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Fresh ~ Scratch ~ Local



Belgian Waffle Symphony: A delicate ensemble of light, airy waffles accompanied by a selection of seasonal berries, whipped cream, and a drizzle of pure maple syrup. A feast for the senses.



Classic Pancake Platter: A timeless favorite, these fluffy pancakes are adorned with butter, dusted with powdered sugar, and served with artisanal fruit compotes and golden maple syrup.

French Toast Elegance: Brioche slices soaked in a rich, cinnamon - infused custard, griddled to perfection, and served with a berry coulis and a light dusting of powdered sugar.

Savory Biscuits and Gravy: Homemade buttermilk biscuits smothered in a hearty, peppery sausage gravy, a comforting classic redefined.

Eggs Benedict Royale: Poached eggs atop toasted English muffins, Canadian bacon, and a velvety hollandaise sauce, garnished with fresh chives.



The Southwest Wrap: Scrambled eggs, chorizo, roasted potatoes, and cheddar cheese, wrapped in a flour tortilla, served with a side of salsa fresca.

Vegetarian Delight Burrito: A medley of scrambled eggs, sautéed spinach, mushrooms, and feta cheese, lovingly wrapped in a whole wheat tortilla.



Smoked Salmon Bagel: A luxurious combination of smoked salmon, cream cheese, capers, and red onion on a toasted everything bagel.

Avocado Egg Pepper Bagel: A vibrant offering of smashed avocado, sliced hard-boiled egg, and roasted bell peppers on a multigrain bagel.



Turkey, Egg, and Avocado Ciabatta: Sliced turkey, scrambled eggs, and creamy avocado layered on a soft ciabatta roll, a fusion of flavors.



Gourmet Potato Hash: A rustic mix of roasted red potatoes, caramelized onions, and sweet bell peppers, seasoned with fresh herbs.

Artisanal Protein Selections: Choose from applewood smoked bacon, country sausage, or ham steak, prepared to your liking.

Omelet Station (Live Cooking): An interactive experience featuring eggs or egg whites prepared on demand with a variety of fresh fillings including gourmet cheeses, vegetables, and meats.

Beverages: Freshly brewed coffee, an assortment of teas, and juices. Optional Mimosa and Bloody Mary bar available to elevate your morning affair.





Omelet Station: Custom omelets with a variety of fillings, from fresh vegetables to gourmet cheeses.

Eggs Benedict Station: Eggs benedict & hollandaise sauce w/ choices like spinach & smoked salmon.

Morning Classics



Quiches with assorted fillings
Hearty Breakfast Burritos
Golden Pancakes with syrup and berries
French Toast dusted with powdered sugar
Belgian Waffles with whipped cream
Assorted Fresh Pastries

Lunch Delights

Baked Ziti with mozzarella and ricotta
Mini Chicken Pot Pies
Lasagna Rolls with marinara
Beef Sliders on mini buns
Lemon Herb Chicken Skewers

Sandwiches & Wraps

Croissant Sandwiches with ham and cheese
Bagel Sandwiches with smoked salmon
Deli Sandwich platter
Chicken Salad Sandwich
Cucumber Cream Cheese Tea Sandwich
Turkey Cranberry Sandwich
Egg Salad Sandwiches

Finger Foods



Mini Quiches
Stuffed Mushrooms
Caprese Skewers
Deviled Eggs
Spinach Feta Phyllo Triangles
Assorted Bruschetta

Salads



Mixed Green Salad
Chicken Caesar Salad Cups
Pesto Pasta Salad
Fruit Salad w/ Honey Lime Dressing

Sides

Diced, o' brien, & Garlic parmesan
baby potatoes & Hashbrowns
Bacon, sausage, ham steaks
Pastries, bagels with cream cheese, fresh fruit,
parfaits, oatmeal, fruit skewers

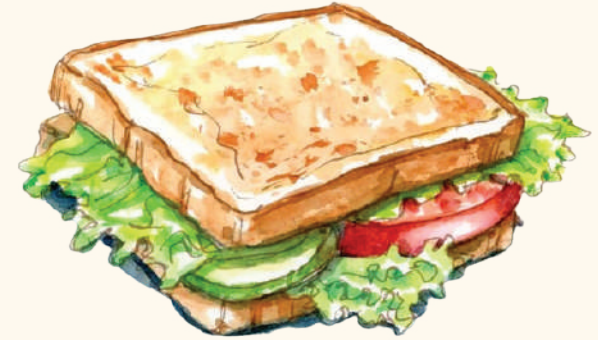


Beverages: Fruit punch, mocktails, lemonade, iced tea, sparkling water with fresh fruit.





