

We've Got You Catered

LP Catering offers a variety of housemade selections for events big or small. Orders are available for pick up or delivery to your venue. We also provide on-site catering.

- *Graduations*
- *Bridal + Baby Showers*
- *Birthday Parties*
- *Corporate Events*
- *Any Life Milestone*



LP

CATERING

412-924-9050 | localprovisionspgh.com | localprovisionspgh@gmail.com | [@localprovisionspgh](https://www.instagram.com/localprovisionspgh)



ARTISAN GOODS
**LOCAL
PROVISIONS**
Market & Cafe



SCAN ME

Local Provisions Catering

Thank you for your interest in LP Catering! No matter your budget, we are happy to customize a menu based upon the size of your event, your guests' dietary needs and specific tastes. We also partner with a curated list of event planners and rental companies should need help planning your perfect event. Our goal is to provide delicious food with personalized service so your special moments can be remembered for a lifetime.

For events of 20 people or more, we offer catering pickup, delivery and full-service onsite catering. (If you are hosting an even for less than 20 people, please consider ordering from our daily café menu.)

Onsite catering services include:

- Service for passed appetizers
- Buffet set up, maintenance and clean up
- Bussing of dishes
- Onsite food preparation / cooking

Bar and plated dinner service availability is determined on a case-by-case basis.

Service Fees:

All catering orders will incur a 5% administration fee.

LP Catering can provide staff (cooks, servers, buffet attendants and bartenders) for onsite events for \$150/per staff. This includes 3 hours of service and 1.5 hours for set up, breakdown and transportation. These fees do not include gratuity. Each additional hour will be \$50/per staff, per hour.

A 20% gratuity will be added to each onsite event.

For more information regarding our catering service or to check availability, please email catering@localprovisionspgh.com.

Catering Menu

pricing is per person, served buffet style or stationed

APPETIZERS

Fresh Fruit Display **\$5**

seasonal fruit + fresh berries

Vegetable Crudité **\$6**

served with house made ranch or hummus

Cheese and Charcuterie **\$16** (priced per adult)

pickles, mustard, jams, crostini

Breads + Spreads **\$10**

*hummus, artichoke dip, whipped ricotta, pickled
veggies, flat breads, crostini, crackers*

Arancini **\$4**

fried risotto balls, marinara, pecorino

Puff Pastry **\$6**

*seasonal fruit compote, brie OR
forest mushrooms + whipped goat cheese*

Ahi Tuna Lettuce Wraps **\$8**

asian slaw, spicy aioli, butter lettuce

Mini Crab Cakes **\$14**

served with caper remoulade sauce

Grilled or Fried Chicken Wings **\$5**

*served with ranch or blue cheese,
choice of sauce: buffalo, spicy garlic or Texas dry rub*

Smoked Trout Salad **\$9**

crostini, pickled red onion, cornichons

Shrimp Skewers **\$9**

bbq – chipotle glaze

Veal + Pork Meatballs **\$5**

marinara, pecorino

Catering Menu

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SALADS + SIDES

Seasonal Salad **MP**

inquire about our seasonal salad offerings

Garden Vegetable Salad **\$4**

baby greens, seasonal vegetables, citrus vinaigrette

Israeli Pearl Pasta Salad **\$5**

kalamata olives, cherry tomatoes, capers, cucumbers, red onion, extra virgin olive oil, sherry vinegar

Baby Kale Caesar Salad (or traditional) **\$4**

parmesan, garlic croutons, creamy Caesar dressing

Kitchen Sink Salad **\$6**

romaine, provolone cheese, salami, ham, cherry tomato, cucumbers, fried chick peas, avocado, red onion

add chicken to any salad + \$3/pp

INQUIRE ABOUT OUR SEASONAL SOUPS!

3 Grain Salad **\$5**

quinoa, farro, bulgar wheat, lentils, arugula, snow peas, carrots, citrus + thyme vinaigrette

Roasted Baby Potatoes **\$4**

whole grain mustard, thyme

Grilled Asparagus or Broccolini **\$5**

lemon oil, chili flake

Grilled Vegetables **\$5**

red peppers, zucchini, eggplant, portobellos

Roasted Root Vegetables **\$6**

Butter + thyme

Risotto **\$4**

forest mushrooms

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PASTAS

Farfalle **\$6**
zucchini, tomatoes, capers, basil, Aglio Olio

Rigatoni **\$7**
marinara, pork sugo, pecorino

Baked Macaroni **\$4**
four cheese, crispy topping

Penne + Marinara **\$5**
add seasonal vegetables + \$2/pp

ENTREES

Chicken Cutlets **\$8**
lemon-caper sauce

BBQ Pulled Pork **\$7**
*potato buns or lettuce wraps, gouda cheese, pickles
slaw + mustard available upon request*

Grilled Chicken legs + thighs **\$6**
choice of dry rub or BBQ

Sausage + Peppers* **\$8**
*mild or hot Italian sausage, peppers, onions, with or
without marinara*

Marinated/grilled Chicken Breast **\$8**

Sliced Rib Eye of Beef* **MP**
horseradish cream, bordelaise

Focaccia Sandwiches (substitute rolls) **\$7**
*salami, capicola, mortadella, provolone, lettuce,
tomato, onion, banana peppers, Italian dressing*

Build your own Burger Bar **\$16**
*angus patties, platters of lettuce, tomatoes, onion,
pickles, brioche buns, choice of condiments, choice
of cheese*

Upgrade your toppings: mushrooms, caramelized
onions, bacon **\$1/ea/pp**

Upgrade your protein: turkey, veggie, chicken
breast, Impossible meat, bison **MP**

Shaved Porchetta Sandwiches **\$9**
provolone, garlic aioli, rapini, ciabatta

Seared Filet of Beef **MP**
*served on a bed of mushrooms and caramelized
onions*

Roasted Kielbasa* **\$8**
*served with kraut + caramelized onions,
whole grain mustard on the side,*

**Dinner or sandwich rolls available at an additional cost.*

Catering Menu

LP Desserts

Mini or full-size options available for most items. Minimum order 1 dozen. Pricing is based upon quantity and assortment selected.

LP Mini Dessert Platter \$4/pp

choice of 3 of the following: "mini" (1oz) LP chocolate chip cookies, Iced sugar cookie bars, mini tarts (lemon or chocolate), Rice Krispie treats, mini cupcakes

LP Chocolate Chip Cookies \$2/pp

Cupcakes (chocolate or vanilla) \$3.50/pp

specialty flavor options available; specific icing and sprinkle colors available upon request

Round Celebration Layer Cake

three layers of cake, two layers of filling; size and price based upon based upon final guest counts; specialty flavor available.

We work with several local confectioners to outsource additional dessert options. Please inquire with the catering manager for more information.