

Local Eats Craft Food Catering Menu

Appetizer Buffet

Cold Selection

- Pecan Chicken Salad Bite - Mini brioche bun, leaf lettuce, Dijon-mayo
Smoked Gouda Pimento Cheese Bite - Mini brioche bun, tomato, sriracha aioli
Bruschetta - Grilled sourdough, tomato, basil, parmesan, balsamic drizzle
Mini Muffuletta - Focaccia, Dijonmayo, salami, roasted pepper & olive relish
Caprese Skewers - Cherry tomato, marinated mozzarella, basil-pecan pesto aioli
Fresh Fruit Skewers - Assorted fresh seasonal fruit, poppyseed dressing
Shrimp Ceviche Shooters* - Marinated grilled shrimp, roasted salsa, tortilla crisp
Avocado Bisque Shooters - Creamy avocado bisque, blue crab Pico

Hot Selection

- Wagyu Beef Slider - Mini sesame bun, melted white cheddar, chipotle aioli
Korean BBQ Meatballs - Beef, Korean pepper, ginger-soy reduction
Pulled Pork Slider - Mini sesame bun, BBQ sauce, house slaw, sriracha aioli
Pot Stickers - Asian pork-chicken dumplings, pan fried, yuzu-soy reduction
Curry Chicken Skewers - Curry-cilantro marinade- southwest slaw, sriracha
Chicken Satay - Asian grilled chicken skewer, Thai peanut sauce drizzle
Pecan Crusted Chicken - Pecan crusted chicken tenders, basil-pecan pesto aioli
Chicken & Waffle - Petite southern fried chicken, waffle, maples syrup drizzle
Asian BBQ Pork - Asian BBQ pork skewers, pineapple salsa, sriracha aioli
Grilled Vegetable Skewer - Assorted vegetables, honey-balsamic vinaigrette
Mini Crab Cakes* - Blue crab, southern cornbread, chipotle remoulade
Sesame Crusted Salmon Bites* - Sauteed bok choy, yuzu- soy reduction

Pricing

3 cold selections & 3 hot selections \$24 pp

4 cold selections & 4 hot selections \$28 pp

Add chips & house queso station for \$4.50 pp

Add charcuterie board for \$5.50 pp

*Add fresh seafood ceviche & chips for \$8 pp

Add a Fry Station for \$250 and \$3 pp

Fresh Assorted French fries served in cone cups with assorted dipping sauces

Add a mash potato bar for \$75 and \$5 pp

Includes attendant mini martini glasses, roasted garlic mash potato, shredded cheese, chives, bacon, sour cream, country gravy

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Traditional Buffets

Taco Bar

*Fresh Tortilla Chips, House Queso, Assorted Salsas
Fresh Flour Tortillas*

*Smoked Beef Asada - Thins sliced house smoked skirt steak with sauteed rajas
Pollo Rico - Flavorful Achiote-lime char-grilled thighs, thin sliced, fresh cilantro*

Assorted Toppings to include:

*Fresh Guacamole, shredded lettuce, diced tomatoes, diced red onions, fresh Pico,
shredded cheese, roasted corn-black bean relish, southwest slaw, pickled red
onions, charred jalapenos, sour cream, sriracha aioli*

Price
\$18 pp

Tex-Mex Buffet

*Fresh Tortilla Chips, House Queso, Assorted Salsas
Spanish Rice with cilantro, lime, roasted corn
Refried Black Beans with fresh Pico & Monterey jack cheese
Fresh Flour Tortillas*

*Smoked Beef Asada - Thin sliced house smoked beef skirt steak with rajas
Pollo Rico - Flavorful Achiote-lime charred grilled chicken thigh meat, sliced, fresh
cilantro*

Traditional Condiments to include:

*Fresh Guacamole, lettuce, diced tomatoes, shredded cheese, sour cream,
assorted salsas*

Price
\$25 pp

Hill Country BBQ

*Warm house made BBQ sauce on the side
Red Bliss Potato Salad made with celery, chopped eggs, crispy bacon, chive, Texas
Style Pinto Beans, Southwest Slaw
Sliced Brothers Bakery White Bread
Sliced Red onions, Kosher Pickle Spears*

Meats

*Sliced BBQ Hudson Meats Sausage
Slow smoked BBQ Chicken
Sweet & Spicy BBQ Pulled Pork*

Pricing

2 meats \$21 pp

3 meats \$24 pp

Substitute sliced smoked brisket at additional \$3 per person

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Email for Pricing & side selections that best accommodate your selection

Ala Carte Selection

Ala carte selections include your choice of salad, two sides and fresh brother's bakery dinner rolls with butter pearls

Chicken Piccata - Light egg-parmesan battered chicken breast medallions finished lemon-caper butter reduction

Pecan Crusted Chicken - Pecan-panko crusted sauteed chicken breast medallions with pesto cream and garnished with tomato relish

Tortilla Crusted Chicken - Tortilla chip crusted chicken breast medallions with pepper jack fondue and garnished with fresh Pico

Herb Roasted Pork Loin - Thin sliced with pan jus sauce and garnished with crispy fried onion straws

Cajun Spiced Pork Tenderloin - Blackened, sliced, finished with creole mustard cream sauce and garnish with corn succotash

Bourbon-Molasses Glazed Pork Tenderloin - sliced with eight jewel apple compote, pan jus sauce

**Seafood Selection Availability is seasonal based, email for custom selection*

All pricing includes our chrome roll top chafing dishes & buffet attendant to assure freshness & appeal

Elegant Disposable Dinnerware Tables & Linen are available at additional charge

Prices do not include Sales Tax or Set-up & Delivery

Set-up & Delivery Fee is based on the event location and load-in area of the event.

A deposit in the amount of \$500 is required to save your date for the event and will be deducted from your final invoice