All Pricing subject to a 7% tax & 22% Service Charge



LITTLE JAMES

RECEPTION MENU (20-150 GUESTS)

HORS D'OEUVRES STATIONED OR PASSED

- Mini Boquerones Toasts – Spanish anchovy, focaccia crisp, garlic oil
- Caponata Crostini – Eggplant, basil, roasted garlic
- Prosciutto & Arugula Flatbread Bites – Garlic oil, parmigiano reggiano
- Mini Brie & Kale Panini Squares – Tuscan kale, triple crème brie, toasted pistachio
- Chicken Pesto Tartlets – Redbird chicken, basil pesto, pine nuts, parmesan
- Sausage & Shallot Flatbread Squares – Calabrese oil drizzle

COLD BITES & DISPLAYS

- Cheese & Charcuterie Station – Local cured meats, imported cheeses, house pickles
- Marinated Olive Cups – Castelvetrano & kalamata, citrus & herbs
- Burrata & Tomato Skewers – Pistachio dust, balsamic drizzle
- Athens Salad Spoons – Cucumber, tomato, feta, olive, vinaigrette
- Ham & Brie Croissant Bites – Virginia ham, heirloom tomato, croissant cube
- Caponata Bruschetta Bar – Eggplant, basil, garlic, rustic ciabatta

HEARTY SMALL PLATES

- Mini PLT Sliders – Pancetta, lettuce, heirloom tomato
- Cannes Chicken Salad Cups – Cucumber & focaccia crouton
- Halloumi & Eggplant Pita Pockets – Arugula, tomato
- Cap Ferrat Club Sliders – Roast turkey, pancetta, salami, provolone, avocado
- Mini Margherita Flatbread Triangles – Tomato, mozzarella, basil
- Tuscan Vegetable Flatbread Triangles – Eggplant, tomato, feta

SWEET FINISH

- Tiramisu Verrine cup – Espresso mascarpone, biscotti crumble
- Turtle Cheesecake cup – Dark chocolate, Pecan, caramel drizzle

PRICING

- \$55 per person – Choose 3 Hors d'oeuvres, 3 Cold, 2 Hearty, 1 Dessert
- \$65 per person – Choose 4 Hors d'oeuvres, 4 Cold, 3 Hearty, 2 Desserts
- \$75 per person – Choose 4 Hors d'oeuvres, 5 Cold, 5 Hearty, 2 Desserts

Passed Hot d'oeuvres require a passing fee of \$100 Per hour
All Pricing subject to a 7% tax & 22% Service Charge



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BAR PACKAGES

BEER & WINE

Beer | Miller Lite, Corona, Heineken, Stella Artois, Seasonal Local Brew

Wine | (1) Sparkling, (1) White Wine, (1) Red Wine

Non-Alcoholic | Assorted juices and sodas

PRICING

\$35.00 per person | \$14.00 per person for each additional hour

Vodka | Svedka

Gin | Beefeater

Tequila | Corazon

Whiskey & Scotch | Evans Williams, Dewar's

Rum | Bacardi

PREMIUM

Vodka | Tito's

Gin | Tanqueray

Tequila | Espolon

Whiskey & Scotch | Old Forester 86, Dewar's

Rum | Plantary White Rum

Beer | Miller Lite, Modelo, Stella Artois, Seasonal Local Brew Wine | (1)

Sparkling, (1) White Wine, (1) Red Wine

Non-Alcoholic | Assorted juices and sodas

PRICING

Premium-\$45.00 per person | \$17.00 per person for each additional hour

ON CONSUMPTION PRICING

Beer - \$8

Wine - \$11

Mixed Drinks - \$12

Cocktails- \$14

All bar packages are priced based on a period of two (2) hours.

Additional hours will be charged accordingly.

Bartender required for all bars (one per 75 guests)

at \$125.00 each for two (2) hours.

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