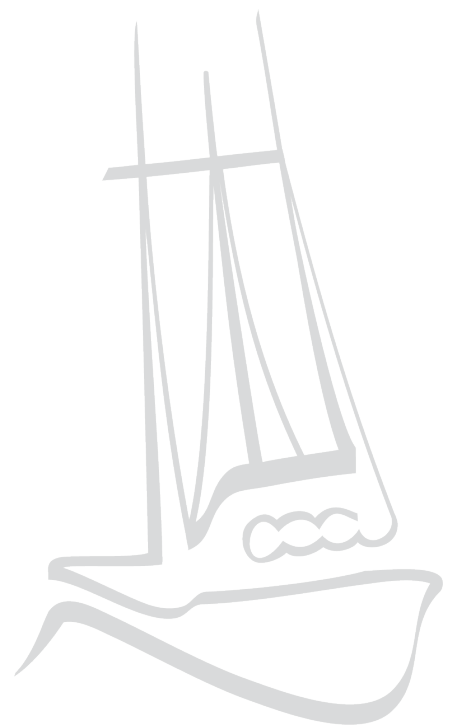


Local Ocean Seafoods

**CATERING  
& EVENTS**

SEPTEMBER 2019





Local Ocean offers numerous options for your private party or special event.

Enjoy our fresh, local seafood here in our Newport bayfront dining room in a **private or semi-private dining** space or have us **cater** at your location of choice.

Consider **pick up party platters** for casual and small events or go all out with a signature **chilled seafood and sparkling wine bar** for that special occasion.

Any way we serve it, our mission is to give you and your guests the **best seafood experience of your life.**

## CATERING COORDINATORS

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# PLANNING YOUR EVENT

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

## STAFFED EVENTS

**A minimum order of \$2,000** (food and beverage) is required for **onsite, staffed events**. We do provide pick up and drop off service for smaller events or we can provide staffing at an hourly rate.

For insurance liability purposes, we do not provide staffing unless all food is provided by Local Ocean Seafoods. Desserts provided by health department approved kitchen facilities are the exception. Custom cakes & desserts are available upon request.

Local Ocean Seafoods will determine the appropriate number of staff for your event. Typically it is one server per 25-30 guests and one bartender per 100 guests. For off-site events, our proposal will include staffing for up to 3 hours beginning at the event start time through the close of the event.

## CLIENT RESPONSIBILITY

To serve you best, we ask that you finalize your plans as follows:

- **Menu selections** are preferred 2 weeks prior to the event.
- **Final guest count** is required 7 business days prior to the event. Increased guest counts may incur additional charges. A decrease in guest counts may result in decreased charges, such that the decrease is limited to 10%.

For offsite events, it is the client's responsibility to have the event area set up with tables, chairs, linens, and décor prior to the start of the event. We can provide some of these services at an additional cost. See page 11 for more information and for our list of recommended vendors.

## DELIVERY

**Free delivery** within Newport city limits is offered for orders over \$250.

**All Deliveries Outside Newport** city limits will incur the cost of staff travel time plus a \$0.50 per mile fee.

## GRATUITY

The following gratuity will be added to the total food and beverage order:

- **Full Service Events** 18%
- **Drop-off Orders** 10%
- **Pick-up Orders** 5%

## PAYMENT SCHEDULE

**DEPOSIT** a 50% deposit is due at contract signing for orders over \$500

**FULL PAYMENT** of the balance is due within 10 days of receipt of the final bill

**LATE PENALTY** all unpaid invoices are subject to a late charge of 1.5% per month

## PRICE & MENU ADJUSTMENTS

**Prices subject to change** up to 60 days prior to a contracted event. **Menu items may be adjusted** to accommodate seasonal availability of food items.

