

## Local Provisions Catering

Thank you for your interest in LP Catering! For events of **20 people or more**, we offer catering pickup, delivery and limited onsite catering. (If you are hosting an even for less than 20 people, please consider ordering from our daily café menu.) We are happy to customize a menu based upon your event size, size of the event, your guests' dietary needs and specific tastes.

For catering pickup and delivery, we can provide:

- High end plastic plates, napkins, and silverware (additional cost)
- Disposable chafing dishes and sternos (additional cost)

For onsite catering we can provide:

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

We are not a full-service caterer so are not able to provide:

- Table and chairs rental and set up
- Place settings and decorations
- Breakdown of tables, chairs, linens, etc.
- Bussing of glassware

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

### **Service Fees:**

Catering deliveries will incur a delivery fee based upon the distance from the restaurant to the event location.

LP Catering can provide staff (cooks, servers, buffet attendants) 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 [localprovisionspgh@gmail.com](mailto:localprovisionspgh@gmail.com).**

## Catering Menu

*pricing is per person, served buffet style or stationed*

### APPETIZERS

Fresh Fruit Display **\$5**

*seasonal fruit + fresh berries*

Vegetable Crudité **\$5**

*served with house made ranch*

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

*pickles, mustard, jams, crostini*

Breads + Spreads **\$7**

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

Fried Raviolis **\$3**

*parmesan, marinara*

Arancini **\$4**

*fried risotto balls, romesco, pecorino*

Puff Pastry **\$6**

*seasonal fruit compote, brie OR*

*forest mushrooms + whipped goat cheese*

Ahi Tuna Lettuce Wraps **\$7**

*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*

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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*

#### 3 Grain Salad **\$5**

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

#### Roasted Baby Potatoes **\$3**

*whole grain mustard, thyme*

#### Grilled Asparagus **\$4**

*lemon oil, chili flake*

#### Grilled Vegetables **\$5**

*red peppers, zucchini, eggplant, portobellos*

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### PASTAS

Farfalle \$6

*spinach, tomatoes, forest mushrooms, feta cream sauce*

Orecchiette \$6

*zucchini, tomatoes, capers, basil, Aglio Olio*

Rigatoni \$7

*marinara, pork sugo, pecorino*

Baked Macaroni \$4

*four cheese, crispy topping*

Penne + Marinara \$4

### ENTREES

Chicken Cutlets \$6

*lemon-caper sauce*

BBQ Pulled Pork \$7

*potato buns, gouda cheese, pickles*

Grilled Chicken legs + thighs \$6

*choice of dry rub or BBQ*

Sausage + Peppers\* \$\$

*mild or hot Italian sausage, peppers, onions, with or without marinara*

Marinated/grilled Chicken Breast \$7

Sliced Rib Eye of Beef\* MP

*horseradish cream, chimichurri*

Focaccia Sandwiches (substitute rolls) \$7

*salami, capicola, mortadella, provolone, lettuce, tomato, onion, banana peppers, Italian dressing*

Build your own Burger Bar \$15

*platters of lettuce, tomatoes, onion, pickles, jalapenos, brioche and wheat buns, mushrooms, caramelized onions, bacon, choice of condiments, choice of cheese*

Shaved Porchetta Sandwiches \$9

*provolone, garlic aioli, rapini, ciabatta*

Honey and Bourbon Glazed Pork Shoulder \$\$

*slow roasted + pull apart, served with lettuce wraps or potato buns, slaw and mustard on side*

Seared Filet of Beef MP

*served on a bed of mushrooms and caramelized onions*

Roasted Bratwursts + Kielbasa\* \$\$

*served with kraut + caramelized onions, whole grain mustard on the side,*

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