

# local three

## KITCHEN & BAR

### CATERING MENU



We can bring Local Three to you! Our catering team will create a memorable event produced to your specifications. Our chefs are practiced at creating and delivering exceptional culinary experiences tailored to your guests. Choose from the options below or have us create a custom menu for you!

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 and are subject to change based on seasonality and availability. Guests will be informed in writing of any necessary changes.

#### OUR PURPOSE

To make people feel good and our community a better place

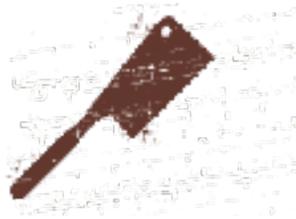
#### OUR PHILOSOPHY

Local Three represents a shared philosophy on food, drink, hospitality and how to do business. That philosophy is straightforward: People Matter Most, Local Is Priority, Seasonal Makes Sense, Authenticity Rules, Quality Governs, Delicious Trumps, Pretense Stinks, Comfort Feels Good, Appreciation Tastes Better, Prudence Sustains It All.

## SMALL BITES, HORS D'OEUVRES, CANAPÉS, TASTY MORSELS, ETC.....

*These items can be set up on a stationary buffet or passed by our servers.*

<b>SHRIMP COCKTAIL</b>	jalapeño, tomato, tortilla
<b>ANGUS BEEF TARTARE</b>	mustard, caper, shallot, lavosh
<b>TRUFFLE PARMESAN POPCORN</b>	truffle oil, parmesan
<b>BEET HUMMUS</b>	crème fraîche, cucumber, celery
<b>L3 DEVILED EGGS</b>	bacon, chives
<b>BBQ CRAB TOAST</b>	white bbq, brioche, green onion
<b>BRAISED BRISKET SLIDERS</b>	spicy bbq, blue cheese slaw, hawaiian roll
<b>CHICKEN SALAD</b>	curry, almond, "club" cracker
<b>PB &amp; J</b>	boiled peanut hummus, blueberry, mint, saltine
<b>SMOKED TROUT</b>	apple, caper, horseradish, cracker
<b>PIMENTO CHEESE</b>	white cheddar, jalapeño, chives, lavosh
<b>BRUSSELS SPROUTS</b>	malt vinegar, brown butter, thyme
<b>CHEESE DISPLAY</b>	flatbread, emily g's jam, skip & cookie's honey
<b>CHARCUTERIE DISPLAY</b>	cornichons, dijon mustard, evoo, flatbread



## BOWLS TO SHARE (DIPS)

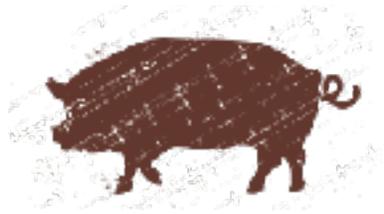
*per 48 oz, serves 15-20 guests*

<b>ROASTED GARLIC HUMMUS</b>	evoo, toasted pita, crudité
<b>PIMENTO CHEESE</b>	sweet pepper jelly, club crackers
<b>SMOKED ONION DIP</b>	scallion, house made potato chips
<b>CHICKEN LIVER MOUSSE</b>	seasonal preserves, lavosh (24oz)

## LEAFY GREENS & SALADS

*Bowl serves 15-20 guests*

<b>CAESAR SALAD</b>	black pepper dressing, parmesan, croutons
<b>CHOPPED ICEBERG SALAD</b>	preserved tomato, bacon, blue cheese dressing
<b>LOCAL BEETS</b>	arugula, grapefruit, hazelnut, feta
<b>LITTLE GEM LETTUCE</b>	preserved tomato, cucumber, olive, herb vinaigrette



## ENTREES

*Each order serves 15-20 guests unless otherwise noted*

<b>BRAISED BEEF SHORT RIBS</b>	caramelized onions, red wine jus
<b>OVEN ROASTED SPRINGER MOUNTAIN CHICKEN</b>	lemon, rosemary, thyme
<b>BOURBON BRINED HERITAGE PORK LOIN</b>	black pepper, sorghum glaze
<b>SEASONAL VEGETABLE LASAGNA</b>	handmade ricotta, fresh herbs, garlic bread - <i>serves 10-15 guests</i>
<b>NEW ORLEANS STYLE "BBQ" GULF SHRIMP</b>	lemon, butter, bbq spice <i>serves 30-40 guests</i>
<b>SEARED YELLOWFIN TUNA TATAKI</b>	togarashi, wakame, ponzu <i>serves 30-40 guests</i>
<b>CORNMEAL CRUSTED GROUPE "PICCATA"</b>	lemon, butter, capers
<b>PRIME BEEF MEATLOAF</b>	red wine, mushroom gravy
<b>BEEF TENDERLOIN BOLOGNESE</b>	penne, parmesan

## CARVING STATIONS

*These options require a Chef Attendant.*

<b>ROASTED SIRLOIN OF BEEF</b>	horseradish cream
<b>ROASTED BEEF TENDERLOIN</b>	spice mustard king's hawaiian slider rolls



## ACCOMPANIMENTS AKA SIDES

*Priced per 1/2 pan. Each 1/2 pan serves 20-25 people*

<b>POMMES ROBUCHON</b>	
<b>CREAMY PARMESAN POLENTA</b>	
<b>LOGAN TURNPIKE GRITS</b>	
<b>COLLARD GREEN "KIMCHI"</b>	
<b>BROCCOLINI</b>	chili flake, raisins, balsamic
<b>CRISPY PATATAS BRAVAS</b>	
<b>THIN BEANS</b>	shaved garlic, lemon
<b>COCONUT CILANTRO RICE</b>	
<b>COLLARD GREENS</b>	bacon, potlicker
<b>"BUFFALO" CAULIFLOWER</b>	celery, carrot, blue cheese
<b>CANNELLINI BEANS</b>	preserved tomato, oregano, feta
<b>ROASTED MUSHROOMS</b>	sherry, thyme, truffle
<b>CREAMED BRUSSELS SPROUTS</b>	pearl onions, parmesan
<b>TURNIP &amp; KALE "CACIO E PEPE"</b>	
<b>YEAST ROLLS</b>	sea salted butter

# SWEETS

Each order serves 12 guests

<b>CARAMEL BANANA CHEESECAKE</b>	
<b>CHOCOLATE LAYER CAKE</b>	
<b>SEASONAL COBBLER</b>	
<b>CHOCOLATE CHIP COOKIE PLATTER</b>	



## *Petit Fours*

20 piece minimum per flavor

### **TRUFFLES**

Milk Chocolate

Bittersweet      Lemon

### **SABLE COOKIES**

Coffee              Citrus

Hazelnut

### **TARTLETS**

Apple Crumble              Mocha

Lemon Meringue

Chocolate              Banana

### **MINI CAKES**

Almond Financier              Flourless Chocolate

Chocolate Mousse              Red Velvet

\*\*Can't decide? Assorted Petit Fours & Mignardises available\*\*

## 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.

We offer

**Event Lead** (required for every event)

**Server** (additional)

**Bartender**

**Chef** (may be required to assemble items on site)

If you do not need service for your event, we can offer many of our items as a delivery. There is a **\$35 delivery fee within 20 miles of L3**, additional charges may apply outside of the 20 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 can provide disposable plates, dinner napkins, utensils, and cups for \$2 per person. 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.