# HORS D'OEUVRES

## PLATTERS

ALL PLATTERS HAVE 25 PIECES EACH\*

### \$100 PER PLATTER

**Mini Dungeness Crab Cakes**

**Smoked Seafood Charcuterie** and local cheeses

**Black Cod Skewers** Hoisin glazed

**Coho Salmon Crostini** Pear, smoky Oregonzola, pistachio

**Salmon Sliders** Chipotle salmon cake, brioche bun

### \$85 PER PLATTER

**Wild Prawn Skewers** Rum-lime glazed

**Albacore Tuna Sashimi** Sesame-crust with wasabi mayo

**Deviled Eggs** smoked salmon, green onion

**Albacore Tuna Kabobs** Teriyaki style

### \$70 PER PLATTER

**Pink Shrimp Bruschetta** with smashed avocado

**Hawaiian-style Chicken Lollipops**

**Albacore Tuna Poke Bites** on wonton

### \$50 PER PLATTER

**Hummus with Pita and Assorted Vegetables** (Vegan)

Choose: garbanzo bean, butternut squash, sweet potato or edamame

**Oregon Pink Shrimp Shooters** with avocado salsa verde (GF)

**Yaquina Bay Oyster Shooters** with cocktail sauce and lemon (GF)

**Mussel Shooters** with green curry sauce (GF)

## ORDERING GUIDELINES

There is no minimum for platter orders. 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

**Passed Appetizer Service** by our wait staff is available for \$25 per waiter per hour

\*Platter counts can be customized to fit your group; however each platter must contain a minimum of 25 pieces and only one type of hors d'oeuvre. Protein portions are approximately 1.5-2 oz.



# LUNCH BUFFET

## PLATTERS

### SANDWICHES 5 WHOLE OR 10 HALF

|  |           |
|--|-----------|
| <b>Pink Shrimp Po'boy</b> avocado salsa verde on a grilled parmesan crusted hoagie   | <b>60</b> |
| <b>Albacore Tuna Salad Wrap</b> sharp white cheddar cheese on a tomato-basil tortilla  | <b>55</b> |
| <b>Wild Salmon Primo</b> prosciutto, arugula, tomatoes, red onions, basil oil, mozzarella cheese and roasted garlic rémoulade on a grilled ciabatta bun                        | <b>70</b> |
| <b>Beef Cheeseburger</b> McK Ranch free-range, grass-fed, half-pound beef patty, Tillamook sharp white cheddar cheese, lettuce, tomato and red onion on a grilled ciabatta bun | <b>65</b> |
| + <b>Add Applewood Smoked Bacon</b>  | <b>15</b> |
| <b>Fish Tacos</b> (10 total) seasonal preparation  | <b>70</b> |

### SALADS 5 ENTRÉE OR 10 SIDE

|  |           |
|--|-----------|
| <b>Northwest Salad</b> romaine, roasted butternut squash, chermoula, roasted oyster mushrooms, blueberries and cotija cheese with a pomegranate-mint vinaigrette | <b>70</b> |
| <b>Rustic Salad</b> baby kale, grilled acorn squash, roasted spiced cauliflower, pumpkin seeds and red onions with a white balsamic vinaigrette                  | <b>50</b> |
| <b>Oregon Berry Salad</b> spinach, blueberries, hazelnuts, Rogue Creamery Oregonzola smoky bleu cheese, pomegranate vinaigrette                                  | <b>65</b> |
| + <b>Add Pink Shrimp</b> to any salad  | <b>15</b> |
| + <b>Add Smoked Salmon</b> to any salad  | <b>25</b> |

### SOUPS 5 BOWLS OR 10 CUPS

|  |           |
|--|-----------|
| <b>Gingered Carrot</b> with coconut milk                             | <b>40</b> |
| <b>Sherry Bisque</b> with wild mushrooms                             | <b>50</b> |
| <b>Navy Bean</b> with roasted vegetables                             | <b>40</b> |
| <b>Cream of Roasted Parsnip</b> with hazelnuts                       | <b>45</b> |
| + <b>Add Pink Shrimp</b> to any soup                                 | <b>15</b> |
| + <b>Add Smoked Salmon</b> to any soup                               | <b>20</b> |
| <b>Roasted Garlic &amp; Dungeness Crab Soup</b> with Parmesan cheese | <b>75</b> |

