

LITTLE HEIRLOOM

Curated Menus by Heirloom DC

MENU & PRICING DETAILS



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QUESTIONS & ANSWERS



QUESTIONS & ANSWERS

What is Little Heirloom?

Little Heirloom is a curated menu offering from Heirloom DC, born from the common refrain of, “we just want our wedding to feel like a really great party.” We know there are a lot of people out there who just want really delicious food without breaking the bank, and that’s our — and your — time to shine. We’re not a “bargain” caterer, that’s not the goal. The goal is providing the very best value for clients looking for delicious, artisan, scratch and seasonally driven menus.

How is Little Heirloom different from Heirloom DC Catering?

From the start, Heirloom DC was designed to be a way for clients to have highly customized, artisan catering for their wedding or special event. Little Heirloom is a spin on that, but offers Heirloom’s artisan style and restaurant quality menus in a slightly more streamlined package. With Little Heirloom, one of the main ways we’re keeping things simple is that we offer package-pricing — \$120 per person for food and dinner service (bar services, desserts, and tax are not included).

The main difference being that we don’t allow any customizations in the Little Heirloom menus. If you want 6 appetizers and late night snacks, or a personally crafted menu experience, we’re totally happy to refer you to the team at Heirloom DC, who will be happy to put together that custom menu & experience for you.

What styles of service do you offer?

Little Heirloom offers Plated Dinner Service. We love family style menus, buffets, stations and elaborate plated menus, and if you do too and your budget allows, we’ll be happy to recommend that you check out Heirloom DC, our parent company.

As another aspect of our streamlined services, we are a company dedicated exclusively to wedding catering, and our pricing package is based on a minimum guest count of 75 people. We are able to provide an estimate for guest counts less than 75, but it will involve adjusting our price per person above the starting package of \$120 per person.

Do you offer more options than what’s listed here on the online menu?

Little Heirloom is designed to embrace the spirit of seasonal, artisan menus, and to that end, we leave a lot of room for our chef to be inspired by the best ingredients available at the time. We do not guarantee or specify any ingredients more than a week in advance of the event, but trust that our “chefs choice” will always be the very best of what’s around. We will, of course, take into consideration any allergies, sensitivities and personal preferences. For example, we love the pasta dish but can you remove the mushroom? No problem!

QUESTIONS & ANSWERS

What about vegetarians/vegan/gluten-free options?

We will provide up to 10 vegetarian/vegan/special diet meals included in your dinner price. These are served as a plated dish to guests who are identified in advance. We will also do our best to accommodate other special dietary considerations, if alerted in advance.

When can we schedule a tasting?

Little Heirloom holds complimentary tastings for clients only, and once you move forward with us as your caterer. Meaning, you sign on the dotted line, we will move you into the client experience process and begin scheduling all your pertinent meetings; including tasting and rental selections.

What about service staff?

We love our team, and 100% of our crew are in-house employees who know our food and our service standards. For the base package, we staff our weddings with 1 server for every 15 guests for weddings of 75 guests or more, which provides an optimal mix of excellent service for your guests, while keeping the overall costs manageable. Our team will pass apps and drinks during cocktail hour, and serve food and pour wine during dinner. Additional servers are listed with some of the add-on items as needed.

With less than 75 guests, the ratio of servers per guests increases, and your price per person adjusted to reflect.

Will your team help set up and clean up?

Absolutely. Our pricing includes service staff on site for 9 hours, and can include everything from setting the tables to taking out the trash. Should your event require more of our time on site, we will be happy to add the additional labor hours to your estimate as needed. Staffing varies based on the duration/location/needs of your wedding, and we will handle making sure that we are appropriately staffed to provide excellent, spot on service.

What's the deal with the bar?

Little Heirloom is all about keeping things simple and cost effective, and we also believe that focusing on the food allows us to provide an exceptional meal at a great value to you. For that reason, we encourage clients to purchase their own alcohol. Vodka is vodka and as such, we want you to spend your dollars on areas that make an impact, like the food, as opposed to spending more with us for liquor when you can easily purchase it yourself. We will help guide the purchases and quantities, and receive the alcohol onsite, sort to the cocktail hour, dinner service and reception bars, then organize at the end of the evening for pickup. We will also provide our bartenders and liquor license.

