

**After Hours Private Functions and Special Events**



Welcome to *Delicious Temptations*, where elegance meets comfort in our exquisite event space. When you choose an After Hours Event, our restaurant transforms into your private sanctuary. Whether you're planning an intimate reception, a corporate dinner, or celebrating a significant milestone, our beautifully designed venue offers the perfect setting tailored to your needs. With tasteful décor, ambient lighting, and a dedicated staff eager to cater to your every requirement, we create an atmosphere that feels both exclusive and warm. Our customizable menu options ensure that every palate is delighted, making your event not just memorable, but truly unforgettable. At *Delicious Temptations*, you're not just a guest, you're part of our family. **Let us turn your special occasion into an extraordinary experience.**



**Contact us to Book Your Event!**

**Catering Manager**  
**501-225-6893**  
*( Select Option 4 )*  
**DeliTempLR@gmail.com**

**Capacity**

Up to 80 seated  
 Up to 60 Buffet Dinner / Seated  
 Up to 130 Reception

**Event Space Availability**

**Monday thru Thurs**  
 Event Space is available from 5:30p-10:30p  
 (set-up access @ 4:00p)  
**Friday and Saturday**  
 Event Space is available from 5:30p-11:30p  
 (set-up access @ 4:00p)

**Staffing**

Professional and Friendly Staff to plan and execute

**Event Space**

**Exclusive use of the entire Restaurant**  
 Full Bar  
 Wi-Fi and In-house Sonos Bluetooth Sound System  
 Adjustable Room Lighting  
 Flexible Set-up Capabilities  
 ( Additional AV available for a nominal fee,  
 HDMI/USB Projector/ Screen, etc. )

**Food and Beverage Minimums**

**Monday thru Thurs**  
 1600.00 Plus tax and 20% Service charge  
**Friday and Saturday**  
 2600.00 Plus tax and 20% Service charge  
 ( No additional room fee if minimum is met. )

**501-225-6893**  
 11220 North Rodney Parham Rd Little Rock, AR 72212

*(All prices subject to change without notice.)*

Reception Hot and Cold Hors d'Oeuvres

Cold Hors d'Oeuvres

- Meat and Cheese Tray w/ Basket of Crackers \$6.00 pp**  
An assortment of ham, turkey, provolone and Swiss cheese served with a basket of fresh crackers.
- Mixed Fruit Tray \$4.50 per person**  
A refreshing selection of seasonal fruits.
- Yogurt Bowl \$4.00 per person**  
Greek yogurt with a selection of granola and fresh seasonal fruit.
- Mini California Croissant \$4.20 each**  
Flaky croissant fill with fresh veggies, turkey, and cheese.
- Mini Chicken Cashew Crunch Pitas \$3.75 each**  
Tender chicken salad, cashews, and veggies wrapped in a soft pita.
- Mini Avocado Sunshine Pitas \$3.75 each**  
Creamy avocado and sun-dried tomatoes in a light pita.
- Mini Tuna Pitas \$3.35 each**  
A zesty tuna salad stuffed in a soft pita.
- Club Sandwich Pinwheels \$3.35 each**  
Rolled up club sandwich slices with turkey, ham, cheese, and veggies.
- Shrimp Cocktail \$5.50 (3oz. Serving)**  
Chilled shrimp served with tangy cocktail sauce.
- Bruschetta \$2.60 ( 2 Piece Serving )**  
Toasted baguette topped with marinated tomatoes, basil, and balsamic drizzle.
- Potato Salad \$3.50 per person**  
Creamy potato salad with a blend of mayo, mustard, hard-boiled eggs, and fresh herbs



Hot Hors d'Oeuvres

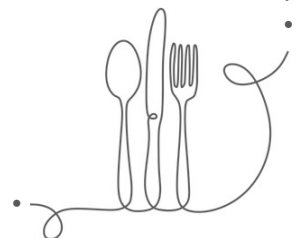
- Chicken Meatballs with Dill Yogurt Sauce \$3.35 each**  
Tender chicken meatballs served with a creamy dill yogurt sauce.
- Sliders: Pork or Hawaiian Chicken \$6.00 each**  
Mini buns filled with your choice of pulled pork or Hawaiian-style grilled chicken.
- Chicken Wings \$3.00 each**  
Choice of sauces: BBQ, Buffalo, Sweet Chili, or Garlic Parmesan.
- Bang Bang Shrimp \$5.50 (3oz. Serving)**  
Crispy shrimp tossed in a spicy, sweet, and creamy sauce.
- Pork Rinds with Garlic Roasted Avocado Ranch \$3.75 pp**  
Crispy pork rinds served with a savory avocado ranch dip.
- Salmon Dip & Pita Chips \$4.75 per person**  
Smoked salmon dip served with crunchy pita chips.
- Spinach Dip & Pita Chips \$3.75 per person**  
Creamy spinach dip served with crunchy pita chips.
- Potato Casserole \$2.35 per person**  
A cheesy, creamy potato casserole baked to perfection.
- Hashbrown Casserole \$2.35 per person**  
Golden hashbrowns baked with cheese and sour cream.
- Loaded Tater Tots \$2.80 per person**  
Crispy tater tots topped with cheese, bacon, and choice of ranch dressing or gravy.
- Chicken Taquitos \$3.00 each**  
Crispy chicken taquitos served with salsa and sour cream
- Crab Cakes \$7.50 each**  
Golden-fried crab cakes served with a tangy remoulade sauce.
- Chicken Fingers with Choice of Sauce \$4.35 each**  
Crispy fried chicken fingers served with your choice of BBQ, honey mustard, or ranch.
- Chicken Skewers with Choice of Sauce \$4.65 each**  
Grilled chicken skewers serve with a choice of honey mustard, BBQ, or garlic aioli.
- Dim Sum \$4.50 each**  
A variety of steamed dumplings and buns.
- Eggrolls \$3.35 each**  
Crispy eggrolls stuffed with pork, cabbage, and carrots.

