

# PICK-UP PLATTERS



## APPETIZERS

### 25 PIECES PER PLATTER

<b>Petrale Sole Roulades</b> Thai-style with green curry-poblano aioli	145
<b>Smoked Seafood Charcuterie</b> and local cheeses	125
<b>Black Cod Skewers</b> Hoisin-glazed	125
<b>Dungeness Crab Cakes</b> and tartar sauce	115
<b>Wild Prawn Skewers</b> Rum-lime glazed	115
<b>Albacore Tuna Kabobs</b> Teriyaki style	115
<b>Fried Rockfish Wontons</b> Dulce seaweed aioli, sweet & sour sauce, Dulce seaweed, lime zest	110
<b>Albacore Tuna Sashimi</b> Sesame-crusting with wasabi mayo	110
<b>Lingcod Ceviche</b> Lime-cured lingcod, pico de gallo, avocado, cilantro, fresh corn tortilla chips	100
<b>Pink Shrimp Bruschetta</b> with smashed avocado	100
<b>Deviled Eggs</b> seasonal preparation	90
<b>Edamame Hummus with Pita and Assorted Vegetables (V)</b>	65
<b>Bread &amp; Butter</b> (10 sides)	30

## SOUP

### CUP-SIZE SERVING

<b>Roasted Garlic &amp; Dungeness Crab Soup</b>	11.5 per person
Creamy clam base, fresh herbs, parmesan cheese	
<i>Vegetarian and vegan soup available by request</i>	

## ORDERING GUIDELINES

We recommend the following serving guidelines:

- **Light Portion** (for pre-dinner appetizers) 2-3 pieces per person
- **Light-Medium Portion** (for wine receptions or events 1.5 hours in length) 5-6 pieces per person
- **Medium Portion** (for receptions or events 2+ hours in length) 6-7 pieces per person
- **Heavy Portion** (in lieu of dinner) 8 or more pieces per person

## SANDWICHES

### 5 WHOLE OR 10 HALF

<b>Dungeness Crab Roll</b>	115
Dungeness crab salad, celery, onion, bell pepper, Huichol-mayo, parmesan-crusting hoagie bun	
<b>Tuna Reuben</b>	85
Pastrami-spiced grilled medium Albacore, beer-braised sauerkraut, rye bread, Swiss cheese, Louie dressing	
<b>Albacore Tuna Wrap</b>	80
Albacore tuna salad, sharp white cheddar, tomato-basil tortilla, avocado-salsa verde	
<b>Rockfish Tacos // Vegetarian Tempeh Chorizo Tacos</b>	ten 85
Fried rockfish, shrimp spice, citrus slaw, Huichol aioli, pickled veggies, corn tortilla (GF)	
<b>Beef Cheeseburger Sliders</b>	fifteen 85
McK Ranch free-range, grass-fed beef patty, Tillamook sharp white cheddar cheese, lettuce, tomato, pickles, brioche bun	
<b>+ Add Applewood Smoked Bacon</b>	15

## SALADS

### 5 ENTRÉE OR 10 SIDE

<b>Shrimp &amp; Spicy Noodle Salad // Vegetarian Tempeh &amp; Spicy Noodle Salad</b>	90
Oregon pink shrimp OR tempeh, vegetables, yakisoba noodles, cilantro, hot sesame chili dressing	
<b>Oregon Berry Salad</b>	90
Spinach, mixed berries, mint, hazelnuts, Oregonzola bleu cheese, pomegranate vinaigrette	
<b>Rustic Salad</b>	80
Baby kale, grilled acorn squash, roasted spiced cauliflower, pumpkin seeds, red onions, white balsamic vinaigrette	
<b>+ Add Pink Shrimp</b> to any salad	25
<b>+ Add Dungeness Crab</b> to any salad	90

## DESSERT

<b>Fruit Parfait</b>	5 per person
Lemon shortbread cookie crumbles, mango, strawberry, blueberry, berry coulis, whipped cream	
<b>Mini Avocado-Chocolate Mousse Tart</b>	6 per person
Coconut milk, chocolate, hazelnut-date crust, toasted coconut, strawberry, mint (gluten-free, vegan)	
<b>Flan</b>	8 per person
Seasonal preparation	
<b>Mini Lemon Shortbread Cookies</b>	3.5 per person

*Ask about seasonal dessert options!*

# CONTACTS & POLICIES

Our staff is here to assist you in planning your event. To get you started, here are some basics:

## CATERING COORDINATOR

**Tony Bixler** General Manager | [tony@localocean.net](mailto:tony@localocean.net) | 541-272-2469

## DELIVERY

Free delivery within Newport city limits for orders over \$500. For orders under \$500, delivery is \$50 + \$2 per mile outside of Newport.

## SERVICE CHARGE

**Pick Up Events** a 10% service charge will be added to the total food and beverage order

**Staffed Events** (minimums apply) a 20% service charge will be added to the total food and beverage order

The service charge provides equitable pay, access to health benefits, and year-round economic security for our employees. Additional gratuity is graciously accepted.

## PAYMENT SCHEDULE

For orders over \$500, a 50% deposit is due at contract signing. Full payment of the balance is due at pickup.

## PRICE & MENU ADJUSTMENTS

Prices subject to change up to 30 days prior to a contracted event. Menu items may be adjusted to accommodate seasonal availability of food items.

## ADD-ONS

- **Palmware Plates or Bowls** \$1 each
- **Compostable Cutlery** \$0.50 per set
- **Linen Napkins & Tablecloths** price varies



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