QUESTIONS & ANSWERS

Ok, but can you tell me how much alcohol to buy?

We offer recommended guidelines for alcohol purchases based on experience, but you know your crowd much better than we do! Do you have a ton of fraternity brothers in attendance, or is it mostly your mom's white wine spritzer drinking friends? We make our recommendations, but since you know your crowd, it's always a good idea to get a second opinion from wherever you end up buying the booze.

What rentals do you provide?

For the set \$120 cost, Heirloom provides options in a few styles for the following: Place Settings - Two Course China, Two Course Flatware, Wine & Water Glassware, Cloth Napkin. As well as, standard Glassware for Two Bars - Cocktail Hour and Dinner/Reception and all utility kitchen and bar equipment. Tables and chairs sold/added separately as many venues provide their own. If you'd like to add these, you definitely are able to.

However, we don't coordinate any other rentals directly through Little Heirloom Catering Co. If you have something more elaborate in mind, for the style and rental pieces like a display bar or lounge furniture, we can recommend you over to the team at our parent company, [Heirloom DC](#)

You may also choose to upgrade your rentals with specific styles or something that aligns with your Pinterest and overall look. We can help you select these during the client planning process, however, please note — these swaps will not reduce any portion of the \$120 per person cost and will be added as upgrades & additions to the base price. You will have the opportunity to approve these cost changes before it's finalized.

Sounds great! How do we get this party started?!

Step One & Done: Tell us, Yes, it's you we want!

Once you've decided that Little Heirloom is the right fit for your celebration of love, we'll send you a catering agreement to make it official. Once we have your signed agreement and a 50% deposit, consider the deal sealed! From here you'll start working with our wedding production team on all fun details and logistics including, scheduling your tasting, site visit, confirming your rentals, and selecting your menu. We're there every step of the way to make sure the planning process is a memorable and fulfilling experience!

Inclusions & Add-Ons

Please reference everything included in the Little Heirloom base package, and also peek at the extent of the add-ons offered with Little Heirloom. All add-ons and/or anything provided separately from Little Heirloom that may already be included in the base package, are in ADDITION to the base package. In other words, no portion of the base package price can be reduced, even if you are providing something on your own or via another vendor that the base package may already include.

COCKTAIL HOUR SELECTIONS
PASSED HORS D'OEUVRES



Baby Margherita Pizzette

Bufala di Mozzarella / Basil Oil / Preserved Heirloom Tomatoes

Petite Artisan Toasts (choose one):

Lemon Ricotta / Crushed Italian Pistachios / Clover Honey / French Bread Crostini

Fig / Lemon Honey Ricotta / Prosciutto - FALL

Charred Brussels & Roasted Pear Slaw - FALL

Macerated Strawberries / Whipped Honey Feta / Balsamic Glaze - SPRING/SUMMER

Lemon Ricotta / Spring Pea / White Balsamic Glaze

Cali Tartar

Ahi Tuna / Crispy Rice Paper / Seasonal Fruit / Ginger / Fresno Chili / Fresh Mint / Sriracha Aioli

Watermelon & Feta Tower - SUMMER

Chili Dusted Watermelon / Barrel Aged Feta / Fresh Mint / Cold Pressed Olive Oil / Heirloom Salt

Apricot Glazed Chicken Skewers

Pesto / toasted Almond Crumbles

Crispy Cauliflower Bites

Sweet Chili Glaze or Walnut Arugula Pesto

Maryland Crab Salad

Lump Crab / Lemon, Fennel & Chive Salad / Toasted Ciabatta Point

Steak Frites

Hanger Steak / Truffled Pecorino Shoestring Fries / Roasted Garlic Aioli

Poke Cones

Ahi Tuna / Sriracha Aioli / Grilled Pineapple / Onion Crisps

Heirloom Tomato Basil Confit

served in a Crispy Mini Waffle Cone

Bourbon Bacon Jam Crostini

Bourbon Bacon Jam / Crumbled Goat Cheese / Baby Potato Crisp

Manchego & Friends

Manchego / Chorizo / Fig or Quince stacked on a bamboo skewer

Bloody Mary Shrimp Skewers

Horseradish scented Wild Caught Jumbo Shrimp / Preserved Tomato / Celery Crunch

Mac n' Cheese Fritters

Smoked Gouda Mac n' Cheese Fritters or Honey Pimento Fritters

Vegetable Pressed Belgian Waffle

Roasted Cauliflower, Wild Mushroom, Pecorino Cheese / Goat Cheese & Italian Parsley Tapenade

