**Local Eats Craft Food Catering Menu 2024**

**We offer hand crafted food, specializing in buffet style catering in the Texas Hill Country**

**Appetizer Buffet**

**Cold Selection**

**Pecan chicken salad bite- mini brioche bun, leaf lettuce, Dijon-mayo**

**Jalapeno- pimento cheese bite- mini brioche bun, tomato, sriracha aioli**

**Artichoke Bruschetta- grilled French bread, feta cheese, roasted garlic aioli**

**Tomato Bruschetta- grilled French bread, basil, parmesan, balsamic drizzle**

**White Bean Bruschetta- grilled French bread, apricot, white truffle oil, parm 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**

**Tuna Tartar- Asian spiced, English cucumber cup, hoisin drizzle**

**Shrimp Ceviche Shooters- marinated grilled shrimp, roasted salsa, tortilla crisp**

**Avocado Bisque Shooters- creamy avocado bisque, blue crab Pico**

**Mini Corn In a Cup- sweet corn, crema, queso fresco, micro cilantro**

**Hot Selection**

**Angus beef slider- mini sesame bun, melted white cheddar, chipotle aioli**

**Sweet Tea Chicken Slider- mini sesame bun, fried chicken, raising cane sauce**

**Pulled Pork Slider- mini sesame bun, BBQ sauce, house slaw, sriracha aioli**

**Brisket Slider- mini sesame bun, melted pepperjack, house bbq sauce**

**Korean BBQ Meatballs- beef, Korean pepper, ginger-soy reduction**

**Pot Stickers- Asian pork dumplings, pan fried, yuzu-soy reduction**

**CBJ- bacon jalapeno wrapped chicken, smoked tomato butter**

**Curry Chicken Skewers- curry-cilantro marinade- southwest slaw, sriracha**

**Chicken Satay- asain grilled chicken skewer, Thai peanut sauce drizzle**

**Asian BBQ Pork- Asian BBQ pork skewers, pineapple relish, sriracha aioli**

**Grilled Vegetable skewer- assorted vegetables, honey-balsamic vinaigrette**

**Mini crab cakes- blue crab, southern cornbread, chipotle remoulade**

**Sesame Crusted Salmon Skewers- pineapple relish, 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 $3.50 pp**

**Add antipasto tray for $5.50 pp**

**Add fresh seafood ceviche & tortilla chips for $6 pp**

**Add fresh fruit & cheese tray for $4.50 pp**

**Add mini wedge salad tray for $4 pp**

**Add a Attended Carving Station for $150**

**Carving station includes Chipotle-Horseradish Sauce & Split Rolls**

**Smoked Turkey Breast $5 pp**

**Smoked Pork Loin $4pp**

**Bacon Wrapped Pork Tenderloins $6 pp**

**Smoked New York Strip or Tenderloin $ Market Price**

**Traditional Buffets**

**Taco Bar**

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

**Fresh Flour Tortillas**

**Smoked Beef Fajitas- thins sliced house smoked skirt steak with sauteed rajas**

**Smoked Chicken fajitas- 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,**

**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 Fajitas- thin sliced house smoked beef skirt steak with rajas**

**Smoked Chicken Fajitas- 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 $23 pp**

**Hill Country BBQ**

**Texas Smoked Brisket**

**Texas Hill Country Sausage**

**Slow smoked BBQ Chicken**

**BBQ Pulled Pork**

**Warm house made BBQ sauce on the side**

**Red Bliss Potato Salad made with celery, chopped eggs, crispy bacon, chive**

**Texas Style Pinto Beans**

**Sliced Brothers Bakery White Bread**

**Sliced Red onions, Kosher Pickle Spears**

**Pricing**

**2 meats $22 pp**

**3 meats $26 pp**

**Add Cucumber-Tomato salad or southwest slaw $2.50 pp**

**Ala Carte Selection**

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

**Chicken Piccata- Light egg-parmesan battered chicken breast medallions finished lemon-caper butter reduction $21**

**Pecan Crusted Chicken- Pecan-panko crusted sauteed chicken breast medallions with pesto cream and garnished with tomato relish $21**

