

Local Three

Hors D'Oeuvres & Buffet Menu



All dishes are subject to change based on season and availability. Order in increments of the quantities listed.

SHARED ITEMS

Truffle Parmesan Popcorn	\$32 Feeds 10-12
Artisan Charcuterie Board Assorted Accompaniments & Lavosh	\$28 Feeds 4-6
Selection of Farmstead Cheeses Assorted Accompaniments and Lavosh	\$28 Feeds 4-6
Chef's Selection of Charcuterie & Farmstead Cheeses Assorted Accompaniments and Lavosh	\$56 Feeds 8-12
Smoked Vidalia Onion Dip House Made Potato Chips	\$25 Feeds 10-12
Jimbo's Smoked Wings "Masterpiece" Sauce	\$50/ 20 pcs
Oysters on the Half Shell Cocktail Sauce, Horseradish, Lemon, Saltines	\$45/ dz

MEAT

Prosciutto Wrapped & Stuffed Dates	\$50/ 20 pcs
Angus Beef Meatballs Sunday Gravy, Parmesan	\$100/ 40 pcs
Shaved Country Ham Cheddar Biscuit, Dijon	\$60/ 20 pcs
BLT Skewers Green Goddess Aioli	\$60/ 20 pcs
Angus Beef Tartare Shallot, Mustard, EVOO, Sea Salt	\$60/ 20 pcs
Marinated Chicken Satay Skewers Peanut Sauce	\$50/ 20 pcs
Char Sui Grilled Beef Skewers Black Garlic	\$64/ 20 pcs
Local Three Deviled Eggs Bacon, Chives	\$40/ 20 pcs

SEAFOOD

Oysters Rockefeller	\$50/ dozen
Caviar Potato Chip & Lemon Crème Fraîche	\$150/ 30 pcs
Spicy Tuna Wonton Kewpie Mayo, Sambal, Wonton Chip	\$60/ 20 pcs
Lump Crab Fritter Old Bay Aioli	\$130/ 20 pcs
Gulf Shrimp Cocktail Classic Cocktail Sauce	\$50/ 20 pcs
Maine Lobster Tostada Avocado, Cotija Cheese	\$120/ 20 pcs

FOR MORE INFORMATION.
CONTACT:



Local Three Kitchen + Bar
3290 Northside Parkway
Atlanta, GA 30327



events@localthree.com
www.localthree.com
404.968.2700

*The following major food allergens are used as ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Wheat, Soybeans, Sesame, Peanuts. Please notify staff for more information about these ingredients.

PETIT FOURS, 20 Piece Min. Per Flavor

Brownies (gf)	\$4 each
Lemon Meringue Shortbread (contains almonds, gf)	\$3 each
Cookies White Chocolate Cranberry Chocolate Chip Oatmeal Raisin	\$3 each
Mini Cakes Lemon Cream Cheese Peanut Butter Chocolate	\$3 each
Mini Tarts(1 ½ inch shells) PB Tart Chocolate Tart	\$3 each
Mini Trifle Lemon Meringue Key Lime	\$3 each

VEGETARIAN

Roasted Mushroom Toast Spinach & chimichurri	\$60/ 20 pcs
Pesto Mozzarella Skewers Olive, Tomato, Balsamic	\$60/ 20 pcs
Pimento Cheese Club Crackers	\$50/ 20 pcs
Preserved Tomato & Goat Cheese Bruschetta	\$50/ 20 pcs
Garlic Hummus Vegetable Crudit�	\$40/ Feeds 10-12
Summer Vegetable Tart Lemon Ricotta, Peas, Herbs	\$60/ 20 pcs
Roasted Mushroom & Goat Cheese Arancini	\$60/ 20 pcs

SLIDERS

Lobster Roll Duke's, Celery, Lemon, Brioche Bun	\$200/ 20 pcs
The McDowell	\$120/ 20 pcs
Roasted Local Mushrooms Arugula, Red Pepper Aioli	\$120/ 20 pcs
Pulled BBQ Pork B&B Pickles	\$100/ 20 pcs
Angus Beef Brisket Blue Cheese Slaw	\$120/ 20 pcs
"Open On Sunday" Fried Chicken Slider, Mayo, Pickle	\$120/ 20 pcs

Leafy Greens & Salads

Bowl serves 15-20 guests

Caesar Salad Black Pepper Dressing, Parmesan, Croutons	\$100
Classic Chopped Iceberg Salad Preserved Tomato, Bacon, Blue Cheese	\$100
Mediterranean Garden Salad Romaine, Cherry Tomato, Cucumber, Shaved Parm, Crispy Chickpea, Lemon-Tahini Dressing	\$125



