

LOCAL ICON
Catering


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919.802.1412

Please use these menus as a guide for your imagination. Our Chefs are happy to create a menu according to the season, the occasion, and most importantly to your personal taste and budget!

*Price and availability subject to change

COLD DISPLAYS

priced per person

SEASONAL SLICED FRUITS served with honey yogurt \$5

FARM STAND marinated vegetables, olives, pimento cheese, hummus, warm roasted potatoes tossed in vinaigrette served warm, local cheese, fresh fruit \$8

LOCAL ARTISANAL CHEESE dried fruits, candied nuts, flatbreads and crackers \$7

JUMBO GULF SHRIMP COCKTAIL (3 shrimp per serving) jumbo shrimp poached in a citrus court bouillon, served with cocktail sauce and a lemon wedge \$6

ANTIPASTO cured and dried meats (salami, prosciutto, country ham, capicola) marinated olives, roasted red peppers, whole grain mustard, romesco, pickles, marinated mozzarella and tomato salad, fresh herbs \$8

HUMMUS with toasted pita points and fresh vegetable crudite \$4

SIKIL PAK pumpkin seed, roasted tomato, sour orange, cilantro, habanero, served with tortilla chips, cucumbers and jicama \$5

HOT DISPLAYS

FONDUE DISPLAY hot cheddar beer cheese and spicy pepper jack cheese sauce served with pretzels, and crostinis, crudité and potato chips \$6

LUMP CRAB DIP cream cheese, lemon, fresh herbs, hot sauce, served with crostini, assorted crackers and crudité \$9

SPINACH AND ARTICHOKE DIP parmesan cream, roasted garlic, caramelized onion, served with crostini, assorted crackers and crudité \$6

THREE CHEESE MACARONI AND CHEESE BAR

choose 7 toppings:

bacon, green onions, bleu cheese, gorgonzola, roasted red peppers, pickled jalapenos, roasted poblanos, tomatoes, roasted mushrooms, pickled onions, broccoli, Italian meats \$7

SMALL BITES SAVORY

25 person minimum, all small bites are \$4 per piece unless otherwise noted

AL PASTOR CHICKEN WINGS red chile annatto marinade

BUFFALO CHICKEN WINGS with buttermilk and fresh herbs

HOUSE MADE PARMESAN CHEESE TATER TOTS with romesco sauce

ITALIAN MEAT SLIDERS with salami, capicola, ham, provolone and giardiniera \$4

GUACAMOLE with crispy local tortilla chips \$6

SHRIMP CEVICHE lime marinated shrimp with tomatoes, onions, serrano peppers, cilantro \$5

SPICY DEVEILED EGGS with bread and butter pickles \$3

SEASONAL VEGETABLE BRUSCHETTA with goat cheese \$3

MINI CHEESEBURGERS with black pepper bacon and pickled onion

HOUSE MADE POTATO CHIPS with caramelized onion and white cheddar fondue \$6

GREEK STYLE CHICKEN SKEWERS with lemon and dill yogurt \$3

SWEET POTATO CROSTINI with bacon jam

CROSTINI with hummus and balsamic roasted tomato

TENDERLOIN SANDWICH with matre'd butter \$5

BACON WRAPPED SCALLOPS balsamic reduction \$6

PIGS IN A BLANKET homemade ketchup and dijon mustard vinaigrette \$3

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DINNER BUFFET

All dinner buffets include choice of two proteins, three sides and dinner rolls with butter

BRONZE \$40

ROAST CHICKEN BREAST in rich gravy

LOCAL FISH in lemon butter

PORK LOIN with warm apple butter

SILVER \$50

CHICKEN in herb citrus butter

BLACKENED SALMON in pesto cream

ROASTED TOP SIRLOIN with horseradish cream, and chimichurri

GOLD \$60

SHRIMP LINGUINI with seasonal vegetables in rich cream sauce

SPICE RUBBED AIRLINE CHICKEN BREAST with demi glace

CABERNET BRAISED SHORT RIB garlic mashed potato

PLATINUM \$70

DUCK BREAST with dark cherry vinaigrette

PRIME RIB with horseradish cream

SIDES

CLASSIC CAESAR with romaine hearts, parmesan and brioche crouton

MIXED GREENS with mesclun greens, cucumber, grape tomato, pecan and pickled red onion

