



## RECEPTION PACKAGE

### **\$16 PER PERSON**

*(choose any 4 items)*

Sweet and Salty Pumpkin Seeds ❶ ❸

Deviled Eggs, Aleppo Chili ❶ ❸

Fennel Sofrito & Blue Cheese Bruschetta ❶

Chicken Tea Sandwiches, Cherries, Goat Cheese

Pit Smoked Pork Sliders, WA Apple Slaw

Beecher's Cheddar Hush Puppies, Creole Mustard ❶

Falafel 360 Nuggets, House Pickles, Spiced Yogurt,  
Coriander ❶ ❸

PB&J Bon Bons, Raspberry Freezer Jam ❶

Double Cheddar Mac & Cheese ❶

Smoked Trout Fritters

### **\$25 PER PERSON**

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

Tiny Cubans: Pressed Sliders of the Miami Classic

Pepperonata Hummus, Goat Cheese, Mint ❶

Kurobuta Pork Skewers, Wildflower Honey Mustard ❸

Corn Cake Fritters, Cascade Pesto ❶

Local Spam, Pickled Veggies, Mustard, Crostini

Smoked Brisket Poutine, Beecher's Cheese Curds

Smoked Salmon, Mascarpone, Red Onion Escabeche

Chicken and Bacon Meatballs, Country Gravy

RR Ranch Beef Sliders: Bacon, Cheddar, Pepper Relish

Pork Belly BLT, Aioli

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# RECEPTION PACKAGE

## \$35 PER PERSON

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

- Foraged Mushroom & Root Vegetable Kebab,  
Carrot Hummus ① ②
- Dungeness Crab Cakes, Tangy Gribiche
- Smoked Chicken Lollipops, Cranberry Bourbon Glaze
- Smoked Brisket Cocktail Sandwiches, Caramelized  
Onions, Horseradish Aioli
- Goat Cheese Tartlet, Herb Pesto ①
- Rabbit Meatloaf, Shallot Agro Dolce, Thyme
- RR Ranch Beef Tartare, Rosemary Crisp
- Chilled Puget Sound Oysters, Pickled Mustard  
Mignonette ②
- Cod Ceviche, Cucumber, Heirloom Radish ②
- 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
- Charcuterie Platter..... \$55  
*House Meats, Preserved Vegetables and Croccotini*
- Chilled Ocean Snacks: Oysters, Market Crudo, Smoked  
Mussels..... \$65
- Peanut Butter & Jelly Bon Bon Platter ..... \$25
- Selection of Tiny Desserts: Macarons, Tartlets &  
Chef's Choice ..... \$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)*

Zucchini Noodle, Vegetable Ragu, Falafel, Yogurt Sauce

House Smoked Chicken Breast, Herbed Goat Cheese, Giardiniera Relish

Kurobuta Pork Chop, Apple Cider & Maple Glazed Apples, Tasso & Cheddar Corn Bread

IPA Steamed Clams, Linguine, Citrus, Butter Sauce

**PLUS** Choose Two Sides Below

**DESSERTS**

Fruit Upside Down Cake with Vanilla Ice Cream

**\$45 per person**

**STARTERS**

Grand Central Baguette, Whipped Butter, Sea Salt

Mixed Greens, Oregon Blue Cheese, Shaved Red Onion, Toasted Hazelnuts, Champagne Vinaigrette

**MAINS** *(select three)*

Manicotti, Housemade Ricotta, Lemon, Kale, Wild Mushroom, Carrot Marinara

Fried Chicken Roulade, Pepper Relish

Striped Sea Bass, Sauteed Carrots, Zucchini, & Peas

Tri Tip London Broil, Demi Glazed Cocktail Onions

**PLUS** Choose Two Sides Below

**DESSERTS** *(select one)*

Salted Chocolate Creme Brulee, Berry Medley

**\$55 per person**

**STARTERS**

Grand Central Baguette, Whipped Butter, Sea Salt

Butter Lettuce Salad, Heirloom Apples, Local Gouda, Pumpkin Seeds, Herbed Vinaigrette

**MAINS**

*(select three)*

Idaho Tilapia, Pepparonatta Tartar

Anderson Ranch Lamb, Sage Chimichurri

Roasted Snake River Pork Loin, Lima Bean & Shallot Succutash

Smoked Tofu, Parsnip Steaks, Candied Beets, Arugula Pesto

**PLUS** Choose Two Sides Below

**DESSERTS**

Chocolate Chunk Bread Pudding, Amaretto Creme Anglaise

**SIDES**

(\$5 ea.)

