

# HOLIDAY CATERING MENU

## OYSTERS & BUBBLES

\$30 PER PERSON | MIN 25 PEOPLE

Staffed Oyster Bar featuring Chef's selection of local oysters on the half-shell paired with sparkling wine.

local ocean

## HOLIDAY BUFFET

\$55 PER PERSON | MIN 25 PEOPLE

## APPETIZER PLATTERS

25 Pieces per platter

<b>Smoked Seafood Charcuterie</b> and cheeses	125
<b>Dungeness Crab Cakes</b> and tartar sauce	115
<b>Black Cod Skewers</b> Hoisin-glazed	125
<b>Albacore Tuna Sashimi</b> Sesame-crusting with wasabi mayo	110
<b>Albacore Tuna Kabobs</b> Teriyaki style	115
<b>Pink Shrimp Bruschetta</b> with smashed avocado	100
<b>Seafood Deviled Eggs</b> seasonal preparation	90
<b>Petrals Sole Roulades</b> Thai-style with green curry-poblano aioli	145
<b>Rockfish Dulse Wontons</b> Fried rockfish, dulse seaweed aioli, sweet & sour sauce, lime zest	110
<b>Lingcod Ceviche</b> Lime-cured lingcod, pico de gallo, avocado, cilantro, fresh corn tortilla chips	100
<b>Edamame Hummus w/ Pita and Vegetables</b> (V)	65
<b>Housemade Bread &amp; Herb Butter</b> (10 sides)	30
<b>Roasted Garlic &amp; Dungeness Crab Soup</b> 11.5 each Creamy clam base, fresh herbs, parmesan cheese, housemade bread	

## 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

## ENTRÉE (SELECT TWO)

Entrées include bread with herbed butter

### Teriyaki Tuna Medallions

Oyster mushrooms, baby bok choy, yuzu-miso chili garlic sauce

### Petrals Sole Roulades

Stuffed with scallops & pink shrimp, herbed quinoa salad

### Hoisin Black Cod

Asparagus, green beans, fresh orange, shiitake mushroom, onion, red bell pepper, yakisoba noodles, sesame seeds

### Crab Stuffed Halibut (add +\$5/person)

Wrapped in puff pastry, pumpkin-spiced roasted veggies, cauliflower purée

### Cedar Plank Salmon (add +\$5/person)

Chef Enrique's Christmas sauce trio, Winter vegetables with a citrus & wild rice salad

### Beef NY Strip Steak (add +\$5/person)

Creamy whipped Yukon gold potatoes with parsnips & cauliflower, mushroom au jus

## EXTRA SIDES +\$5/PERSON PER SIDE

**Stuffed Portobello Mushrooms** Oregonzola cheese, kale, quinoa, sweet potato, roasted poblano cream sauce

**Green Salad** with Dijon vinaigrette

**Oyster Mushrooms** baby bok choy, yuzu-miso chili garlic sauce

**Herbed Quinoa Salad**

**Pumpkin-spiced roasted veggies w/ cauliflower puree**

**Citrus & Wild Rice Salad** Oregon wild rice, pomegranate seeds, orange, red onion, mint, orange vinaigrette, herbs

**Creamy whipped Yukon gold potatoes w/ parsnips & cauliflower**

# CONTACTS & POLICIES

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

## CATERING COORDINATOR

Spencer Rhodes Assistant General Manager | [spencer@localocean.net](mailto:spencer@localocean.net) | 801-675-7872

## DELIVERY

Free delivery within Newport city limits for orders over \$500.  
For orders under \$500 or outside of city limits, 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
- **Offsite Plate & Dinnerware Rental** \$2 per person
- **Offsite Glassware Rental** \$1 per person
- **Linen Napkins & Tablecloths** price varies
- **Floral Arrangements** available upon request