Crispy Chickity

Beer Battered Chicken / Dill Mayo / Sweet Pickles / Brown Buttered Brioche Buns

Thai Rolls

Poached Shrimp or Vegetarian / Bamboo Shoots / Basil / Sweet Chilli Sauce + Peanut Sauce

Doughnut Tartine

Petite Glazed Donut / Pulled Pork or Chicken / Plum Cabbage Slaw

Parmesan Mousse Profiteroles

Sweet Pea & Parmesan Mousse / Pate a Choux

Miniature Bread Bowls

Spinach & Artichoke Dip or Maryland Crab Dip

Little Tacos

Adobo Steak or Chicken Tinga +
Pickled Onion
Cilantro & Lime

Charred Grilled Shrimp on a Bamboo Skewer

Seasonal Bruschetta

Fresh Mozzarella / Pesto / Grilled Apricots or Brown Butter Apples

Honey Pimento Doughnuts

Scratchmade Doughnuts / Honey Pimento Filling / Old Bay Dust

Little Chicken Finger Pails

Housemade Crispy Fair Oaks Farm Chicken Tenders / Tater Tots / Sherry Ketchup or Honey Mustard

Cuban Street Corn Empanadas

Charred Corn / Cotija + Queso Fresco

Little Adobo Shrimp Tostadas

Charred Garlic Lime Shrimp / Pickled Red Onions / Chipotle Queso Fresco

Petite Passed Charcuterie Slabs

Fig Jam / Wisconsin Cheddar / Stilton / Blueberry Chevre / Soppressata / Buttered Sage Crostini

Steak & Ale

Mini Meat Pies

Brussels & Bacon

Crispy Thick Cut Sweet Glazed Pork Belly / Shaved Manchego

Bougie Grilled Cheese

Griddled Country Bread with fresh Mozzarella & Kale Pistachio Pesto or Heirloom Tomato Jam

Gazpacho or Soup Shooters (choose one)

Heirloom Tomato Gazpacho - SUMMER

Pickled Watermelon Gazpacho - SUMMER

Cucumber Mint Gazpacho - SUMMER

Butternut Squash Soup, Basil Oil, Pepitas - FALL/WINTER

Potato & Leek - FALL/WINTER

*Served with toast points

Little Biscuits

Petite Buttermilk Biscuits / Honey Goat Cheese / Smoked Cherry Preserves

Mini Arancini

Risotto Fritters with Tomato Basil Ragu

Handcut Fries

Boardwalk Fries cooked in Peanut Oil / Malt Vinegar Aioli OR Chimichurri

Caprese Stacks

Truffled Market Melon - SUMMER

Pear - FALL/WINTER

With: Fresh Mozzarella / Italian Basil / Sea Salt

Ginger Chicken Bundles

Wonton Crisp / Hoisin Sauce

Falafel Waffle

Topped with Sweet Parsley Tahini Drizzle

All American Slider

Mini Kobe Beef Slider with Remoulade and Grilled Onions

Little Waffle Cones

Pickled Peach or Pear (seasonal) + Crispy Honey Buttermilk Chicken

Or

BLT with Thick Cut Bacon / Chipotle Aioli / Greens / Rainbow Tomatoes

ARTISAN DINNER SELECTIONS



SALADS | FIRST COURSE

Romaine Wedge / Pecorino Cheese / Heirloom Tomatoes / Ciabatta Herb Pinwheels /
Cucumber Parsley Dressing

