

# LOCAL FOODS KITCHEN

## CATERING

### Entree Platters

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

#### BEEF TENDERLOIN ENTREE PLATTER †

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

##### MINIMUM 10 GUESTS

Add baby cocktail rolls .65 EA  
PER PERSON \$22.00

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

#### GRILLED 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 portion per person.**

##### MINIMUM 10 GUESTS

Add baby cocktail rolls .65 EA  
PER PERSON \$19.50

JUST MEAT not plattered (minimum 5lb at 55.00LB) \$199.80  
HORSERADISH SAUCE - per pint \$12EA  
If ADDING MORE BEEF TO TRAY / 39.96LB

#### ROASTED BALSAMIC CHICKEN PLATTER †

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

Platter (serves 10 as entrée or 25 as an appetizer) \$118

#### CHICKEN CORDON BLEU 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.

Platter (serves 10 as entrée or 25 as an appetizer) \$128

#### GARLIC HERB BBQ GRILLED PORK LOIN †

Sliced and served with a Roasted Garlic Aioli and Whole Grain Mustard AND two dozen mini cheddar-chive biscuits

Platter (serves 10 / 6oz portions, 24 as an appetizer) \$118

#### GRILLED OR POACHED SALMON FILET PLATTER †

Beautifully displayed with greenery and Grapes and Flowers, Cucumbers, Onion, Dill and Lemon. Your choice of Green Goddess • Lemon Dressing • Tzatziki • Lemon Gremolata

Platter serves 10/ 4oz portions or 25 / 2oz as an appetizer \$118

#### SEASONED BOILED SHRIMP PLATTER †

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

Priced per platter

36/U-10 Jumbo Shrimp MP†  
72/16-20 Large Shrimp \$116

#### SALMON NICOISE ENTREE PLATTER †

A beautifully displayed arrangement of Poached Salmon, Green Beans, Hard Boiled Egg, New Potatoes, Anchovy, Baby Farm Lettuces, Tomatoes – Grapes & lemons – Green Goddess Dressing

Platter serves 10/ 4oz portions or 25 / 2oz as an appetizer \$188  
\$18.80 per person

#### SMOKED HAM PLATTER †

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

Platter (serves 10 as entrée or 24 as an appetizer) \$138

#### BREAD AND BUTTER †

- Fresh sliced Empire breads: walnut scallion, jalapeno cheese, rye, sourdough, hippie wheat (2 pieces per person) \$2.00pp
- Silver dollar brioche rolls \$8.50 per dozen
- Dinner brioche rolls \$10/dozen
- Wheat or Paisano rolls \$10/dozen
- Chive biscuits (2 dozen minimum) \$36.00/2 dozen
- On a platter Add \$18.00

† 48 hours' notice required

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