- \* Minimum order of 30 of any one selection.
- \* Hors d'Ouevres may be served buffet style or passed.

(Additional service fee may be required for passed Hors D'Ouevres)

If you have any specific requests or would like further customization, we are happy to work with you to make your occasion unforgettable!

All Food and Beverage will receive a 20% Service Charge and Applicable Arkansas Sales Tax



## After Hours

### Private Functions and Special Events

#### Delicious Temptations

If you have any specific requests or would like further customization, we are happy to work with you to make your occasion unforgettable!

Plated Dinners • Create your own Custom Dinner Menu • Choose your Salad, Entrée, and Dessert

#### Salad Option (Choose one for your event)

##### **Mixed Greens with Candied Pecans, Dried Cranberries, Goat Cheese, and Balsamic Vinaigrette**

A refreshing blend of mixed greens, sweet candied pecans, tangy dried cranberries and creamy goat cheese drizzled with a balsamic vinaigrette dressing. **\$9.00**

##### **Mixed Greens with Avocado, Tomato, Sunflower Seeds, Sprouts, and Ranch Dressing**

A light and fresh salad featuring creamy avocado, juicy tomato, crunchy sunflower seeds, and sprouts topped with our own inhouse made ranch dressing. **\$9.00**

##### **Mixed Greens with Cherry Tomatoes, Kalamata Olives, Roasted Red Peppers, Cucumbers, Feta Cheese and Red Wine Vinaigrette**

A Mediterranean-inspired mix of fresh veggies, kalamata olives, roasted red peppers, and tangy feta cheese dressed with a red wine vinaigrette. **\$10.00**

##### **Classic Cole Slaw**

Crisp cabbage and shredded carrots tossed in a tangy mayo, apple cider vinegar, and honey dressing **\$7.00**

#### Entrée Option (Choose one for your event)

##### **Pork Chop with Marsala Sauce**

Seared golden brown pork chop in a rich Marsala wine sauce, with cauliflower and roasted new potatoes. **\$33.00**

##### **Crab Cakes with Remoulade Sauce**

Golden, pan-seared crab cakes served with a flavorful remoulade sauce, accompanied by garlic mashed potatoes and roasted vegetables. **\$25.00**

##### **Herb Roasted Chicken Breast with Lemon Garlic Sauce**

Juicy, herb-roasted chicken breast served with a zesty lemon garlic sauce, paired with wild rice and roasted broccolini. **\$23.00**

##### **Sauteed Salmon**

Delicate sauteed salmon seasoned with olive oil, lemon zest, garlic, fresh parsley, and thyme served with Potatoes and seasonal vegetables. **\$24.00**

##### **Southern Style Fried Chicken**

Crispy fried chicken served with creamy mashed potatoes and gravy, complimented by green beans with onion and bacon. **\$22.00**

#### Dessert Option (Choose one for your event)

##### **Angel Food Cake**

Light and airy angel food cake served with fresh berries and a dollop of whipped cream. **\$8.00**

##### **Carrot Cake with Cream Cheese Icing**

Moist carrot cake topped with a smooth, rich cream cheese icing. **\$7.50**

##### **Cheesecake with Blueberry Balsamic Reduction**

Creamy cheesecake topped with a tangy-sweet blueberry balsamic reduction.. **\$7.50**

##### **Traditional Homemade Cheesecake**

Rich, velvety homemade cheesecake with a buttery graham cracker crust, served with a choice of fresh fruit or berry compote. **\$9.00**

**Vegetarian and Dietary Restrictions:** Available upon request.

**Choice of Beverage:** Coffee, Tea, Soft Drinks

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Buffet Dinners

**Build Your Own Burger  
and Grilled Chicken Bar** \$35.00 pp

**Salad: Mixed Greens House Salad**

Fresh mixed greens with a selection of dressings

**Potato Salad**

Creamy potato salad with mustard, mayo, and fresh herbs

**Entree: Build Your Own Hamburger & Grilled Chicken Bar**

Toppings and Fixings: Lettuce, tomato, onion, pickles, Cheese (cheddar, Swiss, American), bacon, selection of Condiments (ketchup, mustard, mayo, BBQ sauce, ranch, hot sauce).