Chopped Romaine & Watercress Caesar Salad / Shaved Parmesan / Ciabatta Crouton Chips

Arugula Salad / Shaved Parmesan / Pink Peppercorn / Chives / Citrus Honey Vinaigrette

Shaved Charred Brussels Caesar / Grana / Wild Grape Tomatoes / Crumbled Pita Crunch

Shaved English Cucumbers & Carrots / Wild Rice / Crunchy Hearts of Romaine / Heirloom
Tomatoes / Parmesan / Champagne Citrus Vinaigrette

FOR THE TABLE | Choice of: Sliced Italian Loaf Bread / Rustic Cornbread / Assorted Rolls,
Sliced Bread & Butter | Served with Whipped Honey Butter

PROTEINS | MAIN COURSE

BEEF

Sorghum Glazed & Braised Short Ribs with Crispy Tuscan Kale

Creekstone Flank Steak with Roasted Shallot Red Wine Butter

Grilled Strip Steak with Pistachio Cherry Gremolata

Grilled Denver Steak with Chimichurri or Herb Mascarpone Butter

FISH

Pan seared Wild Caught Salmon with Basil Pistou

Sauteed Snapper / Garlic Butter Leeks

Mediterranean Bass (Branzino) / Lemon Herb Sauce

CHICKEN

Cast Iron, Brick Pressed Chicken Breast in Savory Citrus Pan Jus

Chicken Roulade with Housemade Ricotta Cheese, Herbs & Sauteed Wild Spinach

White Balsamic Glazed Chicken Breast topped with Grilled Leeks & Tomato Basil Confit

Slow Roast Lemon Herb Chicken, Pan Sauce

VEGETABLES

Sauteed Broccolini with Roasted Cannellini Beans & Shallot Butter

Blistered Asparagus / Citrus Herb Glaze

Ember Roasted Rainbow Carrots with Herb Gremolata

Seasonal Grilled Vegetables with Preserved Lemon Sauce & Fresh Chopped Herbs

FALL/WINTER: Charred Butternut Squash with Malt Vinegar Aioli

SUMMER: Charred Corn & Vegetable Hash with Market Herbs

STARCH

Pecorino & Herb Steak Cut Potatoes

Charred Lyonnaise Heirloom Potatoes / Herb Butter

Aged Gruyere Potato Gratin

Roasted Fingerling Potatoes with Herbs & housemade Creme Fraiche (optional)

Yukon Gold with optional toppings: Bacon Confit, Caramelized Onions

Wild Rice Pilaf with Seasonal Herbs

Orzo with Sautéed Wild Spinach & Lemon Garlic Ricotta

VEGETARIAN / VEGAN ENTRÉE

White & Red Quinoa Seasonal Vegetable Hash, Roasted Portobello Mushroom and Roasted Tomato Ragu

Spiced Chickpeas and Lentils with Sautéed Brown Rice and Charred Seasonal Squash

Halved Roasted Sweet Peppers filled with Mediterranean Spiced Quinoa & Brown Rice Medley

Roasted Vegetable Stack with Tomato Basil Confit

Seared Cauliflower Steaks with Green Harissa, Moroccan Couscous and Braised chickpeas

PRICING



INCLUDED IN PRICING:

- **Hors d' oeuvres:** choice of (4) passed throughout the duration of cocktail hour
 - **Plated Dinner:** SALAD: choice of one | PROTEINS: choice of two for guest pre-selection | SIDES: choice of two. Plus, one vegetarian entree for up to 12 guests
 - **Mixers and garnish for bar:** Coke, Diet, Sprite, Gingerale, Soda, Tonic, Cranberry Juice, Grapefruit Juice | Lemons, Limes, Olives, Cherries, Bitters, Simple Syrup
 - **Coffee and tea upon request:** we don't set out a full station, but we'll have it ready to go in the back for any guests who are feeling chilled or are in need of a pick-me-up
 - **9 hours of on-site service,** which includes setup of cocktail hour, bars, dinner & reception, this is usually ample time for our team to oversee setup of the tables and to prepare for cocktail hour and dinner service
 - **Servers will pour** the wine you're providing during dinner service, as well as champagne toast – *if added*. Along with all other details outlined in our services including passing hors d' oeuvres, serving drinks, dinner service, setup and breakdown
 - **Rentals:**
 - Place Settings:** two course china, water and wine glass, two course flatware, cloth napkin
 - Barware:** glasses - wine, double rocks for mixed drinks and collins for non-alcoholic, ice and beverage equipment
 - *upgrades/specific styles available upon request and in addition to base package price*
 - Utility:** back of house/pantry & utility equipment including trash and liquid removal
 - **Cake cutting and passing,** with no additional cake-cutting fees
- TOTAL:** \$120 per person, plus tax – determined by venue location.
- TIPS:** optional/recommended 3-5% of total for the service staff

