

# Local 16 Catering Menu

## Platters

Charcuterie – Fra Mani Salume, La Quercia Prosciutto,	\$90
Cheese – Local and European Cheeses, Accompaniments	\$70
Marinated Sicilian Olives	\$30
Roasted Salted Peanuts	\$20
Almonds Toasted with Olive Oil and Spices	\$30
Speck Wrapped Mozzarella di Bufala	\$60
Grilled Lamb Chop with Spiced Yogurt	\$90
Grilled Steak Bruschetta	\$70
Roasted Chicken Wings with Sweet Chili Sauce	\$50
Olive Oil Poached Shrimp with Tomato and Horseradish	\$90
Crab Cake with Lemon Mayonnaise	\$90
Grilled Cheese – Gruyere on Brioche	\$60
Focaccia with Caramelized Onion, Gorgonzola and Walnut	\$50
Crostini with Sheeps Milk Ricotta and Herbs	\$60
Arancine – Fried Fontina Stuffed Risotto	\$70
Potato Croquette with Truffled Crème Fraiche	\$50
Gougere – Parmesan and Cayenne Cheese Puffs	\$40

**All food orders must be placed within at least 48 hours of event.**