PICK-UP PLATTERS

APPETIZERS		SANDWICHES	
25 PIECES PER PLATTER		5 WHOLE OR 10 HALF	
Petrale Sole Roulades Thai-style with green		Dungeness Crab Roll	115
curry-poblano aioli	145	Dungeness crab salad, celery, onion, bell pepper, Huicho	
Smoked Seafood Charcuterie and cheeses	125	mayo, parmesan-crusted hoagie bun Tuna Reuben	85
Black Cod Skewers Hoisin-glazed	125	Pastrami-spiced grilled medium Albacore, beer-braised	03
Dungeness Crab Cakes and tartar sauce	115	sauerkraut, rye bread, Swiss cheese, Louie dressing	
Albacore Tuna Kabobs Teriyaki style	115	Albacore Tuna Wrap	80
Fried Rockfish Wontons Dulse seaweed aioli, sweet & sour sauce, Dulse seaweed, lime zest	110	Albacore tuna salad, sharp white cheddar, tomato-basil tortilla, avocado-salsa verde	ifteen 85
Albacore Tuna Sashimi Sesame-crusted with wasabi mayo	110	Beef Cheeseburger Sliders Free-range, grass-fed beef patty, Tillamook sharp white cheddar cheese, lettuce, tomato, pickles, brioche b	
Lingcod Ceviche Lime-cured lingcod, pico de		+ Add Applewood Smoked Bacon	
gallo, avocado, cilantro, fresh corn tortilla chips	100	TACOS	
Pink Shrimp Bruschetta with smashed avocado	100	Rockfish Tacos // Vegetarian Tempeh Tacos	ten 85
Seafood Deviled Eggs seasonal preparation	90	Fried rockfish, shrimp spice, citrus slaw, Huichol aioli,	
Edamame Hummus w/ Pita & Vegetables (\lor)	65	pickled veggies, corn tortilla (GF)	
Housemade Bread & Herb Butter (10 sides)	30	SALADS	
SOUP		5 ENTRÉE OR 10 SIDE	
CUP-SIZE SERVING		Shrimp & Spicy Noodle Salad	
Roasted Garlic & Dungeness Crab Soup Creamy clam base, fresh herbs, parmesan cheese, housemade bread		// Vegetarian Tempeh & Spicy Noodle Salad Oregon pink shrimp OR tempeh, vegetables, yakisoba noodles, cilantro, hot sesame chili dressing	90
		Oregon Berry Salad Spinach, mixed berries, mint, hazelnuts, Oregonzola bleucheese, pomegranate vinaigrette	90
		Rustic Salad Baby kale, grilled acorn squash, roasted spiced cauliflowe	80
GUIDELINES		+ Add Pink Shrimp to any salad	25
We recommend the following serving guidelines:		+ Add Dungeness Crab to any salad	90
LIGHT PORTION			
(for pre-dinner appetizers) 2-3 pieces per pers	son	DESSERT	
LIGHT-MEDIUM PORTION		Fruit Parfait Lemon shortbread cookie crumbles, mango, strawberry, blueberry, berry coulis, whipped cream	
(for wine receptions or events 1.5 hours in length)			
5-6 pieces per person MEDIUM PORTION		, , , , , , , , , , , , , , , , , , , ,	er person
(for receptions or events 2+ hours in length) 6-7		Coconut milk, chocolate, hazelnut-date crust,	
pieces per person		toasted coconut, strawberry, mint (gluten-free, vegan)	
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		Flan 8 p Seasonal preparation	er person
(in lieu of dinner) 8 or more pieces per person		• •	er person
Tananananananananananananananananananan	mmmmm#	337	1

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 | 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