**Parmesan Crusted Chicken- Parmesan crusted chicken medallions topped with tomat0- basil cream and garnish with shaved parmesan $21**

**Tortilla Crusted Chicken-** **Tortilla chip crusted chicken breast medallions with pepper jack fondue and garnished with fresh Pico $21**

**Herb Roasted Pork Loin- Thin sliced with pan jus sauce and garnished with crispy fried onion straws $22**

**Smoked Pork Tenderloin- Thin Sliced with Dijon cream, topped with sauteed mushrooms and crispy fried onion straws $23**

**Cajun Spiced Pork Tenderloin- Blackened, sliced, finished with creole mustard cream sauce and garnish with corn succotash $23**

**Bourbon-Molasses Glazed Pork Tenderloin- sliced with eight jewel apple compote, pan jus sauce $23**

**Blackened Salmon- 4 ounce salmon, cajun butter reduction, sweet corn succotash $24**

**Lamb Osso Buco- Tender braised Australian Leg of Lamb Morsels, red wine reduction, olive gremolata $24**

**Two selection of entrees available email us for pricing**

**Salad Selections Pick 1**

**Classic Ceasar – crisp romaine lettuce, herb croutons, ceasar dressing, parmesan**

**Hearts Of Romaine- crisp romaine hearts, grape tomatoes, herb croutons, parmesan vinaigrette**

**Mini Iceberg wedge- garnished with grape tomatoes, crispy bacon, onion straws with choice of ranch or blue cheese dressing**

**Hill Country Salad- fresh spring mix, English cucumber, grape tomato, matchstick carrots, granny smith apples, Texas pecans, Dijon vinaigrette**

**Southwest Ceasar- romaine lettuce, sweet corn, black beans, fresh pico, chipotle Caesar dressing, shaved parmesan**

**Cucumber Tomato Salad- Fresh English cucumber, grape tomatoes, pickled red onion tossed in a parmesan vinaigrette**

**Southwest Slaw- shaved cabbage, matchstick carrots, julienned poblano peppers, fresh cilantro, sriracha vinaigrette**

**CousCous salad- couscous with English cucumber, tomato, parsley, mediterranean vinaigrette**

**Street Corn Salad- sweet corn tossed with fresh pico, queso fresco, fresh cilantro, lime crema**

**Side Selections Pick 2**

**Herb Roasted Red Bliss Potatoes with parmesan, Roasted Garlic Whipped Potatoes, Herb Boursin Whipped Potatoes, Creamy Rosemary Poletna, Cilantro- Lime Rice with street corn garnish, Refried Black Beans with melted Monterey jack cheese**

**Harvest Green Beans with bacon & caramelized onions, Sauteed Summer Squash medley, Broccolini with roasted red bell peppers, Southwest Grilled Summer Squash Medley, Haricot Verts green beans with match stick carrots**

**Ice Tea & water Station $3 pp**

**All pricing includes our chrome roll top chaffing dishes, buffet attendant to assure freshness & appeal and Elegant Disposable Dinner ware.**

**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.**

**Full Catering minimum is $750, If you are looking for drop off catering, we will happily give you a quote.**

**Looking for something different email us for custom menus at**

[**Localeatscraftfood@gmail.com**](mailto:Localeatscraftfood@gmail.com)

**Chef Mike Maples has over 30 years of experience in some of the top private country clubs, hotels & resorts in both the Houton & Ausin Markets. Before local eats he held title of Executive Chef of The Austin Club for 8 years and Executive Chef at Barton Creek Resort in Austin Texas as well. While in Houston he trained some of the Citys top Executive Chefs including under Master Chef at Houston Country Club from there he was name one of Houston’s top Up & Coming Chefs while as Executive Chef at Osteria D Aldo. Thank you for looking to Local Eats for your next catering event!**

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