**French Fries**

Crispy golden French fries served with a variety of sauces.

**Dessert: Chocolate Chip Cookies**

Soft, warm, and gooey chocolate chip cookies.

**Lemon Bars**

Tart and sweet lemon bars with a buttery crust.



**Fajita Bar** \$40.00 pp

**Salad: Fresh Corn and Black Bean Salad**

A zesty blend of corn, black beans, cilantro, & lime dressing

**Chips and Salsa**

Freshly made salsa served with crunchy tortilla chips

**Elote: Grilled Mexican Street Corn**

Sweet corn brushed with mayonnaise, butter, chili powder, topped with fresh cotija cheese. (chili powder optional)

**Entree: Beef and Chicken Fajitas**

Tender strips of beef and chicken, sauteed with peppers and Onions. Toppings: Guacamole, sour cream, pica de gallo, shredded lettuce and mixed cheese.

**Beans and Rice**

Seasoned black beans and flavorful Mexican rice.

**Dessert: Flan**

A smooth and creamy caramel flan with a delicate vanilla flavor.

**Pasta and Italian Favorites** \$49.00 pp

**Salad: Mixed Greens House Salad**

Fresh mixed greens with a selection of dressings

**Entree: Chicken Spaghetti**

Creamy chicken spaghetti with a blend of herbs and parmesan cheese.

**Lasagna**

Traditional Italian lasagna with layers of pasta, Ricotta cheese, marinara sauce and mozzarella.

**Beef Stroganoff**

Tender beef in a rich, creamy mushroom sauce, served over egg noodles.

**Garlic Breadsticks**

Fresh, warm breadsticks with a buttery garlic glaze.

**Dessert: Cheesecake with Fresh Berry Sauce**

Creamy cheesecake topped with a fresh berry compote.

**Southern Comfort** \$45.00 pp

**Salad: Mixed Greens House Salad**

Fresh mixed greens with a selection of dressings

**Entree: Fried Chicken**

Crispy, golden fried chicken with a Southern-style seasoning

**Mashed Potatoes and Gravy**

Creamy mashed potatoes with savory homemade gravy..

**Cornbread and Biscuits**

Soft, flaky cornbread and warm, buttery biscuits.

**Dessert: Bourbon Pecan Pie with Whipped Cream**

A southern classic, rich bourbon pecan pie topped with Fresh whipped cream.

**Elegant Dinner Buffet** \$55.00 pp

**Salad: Caesar Salad**

Crisp Romaine lettuce with shaved parmesan, croutons, and classic Caesar dressing.

**Entree: Surf and Turf**

Tender Filet Mignon seasoned to perfection, plus Sauteed Salmon topped with a lemon Caper Dill Sauce

**Garlic Mashed Potatoes**

Crispy golden French fries served with a variety of sauces.

**Roasted Asparagus**

Fresh Asparagus lightly roasted with olive oil and herbs.

**Dessert: Butter Gooey Cake topped with Whipped Cream and Fresh Berries**

Deliciously rich and gooey butter cake, served with a dollop of whipped cream, then topped with fresh strawberries and blueberries

Thank you for choosing *Delicious Temptations* for your special event!

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we are happy to work with you to make your occasion unforgettable!*

# After Hours

## Private Functions and Special Events

### Delicious Temptations

#### Event Beverage Service Packages

##### Per Person Beer and Wine Only Bar Package

( Minimum of 30 persons )

##### Bottled Beer, House Brand Wine Selections, Soft Drinks

<b>One Hour</b>	<b>\$13.00</b> per person
<b>Two Hours</b>	<b>\$17.00</b> per person
<b>Three Hours</b>	<b>\$20.00</b> per person
<b>Four Hours</b>	<b>\$22.00</b> per person

##### Per Person Full Bar Package

	<b>Premium Well</b>	<b>Top Shelf</b>
<b>One Hour</b>	<b>\$16.00</b> per person	<b>\$18.00</b> per person
<b>Two Hours</b>	<b>\$24.00</b> per person	<b>\$26.00</b> per person
<b>Three Hours</b>	<b>\$30.00</b> per person	<b>\$32.00</b> per person
<b>Four Hours</b>	<b>\$34.00</b> per person	<b>\$36.00</b> per person

( There will be a bartender fee of \$50.00 per hour if bar sales are below \$500.00 )



All Food and Beverage will receive a 20% Service Charge and Applicable Arkansas Sales Tax