

THE LOCAL

CATERING



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BRUNCH & LUNCH

ASSORTED DANISHES | \$15 *Per 10 Count*

Cinnamon swirl, vanilla crown, raspberry crown, maple pecan, and apple coronet

FRITTATA | \$30 *(Serves 15)* | **\$60** *(Serves 30)*

- Smoked brisket and roasted bell pepper
- Spinach, fire-roasted tomato, and goat cheese
- Bacon, egg, and cheddar

YOGURT STATION | Parfaits \$6 | Creation Station \$5 *Per Person*

Greek yogurt, house-made granola, seasonal berries, honey, and toasted almonds

BISCUIT BUFFET

Available as sandwiches *(Protein, egg, and cheese)* **\$7** | **Buffet \$12** *Per Person*

Buttermilk biscuits, bacon, ham, turkey sausage, eggs, seasonal jam, pimento cheese, and honey butter

CHEF-ATTENDED OMELET STATION | \$14 *Per Person*

Made-to-order omelets with an array of toppings including:

Cheddar, bacon bits, green bell pepper, white onion, mushrooms, spinach, and assorted hot sauces

FRESH FRUIT DISPLAY

Small platter \$35 *(Serves 8-10)* | **Medium platter \$55** *(Serves 20-22)*

Large platter \$85 *(Serves 45-50)*

Seasonal fruits from local farmers served with a honey cinnamon yogurt dip

DELI BUFFET | \$17 *Per Person*

Build your own sandwich platters with assorted deli meat & cheese including:

Lettuce, tomato, and onion trays, chicken salad, pimento cheese, potato salad, assorted chips, cookies, and brownies



SALADS | \$15 Per Person | Add Grilled Chicken +\$3 Per Person

Individually packaged salads include an apple and bottled water.

- **House Salad** | Mixed greens, cherry tomatoes, carrots, cucumbers, croutons with house vinaigrette or ranch
- **Caesar Salad** | Chopped romaine, croutons, parmesan cheese with our signature horseradish Caesar dressing

SPECIALTY SALADS | \$17 Per Person | Add Grilled Chicken +\$3 Per Person

Individually packaged salads include an apple and bottled water.

- **Cobb Salad** | Hardboiled egg, cheddar cheese, avocado, cherry tomatoes, bacon with green goddess dressing
- **Spinach Salad** | Beets, toasted pecans, red onions, butternut squash, quinoa, and goat cheese with poppy-seed vinaigrette
- **Macho Salad** | Dates, toasted almonds, roasted corn, heirloom tomatoes, avocado, and goat cheese with champagne Dijon vinaigrette

BOXED LUNCHES

Individually packaged lunch boxes that include choice of sandwich, assorted chips, cookie or brownie, and a bottled water. All Sandwiches are served on Neomonde brioche bread.

COLD SANDWICHES | \$15 Per Person

- Ham & provolone
- Turkey & provolone
- Local club
- Chicken salad
- Pimento cheese with veggies

HOT SANDWICHES | \$18 Per Person

- Chicken Philly cheesesteak
- Pulled pork
- Brisket
- Green tomato & pimento cheese





HOR D'OEUVRES

Per Person (Minimum of 25)

CHICKEN & WAFFLES | \$4

Honey tossed chicken with maple syrup and honey aioli

MINI CHICKEN TOSTADAS | \$3

Shredded chicken tinga served with cilantro lime crema and pico de gallo

CHICKEN SALAD CUPS | \$3

Blend of chopped grilled chicken, onion, garlic, pickles, avocado oil mayo, and celery served in wonton crisp bowl

SHRIMP COCKTAIL SHOOTER | \$4

Herb grilled shrimp served with lemon and cocktail sauce

DEVILED EGGS | \$4

- **Original** | Creamy dijon and relish
- **BLT** | Bacon, arugula, and tomato
- **Carbonara** | Bacon, cracked peppercorns, and parmesan crisps
- **Jalapeno Popper** | Pickled jalapenos and cheddar crisp

