

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



Entrées

Braised Beef Short Ribs Caramelized Onion, Red Wine Jus	\$400/ 20 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 Fritter Remoulade	\$170/ 20 pcs
New Orleans Style "BBQ" Gulf Shrimp Lemon, Butter, BBQ Spice	\$165/ Feeds 15/ half pan
Butternut Squash Orecchiette Brown Butter, Caper, Parsley, Parmesan	\$200/ 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
Fall Vegetable Fricassee Fall Squash, root vegetables, Brussel sprouts	\$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

FOR MORE INFORMATION,
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