

LOCAL FOODS KITCHEN

CATERING

Entree Platters

BEEF TENDERLOIN PLATTER †

Smoked or herb pepper roasted garnished with steamed asparagus and served with sour cream horseradish sauce. 4 oz per person

Add baby cocktail rolls	.65 each
SMALL / SERVES 10-15	\$174
LARGE / SERVES 20-25	\$291
Just Meat - no platter (min 20 ppl)	\$10.50pp

FLANK STEAK PLATTER †

Honey soy grilled flank steak cooked MR, sliced and served chilled. Garnished with a spicy chipotle mayo – roasted pepper and sliced onion. 5 oz person.

SMALL / SERVES 10-15	\$152
LARGE / SERVES 20-25	\$253
Just Meat - no platter (min 20 ppl)	\$8.65pp

BALSAMIC CHICKEN PLATTER †

Boneless chicken breasts stuffed with our chicken sundried tomato sausage- balsamic onions, brushed with balsamic glaze, roasted and sliced.

Per platter (serves 10 as entrée or 25 as an appetizer) \$98

CHICKEN ROLLUPS PLATTER †

Boneless chicken breasts stuffed and rolled with spinach, sun-dried tomatoes and Manchego cheese, then breaded, sautéed and sliced to reveal a colorful spiral. A crowd pleaser.

Per platter (serves 10 as entrée or 25 as an appetizer) \$98

SMOKED HAM PLATTER †

Slices of hickory smoked ham with apple & sour cherry chutney, grainy mustard and two dozen mini cheddar-chive biscuits.

Per platter (serves 10 as entrée or 24 as an appetizer) \$130

GARLIC PEPPER BBQ GRILLED PORK LOIN †

Sliced and served with Herb Aioli and Pineapple Pico De Gallo and two dozen mini cheddar-chive biscuits

Per platter (serves 10 as entrée, 24 as an appetizer) \$130

GRILLED SALMON FILET PLATTER †

4oz portions displayed with greenery and fruit and your choice of Green Goddess • Lemon Dressing • Tzatziki Yogurt • Basil Pesto • Lemon Gremolata

Per platter (serves 10 as entrée or 25 as an appetizer) \$80

POACHED SALMON PLATTER †

A poached side of salmon, garnished with cucumber, herbs, greens & lemon, served with a refreshing sauce.

Choose one: Green Goddess • Lemon • Tzatziki Yogurt • Curried Egg
(If more than one dressing is desired they are \$8.99/lb)

Per platter (serves 10 as entrée, 25 as appetizer) \$140

POACHED SHRIMP PLATTER †

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

Priced per platter

36/U-10 Jumbo Shrimp	\$130†
72/16-20 Large Shrimp	\$82

CHILLED SHELLFISH PLATTER †

A beautifully displayed arrangement of chilled jumbo prawns, gulf crab claws, seasoned mussels, king crab claws served with cocktail sauce, lemon gremolata sauce, chipotle aioli – fruit & lemons

Per platter (serves 15) MP†

HI-PROTEIN SALAD PLATTER †

Select four salads and we will arrange with greenery, fruit and vegetable crudité: Deviled Egg • Albacore Tuna • Classic Chicken • Curried Chicken

Per platter (serves 10 as entrée or 25 as an appetizer) \$110
Add Baby Shrimp \$20

BREAD AND BUTTER †

- Fresh sliced Empire breads: walnut scallion, jalapeno cheese, rye, sourdough, hippie wheat (2 pieces per person) \$1.85pp
- Silver dollar brioche rolls \$10 per dozen
- Dinner brioche rolls \$12/dozen
- Wheat or Paisano brioche rolls \$12/dozen
- Chive biscuits (2 dozen minimum) \$15.60/2 dozen
- On a platter Add \$5.00

† 48 hours notice required

*Assembling on your tray requires platter to be in store 3 days before pickup.

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