ADDITIONAL ADD-ON ITEMS:

Ceremony Setup

Ceremony Setup: setup of chairs ONLY = +\$300

Ceremony Setup: setup chairs + move chairs during cocktail hour to dinner tables (pre-set tables) = +\$600

Full Room Flip: setup of chairs + tables post ceremony = + \$900

Tables, chairs, linens

Per linen + table combo, \$45 each for standard, solid color linens

\$++ for premium, upgraded styles selected during client planning process

Bar Height Tables, Linens + Back Bars: +\$150 per set including: standard linen and bar height table, bar back and linen

Chairs range from \$5–\$25 each depending on selections

**Many venues provide tables and chairs, or sometimes, clients like to coordinate through their wedding coordinator/ month-of planner*

Pre-Ceremony Water Station

+ \$4 per person / +\$450 for 1 server per 75 guests

Includes: still water and infused or sparkling water, service and equipment. Glassware added separately to the rental cost.

Champagne Toast

+\$3 per person / + \$450 for 1 server per 75 guests.

Includes: Service and equipment, alcohol not included. Glassware added separately to the rental cost.

Signature Cocktails

+\$9 per person, per cocktail /
+ \$450 for 1 server per 75 guests

Includes: Ingredients, mixers and garnishes for client selection of up to (2) signature cocktails from the LH cocktail menu, alcohol not included. Even if mixers and garnish are mostly represented in your mixers and garnish base package, we still have to prepare and provide extra quantities to account for a higher concentration of these ingredients used for the cocktail, along with the standard bar offerings.

Cake

(1) Tier cutting cake – serves ~20 people: +\$265

(2) Tier cutting cake – serves ~50 people: +\$385

Fresh flowers for garnish: +\$30

Choice of flavors available upon request

ADDITIONAL ADD-ON ITEMS:

Coffee + Tea Station

+\$5 per person

Includes: Locally roasted coffee, premium tea varieties, sugars, sugar substitutes and creams (half and half and non-dairy) / Equipment and Servingware. Mugs added separately to the rental cost.

Crostini Station During Cocktail Hour

+\$8 per person / + \$450 for 1 server

Includes: 3 cured meats, 3 cheeses, Honey, Seasonal Fruit & Herb Compote, Grilled Seasonal Vegetables, Seasonal Fruit, Crostini Bread and choice of: Goat Cheese, Basil and Roasted Tomato Bruschetta, Honey Pimento Dip or Spinach & Grilled Artichoke Dip.

Minimum Order: 50 people

Vendor Meals

\$25 per vendor

Mini Desserts

+\$3.95 per piece, 12 piece minimum per item, 3 dozen minimum total

Selections from LH Mini Desserts menu.

Kids' Meals

Mac and cheese, steamed veggies

Chicken fingers, steamed veggies

+\$8 each kid (age 2-12)

Late Night Snack

Choose (1) Option from the Passed Hors d'oeuvres to be passed as a late night snack:
= +\$4 per person

Please note: If you would like Heirloom to professionally create your diagram (floor plan), we can add this service for +\$250. However, we do require a functional floor plan, point person for the day-of the wedding that is not in the wedding party nor the bride and groom, plus an overall timeline that we will inspect/approve for best flow and accurate windows of service.

HOW TO BOOK:

EMAIL: events@little-heirloom.com

PHONE: 703.534.0938

WEB: little-heirloom.com



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