SLIDERS | \$5

- **Beef burger slider**
- **Korean BBQ** | with seasonal slaw
- **Pulled pork** | with coleslaw
- **Beef brisket** | with coleslaw
- **BBQ grilled chicken** | with fried onions

CROSTINIS | \$4

- **Tomato bruschetta**
- **Caper boursin cheese, pickled onions, arugula, and fig glaze**
- **Crispy bacon mushroom with whipped chive cream cheese**

STUFFED MUSHROOMS | \$4

Filled with andouille sausage and herby parmesan blend and topped with parmesan breadcrumbs

SKEWERS | \$4

- **Caprese** | Baby heirloom tomatoes, basil, mozzarella, & balsamic glaze
- **Grilled Shrimp** | with chimichurri sauce
- **Mini Teriyaki Chicken Kabobs** | Baby heirloom tomatoes, mushrooms, onions, and teriyaki chicken

AHI TUNA WONTON | \$5

Seared ahi tuna wonton crisp, pickled onions, pickled jalapenos, wasabi aioli, and green onions

CHIMICHURRI SHRIMP CRISP | \$4

Garlic lime shrimp chimichurri sauce, and pico de gallo

SHRIMP CEVICHE | \$4

Shrimp, onion, tomato, and avocado in lime marinade in wonton crisp bowl



DISPLAYS

CRUDITE DISPLAY

Small platter \$35 (Serves 8-10) | **Medium platter \$55** (Serves 20-22) | **Large platter \$85** (Serves 45-50)

Celery, carrots, cucumber, baby heirloom tomatoes, bell peppers, broccoli with green goddess dressing

FRUIT DISPLAY

Small platter \$35 (Serves 8-10) | **Medium platter \$55** (Serves 20-22) | **Large platter \$85** (Serves 45-50)

Seasonal fruit display with honey cinnamon yogurt sauce

CHEESE DISPLAY

Small platter \$50 (Serves 8-10) | **Medium platter \$70** (Serves 20-22) | **Large platter \$95** (Serves 45-50)

Local cheeses, mixed nuts, dried fruit, housemade pimento cheese, and assorted crackers

CHARCUTERIE DISPLAY

Small platter \$60 (Serves 8-10) | **Medium platter \$80** (Serves 20-22) | **Large platter \$100** (Serves 45-50)

Locally cured meats and cheeses are accompanied by honey, olives, dried fruit, mixed nuts, mustards, and garnished with fresh fruit/berries

FIESTA DISPLAY | \$8 Per Person

Handmade guacamole, fresh pico de gallo, hot five-cheese blend queso, and black bean corn salsa served with our house made tortilla chips

DIPS Per Person

All served with choice of corn tortilla chips, (untoasted) naan bread, toasted crostini.

- Hot buffalo chicken dip | \$5
- Pimento cheese spread | \$5
- Guacamole | \$6
- Signature salsa fresca | \$4
- Spinach artichoke dip | \$5
- Crafted queso | \$6
- Jalapeno popper dip | \$5



BUFFET BY DESIGN

All Buffets include dinner rolls and a choice of house or Caesar salad.

- One entree & Two sides | \$22 Per Person
- Two entrees and Two sides | \$26 Per Person

Additions and substitutions subject to additional charges per person

ENTREES CHOICES

- Award-winning pulled pork BBQ
- Buttermilk fried chicken
- BBQ glazed chicken
- 6 oz hamburgers and all-beef hot dogs
- Herb-crusted grilled chicken breast

PREMIUM OPTIONS **Additional charges apply per person*

- Herb-crusted pork tenderloin | +\$3 (25 Person Minimum) | with caramelized balsamic bacon jam
- Caprese chicken | +\$3 | Pesto chicken with mozzarella, tomatoes, balsamic glaze, and basil
- Dill and lemon crusted salmon | +\$4 | with a lemon and dill Caper Butter Sauce

ELITE OPTIONS **Additional charges apply per person*

- Smoked beef brisket | +\$8
- Short ribs with red wine demi-glaze | +\$9
- Ahi tuna steaks | +\$8
- Hand-cut beef filets with compound herb butter | +\$8
- Thyme and garlic prime rib | +\$12

