# We've Got You 1 A CONTROL OF THE CON

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







# **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 the size of your event, your guests' dietary needs and specific tastes.

For catering pickup and delivery, we can provide:

- High end plastic serving ware (provided)
- 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 appetizers
- 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:

All catering orders will incur a 5% administration fee.

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 18% gratuity will be added to each onsite event.

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







pricing is per person, served buffet style or stationed

### **APPETIZERS**

Fresh Fruit Display seasonal fruit + fresh berries

Vegetable Crudité served with house made ranch or hummus

Cheese and Charcuterie pickles, mustard, jams, crostini

Breads + Spreads hummus, artichoke dip, whipped ricotta, pickled veggies, flat breads, crostini, crackers

Arancini fried risotto balls, marinara, pecorino

**Puff Pastry** seasonal fruit compote, brie OR forest mushrooms + whipped goat cheese Ahi Tuna Lettuce Wraps asian slaw, spicy aioli, butter lettuce

Mini Crab Cakes served with caper remoulade sauce

Grilled or Fried Chicken Wings served with ranch or blue cheese, choice of sauce: buffalo, spicy garlic or Texas dry rub

**Smoked Trout Salad** crostini, pickled red onion, cornichons

**Shrimp Skewers** bbq – chipotle glaze

Veal + Pork Meatballs marinara, pecorino





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## SALADS + SIDES

Seasonal Salad inquire about our seasonal salad offerings

Garden Vegetable Salad baby greens, seasonal vegetables, citrus vinaigrette

Israeli Pearl Pasta Salad kalamata olives, cherry tomatoes, capers, cucumbers, red onion, extra virgin olive oil, sherry vinegar

Baby Kale Caesar Salad (or traditional) parmesan, garlic croutons, creamy Caesar dressing

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

**Roasted Baby Potatoes** whole grain mustard, thyme

Grilled Asparagus or Broccolini lemon oil, chili flake

**Grilled Vegetables** red peppers, zucchini, eggplant, portobellos

**Roasted Root Vegetables** Butter + thyme

Risotto forest mushrooms







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### **PASTAS**

Farfalle zucchini, tomatoes, capers, basil, Aglio Olio

Rigatoni marinara, pork sugo, pecorino **Baked Macaroni** four cheese, crispy topping

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

### **ENTREES**

Chicken Cutlets lemon-caper sauce

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

Grilled Chicken legs + thighs choice of dry rub or BBQ

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

Marinated/grilled Chicken Breast

Sliced Rib Eye of Beef\* horseradish cream, bordelaise

Focaccia Sandwiches (substitute rolls) salami, capicola, mortadella, provolone, lettuce, tomato, onion, banana peppers, Italian dressing Build your own Burger Bar angus patties, platters of lettuce, tomatoes, onion, pickles, brioche buns, choice of condiments, choice of cheese

Upgrade your toppings: mushrooms, caramelized onions, bacon

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

Shaved Porchetta Sandwiches provolone, garlic aioli, rapini, ciabatta

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

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

<sup>\*</sup>Dinner or sandwich rolls available at an additional cost.





### **LP Desserts**

Mini or full-size options available for most items. Minimum order 1 dozen. Pricing is based upon quantity and assortment selected. Inquire with our catering manager for specific dessert pricing.

LP Chocolate Chip Cookies - 1 or 2 oz

LP Rice Krispie Treats

**Iced Sugar Cookie Bars** Specific icing and sprinkle colors available upon request

Mini Lemon Tarts with raspberry + cream

Mini Chocolate Mousse Tarts

Cupcakes (chocolate or vanilla)

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

Round Celebration Layer Cake

Three layers of cake, two layers of filling; sizing based upon serving amount; specialty flavor available.