

# ACTION STATIONS

**PRICED PER PERSON FOR ENTIRE  
HEAD COUNT - MINIMUM 50 GUESTS**

Action stations require a banquet chef attendant (\$100).

## **SHRIMP & GRITS | 14.00**

Fresh gulf shrimp sautéed with rich tomato, onion and bacon cream.  
Served with our award-winning cheddar jalapeño stone ground grits. (grits are not spicy, just full of flavor!)

## **PASTA STATION | 11.00**

Penne or bowtie pasta with alfredo and marinara sauces.

PREMIUM ADDITIONS:

Chicken +3.00 / Shrimp +8.00

Mixed Vegetables +2.00

Garlic Bread and Caesar or Garden Salad +2.00

## **MAC + CHEESE BAR | 12.00**

Cavatappi noodles with a creamy mornay sauce. Pick and add your own toppings and we will make to order. Toppings to include: mushrooms, caramelized onions, bacon, scallions, broccoli, cauliflower, tomatoes, blue cheese, balsamic  
Add pulled pork +3.00 / beef brisket +6.00

# CARVING STATIONS

**PRICED PER PERSON FOR ENTIRE  
HEAD COUNT - MINIMUM 50 GUESTS**

Carving stations require a banquet chef attendant (\$100).

Top Round | 9.00

Pork Loin | 14.00

Carved Prime Rib | 16.00

# DISPLAYS

**PRICED PER PERSON FOR A MINIMUM OF 25 GUESTS**

Vegetable Display | 7.00

Fruit Display | 6.00

Cheese + Crackers | 5.00

Charcuterie Display | 8.00

Chips + Salsa | 4.00

Buffalo Chicken Dip | 6.00

Spinach + Artichoke Dip | 5.00

# BOXED LUNCHES

**15.00 PER PERSON**

Deli Sandwich Options:

**HAM + SWISS | TURKEY + PROVOLONE |**

**ROAST BEEF + PROVOLONE | CHEESE + VEGETABLE**

Includes 1 oz. bag Lay's Original Potato Chips, Brownie, Bottled Water

# HORS D'OEUVRES

**PRICED PER PIECE - MINIMUM 25 PIECES**

## **HOT**

BBQ Sandwich Sliders | 2.00

Steak or Bean Empanadas | 3.00

Beef Brisket Sliders | 3.00

Buffalo or Honey BBQ Chicken Wings | 3.00

Chicken Satay w/ Peanut Sauce | 3.00

Coconut Chicken Tenders | 3.00

Hamburger or Cheeseburger Sliders | 3.00

Individual Chicken + Waffles | 4.00

Scallops Wrapped in Bacon | 4.00

Miniature Crab Cakes | 3.00

Crab Rangoons | 2.00

Silver Dollar Mushrooms | 4.00

With Andouille sausage.

Assorted Miniature Quiche | 2.25

Garden Vegetable, 3 Cheese, Broccoli & Cheese, Lorraine.

Spanakopita | 3.00

Spinach, feta cheese and seasonings in phyllo.

Grilled Vegetable Flatbread | 3.00

Assorted grilled vegetables on garlic naan.

## **COLD**

Tomato Bruschetta | 2.00

Deviled Eggs | 2.00

Caprese Skewers | 3.00

Shrimp Cocktail | 3.00

Toasted Pita w/ Black Bean Hummus | 2.00

Sourdough Toast Points w/

Seasoned Avocado | 2.00

Beef Tartare or Beef Carpaccio Crostini | 3.00

Chicken Salad Cups | 3.00

THE  
LOCAL

# CATERING MENU

Catering@TheLocalRaleighNC.com

(919) 977-6683

TheLocalRaleighnc.com/catering

All buffets include disposable black plastic plates, clear plastic cups and cutlery for guaranteed head count.  
Other beverages and ice available upon request.