SIDES

**Additions and substitutions subject to additional charges per person*

- Baked mac & cheese
- Potato salad
- Wild mushroom pilaf
- Herb-roasted fingerling potatoes
- Grilled asparagus
- Bacon & onion brussel sprouts
- Pasta salad
- Hushpuppies
- Jalapeno cheddar grits
- Smoked gouda mashed potatoes
- Basmati rice
- Loaded mashed potatoes
- Dirty rice
- Seasonal vegetable medley
- Roasted broccoli
- Basil butter creamed corn
- Salt potatoes

BREADS

**Additions and substitutions subject to additional charges per person*

- Biscuits
- Cheddar jalapeño cornbread
- Garlic bread
- Focaccia

DESSERTS

**Additional charges apply per person*

- Toffee chocolate chip cookies | \$3
- Banana pudding | \$5
- Brownies | \$3
- Peach or salted apple cobbler | \$5
- Cheesecake squares | \$4





ACTION STATIONS \$100 Banquet Chef Fee

CHEF ATTENDED CARVING STATIONS | +\$12 Per Person (50 Person Minimum)

- Roasted pork tenderloin | with balsamic bacon jam
- House smoked turkey breast | seasonal jelly
- Premium protein additions *Additional charges apply per person
 - Smoked BBQ brisket | +\$6 | with western BBQ sauce
 - Herb-crusted prime rib | +\$8 | with horseradish cream

CHEF ATTENDED SHRIMP & GRITS | \$18 Per Person

- Sautéed Shrimp in Cajun Cream Sauce served on top of Jalapeño cheddar grits
- Accompanied by andouille sausage, bacon, scallions, roasted red peppers, mushrooms, fire-roasted tomatoes, shredded hoop cheddar cheese, blackened seasonings, and assorted hot sauces

CHEF ATTENDED FIESTA STATION | \$14 Per Person

- Accompanied with choice of tortilla chips or corn tortillas
- Accompanied by choice of two proteins | Chicken tinga, seasoned ground beef, pulled pork, or grilled chicken
- Premium protein additions (+Per Person) | Grilled shrimp +\$4, brisket +\$3, burnt ends +\$3, impossible ground beef +\$2, or seared ahi tuna +\$4
- Toppings include | Housemade queso, pico de gallo, sour cream, shredded cheddar, shredded lettuce, pickled jalapenos, seasonal slaw, lime wedges, cilantro, black beans, and cilantro lime crema

CHEF ATTENDED MAC & CHEESE BAR | \$12 Per Person

Signature five cheese sauce blended with cavatappi noodles

- Accompanied by choice of two proteins | Grilled chicken, BBQ pulled pork, popcorn chicken, smoked brisket +\$3, or burnt ends +\$3
- Choice of one additional protein | +\$2 Per Person | Grilled chicken, BBQ pulled pork, popcorn chicken, or seasoned ground beef
- Premium protein additions | +\$3 Per Person | Grilled shrimp, chopped brisket, or burnt ends
- Toppings include | Bacon, roasted red peppers, fire-roasted tomatoes, scallions, blue cheese, caramelized onions, roasted broccoli, roasted mushrooms, parmesan breadcrumbs, western BBQ sauce, and buffalo sauce and ranch

CHEF ATTENDED PASTA STATION | \$14 Per Person | Penne or cavatappi pasta

- Choice of two sauces | Vodka sauce, pesto, alfredo, marinara, pesto cream sauce, or lemon caper butter sauce
- Choice of two proteins | Pesto grilled chicken, beef meatballs, or italian sausage
- Premium options | Additional protein +\$2 Per Person
Impossible meatballs +\$2 Per Person | Garlic shrimp +\$4 Per Person
- Accompanied by | Fire-roasted tomatoes, spinach, mushrooms, broccoli, artichoke hearts, roasted red peppers, shaved parmesan, and garlic bread.