

# LOCAL FOODS KITCHEN

## CATERING

### Appetizer Platters

#### THE BIG DIPPER BUNDLE

Surround them by just the right dippers. Choose one pairing:  
**Per pairing bundle** (serves 10–15) (BULK PLASTICS) \$ 38

**COLD DIPS:** LEMON HUMMUS CUBAN BLACK BEAN  
TOMATO BASIL RELISH GREEN GODDESS  
PEPPERED BLUE CHEESE PIMENTO CHEESE +4

**WARM DIPS:** SPINACH ARTICHOKE PARMESAN  
CHEESY BACON QUESO FUNDIDO

#### PICK YOUR DIPPER!

ASSORTED ARTISAN CRACKERS ▪ CORN CHIP SCOOPS ▪  
PITA CHIPS ▪ CUCUMBER ROUNDS ▪ PARMESAN FLAT BREADS  
▪ COLORFUL CRISP VEGGIES *add .65 per person*

Have these decorated onto a platter, Grapes & Greenery + \$10.00  
If you bring us a bowls or trays – will be priced according to size

#### BUTTER PASTRY APPETIZER PLATTER †

Our savory baked tidbits make the perfect room temperature cocktail hors d'oeuvres. Choose two types per platter:

MOROCCAN CHICKEN & ALMOND PHYLLO CIGARS  
SMOKED SALMON PUFF  
GOAT CHEESE & FIG PASTRY TURNOVER  
JAMON & SWISS EMPANADILLA  
SPICY BEEF EMPANADILLA  
MUSHROOM PASTRY TURNOVER

Per platter with Grapes & Greenery (36 pieces) \$80  
No Platter – Bulk packaged \$ 70.00

#### MEDITERRANEAN PLATTER †

Marinated fresh mozzarella and herbed feta, grilled zucchini & marinated artichoke hearts, herbed cauliflower, balsamic beets, & roasted peppers in olive oil, house olives. Served with pita & artisan Crackers. *Vegetarian.*

\$8.00 PER PERSON minimum 10 ppl  
Have these decorated onto a platter add \$10

#### HERB POACHED SHRIMP PLATTER

Succulent poached Gulf shrimp served with a duo of dipping sauces.  
Choose TWO: Rémoûlade • Cocktail sauce • Lemon aioli

Boxed / NC Platter Decorated w/Grapes and Greens add \$10  
36/U-10 Jumbo Shrimp MP†  
72/16-20 Large Shrimp \$104

#### MEXICAN SHRIMP COCKTAIL †

A taste of sunny Caribbean Islands waters. Seasoned 16-20 Shrimp mixed with Zesty Cocktail Sauce, fresh Avocado, Limes, Pico De Gallo and served with House made Spiced Corn Tortillas  
Large Bowl and Platter (serves 10–15) \$168

#### GRILLED MINI SKEWERS PLATTER †

Your choice of meat, fish or vegetable, marinated and grilled, and served with a full-flavored dipping sauce. 4" sticks.

MEDITERRANEAN spiced chicken skewers with Tzatziki dip  
THAI CHICKEN skewers with Sweet Chili Sauce  
GRILLED VEGETABLES basil pesto dip  
CITRUS SALMON skewers with ginger dip add .75 EA  
GRILLED SIRLOIN skewers with a soy Asian Sauce add .75 EA

EACH SKEWER \$3.00EA  
*1 dozen minimum. 2 dozen minimum on Sirloin Skewer*  
Have these decorated with Grapes & Greenery onto a platter \$10

#### SESAME-ALMOND FRIED CHICKEN PLATTER

Crispy-fried chicken breasts strips with sesame, almond, corn flakes and chile peppers; served with gingery red cabbage slaw and mustard dip. Room Temperature

SMALL / SERVES 10-15 \$60  
LARGE / SERVES 20-25 \$100  
JUST SESAME ALMOND CHICKEN with mustard dip \$5 pp  
*Minimum of 12 Appetizer Portions in Bulk - foiled for warming*