Sandwiches: Choose from classic options like ham, turkey, roast beef, club, BLT, chicken salad, tuna salad, caprese, Reuben, or Italian sandwiches.



Salads: Enjoy fresh salads including Caesar with chicken, Greek, cobb, caprese, taco, or Asian sesame crunch.



Wraps: Indulge in flavorful wraps such as turkey avocado, veggie hummus, buffalo chicken, Cali club, Greek chicken, Thai peanut, Italian, or BBQ ranch.

Sides: Accompany your meal with delicious sides like potato chips, potato salad, macaroni salad, fruit salad, or coleslaw.

Desserts: Treat yourself to sweet endings with cookies, brownies, or rice Krispie treats.



Skewers: Elevate your appetizer game with our delightful skewers, featuring mouthwatering combinations such as caprese, antipasto, tortellini, blackberry cucumber, and melon prosciutto.



Phyllo Cups: Delight in our charming phyllo cup creations, including caprese phyllo cups, crab salad phyllo cups, spinach feta, smoked salmon and dill, Mediterranean hummus, curried chicken salad, brie and cranberry, and spicy shrimp with mango salsa.

Meatballs: Dive into flavorful chicken or beef meatballs, served with a variety of tantalizing sauces such as teriyaki, bourbon BBQ, chipotle cream, orange sauce, Swedish, and

Mini Burritos: Bite-sized bursts of flavor await with our mini burritos, available in chicken, beef, carnitas, and sweet potato black bean varieties, served with sour cream, salsa, and guacamole for a delightful dipping experience.

Deviled Eggs: Indulge in our delightful deviled eggs, featuring a variety of savory and sweet fillings to tantalize your taste buds.



Mini Croissant Sandwiches: Enjoy savory and sweet mini croissant sandwiches, including options like ham and cheese, turkey cranberry and brie, caprese, chicken salad, BLT, Nutella banana, almond butter and jam, cream cheese and berry, and peanut butter and honey.



Shrimp Cocktail: Dive into our classic shrimp cocktail, featuring succulent shrimp served with tangy cocktail sauce.

Stuffed Mushrooms: Delight your senses with our stuffed mushrooms, available in cheddar bacon and traditional varieties.

Charcuterie Board: Indulge in a selection of cured meats and cheeses with our charcuterie board.



Cheese & Crackers: Treat yourself to a delightful assortment of cheeses and crackers for the perfect appetizer spread.

Stuffed Mini Peppers: Savor the flavor with our stuffed mini peppers, filled with delicious savory fillings.

Mini Crab Cakes: Enjoy bite-sized delights with our mini crab cakes, bursting with flavor in every bite.

Wonton Cups: Experience the perfect blend of savory and sweet with our wonton cups, including buffalo chicken, spinach artichoke, mini taco cups, caprese cups, sesame shrimp cups, fruit salad, cheesecake, chocolate mousse, "fried ice cream", and banana Nutella.

Bruschetta: Elevate your appetizer spread with our assortment of flavorful bruschetta, perfect for any occasion.

Crostini: Delight in a variety of delicious crostini, featuring an array of savory and sweet toppings to please every palate.

Mini Cheesecake: Indulge in our delightful selection of mini cheesecakes, featuring classic flavors such as vanilla, strawberry, raspberry lemon, blueberry bliss, cookies and cream, black forest, and caramel apple.



Tiramisu: Experience the rich flavors of our classic tiramisu, made with layers of coffee-soaked ladyfingers and creamy mascarpone cheese, dusted with cocoa powder.

