

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 GUACAMOLE +6
TOMATO BASIL RELISH GREEN GODDESS
SPINACH ARTICHOKE PIMENTO CHEESE +5

WARM DIPS: CHEESY BACON QUESO FUNDIDO

PICK YOUR DIPPER! IF YOU WANT TWO DIPPERS add 10.00

ASSORTED ARTISAN CRACKERS ▪ HOUSE CORN TORTILLAS ▪
▪ PITA CHIPS ▪ PARMESAN FLAT BREADS
▪ SLICED FRENCH BREAD ▪ CUCUMBER ROUNDS
▪ COLORFUL CRISP VEGGIES *add 1.00 per person*

Have these decorated onto a platter, Grapes & Greenery + \$18.00
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 – minimum 24 +12.00
GOAT CHEESE & FIG PASTRY TURNOVER
JAMON & SWISS EMPANADILLA
SPICY BEEF EMPANADILLA
MUSHROOM PASTRY TURNOVER

Per platter with Grapes & Greenery (36 pieces) \$108
No Platter – Bulk packaged \$90

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.*

\$10 PER PERSON minimum 10 ppl
On black disposable / if on your tray - we would quote once we see size of tray.

SEASONED BOILED SHRIMP PLATTER

Succulent poached Gulf shrimp served with a duo of dipping sauces.
Choose TWO: Rémoulade • Cocktail Sauce • Lemon Aioli

Boxed / NC - Platter Decorated w/Grapes and Greens add \$18
36/U-10 Jumbo Shrimp MP†
72/16-20 Large Shrimp \$108

MEXICAN SHRIMP COCKTAIL †

A taste of sunny Caribbean Islands waters. Seasoned 16-20 Shrimp mixed with Zesty Cocktail Sauce, Avocado, Lime & Pico De Gallo and served with House made Seasoned Corn Tortillas
Large Bowl and Platter - minimum 10 ppl

Boxed / NC - Platter Decorated w/Grapes and Greens add \$18
6 Per Person / 16-20 Large Shrimp \$14

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 \$1 EA
GRILLED SIRLOIN skewers with a soy Asian Sauce add \$1 EA

EACH SKEWER \$3.00EA
1 dozen minimum. 2 dozen minimum on Sirloin Skewer
Have these decorated with Grapes & Greenery onto a platter \$18

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 \$68
LARGE / SERVES 20-25 \$125

JUST SESAME ALMOND CHICKEN with mustard dip \$6 pp
Minimum of 12 Appetizer Portions in Bulk - aluminum

SMOKED SALMON PLATTER †

Smoked Salmon Side on an attractively decorated ready to serve tray. Comes with sliced tomatoes, onions, dill, and capers. Cream cheese Artisan Crackers, Rye Bread. (2 oz per person)

MINIMUM 10 people

PER PERSON \$12.00

CHARCEUTERIE †

Imported Meats attractively displayed alongside Domestic and Imported Cheese. Varieties sliced and arranged. Served with fresh and dried fruit, olives, mustard, toasted nuts – grapes and greenery
Price quoted if you desire to use personal board or platter

– Minimum of 8 people

PER PERSON \$16
ADD PARMESAN FLAT BREADS, PITA OR CRACKERS \$2PP

VEGETABLE CRUDITE

Assorted crisp vegetables & your choice of one dip

COLD DIPS: LEMON HUMMUS CHEESY BACON
CHIPOLTE RANCH GREEN GODDESS
PEPPERED BLUE CHEESE SPINACH ARTICHOKE

GUACAMOLE OR PIMENTO CHEESE ADD \$6.00

SMALL / SERVES 10-15 \$46
LARGE / SERVES 20-25 \$86

BEEF TENDERLOIN APPETIZER PLATTER †

Smoked or Herb Pepper Roasted (cooked MR), garnished with asparagus, Grapes & Greenery - served with a sour cream horseradish sauce – 2 oz appetizer portion per person

MINIMUM 10 GUESTS

Add baby cocktail rolls .65 EA
PER PERSON \$14 PP

JUST MEAT not plattered (minimum 4lb at 55.00LB) \$220.00
HORSERADISH SAUCE - per pint \$12EA
BEEF / 55.00LB

SMOKED SIRLOIN PLATTER †

Top Sirloin, smoked (cooked MR), sliced serve chilled
Garlic Horseradish Aioli – lettuces and sliced onion. Grapes & Greenery. 2oz appetizer portion per person

MINIMUM 10 GUESTS

Add baby cocktail rolls .65 EA
PER PERSON \$12

JUST MEAT not plattered (minimum 5lb at 26.00LB) \$130.00
HORSERADISH SAUCE - per pint \$12EA
BEEF / 26.00LB

PROCIUTTO AND MELON PLATTER †

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

MINIMUM 12 GUESTS

EACH Wrapped Melon \$3.00
DECORATED TRAY with Grapes and Greenery add \$18.00

DEVILED EGG PLATTER

Classic deviled eggs with your choice of Plain, Candied Jalapeno Bacon, Curried Bacon or Herb
– select a minimum of 1 dozen of each flavor

BOXED / ONE DOZEN MINIMUM \$15
Arranged on platter w/fruit & greenery add on \$18

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

† 48 hours' notice required to secure your date