



## THE LOCAL PARTY PLATTERS

The Local party platters can be made to your specifications by the talented Local staff. To ensure the best pricing detailed below each item, please order at least 48 hours in advance. Some items may need to be ordered more than 48 hours in advance depending on the delivery schedule, holidays, weekend, availability etc.... Please let us know if you or anyone in your party has allergies, food aversions, dietary restrictions and or personal dietary choices, so we may serve you better. Gluten Free bread and wraps are available for an additional charge. Lettuce/Cabbage cups are also available. We are happy to deliver your platters to your event whenever possible. Please call The Local to ask about delivery. Deliveries will have a 20% surcharge added to the bill.

### **ARTISAN CHEESE PLATTER**

Choose from our selection of domestic and imported cheeses accented with an assortment of crackers, house-made pickles and accoutrements.

Market Price (serves 10-12)

### **SEASONAL CRUDITES AND HUMMUS PLATTER**

An array of fresh seasonal vegetables and house-made hummus

Average vegetable weight 3-5 lbs. + 1 QT hummus (serves 8-10)

\$9.99/LB

### **THE LOCAL SANDWICH PLATTER**

An assortment of our favorite sandwiches served on Kaiser rolls.

Chicken Salad, Smoked Turkey and Brie, BLT, Fresh Vegetables with Hummus and Tzatziki, Cuban Sandwich, Roast Beef. Please call for a full list of available sandwiches.

\$110 (Serves 10)

### **THE LOCAL WRAP PLATTER**

An assortment of our favorite sandwiches served on Kaiser rolls.

Chicken Salad, Smoked Turkey and Brie, BLT, Fresh Vegetables with Hummus and Tzatziki, Cuban Sandwich, Roast Beef. Please call for a full list of available sandwiches.

\$110 (Serves 10)

### **SIGNATURE SANDWICH/WRAP OR HEALTHY GRAINS BOXED LUNCHES**

are also available for \$16 per lunch

Choice of sandwich, soda or spring water, chips or hummus and crudités, cookie or fruit. Please call for a full list of choices

## **MEDITERRANEAN MEZZE PLATTER**

Hummus, Fattoush or Tabbouleh, Feta, Olives, Cucumbers, Tomatoes and Tzatziki.

Served with Flatbread Wedges

(Free range chicken may be added for an additional charge)

\$100 (Serves 10)

## **LOCAL SALADS**

We have a great selection of salads at The Local that would be perfect for any event.

Chef's Salad, Tomato and Blue Cheese Vinaigrette, Asian Spinach and Ginger Soy,

Mediterranean Watermelon, Beet and Wild Rice, Kale Caesar

(Please note: these are just of a few salads that we offer.

Please call for the Chef's suggestions on exciting seasonal items that may be available.)

Market Price

## **FRUIT PLATTER**

Colorful array of seasonal fruit.

\$6.50/lb. average weight of 4-5 lbs. (serves 8-10)

larger quantities available

## **LOCAL SMOKED FISH PLATTER**

Local and sustainable fish smoked over apple and cherry wood and mixed with capers, lemon zest, celery, red onion and dill and served with

an assortment of crackers and pickles

(Please allow up to 4 days for this platter)

\$65 (serves 8-10)

## **PALMETTO CREEK FARMS PIG PLATTER**

Locally raised and exclusive to the Local, the Palmetto Creek Farms Pig platter is custom tailored to make a dramatic impression on any event. Roaster pigs (100 lbs.) to fully grown Herefordshire hogs (235 lbs.) and everything in-between, smoked or slow roasted to perfection. This is a great way to show off one of the best products available in Florida.

(Please allow up to 2 weeks for this platter)

Market Price/Call for details

## **LOCAL STONE CRAB AND KEY WEST PINK SHRIMP COCKTAIL AND SNAPPER**

### **CEVICHE PLATTER**

Available from mid-October through mid-May (stone crab season)

A great way to show your guests the best seafood and shellfish that the Gulf of Mexico has to offer. The platter is served with Dijon aioli, key lime remoulade, cocktail sauce and tortilla chips.

Market Price

## **LOCAL BREAKFAST CATERING**

The Local is available to cater your early morning event even if we are not open for breakfast. We are happy to offer beverage service, buffet, platters and even omelets/egg station cooked to order. Below are a few ideas but we can tailor our menu to the needs of you and your guests. Please call for details.

### **BREAKFAST SANDWICHES**

(minimum 20 people)

Individually wrapped and served on an English Muffin or Plain Bagel

Farm Fresh Egg

Egg and Cheese

Egg, Cheese and Palmetto Creek Farms Bacon

Egg, Tomato, Avocado

Starting at \$7 ea.

### **FRUIT PLATTER**

Colorful array of seasonal fruit.

\$6.50/lb. average weight of 4-5 lbs. (serves 8-10)

larger quantities available

### **GRANOLA, YOGHURT, FRUIT AND HONEY**

\$50 (Serves 8-10)

### **BEVERAGE SERVICE**

Coffee, Tea, Juice, Mineral Water, Kombucha even Champagne and Mimosas

Starting at \$5 pp

### **FARM FRESH VEGETABLE FRITTATA**

Farm fresh eggs, Potatoes, Romano and Parmaggiano cheeses, and farm fresh vegetables are baked to golden perfection in this classic Italian family recipe. Served at room temperature, this recipe and technique was taught to Chef Jeff by his mother at a very young age. It is an 18" pie that serves up to 20 people. Served with a platter of sliced tomatoes, basil, olive oil and cracked black pepper. Can be made with bacon, sausage or vegetarian.

\$150 (18 inch egg frittata serves up to 20 ppl and includes tomato platter) approx.

\$7.50 pp

Please let us know if you need service staff for your event. We will be happy to assist in any way possible. Please allow additional time for scheduling.