



## RECEPTION PACKAGE

### \$15 PER PERSON

*(choose any 5 items)*

Sweet and Salty Pumpkin Seeds ① ②

Deviled Eggs, Aleppo Chili ① ②

Tiny Tomato & Blue Cheese Bruschetta ①

Chicken Tikka Masala Salad, Cherries, Filo

Pit Smoked Pork Sliders, Zucchini Slaw

Beecher's Cheddar Hush Puppies, Creole Mustard ①

Falafel, Our Pickles, Spiced Yogurt, Coriander ① ②

PB&J Bon Bons, Raspberry Freezer Jam ①

Double Cheddar Mac & Cheese ①

Smoked Whitefish Crostini

Bunnies in a Blanket: Our Rabbit Sausage in Pastry

### \$25 PER PERSON

*(choose any 5 items from this or the previous package)*

Blue Cornmeal Crusted Oysters, Comeback Sauce ②

Tiny Cubans: Pressed Sliders of the Miami Classic

English Pea Hummus, Goat Cheese, Mint, Filo ①

Free Range Chicken Skewers, Wildflower Honey Mustard ②

Steel Cut Oat Risotto Fritters, Sweet Basil Pesto ①

Pork Rillettes, Pickled Peppers, Baguette

Lamb Neck Gravy Poutine, Beecher's Cheese Curds

Smoked Salmon, Mascarpone, Summer Squash Escabeche

Chicken and Bacon Meatballs, Country Gravy

RR Ranch Beef Sliders: Bacon, Cheddar, Pepper Relish

Pork Belly, Vietnamese Cole Slaw, Endive

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# RECEPTION PACKAGE

## \$35 PER PERSON

(choose any 5 items from this or the previous packages)

Foraged Mushroom & Eggplant Kebab,  
Carrot Hummus ① ②

Dungeness Crab Cakes, Tangy Gribiche

Smoked Quail Pops, Rhubarb Bourbon Glaze ③

Roasted Beef Loin Cocktail Sandwiches, Heirloom  
Tomato, Horseradish Aioli

Sweet Corn Quichelette, Local Gouda ④

Foie Gras & Rabbit Mousse, Shallot Agro Dolce,  
Thyme

Dinah's Camembert Toast, Peach Mostarda ⑤

RR Ranch Beef Tartare, Rosemary Crisp

Chilled Puget Sound Oysters, Pickled Mustard  
Mignonette ⑥

Albacore Tuna Poke, Cucumber, Candied Ginger ⑦

Wild Salmon Lox, Caper Cream Cheese, Shaved  
Onion, Herbed Bagel Chip

## A LA CARTE ADD ONS

(each platter serves approximately 10 guests)

Local Cheeses, Stone Fruit Mostarda, Crostini.....\$45

Market Fruit & Nut Platter ..... \$35

Roasted Summer Vegetable Crudite ..... \$35

House Potato & Veggie Chips, Rosemary, Garlic . \$25

Charcuterie & Preserved Vegetables and Croccotini \$55

Chilled Ocean Snacks: Oysters, Market Crudo, Smoked  
Mussels..... \$65

Peanut Butter & Jelly Bon Bon Platter ..... \$25

Selection of Tiny Desserts: Macarons, Cupcakes, &  
Tartlets..... \$55

## BEVERAGE OPTIONS

Local 360 can easily set a top shelf local distillery bar,  
house brands, beer and wine or any combination for  
your group.





# FAMILY STYLE DINNER PACKAGES

**\$35 per person**

**STARTERS**

Grand Central Baguette, Whipped Butter, Sea Salt

Local 360 House Salad: Farmer's Veggies, Rogue River Blue, White Balsamic, Crouton

**MAINS**

*(select three)*

Palouse Chickpea Cakes,  
Goat's Milk Yogurt

Wood Grilled Pork Tenderloin, Sweet Corn Soubise

Fried Chicken Roulade, Preserved Pepper Relish

IPA Steamed Mussels, Citrus, Bay, Whole Butter

**DESSERTS**

Theo Chocolate Creme Brulee, Blackberry Salad

**PLUS** Choose Two Sides Below

**\$45 per person**

**STARTERS**

Grand Central Baguette, Whipped Butter, Sea Salt

*(select one)*

Golden & Red Beet Salad, Sheep's Cheese, Ancient Grains

Soup of the Evening

**MAINS** *(select three)*

Bronze-Cut Pasta, Blistered Tomatoes, Balsamic, Basil, Grana

Vancouver Island Rockfish, Marinated Cucumbers

Crispy Skin Chicken Breast, Peperonata, Hazelnuts

Marinated Beef Loin Kebabs, Thai Chili Glaze

**PLUS** Choose Two Sides Below

**DESSERTS** *(select one)*

Peach Upside-Down Cake, Vanilla Ice Cream

Brioche Bread Pudding, Fresh Raspberries, Chantilly Cream

**\$55 per person**

**STARTERS**

Grand Central Baguette, Whipped Butter, Sea Salt

*(select one)*

Soup of the Evening

Watermelon Salad, Frisee, Goat Cheese, Capers, Mint

**SECOND** *(select one)*

Smoked Salmon Bruschetta, House Mascarpone, Crushed Herbs

Heirloom Tomato Salad, Herbed Ricotta, Fresh Coriander

**MAINS** *(select three)*

Sweet Corn & Ancient Grain Risotto, Chanterelle Mushrooms, Dinah's Camembert

Line Caught Ling Cod, Sea Bean Salsa

Lamb T-Bone, Mint Salsa Verde

Smoked Carlton Farms Pork Roast, Wildflower Honey Gastrique

**PLUS** Choose Two Sides Below

**DESSERTS**

Selection of Tiny Desserts: Maarons, Cupcakes, Tartlets

**SIDES**

(\$5 ea.)

