

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 your event from beginning to end!

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
 HDMI/USB Projector plus Screen
 (Additional AV available thru 3rd Party Vendor)

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.)

After Hours

Private Functions and Special Events

Delicious Temptations

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 served 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

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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

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Event Beverage Service Packages

Per Person Beer and Wine Only Bar Package

(Minimum of 30 persons)

Bottled Beer, House Brand Wine Selections, Soft Drinks

One Hour	\$13.00 per person
Two Hours	\$17.00 per person
Three Hours	\$20.00 per person
Four Hours	\$22.00 per person

Per Person Full Bar Package

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

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



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