

Local Provisions Catering

Thank you for your interest in LP Catering! We are a limited-service caterer that offers menus that are available for pickup, delivery and limited onsite catering. For catering pickups and deliveries, we can provide:

- High end plastic plates, napkins, and silverware at an additional cost
- Disposable chafing dishes and sternos at an additional cost

For onsite catering we can provide:

- Equipment for food preparation rental (additional cost passed to customer)
- Service for passed appetizer
- Buffet set up, maintenance and clean up
- Bussing of dishes

At this time, we are not able to provide:

- A “hard set” for events
- Plate, silver + glassware rental
- Table and chairs rental and set up
- Setting of place settings and decorations
- Table side service, including water service
- Breakdown of tables, chairs, linens, etc.
- Bussing of glassware

Bar 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 for 3 hours. Each additional hour will be \$50/per staff, per hour.

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

There is a minimum \$250 minimum for our catering menus. We encourage you to order from our regular Café menu for orders less than \$250.

Catering Menu

pricing is per person, served buffet style or stationed

APPETIZERS

Fresh Fruit Display **\$4**

seasonal fruit + fresh berries

Vegetable Crudité **\$4**

served with house made ranch

Cheese and Charcuterie **\$14** (priced per adult)

pickles, mustard, jams, crostini

Antipasto Bar **\$14**

marinated assorted vegetables, domestic cheese, pickles, cured meats, relish, assorted peppers

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

Pulled Pork or Ahi Tuna Lettuce Wraps **\$4/\$7**

asian slaw, spicy aioli, butter lettuce

Mini Crab Cakes **\$14**

served with caper remoulade sauce

Smoked and Grilled Chicken Wings **\$5**

served with ranch or blue cheese,

choice of sauce: buffalo, spicy garlic or Texas dry rub

Smoked Trout **\$8**

Potato cakes, crème fraîche, chives

Shrimp Skewers **\$9**

bbq – chipotle glaze

Veal + Pork Meatballs **\$5**

marinara, pecorino

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SALADS + SIDES

Peach Salad (seasonal) **\$5**

*romaine, blue cheese, candied walnuts,
honey – balsamic vinaigrette*

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, egg,
creamy Caesar dressing*

Kitchen Sink Salad **\$6**

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

Heirloom Tomato Salad (seasonal) **\$8**

melon, cucumbers, red onion, burrata cheese, basil

3 Grain Salad **\$5**

*quinoa, farro, bulgar wheat, lentils, arugula,
snow peas, carrots, black garlic vinaigrette*

Roasted Baby Potatoes **\$3**

whole grain mustard, thyme

Grilled Asparagus **\$4**

lemon oil, chili flake, cured yolk

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, corn, tomatoes, capers, basil, Aglio Olio

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, Mancini rolls, with or without marinara

Marinated/grilled Chicken Breast \$5

Sliced Rib Eye of Beef \$16
horseradish cream, chimichurri, crusty rolls

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

Rigatoni \$7
marinara, pork sugo, pecorino

Baked Macaroni \$4
four cheese, crispy topping

Penne + Marinara \$4

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 \$\$
provolone, garlic aioli, rapini, ciabatta

Honey and Bourbon Glazed Pork Shoulder \$\$
slow roasted + pull apart, served with lettuce wraps and potato buns, slaw and mustard on side

Seared Filet of Beef \$18
served on a bed of mushrooms and caramelized onions

Roasted Bratwursts + Kielbasa \$\$
served with kraut + caramelized onions, whole grain mustard on the side, Mancini rolls