

CATERING MENU

local ocean

BUFFET

\$60 PER PERSON | MIN 25 PEOPLE

APPETIZER PLATTERS

25 Pieces per platter

Smoked Seafood Charcuterie and cheeses	125
Dungeness Crab Cakes and tartar sauce	115
Black Cod Skewers Hoisin-glazed	125
Albacore Tuna Sashimi Sesame-crusting with wasabi mayo	110
Albacore Tuna Kabobs Teriyaki style	115
Pink Shrimp Bruschetta with smashed avocado	80
Seafood Deviled Eggs seasonal preparation	90
Petrale Sole Roulades Thai-style with green curry-poblano aioli	145
Rockfish Dulse Wontons Fried rockfish, dulse seaweed aioli, sweet & sour sauce, lime zest	110
Lingcod Ceviche Lime-cured lingcod, pico de gallo, avocado, cilantro, fresh corn tortilla chips	100
Edamame Hummus w/ Pita and Vegetables (V)	65
Housemade Bread & Herb Butter (10 sides)	30
Roasted Garlic & Dungeness Crab Soup 11.5 each Creamy clam base, fresh herbs, parmesan cheese, housemade bread	

ORDERING GUIDELINES

We recommend the following serving guidelines:

LIGHT PORTION

(for pre-dinner appetizers) 2-3 pieces per person

LIGHT-MEDIUM PORTION

(for wine receptions or events 1.5 hours in length)

5-6 pieces per person

MEDIUM PORTION

(for receptions or events 2+ hours in length)

6-7 pieces per person

HEAVY PORTION

(in lieu of dinner) 8 or more pieces per person

ENTRÉE (SELECT TWO)

Entrées include bread with herbed butter

Teriyaki Tuna Medallions

Oyster mushrooms, baby bok choy, yuzu-miso chili garlic sauce

Petrale Sole Roulades

Stuffed with scallops & pink shrimp, herbed quinoa salad

Hoisin Black Cod

Asparagus, green beans, fresh orange, shiitake mushroom, onion, red bell pepper, yakisoba noodles, sesame seeds

Crab Stuffed Halibut

Wrapped in puff pastry, pumpkin-spiced roasted veggies, cauliflower purée

Cedar Plank Salmon

Chef Enrique's Christmas sauce trio, Winter vegetables with a citrus & wild rice salad

Beef NY Strip Steak

Creamy whipped Yukon gold potatoes with parsnips & cauliflower, mushroom au jus

EXTRA SIDES +\$5/PERSON PER SIDE

Stuffed Portobello Mushrooms Oregonzola cheese, kale, quinoa, sweet potato, roasted poblano cream sauce

Green Salad with Dijon vinaigrette

Oyster Mushrooms baby bok choy, yuzu-miso chili garlic sauce

Herbed Quinoa Salad

Pumpkin-spiced roasted veggies w/ cauliflower puree

Citrus & Wild Rice Salad Oregon wild rice, pomegranate seeds, orange, red onion, mint, orange vinaigrette, herbs

Creamy whipped Yukon gold potatoes w/ parsnips & cauliflower

CONTACTS & POLICIES

Our staff is here to assist you in planning your event.
To get you started, here are some basics:

CATERING COORDINATOR

Spencer Rhodes Assistant General Manager | spencer@localocean.net | 801-675-7872

DELIVERY

Free delivery within Newport city limits for orders over \$500.
For orders under \$500 or outside of city limits, delivery is \$50 + \$2 per mile outside of Newport.

SERVICE CHARGE

Pick Up Events a 10% service charge will be added to the total food and beverage order

Staffed Events (minimums apply) a 20% service charge will be added to the total food and beverage order

The service charge provides equitable pay, access to health benefits, and year-round economic security for our employees. Additional gratuity is graciously accepted.

PAYMENT SCHEDULE

For orders over \$500, a 50% deposit is due at contract signing.
Full payment of the balance is due at pickup.

PRICE & MENU ADJUSTMENTS

Prices subject to change up to 30 days prior to a contracted event. Menu items may be adjusted to accommodate seasonal availability of food items.

ADD-ONS

- **Palmware Plates or Bowls** \$1 each
- **Compostable Cutlery** \$0.50 per set
- **Offsite Plate & Dinnerware Rental** \$2 per person
- **Offsite Glassware Rental** \$1 per person
- **Linen Napkins & Tablecloths** price varies
- **Floral Arrangements** available upon request