



EAT, DRINK and BE LOCAL!

The Local is a full-service catering company that specializes in weddings, social gatherings & corporate events. Grand or intimate, focused on tradition or leaning toward trendy, your vision along with our capable guidance will reflect your personal style. Our staff is committed to details, offering unique options, bringing creativity and passion to the planning process.

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PASSED CANAPÉS



BY THE SEA

- Tuna Tartare with Pickled Ginger-Black Sesame Aioli on Wonton Crisp and Topped with Wasabi Tobiko Caviar
- Smoked Trout Mousse on a Housemade Potato Crisp with a Parsley Horseradish Dressing †
- Lump Crab or Marinated Shrimp Salad on a Cucumber Round with Dill †
- Crab Cakes with Remoulade
- Crispy Shrimp with Pickled Ginger-Black Sesame Aioli and Local Honey Sambal †*
- Shrimp Ceviche on a House Made Tortilla Crisp †
- Scallops Wrapped in Prosciutto with Roasted Red Pepper Aioli †
- Smoked Salmon with Herbed Crème Fraiche on Salted Rye Bread *
- Salmon Cakes with a Dill Crème Fraiche



Aaron Watson Photography

OF THE LAND

- Deviled Eggs with Crème Fraiche (Caviar available for an additional charge) †
- Local Goat Cheese Quesadilla with Grilled Portobello Mushrooms or Piquillo Peppers served with Avocado Crema
- Watermelon with Feta and Balsamic Drizzle †
- Parmesan Crisps with Local "Caromont Farm" Goat Cheese with House Made Cherry Jam †
- Tuscan White Bean Bruschetta with Shaved Parmesan and Truffle Oil ☐
- Mozzarella, Tomato and Roast Pepper Bruschetta
- Olive Tapenade with Diced Kalamata, Green Olives, and Fresh Herbs on Pita Chips topped with Feta Cheese ☐
- Grilled Pear and Brie on a House Made Crostini with a Local Honey Drizzle
- Cremini Mushrooms Stuffed with Panko and Blue Cheese †
- Local Goat Cheese, Fig and Candied Pecans on a Spear of Endive †
- Caprese Skewers with Fresh Mozzarella, Tomatoes and Basil with a Balsamic Drizzle †
- Hummus and Puffed Rice on a Cucumber Round †
- Middle Eastern Style Falafel with a Tahini Drizzle † ☐
- Artichoke Heart, Cherry Tomato and Kalamata Olive Skewer with Feta and Balsamic Drizzle † ☐ *
- Whipped Butternut Squash with Adobo on a Crostini with Caramelized Onion and Cilantro



Hannah Joy Photography

ON THE FARM

- Beef Tenderloin Crostini with Horseradish Crème Fraiche and Crumbled Blue Cheese
- Marinated Beef Skewers Vietnamese Sauce †
- Marinated Chicken Skewers with Honey Sambal Drizzle †
- Blackened Local Chicken with Caesar Vinaigrette on Parmesan Fricot
- Roast Chicken with Avocado Salad over a Crisp Tortilla †
- Chicken and Waffle Skewer with a Maple Drizzle *
- Virginia Style Ham Biscuits with Pimento Cheese *
- Creamy Tomato Soup with Mini Cheddar-Bacon Grilled Cheese Sandwiches (Rental Required - can be made vegetarian)
- Prosciutto on a House Made Crostini with a Local Goat Cheese and Fig Spread
- Crispy Bacon, Watercress, Caramelized Onion and Cream Cheese in a Tomato Cup † (can be made vegetarian)
- Barbequed Braised "Buffalo Creek" Local Short Ribs on Crostini with Horseradish Slaw
- Local Bacon-Wrapped Dates †
- Bacon, Brie and Brussels Sprouts Skewer with a Balsamic Drizzle †
- Colorful Melon Balls with Prosciutto, Fresh Baby Mozzarella and a Balsamic Drizzle †
- Bacon Wrapped Potato with Trio of Sauces



Ashley Eagleston Photography

† - Currently is or can be made Gluten Free

☐ - Currently is or can be made Vegan

* - Pictured

STATIONED PLATTERS



Biscuit Station - House Made Biscuits, House Made Sweet Potato Biscuits, Ham, Pimento Cheese, Apple Butter, Cherry Jam and Honey Butter *

