

RECEPTION PACKAGES

\$15 PER PERSON

Sweet and salty pumpkin seeds
Fried oysters, spicy tomato
Meatball sliders, parmesan gougers
Deviled eggs, aleppo
Country ham wrapped asparagus

\$20 PER PERSON

Pretzel crossiant, welsch rarebit
Chic Pea fritters, remoulade
Smoked kielbasa corndog, housemade ketchup
Herb marinated Chicken skewers
Porkbelly slider, cider gastrique

\$25 PER PERSON

Smoked salmon, cucumber, crème fraiche
Steak tartare, house cracker
Beecher's cheese, spring vegetable bruschetta
Country style rabbit pate, dijon and baguette
Goat cheese crostini, herb 'pesto'

\$30 PER PERSON

Mini beef wellington
Crab cakes, dijon-tarragon cream
Truffle mushroom bruschetta
Short rib slider, fresh horseradish
Chicken liver mousse, pickled berry jam

A LA CARTE ADD ONS (PLATTERS FOR 8-10 GUESTS)

Cheese display, mostarda, crostini.....\$40
Seasonal fruit and nut platter.....\$45
Roasted vegetable crudités platter.....\$35
Pickled vegetable and charcuterie platter.....\$48
Duck fat fried potato chips, assorted dips.....\$30
Baguette and butter service, assorted salts (per person).....\$4
Dessert platters.....Please ask for selections and pricing

BEVERAGE OPTIONS

Local 360 can easily set a top shelf local distillery bar, house brands, beer and wine or any combination for your group.



THE CHEF'S TABLE

reservations@local360.org



WHAT IS THE CHEF'S TABLE?

The warm and rustic room has its own kitchen, bar and country farm table that is suited for seated parties up to 65 guests and up to 75 guests in a reception setting.

Designed with casual farmhouse elegance in mind, the Chef's table offers a unique and memorable experience for you and your guests. A wide range of Local 360 dining options are available, including the most extensive locally sourced spirits collection in Washington State.

OPTION #1

Starters:

Beet carpaccio, arugula, truffle oil
Spring carrot soup, toasted hazelnuts

Main Dishes:

Artisanal pasta, grilled vegetables, goat cheese cream
Grilled pork tenderloin, lentils, baby turnips
Draper Valley chicken, fava bean succotash

Desserts:

Seasonal fruit cobbler, sweet whipped cream

Priced \$25-30

OPTION #2

Starters:

Gnocchi, rhubarb, marjarom, parmesan
House cured gravlax, cucumber garni

Main Dishes:

Heirloom farro, golden beets, mascarpone
Pan-seared rockfish, baby spring carrots, pea vines
Crispy skin chicken, whipped parsnip, pan jus
Grilled lamb chops, confit yukons, sherry reduction

Desserts:

Carrot cake, walnut streusel
Chocolate terrine, berry ice cream

Priced \$35-40

OPTION #3

Starter:

Chef's soup of the evening
Grilled romaine, bleu cheese

Second:

Goat cheese panna cotta
Grilled asparagus, Flora cheese, country ham vinaigrette

Main Dishes:

Painted Hills ribeye, confit potato, red wine jus
Cheese ravioli, asparagus & garlic scape ragu
Wild boar bolognese
Grilled Salmon, preserved lemon
Crispy skin duck, parsnips, dried cherry port

Desserts:

Pear tart, praline ice cream, whiskey anglaise
Caramel cheesecake, chocolate ganache

Priced \$45-50

OPTION #4

Amuse:

Foie gras mousse, parsnip, apple gastrique

Starters:

Dungeness crab cake, tarragon bearnaise
Steak tartare, pickled beets, farm egg, house cracker
Chicory salad, hazelnuts, sherry vinaigrette

Main Dishes:

Bison steak, potato gratin
Blue Corn Cornish hen, braised greens, aromatic broth
Mushroom agnolotti, ricotta, braised endive
Seared scallops, grilled leeks, sauce gribiche

Desserts:

Vanilla spiced panna cotta, candied rhubarb
Molten chocolate cake, berry ice cream

Priced \$55-60



LOCAL 360 BELIEVES IN AND SUPPORTS SUSTAINABLE STYLE
FOUNDATION'S MISSION TO EDUCATE, SUPPORT AND INSPIRE
PEOPLE TO MAKE MORE SUSTAINABLE PERSONAL LIFESTYLE
CHOICES.