## SIGNATURE BUFFET

**21.00 PER PERSON**

### INCLUDES

Hush Puppies, Coleslaw and Hickory-Smoked Pork BBQ  
(add hamburger buns +1)

### PREMIUM ADDITIONS

+ Add BBQ Chicken / Fried Chicken +3.00  
+ Add Beef Brisket + 6.00

### CHOOSE ONE SIDE

Potato Salad  
Salt Potatoes  
Potato Gratin  
Baked Macaroni + Cheese  
Green Beans w/ Bacon + Onions  
Mixed Vegetables  
Corn on the Cob

### CHOOSE ONE DESSERT

Brownies  
Banana Pudding  
Peach or Salted Caramel Apple Cobbler  
Chocolate Chip Cookies

Includes Sweet Tea, Unsweet Tea and Water

## LOW COUNTRY BOIL

**26.00 PER PERSON**

All of the following are cooked in one highly -seasoned pot, strained and then displayed on a table for your picking: Potatoes, Kielbasa, Onions, Corn on the Cob, Chicken, Shrimp and Lemon.

### PREMIUM ADDITIONS (MP)

+ Add BBQ Chicken / Fried Chicken +3.00  
+ Add Beef Brisket + 6.00

### CHOOSE ONE SIDE

Clams  
Mussels  
Oysters

### CHOOSE ONE BREAD

Dinner Rolls, Jalapeno-Cheddar Corn Bread, Hush Puppies

### CHOOSE ONE SALAD

Garden Salad, Caesar Salad, Broccoli Salad

### CHOOSE ONE DESSERT

Brownies, Banana Pudding, Cobbler  
(Peach or Salted Caramel Apple), Chocolate Chip Cookies

Includes Sweet Tea, Unsweet Tea and Water

## BUILD YOUR OWN BUFFET

**1 ENTRÉE (22.00), 2 ENTRÉES (25.00),  
3 ENTRÉES (28.00)**

### ENTRÉE SELECTIONS

Award-Winning Pulled BBQ Pork  
Buttermilk Fried Chicken  
BBQ Bone-In Chicken  
Italian Roasted Herbed Bone-In Chicken  
6 oz. Angus Beef Burgers  
cheese, lettuce, tomato, onion, ketchup, mustard  
All-Beef Hot Dogs  
chili, diced onion, ketchup, mustard, relish  
Penne alla Vodka

### PREMIUM ENTRÉE SELECTIONS (+3)

8-Hour Smoked St. Louis Pork Ribs  
3 bones per person  
Roasted and Carved Pork Loin  
with caramelized red onion and balsamic-bacon jam  
Italian Sausage with Peppers and Onions  
Dill-Scented Salmon  
with dill-lemon cream sauce

### CHOOSE ONE BREAD

Dinner Rolls, Jalapeno-Cheddar Corn Bread, Hush Puppies

### CHOOSE ONE SALAD

Garden Salad, Caesar Salad, Caprese Salad, Coleslaw,  
Italian Pasta Salad, Potato Salad, Broccoli Salad

### CHOOSE TWO VEGETABLES

Salt Potatoes, Mashed Potatoes w/ Gravy, Potato Gratin,  
Rice Pilaf or Basamati Rice, Baked Macaroni & Cheese,  
Green Beans w/ Bacon & Onions, Mixed Vegetables,  
Corn on the Cob

### CHOOSE ONE DESSERT

Brownies, Banana Pudding, Cobbler  
(Peach or Salted Caramel Apple), Chocolate Chip Cookies

Includes Sweet Tea, Unsweet Tea and Water

## GET STARTED WITH YOUR PARTY PLANNING TODAY!

We will bring the party to you with our off-premise catering services. From our signature BBQs to more formal events, we provide everything to entertain you and your guests, accomodating more than 5,000 guests at just about any location in the Triangle.

[Catering@TheLocalRaleighNC.com](mailto:Catering@TheLocalRaleighNC.com)

(919) 977-6683

[TheLocalRaleighnc.com/catering](http://TheLocalRaleighnc.com/catering)