Cannolis: Treat yourself to our crispy pastry shells filled with sweet ricotta cheese and chocolate chips, topped with a sprinkle of powdered sugar.

Mini Tarts: Enjoy a variety of miniature tarts, including mixed berry, lemon blueberry, peaches and cream, strawberry kiwi, raspberry almond, caramel apple, blackberry basil, watermelon lime, chocolate cherry, and more.



Cookies: Delight in our assortment of cookies, including chocolate chip, double chocolate, oatmeal raisin, peanut butter, snickerdoodle, sugar cookie, white chocolate macadamia nut, and many more tempting flavors.

Brownies: Indulge in our selection of brownies, featuring classic fudge, walnut, pecan, salted caramel, espresso, peppermint patty, and a variety of other decadent options.

Cupcakes: Savor our scrumptious cupcakes, available in classic vanilla, chocolate fudge, red velvet, lemon blueberry, strawberry shortcake, and an array of other mouthwatering flavors.





Chocolate Covered Strawberries: Delight in the decadence of fresh strawberries dipped in rich, velvety chocolate.



Panna Cotta: Enjoy our creamy panna cotta in classic vanilla, chocolate, coffee, strawberry, mango, raspberry, and coconut varieties.



Churros: Indulge in the crispy, cinnamon-sugar-coated goodness of our churros, perfect for satisfying your sweet cravings.

Donut Wall: Treat your guests to a fun and interactive experience with our donut wall station, featuring a variety of delicious donuts for everyone to enjoy.

Stations: Elevate your dessert experience with our interactive stations, including an ice cream station, fondue station, and s'mores station, offering a delectable array of sweet treats for all to enjoy.



Wedding Catering Menu



Appetizers: Savor the moment with our selection of appetizers, including Smoked Salmon Canapes, Crostini Trio with tantalizing flavors like tomato basil, mozzarella prosciutto, and fig goat cheese, along with options like roasted red pepper & hummus and avocado black bean. Delight in fresh fruit skewers, an antipasto platter, and savory options like mini beef sliders and stuffed mushrooms. Explore bacon wrapped dates, spinach feta phyllo triangles, and the exotic allure of coconut shrimp. Indulge in seafood delights such as crab cakes, ahi tuna tartare, and more.

Salads: Begin your culinary journey with a refreshing salad choice, from the classic Caesar to the vibrant House Salad. Enjoy the freshness of a caprese salad or the unique blend of flavors in our strawberry spinach salad.



Main Entrees: Elevate your dining experience with our exquisite entrees, starting with an array of chicken options like Marry Me Chicken, lemon thyme chicken, and balsamic glazed chicken. Delight in succulent beef offerings such as Beef Tenderloin and Pan seared steak, or indulge in the richness of prime rib and braised short ribs. Explore the ocean's bounty with dishes like pan-seared salmon with lemon dill sauce, seared scallops, and shrimp scampi. Vegetarian guests will be delighted by options like eggplant parmesan and vegetarian lasagna.



Wedding Catering Menu



Sides: Complement your entrees with our delectable sides, featuring comforting starch options like Yukon gold mashed potatoes and rice pilaf. Delight in the freshness of roasted seasonal vegetables, garlic butter green beans, and honey glazed carrots, or savor the robust flavors of roasted asparagus and brussels sprouts.

Breads: Complete your meal with the warmth of fresh-baked dinner rolls and the rustic charm of focaccia bread.





Tacos: Flour or corn tortillas filled with options like pollo asado, green chile chicken, chicken tinga, carne asada, beef barbacoa, coffee ancho braised beef, al pastor, carnitas, sweet potato black bean, and braised jackfruit.



Street Style tacos: featuring diced white onion, cilantro, and lime wedges.

Americano Style: featuring lettuce, tomato, diced onion, sour cream, shredded cheese, and lime wedges.

