catering
made easy

Most catering orders can be prepared with 24 hours' notice.

Our trays are designed for sharing, gatherings and events.

For premium seafood and steak selections, please confirm transport and holding needs when placing your order.

TRAY & ORDER DETAILS

HALF TRAY
Serves approximately 6–8

FULL TRAY
Serves approximately 8–12

Portions vary by item and serving style (entrée or side).

LET'S PLAN YOUR CATERING

2 2nd St, Jersey City, NJ 07302

(201) 222-6800

info@lokaljc.com

Lokal Eatery & Bar
Thoughtfully prepared. Ready to share.

LOKAL
EATERY & BAR

CATERING

Lokal favorites, ready to share.

Appetizers • Salads • Entrées • Sides • Dessert



APPETIZERS & SHAREABLES

CHICKEN OR LAMB SKEWERS
garlic aioli, hot honey, red onion and mint slaw
Half Tray $85/$95 | Full Tray $160/$170

BEET HUMMUS
za'atar, crispy chickpeas, extra-virgin olive oil and warm toasted naan
Half Tray $65 | Full Tray $130

CRAB CAKES
jumbo lump crab, remoulade and lemon
Half Tray $130 | Full Tray $250

ROCK SHRIMP
aji amarillo sauce, scallions and lemon
Half Tray $115 | Full Tray $220

ARTICHOKE TEMPURA
feta, lemon chive crème fraîche and chives
Half Tray $70 | Full Tray $130

CRISPY BRUSSELS SPROUTS
apple balsamic vinaigrette, sunflower seeds and shaved parmesan
Half Tray $65 | Full Tray $130

CHEESE BOARD
chef's selection of artisanal cheeses, seasonal accompaniments, grilled bread and assorted nuts
Half Tray $95 | Full Tray $180

CHARCUTERIE BOARD
cured meats, cornichons, whole-grain mustard and grilled bread
Half Tray $100 | Full Tray $190

ENTRÉES

CHICKEN ROULADE
romesco sauce
Half Tray $95 | Full Tray $185

CHICKEN MILANESE
arugula, capers, white balsamic
Half Tray $95 | Full Tray $185

GRILLED BRANZINO
beurre monte sauce
Half Tray $150 | Full Tray $280

SEARED SALMON
garlic truffle cream sauce
Half Tray $140 | Full Tray $270

NY STRIP STEAK
chimichurri sauce
Half Tray $225 | Full Tray $450

SHORT RIBS
mushroom a jus
Half Tray $165 | Full Tray $330

PASTA & GRAINS

CAMPANELLE
basil pesto and cream sauce, blistered tomatoes, spinach and lemon ricotta
Half Tray $90 | Full Tray $170

MUSHROOM RISOTTO
black truffle, roasted wild mushrooms and porcini dust
Half Tray $100 | Full Tray $190

LOBSTER PAPPARDELLE
lobster, blistered cherry tomatoes, fine herbs, lobster bisque
Premium selection
Half Tray $175 | Full Tray $340

SALADS

CAESAR SALAD
romaine, creamy caesar dressing, anchovies, parmesan and gremolata breadcrumbs
Half Tray $65 | Full Tray $120

ROASTED BEETS & GOAT CHEESE SALAD
roasted beets, arugula, orange, goat cheese, citrus vinaigrette and pistachio
Half Tray $75 | Full Tray $140

FALL LITTLE GEM SALAD
charred little gem, red endive, shaved fennel, feta, toasted walnuts and creamy pear-walnut vinaigrette
Half Tray $70 | Full Tray $130

BURRATA
roasted grapes, figs, aged balsamic, EVOO, toasted crostini
Half Tray $80 | Full Tray $150

SIDES

PARMESAN TRUFFLE FRIES
white truffle oil and parmesan
Half Tray $65 | Full Tray $120

CRISPY POTATOES
fingerling potatoes and red pepper coulis
Half Tray $60 | Full Tray $110

BROCCOLINI
shallots, garlic, white wine and butter
Half Tray $70 | Full Tray $130

TRI-COLOR BABY CARROTS
garlic, herbs, orange zest and pignoli nuts
Half Tray $65 | Full Tray $120

DESSERT

ESPRESSO MARTINI TIRAMISU
tiramisu layered with espresso martini cream, cocoa, mascarpone
Half Tray $90 | Full Tray $170