- Herbed Fingerling Potatoes
- Wood Grilled Asparagus, Thyme Vinaigrette
- Roasted Garlic Mashed Potatoes
- Wood Grilled Broccoli
- 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)*

Celery Root Steaks, Yukon Gold Mashed Potatoes, Garlic Green Beans, Sage Gravy

Baked Apple Stuffed Pork Tenderloin, Cheesy Grits, Mustard Greens, Pan Jus

Draper Valley Chicken,  
Garlic Confit Mashed Potatoes, Roasted Green Beans, Mushroom Jus

Pan Seared House Smoked Trout, Sauteed Pea Vines, Warm Potato Salad, Greek Yogurt

#### DESSERTS

Westland Distillery Whiskey Caramel Creme Brulee

### \$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)*

Campanelli Pasta, Marinara, Spring Greens, Crispy Shallots, Chili Flakes, Mascarpone

Striped Bass, Chive Gnocchi, White Wine Butter Sauce, Pesto Oil, Carrot Beet Slaw

Santa Maria Smoked Tri Tip, Sweet Potato Salad, Cole Slaw, Bone Marrow Demi Glaze

Lamb Burgoo, BBQ Cauliflower, Corn & Green Bean Succotash, Corn Bread

#### DESSERTS

Seasonal Fruit Cobbler A la Mode

### \$65 per person

Grand Central Baguette, Whipped Butter, Sea Salt

#### STARTERS *(select one)*

Oyster Shooters, Mignonette

Rabbit Rilette

#### SECOND *(select one)*

Lamb Ravioli, Tarragon Cream Sauce

Smoked Salmon Cake, Endive Apple Slaw, Celeriac Puree, Honey Mustard Butter Sauce

#### MAINS *(select three)*

Market Fish of the Day with Seasonal Sides

Kurobuta Pork, Cheesy Grits, Spring Cabbage Salad

12 oz Bone In New York, Double Cream Mashed Potatoes, Chargrilled Green Beans

Smoked Root Vegetables, Quinoa Tabbouleh, Celeriac Puree, Parsley Oil

#### DESSERTS *(select one)*

Cheesecake with Seasonal Fruit Compote

Flourless Hazelnut Cake with Chocolate Mousse



## **NXNW**

### **A Cascadian Barbecue Feast**

Local 360 smokes up some Northwest favorites in our custom built smoker. Enjoy this casual backyard style barbecue, we'll make sure you have extra napkins.

**\$45 PER GUEST**

(pick three)

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

(pick two)

Bacon Braised Collard Greens, Mashed Potato Salad, Charro Beans, Apple Sauce,  
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 meal.

## **\$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, Beet Frites

Applewood Smoked Bacon and Sausage,

Potandon Farm's Potato Home Fries

## **MIMOSA PITCHERS \$17**

Classic OJ, Fresh Grapefruit Juice, or Seasonal Selection

## **BLOODY MARY \$10**

House Bloody Mary Mix with your choice of gluten free vodka, tequila, or Old

Ballard Dill Aquavit

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# FAMILY STYLE BRUNCH PACKAGES

**\$35 per person**

Biscuits, Whipped Butter, Jam

**STARTERS**

*(select two)*

Housemade Cinnamon Rolls

Country Ham Biscuit

Seasonal Fruit Coffee Cake

Walnut & Carrot Bread

Corn Muffins

Goats Milk Yogurt, Fruit, Honey, Granola

**MAINS**

*(select two)*

Chef's Scramble, Daily Seasonal Ingredients

Hummus & Falafel Plate, Spiced Yogurt, Vegetables, Pepperonata Hummus, Flatbread

Housemade Chorizo Scramble, Cheddar

**PLUS** Choose Two Sides Below

**DESSERTS**

Pb & J Bon Bons

**\$45 per person**

Biscuits, Whipped Butter, Jam

**STARTERS**

*(select two)*

Housemade Cinnamon Rolls

Country Ham Biscuit

Seasonal Fruit Coffee Cake

Walnut & Carrot Bread

Corn Muffins

Goats Milk Yogurt, Fruit, Honey, Granola

**MAINS**

*(select two)*

Housemade Corned Beef Hash, Poached Eggs

Smoked Chicken Chowder, Corn Muffins

Fried Chicken Sandwich, Bacon, Aioli, Lettuce, Onion

Roasted Vegetable Salad, 3 Grains, Chicken Breast

**PLUS** Choose Two Sides Below

**DESSERTS**

Pb & J Bon Bons

**\$55 per person**

Biscuits, Whipped Butter, Jam

**STARTERS**

*(select two)*

Housemade Cinnamon Rolls

Country Ham Biscuit

Seasonal Fruit Coffee Cake

Walnut & Carrot Bread

Corn Muffins

Goats Milk Yogurt, Fruit, Honey, Granola

**MAINS**

*(select three)*

Smoked Salmon Skillet

Butcher's Grind House Burger, Lettuce, Onion, Housemade Pepper Relish, Aioli

Chicken & Waffles, Pepper Jelly, Maple Syrup

Portobello Mushroom Biscuits & Gravy

**PLUS** Choose Two Sides Below

**DESSERTS**

PB & J Bon Bons

**SIDES**

(\$5 ea.)

Carlton Farms Bacon  
Housemade Rabbit Sausage  
Cheesy Grits

Market Fruit  
Triple Potato Home Fries  
Pit Ham Steak

Spicy Breakfast Sausage  
French Toast with Apple Compote  
Waffles



## AN URBAN CLAMBAKE

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 Jam

Apple Oatmeal Crisp

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