

LOCAL SEASONS CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Menu Sample One

Wednesday, December 6, 2023

Lamb and wild mushroom ragu atop parmesan polenta
Served in a contemporary vessel with a miniature fork
(gluten free)

Blue cheese and caramelized onion on crostini
topped with port wine and walnuts
(vegetarian)

Smoked chicken meatball with house Dr. Pepper barbeque sauce
(gluten free)

Smoked salmon cake with butternut squash and caper chutney

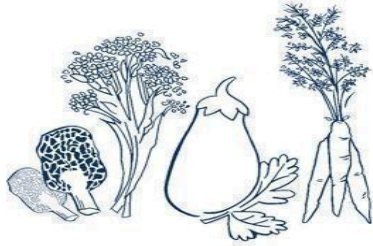
Roasted red and golden beet and goat cheese terrine
(gluten free, vegetarian)

Bacon wrapped water chestnut with wasabi cream sauce

Beverages and Spirits

Apple Cider 75

Fruity blend of host's choice gin and lemon juice
shaken over ice and topped with sparkling apple cider
and garnished with fresh apples



LOCAL SEASONS
CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Menu Sample Two Heavy Hors D'oeuvres Stations

September 20, 2024

Client Event

6:30-9pm Cafe/Patio Guest Count: 500

Passed

Basil-ricotta-heirloom tomato tartlet (v)

Compressed watermelon skewer with seasalt, mint and saba (vegan)

House smoked beef brisket bite with signature Dr. Pepper barbeque glaze (gf)

Poached lobster skewer with Thai chile caramel (gf)

Action Station - Patio

Chef attended bruleed bananas foster with gluten free pound cake
Fire!

Cafe Stations

Station I

Artisanal charcuterie and chef selected domestic and imported cheese display,
(optional v, gf and df)
with fresh fruits and house made crackers

Station 2

Beet roasted salmon sides with sauce gribiche and crostini (gf optional)

Spanish style shrimp cocktail (gf)

Station 3

BBQ pork panini sliders with havarti and pickles

Bacon and blue cheese tartlets with housemade raisins

Station 4

Chicken tinga dip with corn, black beans, peppers, salsa rojo, and cheddar and tortilla chips

Baba ganoush (gf, vegan) and Garden herb and roasted red pepper dip (gf,v)
presented with pita chips and fresh vegetable crudites

Asian vegetable, rice noodle salad (v)
in festive takeout box

Station 5

Buffalo chicken meatballs with blue cheese sauce

Pork belly nugget with apricot and jalapeno glaze

Sliced tuna sashimi with seaweed salad (gf,df)

Miniature Desserts

Raspberry mousse filled chocolate cups (gf)

Vanilla bean cupcakes with pop rocks topping

Key lime bite