FARM SALAD with baby lettuces and seasonal accompaniments

ARUGULA SALAD with roasted beets, goat cheese, candied pecans and sherry vinaigrette

CHOPPED SALAD with romaine hearts, grape tomato, cucumber, red onion, kalamata olive, and feta

MIXED GREENS with shaved root vegetables, fresh citrus, and goat cheese

Choice of dressings: Sherry Vinaigrette, Balsamic Vinaigrette, Herb Vinaigrette, Buttermilk Ranch, Honey Mustard

BAKED MACARONI AND CHEESE

BUTTERMILK SMASHED YUKON GOLD POTATOES

ROASTED SWEET POTATOES with applewood smoked bacon and candied pecans

CREAMY POLENTA with parmesan and fresh herbs

SEASONAL VEGETABLE MEDLEY

GREEN BEANS

CHARRED ASPARAGUS with pepper jelly

SAUTEED BROCCOLI with roasted garlic butter

CHEF ATTENDED STATIONS

*Chef Attended Stations are \$50 per chef, minimum of 25 people.
All stations come with assorted dinner rolls and butter*

Carving Station

RIBEYE served with horseradish cream, pink peppercorn béarnaise, and wild mushroom jus \$17

ROASTED TOP SIRLOIN served with horseradish cream, and chimichurri \$12

Pasta Station

choose 2 meats, sauces & pastas, \$11 per person

CHOICE OF MEAT choose 2 - marinated chicken breast, garlic shrimp, Italian sausage, scallops (\$2 upcharge)

CHOICE OF SAUCE choose 2 – basil pesto, parmesan cream, marinara, roasted red pepper cream

CHOICE OF PASTA choose 2 – elbow, penne, orecchiette, rotini, cheese tortellini (additional \$1 per person)

Slider Station

*Choose up to 3 protein options and a side, \$15 per person
All served with Lettuce, Tomato, Onion on Brioche Bun*

BBQ PULLED PORK slaw, vinegar based bbq sauce, pickles

ANGUS BURGER cheese (cheddar, swiss, provolone)

PORTABELLO MUSHROOM smoked gouda, roasted red pepper, dijonnaise

TURKEY honey mustard, assorted cheese, applewood smoked bacon

FRIED CHICKEN honey siracha sauce

Taco Station

Choose up to 3 Protein Options and a Side, \$15 per person

PROTEIN CHOICES: Mole Poblano (chicken), Carne Asada (steak) +\$1 pp , Chorizo, Al Pastor (red chile pork), Carnitas (pork shoulder), Bohemia Pescado Frito (fried fish), Poblano Rajas con Papas (roasted poblanos) V, Shrimp +\$1 pp, Poc Chuc (lime-habanero pork), Nopales (cactus) VG, Fried Avocado V

SIDES: Rice OR Beans

taco station will include- corn tortilla, pico de gallo, shredded lettuce, pickled onions, salsa verde, sour cream, queso fresco, cilantro

*flour tortillas available for +\$1 pp

SMALL SWEET BITES

All Small Bites are \$2 per piece

BABY CHOCOLATE ECLAIRS

BANANA CREAM PIE

PEANUT BUTTER CHOCOLATE BROWNIE

CAPPUCCINO MOUSSE CUP

APPLE COBBLER WITH PECAN CRUMBLE

KEY LIME AND COCONUT CREAM PIE

WHITE CHOCOLATE AND MACADAMIA NUT COOKIE

RICOTTA AND LEMON DONUT HOLES

BABY CARROT CAKE WITH CREAM CHEESE FROSTING



SNACK BREAK

ASSORTED JUMBO COOKIES chocolate chip, oatmeal raisin, \$36 per dozen

ASSORTED MUFFINS \$36 per dozen

ASSORTED BREAKFAST PASTRIES danish, croissant, muffin, pound cake
\$36 per dozen

MIXED NUTS \$8 per pound

GRANOLA BARS \$2 each

BAGS OF CHIPS \$2 each

WHOLE FRESH FRUIT \$2 each

BEVERAGE SELECTIONS

FRESHLY BREWED COFFEE \$15 per gallon

BOTTLED WATER \$2

BOTTLED SPARKLING WATER \$2

ASSORTED SODAS \$2

ASSORTED JUICES / SPECIALITY DRINKS orange, grapefruit,
cranberry, and V8 \$3

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