### SMOKED SALMON PLATTER †

Nova salmon on an attractively decorated ready to serve tray. Comes with sliced tomatoes, onions and capers. Plain OR scallion cream cheese - Artisan Crackers, Toast points, Rye Bread  
ADD SLICED BAGELS

SMALL / SERVES 10	\$175
MEDIUM / SERVES 12	\$205
LARGE / SERVES 15	\$255
ADD sliced bagels (minimum 6)	\$3 EA
<i>Plain, Sesame, Everything, Onion</i>	

### WHOLE NOVA BOARD †

An entire side of salmon sliced and presented on a decorative wooden board. Garnished with lemon slices, cream cheese sliced tomatoes, onions and capers. You will be charged a deposit of \$25.00 for the board. You can keep the board (a \$42.00 value) or return it to us for a full refund

LARGE / SERVES 20	\$200
ADD sliced bagels (MIN 6) Plain, Sesame, Everything, Onion	\$3EA
ADD pumpernickel bread, toast points crackers	\$2PP

### CHARCEUTERIE †

House, Import and Salami alongside Domestic and Imported Cheese varieties sliced and arranged. Served with fresh and dried fruit, herbed mixed olives, relishes and mustard, toasted nuts – grapes and greenery – Minimum of 8 people

PER PERSON	\$12
ADD PARMESAN FLAT BREADS, PITA OR CRACKERS	\$2PP

### VEGETABLE CRUDITE

Assorted crisp vegetables & your choice of dip

<b>COLD DIPS:</b>	<b>LEMON HUMMUS</b>	<b>CUBAN BLACK BEAN</b>
	<b>TOMATO BASIL RELISH</b>	<b>GREEN GODDESS</b>
	<b>PEPPERED BLUE CHEESE</b>	

**GUACAMOLE OR PIMENTO CHEESE**                      **ADD \$5.00**

SMALL / SERVES 10-15	\$38
LARGE / SERVES 20-25	\$72

### BEEF TENDERLOIN PLATTER †

Smoked or Herb Pepper Roasted (cooked MR), garnished with asparagus, Grapes & Greenery - served with a sour cream horseradish sauce - **4oz appetizer portion per person**

Add baby cocktail rolls	.65 EA
SMALL / SERVES 10-15	\$142
LARGE / SERVES 20-25	\$230
Just Meat – not plattered (minimum 20 ppl)	\$9PP
Sour Cream Horseradish Sauce – per pint	\$12EA

### SMOKED SIRLOIN PLATTER †

Top Sirloin, smoked (cooked MR), sliced serve chilled or room temperature. Garlic Horseradish Aioli – roasted pepper and sliced onion. Grapes & Greenery. **4oz appetizer portion per person**

Add baby cocktail rolls	.65 EA
SMALL / SERVES 10-15	\$104
LARGE / SERVES 20-25	\$164
Just Meat – not plattered. (min 20 PPL)	\$7PP
Garlic Horseradish Aioli- per pint	\$10EA

### PROCIUTTO AND MELON PLATTER †

Honeydew and Cantaloupe melon wrapped in thinly sliced Prosciutto de Parma. Grapes & Greenery

SMALL / SERVES 10-15 (28 pieces 2 ½")	\$89
LARGE / SERVES 20-25 (48 pieces 2 ½")	\$172

### DEVILED EGG PLATTER

Classic deviled eggs arranged on a platter with fruit and greenery your choice of Plain, Candied Jalapeno Bacon, Curried Bacon and Green Herb – select a minimum of 1 dozen of each flavor

SMALL / SERVES ONE DOZEN	\$20
BOXED / ONE DOZEN MINIMUM	\$15

***All Appetizer Platters are buffet-ready and designed to be enjoyed at room temperature.***

**† 48 hours notice required**