Raw Bar - Choice of: Oysters on the Half Shell, Raw or Steamed Clams, Steamed Mussels, and/or Cocktail Style Shrimp Served with Seasonal Garniture. May also be Topped with Lumpfish Caviar or Sturgeon for an additional cost. (Oysters will Require an Additional Staff Member) †

Shrimp Cocktail - Jumbo Shrimp Steamed with Citrus and a Touch of Old Bay, Served Chilled with Classic Cocktail Sauce † *

Maryland Crab Dip - with Fresh Bread and Crackers †

Watermelon Basket - with colorful Melon Balls, Berries, and a Honey-Poppy Seed Dipping Sauce † ☐

House Made Potato Chips - with Caramelized Onion and Truffle "Dip" †

Mixed Nuts for the Bars - a Mix of Pistachios, Walnuts, Pecans & Almonds
Select a Flavor: Sweet & Spicy, Soy Roasted, or Cajun † ☐

Spinach Artichoke Dip- with Fresh Bread and Crackers †

Beef Tenderloin Platter - with Fresh Bread, Crackers, Chimichurri and Horseradish Crème Fraiche Dipping Sauce (served room temperature) †

Bruschetta Station - with three toppings: Olive Tapenade, Mozzarella, Tomato and Roasted Pepper and Tuscan White Bean with Shaved Parmesan and Truffle Oil with an assortment of Crostini, Crackers and Bread

Sicilian Meatballs - with Local Beef Served with Arrabbiata Sauce †

Farm Stand Display - Assorted Local Cheeses, Seasonal Local Fruit and Local Vegetable Crudit  Accompanied with Crackers, Breads and a Trio of Dipping Sauces: Buttermilk Herb, Sambal Aioli, Jalapeno Lime Aioli, Roasted Red Pepper Aioli, Avocado Crema, Hummus or Truffle Caramelized Onion † *

The Local's Cheese Platter - A Selection of Virginia's Finest Artisanal Cheeses Served with Crackers, Apples, Grapes and Other Seasonal Garniture (Upgrade by Adding House Made Jams, Local Honey and Fresh Breads) †

The Local's Cheese and Antipasti Display - A Selection of Local Artisanal Cheeses and Italian Cured Meats with a Selection of Local Fruits, Olives, Pepperoncini, Fresh Breads, Crostini and Crackers †

Antipasto Platter - Sliced Meats, Olives, Pepperoncini, Crostini and Seasonal Garniture †

Baked Brie Station - (Seasonal Flavors Available)with Crackers, House Made Crostini and Fresh Bread



Hayes & Fisk Photography



Hayes & Fisk Photography

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FARM FRESH SALADS



The Local Salad - Seasonal Salad made with the Freshest Seasonal Ingredients Sourced Within Sixty Miles of the Restaurant with a Virginia Vinegar Works Vinaigrette †
(contains Spiced Walnuts and Goat Cheese with Seasonal Fruit)

Greek Salad - with Local "Caromont Farm" Raw Goats Milk Feta, Pepperoncini's, Heirloom Tomatoes, Local Cucumbers, and Kalamata Olives over Local Mixed Greens
†

Taste Of Autumn Salad - Port Wine Poached Pears, Blue Cheese and Spiced Candied Walnut Salad - with Fresh Mixed Greens with an Aged Sherry Vinaigrette †

House Salad - with Fresh Mixed Greens, Pickled Asian Vegetables, Wonton Crisps, Soy Almonds, and a Yuzu Vinaigrette

Caesar Salad - Local Romaine Lettuce, Croutons, House Made Dressing, and a Parmesan Frico †

Roasted Onion, Squash and Fig Salad - over Fresh Mixed Greens with Local "Caromont Farm" Goat Cheese and a Maple Mustard Vinaigrette †

Caprese Salad - Fresh Mixed Greens, Fresh Mozzarella, Local Heirloom Tomatoes with a Basil Vinaigrette and Balsamic Drizzle (seasonal) †

Garden Salad - Mixed Greens with Seasonal Fresh Vegetables, Garlic Croutons, and The Local's Herbed Buttermilk Dressing with Cheddar Cheese †