Enchiladas: Rolled in your choice of flour or corn tortillas and stuffed with delicious fillings like chicken, braised beef, ground beef, braised pork, seafood, black bean and corn, spinach and mushrooms, or sweet potato and black bean. Sauces range from red enchilada, green enchilada, sour cream sauce, ranchera sauce, to chipotle sauce.

Tostadas: Enjoy corn or flour tostada shells topped with refried beans and your choice of meats such as pollo asado, green chile chicken, chicken tinga, carne asada, beef barbacoa, coffee ancho braised beef, al pastor, carnitas, or sweet potato black bean. Toppings include lettuce, tomato, onion, cheese, salsa, jalapeno, radishes, cilantro, sour cream, guacamole, pico de gallo, or cilantro lime crema.

Taco Salad: Enjoy a salad base with tortilla shells and romaine lettuce, topped with grilled chicken, steak, shrimp, or portobello mushrooms, along with diced tomato, onion, bell peppers, and beans, served with guacamole, sour cream, salsa, and lime wedges.





Fajitas: Savory chicken, steak, shrimp, lobster, or portobello fajitas with peppers, onions, lettuce, pico de gallo, sour cream, guacamole, and lime wedges.

Nachos Bar: Start with corn tortilla chips and add proteins like grilled chicken, beef, or shrimp, then customize with lettuce, tomato, onion, jalapeno, black olives, beans, sour cream, guacamole, and various sauces.



Sides: Choose from Spanish rice, cilantro lime rice, beans, elote, Mexican cabbage salad, grilled vegetables, roasted potatoes, or calabacitas to complement your main dishes.

Beverages: Quench your thirst with agua frescas, Mexican hot chocolate, horchata, Jarritos, Mexican sodas, and water.

Desserts: Indulge in treats like tres leches cake, churros, flan, arroz con leche, pastel de elote, and Mexican chocolate pots de creme.



Traditional Bruschetta: Diced tomato, fresh basil, garlic, drizzled with olive oil.

Mushroom Ricotta Bruschetta: Mushroom, ricotta cheese, chives.

Goat Cheese & Tomato Bruschetta: Goat cheese, sun-dried tomato, fresh basil



Caprese Bruschetta: Caprese: Fresh mozzarella, sliced tomato, basil, balsamic glaze.

Roasted Red Bruschetta: Red pepper, feta, oregano.

Pesto Mozzarella Bruschetta: Pesto, fresh mozzarella, toasted pine nuts.

Salmon & Dill Bruschetta: Smoked salmon, herb cream cheese, fresh dill, lemon juice.

Ricotta Honey Bruschetta: Herb ricotta, honey, toasted walnut.

Avocado Feta Bruschetta: Mashed avocado, crumbled feta, cherry tomatoes, lime juice.

Berry Nutella Bruschetta: Mixed berries, Nutella, mint, almonds.



Skewers: Caprese, Antipasto, Cheese Tortellini.

Charcuterie Board or Antipasto Platter

Stuffed Mushrooms: Cheddar Bacon, Traditional.



Entrees

Chicken: Indulge in classic chicken dishes including Chicken Marsala, Chicken Piccata, Chicken Parmesan, Chicken Milanese, Chicken Cacciatore, and Chicken Saltimbocca.

Beef: Savor hearty beef options like Chianti Braised Beef, Veal Marsala, Veal Piccata, Veal Parmesan, Veal Milanese, Veal Saltimbocca, and Meatballs.

Seafood: Delight in seafood specialties such as Shrimp Scampi, Lemon Dill Salmon, and Lobster Fra Diavolo.

Vegetarian: Enjoy meat-free alternatives like Eggplant Parmesan and grape tomato spinach pasta.



Sides



Pastas: Penne Alfredo, Ziti Marinara, Rigatoni Creamy Pesto, Spaghetti Marinara, Bucatini Bolognese.

Pasta Additions: Chicken, sausage, meatballs, shrimp.

Potatoes: Yukon gold mashed potatoes, roasted red potatoes, roasted baby potatoes, rice pilaf.

Vegetables: Green beans, Italian roasted vegetables, steamed broccoli, roasted asparagus, roasted Brussels sprouts.

