

THE LITTLE ONE



S M A L L I N S I Z E B U T B I G I N

ARUBA

PERFECT EYECATCHER

For any occasion: Weddings, Rehearsal Dinners, Beach Parties, Happy Hours, Corporate Events, Promotions, Birthdays, Divorces, Good Times!

www.thelittle.one

JACKY Lopez
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MAARTEN Thoonen
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Belly full happy heart

Delicious bites

Local snack platter

Pastechi's /bitterbal /loempia

Keshi Yena

Slow cooked chicken filled with olives, pearl onions, raisins topped with melted Gouda cheese in a puff pastry

Meatball Subs on a Stick

Juicy and Rich Meatball in Marinara Sauce and bow tie pasta in Pesto

Asian Beef Tataki

Tenderloin skewer marinated in soy ginger blend, sesame oil and green onions

Mini Sliders

Cheese burgers with a homemade mushroom sauce and dehydrated onions

Coco Loco Shrimp

Crispy sweet deep fried coconut shrimps served with a Piña colada mayo

Baja Mini Taquitos

Caribbean seasoned chicken tacos topped with pico de gallo and sour cream

Wild mushroom stars

Assorted wild mushrooms with Chorizo and Italian spices

Mac and Cheese Balls

Fried Mac and Cheese balls served with a marinade sauce

Ceviche Taco

Fish & Shrimp ceviche with salad, pico de Gallo & avocado dressing in a crunchy taco flower

Crab Ragoon

Cream cheese, leeks, celery, old bay, in crunchy wonton flower

Mushroom Truffle Risotto

A creamy risotto with mushrooms & truffle topped with a parmesan cracker and basil oil, served in a coconut shell

Chicken Enchiladas

A flower cup with shredded chicken with beans, corn, melted cheese, cilantro and pico de Gallo.

Salmon Cones

Smoked salmon with physalis creme & mustard dill served in a savory cone with black sesame seeds

Asian tenderloin

Crunchy Arepita topped with Goat-cheese creme & Asian tenderloin stripes with pickle cabbage, served in a sardine can

Flamkuchen

-*Classic German flamkuchen*; thin crust dough with Crème fraîche, crispy bacon bites & Caramelised onions

-*Vegetarian Flamkuchen*: thin crust with Crème fraîche with mushroom, tomato & Pesto

Minimum order of 20 pieces per item is required

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Vegetarian bites

Brie Puff

Filo pastry cups with Brie cheese topped with bosvruchtencoulis.

Indian Samosa

Fried triangle filled with spiced potato, paisa cheese and cilantro, served with avocado cilantro allioli sauce

Vegetarian Keshi Yena

Broccoli, carrot, snow peas, mixed nuts, mushroom, red bell peppers & sweet potato topped with gouda cheese

Falafel

Golden brown chickpeas, parsley, garlic, onion and cumin on served with a coriander yogurt tzatziki.

Italian Bruschetta

Bruschetta topped with fresh tomato and basil

Goat Cheese Bruschetta

Creamy goat cheese with honey glassed walnuts and blackBerry coulis

Minimum order of 20 pieces per item is required

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Picnic brunch in the park or at the beach

Picnic Basket filled with:

Every basket is filled for 2 people

Salad in a Jar:

Quinoa, corn, carrot, red cabbage, beans, mixed greens and Asian ginger dressing.

Yoghurt bowl:

Yoghurt, home made Granola, Forest fruits, Blue agave, Pineapple, assorted nuts and seeds,

French fresh baked Croissant

With butter and assorted Jam

Blue berry Muffin

Homemade blue berry Muffin

Served bites:

Crispy chicken wrap

Crispy seasoned Chicken with lettuce, tomato cheese and avocado dressing

Veggie wrap

Crispy falafels with lettuce, tomato, lemon cucumber, cheese and Tzastziki

Coco loco Shrimps

Crispy sweet deep fried coconut shrimps served with a Piña colada mayo

Lady of fruits

Our fresh fruit lady serves fresh fruits like: Pineapple, Strawberry's, mixed berry's, coco snips with delicious home made chocolate sauce and Strawberry Romanoff sauce.