- Herbed Fingerling Potatoes
- Heirloom Tomatoes, Chevre Vinaigrette
- Roasted Garlic Mashed Potatoes
- Wood Grilled Summer Squash
- Sweet Potato Salad

- Roasted Green Beans
- Roasted Beets, Cumin Yogurt
- Bacon Braised Collard Greens
- Sauteed Greens, Shallot, Chili, Lemon

- Mac & Cheese
- Sauteed Mushrooms
- Caramelized Cauliflower
- Cheesy Southern Grits



## PLATED DINNER PACKAGES

### \$35 per person

Grand Central Baguette, Whipped Butter, Sea Salt

#### STARTERS

Local 360 House Salad: Farmer's Veggies, Rogue River Blue, White Balsamic, Crouton

#### MAINS

*(select three)*

Palouse Chickpea Cake, Carrot Hummus, Eggplant Caponata, Goat's Milk Yogurt

Wood Grilled Pork Tenderloin, Cheesy Grits, Collards, Mustard Demi

Draper Valley Chicken,

Green Garlic Mashers, Roasted Green Beans, Mushroom Jus

Dockside Fisherman's Stew: Clams, Mussels, Market Catch, Fingerlings, Red Pepper Sofrito

#### DESSERTS

Theo Chocolate Creme Brulee, Blackberry Salad

### \$45 per person

Grand Central Baguette, Whipped Butter, Sea Salt

#### STARTERS

*(select one)*

Soup of the Evening

Beet Salad, Sheep's Cheese, Hazelnut, Apple Cider Vinaigrette

#### MAINS

*(select three)*

Bronze-Cut Pasta, Mushroom Bolognese, Mascarpone, Chili

Vancouver Island Rockfish, Grilled Summer Squash, Sea Bean Salsa Fresca

Wood Grilled Bistro Steak, Ozette Potatoes & Pole Beans, Coal Roasted Shallot Demi

Grilled Lamb Sirloin, Curried Cauliflower, Belgua Lentils, Stone Fruit Agro-Dolce

#### DESSERTS

*(select one)*

Warm Berry Cobbler, Vanilla Ice Cream

Peach Upside-Down Cake, Lavender Chantilly Cream

### \$65 per person

Grand Central Baguette, Whipped Butter, Sea Salt

#### STARTERS *(select one)*

Soup of the Evening

Butter Lettuce Salad, Heirloom Apples, Local Gouda, Pumpkin Seeds, Whole Herbs

#### SECOND *(select one)*

Dungeness Crab Cake, Preserved Lemon, Bearnaise

Blue Cheese Chop Salad, Grated Egg, Buttermilk Dressing

#### MAINS *(select three)*

Wild Mushroom Ravioli, Roasted Peppers, House Mascarpone

Double R Ranch Ribeye, Roasted Baby Potatoes, Red Wine Reduction

Dry Cured Bone-In Pork Chop, Tiny Tomato Panzanella

Chinnok Salmon, Sweet Corn Farro, Herb Pesto

#### DESSERTS *(select one)*

Raspberry Panna Cotta, Candied Ginger, Fennel Pollen

Molten Chocolate Cake, Cream Cheese Ice Cream



## **NXSW**

### **A Central Texas Barbecue Feast**

Chef Stew Navarre smokes up some of his Hill Country favorites in Local 360's custom built pit smoker. Enjoy this casual backyard style barbecue, we'll make sure to have extra napkins.

**\$40 PER GUEST**

(pick three)

Pork Spareribs, 12-hour Brisket, Chicken Thighs, Czech Sausage,  
Wild Salmon, or Curry Smoked Eggplant

(pick two)

Bacon Braised Collard Greens, Mashed Potato Salad, Charro Beans,  
Macaroni Salad or Cole Slaw

Served with Soft White Bread, Pit Sauce, Pickles, Sweet Onions and Jalapenos  
(like any self-respecting lone star BBQ joint)

Seasonal Fruit Cobbler

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## BRUNCH FOR DAYS... AND NIGHTS

Brunch isn't only for lazy weekend mornings anymore. We took our favorites from Local 360's brunch menu and put them together in one family style menu. Inquire about our bloody mary and mimosa bar packages.

**\$35 PER GUEST**

Chicken and Waffles, Pepper Jelly Maple

Buttermilk Biscuits and Sausage Gravy

Farmer's Vegetable Frittata, Fresh Goats Cheese, Basil

Wild Smoked Salmon Lax, Bagels, Caper Cream Cheese,  
Red Onion Escabeche, Sea Bean Relish

Applewood Smoked Bacon and Sausage

Triple Potato Home Fries

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## AN URBAN CLAMBAKE

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Everything you love about a clambake minus the sand. We replace lobster for fresh dungeness crab in the Pacific Northwest and serve steaming hot shellfish tableside with all the faves.

**\$55 PER GUEST**

Woodgrilled Sourdough, Jacobsen's Sea Salt, Whipped Butter

Seaweed Steamed Dungeness Crab, Mediterranean Mussels, Manilla Clams, Smoked Kielbasa, Spring Onions, Baby Potatoes, Sweet Corn, and House Seasoning

Drawn Herb Butter & Tangy Grebiche

Local 360 House Salad: Farmer's Veggies, Rogue River Blue, White Balsamic, Crouton

Marinated Pole Beans, Fennel, Red Onion, Orange, Coriander

Seasonal Fruit Cobbler

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