Local Melon Salad - over Spinach with Feta, Candied Pecans in a Honey Poppy Seed Vinaigrette †

Burrata Cheese - with Local Heirloom Tomatoes, Extra Virgin Olive Oil, Grilled Bread, Garden Basil (seasonal)†



MAIN ENTREES



CHICKEN

- Grilled Virginia Chicken with the choice of Sauce:
 - Pomegranate-Horseradish Glaze †
 - Blackberry Glaze
 - Local Virginia Honey Sambal Glaze †
 - Rosemary and Local Honey Glaze †
 - Virginia Honey BBQ †
 - Pommery Mustard and VA Apple Brandy Cream Sauce †
 - Lemon, Garlic, Capers and Fresh Garden Herbs †
 - Pan Gravy
- Peruvian Style Chicken with a Classic Chimicurri †
- Buttermilk Brined Fried Chicken with Herbed Dressing
- Dry Rubbed Local Pulled Chicken Smoked over Virginia Hickory †
 - North Carolina BBQ †
 - Virginia Honey BBQ †
 - Tamarind †
 - Spicy Beer Mustard



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BEEF

- Grilled Beef Tenderloin, Rib Eye, New York Strip Steak with the choice of:
 - Artichoke and Horseradish Béchamel with Crumbled Blue Cheese
 - Local Mushroom and Red Wine Sauce
 - Blackberry and Port Wine Sauce with Crumbled Blue Cheese
 - Black Truffle Béarnaise †
 - Tamarind Steak Sauce †
 - Cracked Peppercorn Cream Sauce †
 - Spicy Local Beer Mustard
 - Horseradish Crema †
- Local "Buffalo Creek Beef" Beef Short Ribs Braised with Red Wine
- Meatloaf Wrapped in Local "Double H Farm" Bacon, Made with Local Ground Beef served with a House Made Virginia Honey BBQ Sauce (Pork can be omitted)
- Dry Rubbed Local Beef Brisket smoked over Virginia Hickory
 - North Carolina BBQ †
 - Virginia Honey BBQ †
 - Tamarind †
 - Spicy Beer Mustard

PORK

- Pork Loin or Marinated Pork Tenderloin
 - Chili Rubbed and Grilled with a Chipotle Adobe Gravy
 - Pomegranate Horseradish Sauce †
 - Fig and Red Wine Reduction †
 - Mustard Sauce †
 - Apple Maple Bourbon Sauce †
- Local Pulled Pork †
 - Virginia Honey BBQ †
 - Tamarind †
 - North Carolina †
 - Spicy Beer Mustard



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MAIN ENTREES



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SEAFOOD

- Organic Salmon
 - Mustard and Fennel Seed Encrusted
 - Garden Herb Crème Fraiche †
 - Lemon and Thyme Crème Fraiche †
 - Blood Orange Hollandaise †
 - Black and White Sesame Encrusted
 - Sambal Aioli †
 - Soy Truffle Hollandaise †
 - Wasabi Aioli †
 - Tamarind †
 - Horseradish Encrusted with Caper Béarnaise
 - Wasabi Pea Crusted with Teriyaki Hollandaise
- Crispy VA Trout
 - Toasted Almond and Lemon Aioli †
 - Old Bay Spiked Hollandaise †
 - Sambal Aioli- Pickled Ginger and Black Sesame Aioli †
- Rockfish
 - Gremolata Sauce
- Maryland Style Crab Cakes
 - House Made Tartar Sauce †
 - Lemon Roast Garlic Aioli †
 - Old Bay spiked Hollandaise †
 - Remoulade
- Cajun Style Shrimp & Grits †

VEGETARIAN

- Local Seasonal Squash stuffed with Quinoa, Dried Cherries, Toasted Almonds with Local "Caromont" Goat Cheese and Shaved Parmesan with a Fresh Tomato Sauce†
- Seasonally Inspired Local Vegetable Pot Pie
- Portobello, Tofu, Spinach, and Roast Red Pepper Napoleons †
- Eggplant Parmesan
- Mushroom Risotto (plated or family style)†

PASTAS

(Penne Pasta will be served on Buffet Receptions)