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entrées

Braised Beef Short Ribs Caramelized Onion, Red Wine Jus	\$400/ 30 pcs
Oven Roasted Springer Mountain Chicken Lemon, Rosemary, Thyme	\$120/ Feeds 10
Bourbon Brined Heritage Pork Loin Black Pepper, Sorghum Glaze	\$120/ 5 lbs
Maryland Style Crab Cake Remoulade	\$300/ 20 pcs
New Orleans Style "BBQ" Gulf Shrimp Lemon, Butter, BBQ Spice	\$165/ Feeds 15/ half pan
Summer Pesto Rigatoni Pesto Genovese, Corn, Zucchini, Tomato	\$120/ Feeds 15
Pan Seared Market Fish Lemon, Butter, Capers	\$420/ 15 pcs
Smoked Sliced Brisket Masterpiece Sauce	\$200/ 5 lbs
Angus Beef Bolognese Rigatoni, Sunday Gravy, Parmesan	\$150/ Feeds 15/ half pan

CARVING STATION

This option requires a Chef Attendant and may incur a chefs fee

Each order serves 10-15 people

Served with Horseradish Cream, Chimichurri & Dinner Rolls

Roasted Beef Tenderloin	\$420/ 5 lbs
Roasted Prime Rib	\$400/ 7 lbs



ACCOMPANIMENTS AKA SIDES

Priced per 1/2 pan. Each order serves 10-15 people.

Whipped Potatoes Robuchon	\$90
Logan Turnpike Grits	\$60
Creamy Parmesan Polenta	\$80
Za'tar Glazed Carrots Honey, Maldon	\$90
Herb Roasted Potatoes	\$60
Butter Glazed Thin Beans White Wine, Lemon, Almonds	\$60
Cajun Rice Trinity, Cajun Spice, Green Onion	\$60
Loaded New Potatoes Sour Cream, Cheddar, Bacon, Chives	\$50
Summer Vegetable Fricassee Squash, Zucchini, Cherry Tomato, Corn	\$80
Macaroni and Cheese Herbed Bread Crumbs	\$60
Roasted Mushrooms Sherry, Thyme, Pearl Onions	\$110
BBQ Baked Beans	\$60
Dinner Rolls Sea Salted Butter	\$24/ dozen



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Caja China Pig Roast

Feeds up to 50 guests; great for a unique gathering!
\$2,500 plus tax & service fees



Whole Roasted Pig

Locally sourced from Gum Creek Farm in Roopville, GA or Riverview Farm in Ranger, GA

Chicharrones with BBQ Spice

Sauces: Eastern Carolina, "Masterpiece", Cuban Mojo
King's Hawaiian Rolls

Choose 3 Sides:

Celery Seed Slaw	Collard Greens
Baked Beans	Potato Salad
Mixed Green Salad	Mac & Cheese
	Esquites (Seasonal)

Seasonal Cobbler

Additional sides upon request, available at additional charge.

Price includes disposable plates, utensils, napkins, and all other serving items for the buffet

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Orders must be placed a minimum of 72 hours prior to delivery or pick up to ensure time for preparation, as we pride ourselves on preparing everything from scratch. All menus are subject to change based on seasonality and availability.



STAFFING

In addition to delicious food, Local Three can provide the impeccable service that you experience inside the restaurant. The amount of staff we will need to execute your event will depend on the menu chosen, number of guests and individual needs.

There will be a 26% service fee added to all in-house events.

There will be a 20% production fee added to all off-site events in addition to staffing fees

Additional Staffing Pricing is as follows:

Server (additional): \$45 per hour for each

Bartender: \$45 per hour for each

If you do not need service for your event, we can offer many of our items as a delivery. There is a 15% production fee + staffing within 15 miles of L3; additional charges may apply outside of the 15 mile range. Not sure if you need service? Talk to us, we can help you decide!

EQUIPMENT

We will provide all necessary serving platters, bowls, chafing dishes, sternos, serving utensils, trays and cocktail napkins at no charge. We have six foot tables and linens that can be used for your buffet.

We also provide disposable plates, dinner napkins, utensils and cups free of charge. If you have your own platters and bowls you would like to use, our team can help you transfer everything to look perfect for your guests!

FAQs

Do you accommodate dietary restrictions and allergies?

We will do our best to accommodate special requests. Please inform our team of allergies or dietary restrictions, as items on the menu may contain ingredients that are not listed.

What if there is a dish I really want, but I don't see it offered?

We are happy to provide you with a custom menu if you don't see anything that catches your eye. We source our food based on what is available and in season, so please keep in mind that some things may not be possible based on season.

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