



We would love to host your event at Little Alley Steak Alpharetta

We can host your event in one of our dining rooms.

All parties over 6 guests will require a credit card to be held on file.

All parties over 8 guests will require a redeemable credit card deposit of **\$50 per person.** The deposit will be applied to the final balance of the event after taxes and gratuity.

All parties over 10 guests will have to commit to one of our Preset Menus.

Should you need to cancel, you will need to do so 48 hours prior to the event or the card will be assessed a fee of **\$50.00** per person.

If you would like to know more about our dining room and options please let us know.

Attached you will find our large party contract.

Please complete it in its entirety.

Only contracts that are complete will be honored.

We look forward to hosting a wonderful dining experience with you.

Little Alley Steak - Alpharetta Events

(770) 558-4550

LAS.Alpharetta@littleallegysteak.com

102 South Main St.
Alpharetta, GA 30009
(770) 558-4550



Hors D'Oeuvres Menu FOR PATIO EVENTS

- Gazpacho, avocado cream, tortilla chip \$4.00 each. (Gluten free without tortilla)
- Parmigiano polenta flash fried, confit tomato, basil oil \$4.50 each.
- Filet Mignon skewer "Korean Style", sweet and spicy BBQ sauce, \$8.00 each.
- Mini crab-cake, pickled red onion, yuzu beurre blanc, \$8.00 each.
- Fried herbed goat cheese, micro basil, \$5.00 each.
- Green chicken curry skewer, herbed yogurt sauce, \$6.00 each. (Gluten free)
- Blue cheese stuffed date, marcona almond crust, \$5.00 each. (Gluten free)
- Maine lobster fried bites, yuzu beurre blanc, \$8.00 each.
- Wagyu beef meatball skewer, soy demi glaze, green onion, \$7.00 each.
- Chickpea Panis, red pepper puree, basil oil, \$4.00 each. (Gluten free) (Vegan)
- Ratatouille roasted vegetables, spiced Moroccan sauce, \$4.00 each. (Gluten free) (Vegan)
- Lobster bisque shooter "2 oz", chives, \$5.00 each.
- Shrimp cocktail, cocktail sauce, \$7.00 each. (Gluten free)
- Applewood smoked salmon, herbed goat cheese, toasted bread \$5.00 each. (Gluten free without bread)
- Stuffed mushrooms, Parmigiano, basil, roasted spiced walnuts, \$4.50 each.
- Deviled egg, roasted peppers, smoked paprika, \$4.50 each. (Gluten free)
- Tuna Sashimi bite, wasabi cream, thick soy, \$5.50 each.
- Gougiers, Vermont cheddar, gruyere, \$4.50 each.
- Fried Risotto "Arancini", Pecorino and Parmigiano, blistered tomato sauce, \$4.50 each.

(25 pc minimum per Hors D'Oeuvres item)

- Charcuterie and cheese display \$8.00 per person.
- Roasted and grilled vegetables display \$6.00 per person.

102 South Main St.
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Prefix Menu Option 1 - \$125 Per Person

1

FIRST COURSE

(Choice of one)

Wagyu Beef Meatballs *(Meats By Linz American Kobe)*
veal demi-glace, garlic-chili vinaigrette

Cognac Shrimp

Cognac Flambee, Shallots, parsley & garlic creme sauce, toasted baguette

Classic Caesar Salad

romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette

Chop Chop Salad

*hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers,
boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette*

2

SECOND COURSE

(Choice of one)

Barrel Cut Filet - 8 oz.

*Wet Aged 28 Days - USDA 100 % Black Angus Beef**

New York Strip - 12 oz.

*Wet Aged 37 Days - USDA 100 % Black Angus Beef**

Wild King Salmon

Fire Grilled, Yuzu-Herb Beurre Blanc

Bell & Evans Chicken

French green beans, potato puree, toasted almonds, white chicken gravy

Sichuan Spiced Tofu Steak

Hoizin Glaze

SIDES

(Family Style)

Crispy Brussel Sprouts

Yuzu Béarnaise

French Greens Beans

Toasted Almonds, Brown Butter

Belgian Fries

Sir Kensington Ketchup, Chili Aioli

Triple Cream Mac & Cheese

Mascarpone, black truffle oil

DESSERTS

A Selection Of Family Style desserts

Prefix Menu Option 2 - \$175 Per Person

1

FIRST COURSE

(For The Table)

Ahi Tuna Tartare *(Sashimi Grade)*
yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion pancake

Wagyu Beef Meatballs *(Meats By Linz American Kobe)*
veal demi-glace, garlic-chili vinaigrette

American Kobe Beef Carpaccio* *(Meats By Linz)*
horseradish cream, arugula, crispy capers, Parmigiano Reggiano

2

SECOND COURSE

(Choice of one)

Classic Caesar Salad
romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette

Chop Chop Salad
hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers,
boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette

3

THIRD COURSE

(Choice of one)

Barrel Cut Filet - 12 oz.

*Wet Aged 28 Days - USDA 100 % Black Angus Beef**

Bone-in Ribeye - Lollipop Cut - 18 oz.