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Walking Dinner

6 course menu while the party keeps on going

Welcome teaser:

Assorted bread basket with fresh made dippings:

- Artichoke mushroom dip
- Fresh avocado, egg and corn salad
- Thai coconut curry hummus with grilled paprika

Soup (Choose 1)

Lentil soup

Vegetarian lentil soup filled with carrot, pumpkin, broccoli and caramelized onions

Cheeseburger in paradise soup

Creamy loaded beef soup with melted cheese and topped with pico de gallo

Spiced Pumpkin

Indian spiced soup with roasted chicken and fresh thyme

Entrées (choose 3)

Caribbean Samosa

Fried triangle filled with spiced potato, paisa cheese and a cilantro aioli,

Coco Loco Shrimp

Crispy fried Shrimps coated with coco flakes and a Piña colada mayo,

Mushroom Stars

Assorted wild mushrooms with beef and Italian spices

Keshi Yena

Slow cooked chicken filled with olives, pearl onions, raisins topped with melted Gouda cheese in a puff pastry

Patacon Shredded Beef

Topped with cheese, salad, pico de gallo and our special home made sauce

Cauliflower and Chickpea Masala

Stewed chickpeas, green peas and cauliflower stewed in a creamy yogurt based sauce and topped with cashew nuts and fresh cilantro and pita bread.

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Walking dinner dessert

Dessert (choose 1)

Red velvet

Home made red velvet cake with Ponche Crema, and white chocolate ganache, topped with fresh forest fruits

Banana walnut rum cake with banana creme

Home made delicious banana cake with walnut and caramel drips

Choco cake

Rich chocolate cake with white chocolate mouse layers, topped with fresh mint

Upgrade your **welcome teaser** & add:

-Salmon Cones

Smoked salmon with physalis creme & mustard dill served in a savory cone with black sesame seeds

- Flamkuchen

-*Classic German flamkuchen*; thin crust dough with Crème fraîche, crispy bacon bites & Caramelised onions

-*Vegetarian Flamkuchen*: thin crust with Crème fraîche with mushroom, tomato & Pesto

Upgrade your **entrées** & add:

-Asian tenderloin

Crunchy Arepita topped with Goat-cheese creme & Asian tenderloin stripes with pickle cabbage, served in a sardine can

-Ceviche Taco

Fish & Shrimp ceviche with salad, pico de Gallo & avocado dressing in a crunchy taco flower

-Mushroom Truffle Risotto

A creamy risotto with mushrooms & truffle topped with a parmesan cracker and basil oil, served in a coconut shell

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Family Style Dinner Menu:

Welcome bites

Salmon Cones

Smoked salmon with physalis creme and mustard dill served in a savory cone with black sesame seeds

Indian Samosa

Fried triangle filled with spiced potato, paisa cheese and cilantro served with tamarin sauce

Charcuterie board (appetizer)

Assorted breads with spreads and olives, cherry tomatoes, Fruits fest, blue berries, strawberries, orange, Gouda cheese, goat cheese, brie cheese, nuts, crackers, meats platter, Pepperoni, smoked ham, roasted turkey, prosciutto, dry meats

Main course

-**Roasted Beef tenderloin** soy ginger blend, sesame oil and green onions

-**Keshi Yena** Slow cooked chicken filled with olives, pearl onions, raisins topped with melted Gouda

-**Butternut Squash Casserole** (vegan)

Sides:

Jazmin rice pilaf, Seasonal garden salad, Bow tie pasta salad, Loads French fries, Mushroom au fondue and Pickled cabbage

Sauces:

Chimichuri, Spicy papaya, BBQ sauce and Piña colada

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Desserts

Red velvet

Home made red velvet cake with Ponche Crema and white chocolate ganache, topped with fresh forest fruits

Banana walnut rum cake with banana creme

Home made delicious banana cake with roasted sweet walnuts

Choco cake

Rich chocolate cake with white chocolate mouse layers, topped with fresh mint

All our desserts are served in flower pots

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Drinks

We offer a wide variety of complete bar packages

Prosecco Only

Unlimited bubbly Prosecco on draft. You can make your own sparkling cocktails with fresh fruits. For example, mix a glass of our popular Apple fizz or the Dushi Guava. You can choose from a wide variety of sparkling cocktails.

Beer & Prosecco

For the beer lovers, we offer Stella Artois beer on draft & for the Prosecco or sparkling cocktails lovers we have different sparkling cocktail options. You can play and create your own sparkling cocktails on location.

Freshly crafted Cocktails

This is our open bar cocktail package. We have an extensive list of signature cocktails, from Sex on the Beach to Aruba Ariba, Mai-tai, Cosmopolitan, Margarita's and Piña colada... you name it, we make it.

All-in Package

This package serves everyone. From a welcome drink to ice cold beers, different wines, cocktails, spirits and even shots to light up your party.

For more information, please feel free to contact us!