Breads: Fresh baked dinner rolls, focaccia, sourdough.

Desserts: Tiramisu, Cannolis, Panna Cotta, Crème Brûlée, sliced cheesecake, mini cheesecakes, and chocolate torte



Appetizers: Begin your meal with savory delights like spring rolls, dumplings, crab rangoons, five spice chicken skewers, or char siu bao (Chinese BBQ pork buns).



Asian Soups: Warm up with traditional soups including hot and sour, wonton, or egg drop soup.

Chicken Entrees: Orange chicken, sweet and sour chicken, teriyaki chicken, Szechuan chicken, or kung pao chicken.

Beef Entrees: Mongolian Beef, Beef and Broccoli, Pepper Steak, or Szechuan beef.



Pork Entrees: Sweet and sour pork, honey garlic pork, Peking pork chops, or spicy sichuan pork.

Seafood Entrees: Sweet and sour shrimp, kung pao shrimp, or honey walnut shrimp.

Vegetarian Entrees: Stir-fried vegetables, vegetable lo mein, eggplant with garlic sauce, or sesame tofu.

Asian Sides: Complement your meal with classic Asian sides such as fried rice, steamed jasmine rice, chow mein, stir-fried noodles, or sesame stir-fry vegetables.



BBQ Appetizers: Delight in a variety of appetizers including mini sliders (pork, beef, chicken), stuffed jalapenos, mini smoked sausages, pulled pork crostini, chicken wings (smoked or grilled), cornbread bites, BBQ cocktail meatballs, deviled eggs (traditional, BBQ), and assorted pickles.

Salads: Explore our salad options such as the BBQ Salad featuring mixed greens, roasted corn, black beans, diced tomato, red onion, shredded cheddar cheese, BBQ ranch dressing, and tortilla strips. Try our TLC House Salad, Country Cobb, or BBQ Fiesta Salad with romaine, grilled pineapple, bell pepper, red cabbage, cilantro, avocado slices, and chipotle lime dressing.



Breads: Enjoy a selection of bread including cornbread, jalapeno cheddar cornbread, dinner rolls, and white bread.



Meat Plates: Indulge in smoked brisket, pulled pork, BBQ ribs, beef BBQ ribs, sausage links, turkey breast, smoked chicken, and burnt ends, complemented by our house sauce, jalapeno BBQ, and AZ Gold BBQ sauces.

Meat Sides: Pair your meat plate with sides like coleslaw, baked beans, assorted pickles with sliced white onion and pickled peppers, potato salad, macaroni and cheese, corn casserole, and macaroni salad.

Sliders: Choose from chicken, pork, beef, or jackfruit sliders for a satisfying option.



Grill Package: Our grill package offers hot dogs, bratwurst, and cheeseburgers with an array of toppings including lettuce, tomato, onion, cheese, pickles, ketchup, mustard, mayo, and BBQ sauce.

Desserts: Indulge your sweet tooth with seasonal cobbler, pecan pie bars, banana pudding, bread pudding, and lemon bars.

Beverages: Quench your thirst with sweet tea, iced tea, lemonade, bottled water, canned soda, and bottled soda.





Coffee Station: Choose from regular or decaf coffee, served with creamers and sugars for your perfect cup.

Hot Tea: Enjoy a variety of teas including black, green, herbal, and chai, with sweeteners like honey, agave, sugar cubes, and flavor enhancers like lemon slices, orange slices, and cinnamon sticks.

Sweet Tea: Enjoy traditional sweet tea or refreshing iced tea.

Hot Chocolate: Indulge in rich hot chocolate with your choice of toppings.

Aguas Frescas: Refresh yourself with flavors like watermelon, cucumber lime, pineapple, hibiscus, cantaloupe, strawberry, mango, or lime mint.

Lemonade Station: Quench your thirst with classic lemonade or fruity variations like strawberry, blueberry, raspberry, mint, peach, watermelon, or cucumber.

Soda: Sip on your favorite canned or bottled sodas.

Juices: Choose from orange or apple juice.



Bottled Water