*Dry Aged 38 Days - USDA 100 % Black Angus Beef**

Ahi Tuna* *(Sashimi Grade)*
Fire Grilled, Yuzu-Herb Beurre Blanc

Bell & Evans Chicken
French green beans, potato puree, toasted almonds, white chicken gravy

Sichuan Spiced Tofu Steak
Hoizin Glaze

SIDES

(Family Style)

Crispy Brussel Sprouts
Yuzu Béarnaise

French Greens Beans
toasted almonds, brown butter

Belgian Fries
Sir Kensington Ketchup, Chili Aioli

Triple Cream Mac & Cheese
Mascarpone, black truffle oil

DESSERTS

A Selection Of Family Style desserts

Prefix Menu Option 3 - \$230 Per Person

1

FIRST COURSE

(For The Table)

Chilled Shellfish Tower

Main Lobster, Lump Crab Meat, Shrimp Cocktail, East & West Oysters

2

SECOND COURSE

(For The Table)

American Kobe Beef Carpaccio* *(Meats By Linz)*

horseradish cream, arugula, crispy capers, Parmigiano Reggiano

Crispy Maine Lobster Tail

yuzu-herb beurre blanc

Wagyu Beef Meatballs *(Meats By Linz American Kobe)*

veal demi-glace, garlic-chili vinaigrette

3

THIRD COURSE

(Choice of one)

Baby Iceberg Wedge

Point Reyes Blue, candied smoked bacon, tomato, croutons

Chop Chop Salad

hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers, boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette

Classic Caesar Salad

romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette

4

FOURTH COURSE

(Choice of one)

Bone-in Filet - 14 oz.

*Dry-Aged 38 Days - USDA 100 % Black Angus Beef**

Sichuan Spiced Tofu Steak

Hoizin Glaze

Barrel Cut Filet - 12 oz.

*Wet Aged 28 Days - USDA 100 % Black Angus Beef**

Fish Du Jour

Fire Grilled, Yuzu-Herb Beurre Blanc

Bone-in Ribeye - Lollipop Cut - 18 oz.

*Dry Aged 38 Days - USDA 100 % Black Angus Beef**

Bell & Evans Chicken

French green beans, potato puree, toasted almonds, white chicken gravy

SIDES

(Family Style)

Lobster Mac & Cheese

Mascarpone, black truffle oil

French Greens Beans

Toasted Almonds, Brown Butter

Crispy Brussel Sprouts

Yuzu Béarnaise

Potato Puree

Vermont butter

DESSERTS

A Selection Of Family Style desserts

Prefix Menu Option 4 - \$285 Per Person

1

FIRST COURSE

(For The Table)

Chilled Shellfish Tower

Main Lobster, Lump Crab Meat, Shrimp Cocktail, East & West Oysters

2

SECOND COURSE

A5 Japanese Kobe Beef Tataki

Spicy Scallion & Ginger Salad, Porcini Ponzu, Black Garlic

3

THIRD COURSE

(For The Table)

American Kobe Beef Carpaccio* (Meats By Linz)

horseradish cream, arugula, crispy capers, Parmigiano Reggiano

Crispy Maine Lobster Tail

yuzu-herb beurre blanc

Wagyu Beef Meatballs (Meats By Linz American Kobe)

veal demi-glace, garlic-chili vinaigrette

4

FOURTH COURSE

(Choice of one)

Baby Iceberg Wedge

Point Reyes Blue, candied smoked bacon, tomato, croutons

Chop Chop Salad

hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers, boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette

Classic Caesar Salad

romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette

5

FIFTH COURSE

(Choice of one)

Bone-in Barrel Cut Filet - 14 oz.

Dry-Aged 38 Days - USDA 100 % Black Angus Beef*

Barrel Cut Filet - 12 oz.

Wet Aged 28 Days - USDA 100 % Black Angus Beef*

Two Crispy Maine Lobster Tails - 6 oz. each

Vermont Butter

Bone-in Ribeye - Lollipop Cut

Dry Aged 38 Days - USDA 100 % Black Angus Beef*

Fish Du Jour

Fire Grilled, Yuzu-Herb Beurre Blanc

Bell & Evans Chicken

French green beans, potato puree, toasted almonds, white chicken gravy

SIDES

(Family Style)

Lobster Mac & Cheese

Mascarpone, black truffle oil

Crispy Brussel Sprouts

Yuzu Béarnaise

French Greens Beans

Toasted Almonds, Brown Butter

Potato Puree

Vermont butter

DESSERTS

A Selection Of Family Style desserts



FINE CUTS * SEA FARE * SPIRITS

Private Event Contract

TODAY'S DATE: _____

TYPE OF EVENT: _____

DATE OF EVENT: _____

ARRIVAL TIME: _____

GUEST COUNT ESTIMATE: _____

MENU SELECTED: _____

CLIENT/CONTACT PERSON: _____

PHONE NUMBER: _____

E-MAIL ADDRESS: _____

PAYMENT OPTIONS: Amex ___ CASH ___ MasterCard ___ Visa ___ Discover ___

CREDIT CARD #: _____

SECURITY CODE: _____

NAME AS APPEARS ON CREDIT CARD: _____ EXP. DATE: _____

I hereby authorize F&H Food Trading Group, Inc. to debit the above credit card in the form of a redeemable deposit. The deposit will be calculated at \$50.00 per person and will be applied to the final balance of the event after taxes and gratuity. I authorize F&H Food Trading Group, Inc. to charge a cancellation fee should I fail to cancel my event in accordance with the terms of the parties' Private Dining Contract.

SIGNATURE _____

DATE _____