- Pasta Bolognese with Local Ground Beef in a Creamy Tomato Sauce with Fettuccine and Freshly Grated Parmesan Cheese
- Truffled Mushroom Ragout with Exotic Mushrooms, Truffle Oil, Cream and Fettuccine
- Seasonally Inspired Vegetable Pasta in a White Wine Cream Sauce over Fettuccine
- House Made Lasagna with Local Ground Beef and a Fresh Tomato Sauce
- Vegetable Lasagna with Seasonal Local Garden Vegetables and a House Made Béchamel

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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ACCOMPANIMENTS



- Roasted Garlic Mashed Potatoes †
- Roasted Fingerling Potatoes with Garlic, Fresh Garden Herbs, Sea Salt and Extra Virgin Olive Oil † Φ
- Scalloped Potatoes with Local "Mountain View" McClure Swiss Cheese †
- Red Bliss Potato Salad with Toasted Caraway and Malt Vinegar †
- Papas Bravas † Φ
- Roasted Root Vegetable Medley † Φ
- Seasonal Vegetable Medley † Φ
- Local Asparagus with Sea Salt, Butter and Fresh Herbs † Φ
- Garlic Green Beans † Φ
- Southern Style Green Beans with Local "Double H" Farm Bacon (optional) †
- Local Southern Style Braised Greens with Local "Double H" Farm Bacon (optional) †
- Local Honey Glazed Carrots †
- Roasted Cauliflower and Brussels Sprouts with a Lemon Glaze † Φ
- Charred Brussels Sprouts with Bacon †
- Chopped Corn Salad † Φ
- Baked Beans with Brown Sugar and Bacon (optional) †
- Chilled Asian Noodles with Scallions, Sesame Seeds and Sambal Φ
- Penne Pasta with Local "Caromont Farm" Raw Milk Feta, Kalamata Olives, Roasted Red Peppers Tossed with a Basil Vinaigrette
- Tabouli Salad with Fresh Garden Mint, Couscous, Lemon, Spinach and Crispy Garden Vegetables Φ
- Wild Rice and Arugula Salad with Local "Caromont" Goat Cheese and Pecans †
- Black Truffle Macaroni and Cheese with Local Mountain View Creamy Cheddar with Chopped Black Truffles and Shaved Parmesan (Truffles optional))
- Horseradish and Poppy Seed Slaw †
- Citrus Slaw † Φ
- Rice Pilaf † Φ
- Basmati Rice † Φ
- Slider Buns, Cornbread, Rolls, and Salted Butter



SWEET & SAVORY



DESSERTS

- Mixed Berry Cobbler with Vanilla Ice Cream
- Local Apple Crisp with Vanilla Ice Cream
- Brownie Sundae - House Made Brownie with Vanilla Ice Cream, House Made Hot Fudge, Whipped Cream, Toasted Nuts and Maraschino Cherries
- Sundae - Vanilla & Chocolate Ice Cream, House Made Hot Fudge, Whipped Cream, Toasted Nuts and Maraschino Cherries
- Flourless Chocolate Cake with Vanilla Whipped Cream and Fresh Berries †
- Traditional Tiramisu
- Seasonal Panna Cotta with Fresh Fruit †
- Lemon Bars, Assorted House Made Cookies, Mini Peanut Butter Chocolate Brownies

LATE NIGHT SNACKS

- Fried Chicken and Waffle Bites with Maple Glaze
- Assorted Grilled Cheeses (can be paired with a Choice of Caramelized Onion & Swiss Bacon, Bacon & Tomato Cheddar, Smoked Gouda & Bacon w/Onion)
- Pigs in a Blanket with Dipping Sauce
- Flatbread Pizza Station (Pick of 3: Cheese, Pepperoni, Margherita, Hawaiian, Pesto with Feta, Red Peppers and Caramelized Onions)
- Candied Bacon †
- Fried Mac N Cheese Bites
- Pulled Pork BBQ Sliders
- Gourmet PB&J (variety with Local Jams, Bananas, Nutella)
- Soft Pretzel Bar with Local Beer Mustard Dipping sauce, Melted Butter, Cinnamon Sugar, and Melted Cheese