### ADD-ONS

|   |                   |
|---|-------------------|
| <b>Kettle Chips</b> serves ten              | <b>15</b>         |
| <b>Shortbread Cookie Platter</b> serves ten | <b>15</b>         |
| <b>Beverages</b>                            | <b>see page 8</b> |

# CLASSIC DINNER BUFFET

STARTING AT \$48 PER PERSON WITH 25-PERSON MINIMUM ORDER

## HOT ENTRÉE *SELECT TWO*

**Teriyaki-style Albacore Tuna Medallions**

**Baked Lingcod** with saffron-roasted pepper cream

**Rockfish Santa Cruz** with mango pico de gallo

**Stuffed Portobello Mushroom** with smoky Oregonzola and quinoa

**Herb Chicken Breast** with citrus glaze

**UPGRADED ENTRÉES + 4/person**

**Baked Wild Salmon** with hazelnut & fennel gremolata and citrus-caper glaze

**Oregon Pink Shrimp-Stuffed Halibut** poached in coconut milk

**Peppercorn Crusted New York Strip Steak** medallions with cremini mushrooms

## SIDE DISHES *SELECT TWO*

**Herb Roasted Potatoes**

**Creamy Mashed Potatoes**

**Roasted Brussels Sprouts**

**Mixed Greens Salad** cucumber, tomatoes, parmesan cheese, dijon vinaigrette

**UPGRADED SIDES + 2.5/person**

**Baby Kale Salad** acorn squash, roasted cauliflower, pumpkin seeds

**Spinach Salad** bacon, avocado, jicama, orange, citrus vinaigrette

**Romaine Salad** roasted butternut squash, chermoula, wild mushroom, cotija cheese, pomegranate-mint vinaigrette

+ **Add Pink Shrimp** to any salad + **3/person**

+ **Add Smoked Salmon** to any salad + **5/person**

## DESSERT *ADD-ON*

**Seasonal Desserts** ask about available options + **6 - 8/person**

**Custom Cakes & Desserts** available upon request

## INCLUDED

**Focaccia bread** fresh baked by Panini Bakery with herb butter

**Water & Iced Tea**

# DRINKS

## REFRESHMENTS

|  |                  |
|--|------------------|
| <b>Iced Tea</b>                                | <b>20/gallon</b> |
| <b>Strawberry Lemonade</b>                     | <b>20/gallon</b> |
| <b>Coffee &amp; Tea</b>                        | <b>3/drink</b>   |
| available a la carte or as a per-person add-on |                  |
| <b>Seasonal House Made Beverage</b>            | <b>5/drink</b>   |
| available a la carte or as a per-person add-on |                  |

## BOTTLED SODA

|  |                 |
|--|-----------------|
| <b>Izze Soda</b> Rotating flavors          | <b>4/bottle</b> |
| <b>Bedford's</b> Ginger Beer               | <b>4/bottle</b> |
| <b>Hot Lips Soda</b> Rotating flavors      | <b>4/bottle</b> |
| <b>Dry Sparkling Soda</b> Rotating flavors | <b>4/bottle</b> |
| <b>Voss Artesian Sparkling Water</b>       | <b>4/bottle</b> |
| <b>FeverTree Tonic</b>                     | <b>5/bottle</b> |

# BEER

We can order almost any beer for your event - ask your event coordinator about options

## BEER DRAFT

|                            |                                   |
|----------------------------|-----------------------------------|
| <b>Two-Tap Draft Setup</b> | <b>starting at \$100 + 6/pint</b> |
|----------------------------|-----------------------------------|

## BOTTLED BEER

|   |                 |
|---|-----------------|
| <b>Rogue Dead Guy Ale</b>                 | <b>5/bottle</b> |
| <b>Rainier or Coors Light</b>             | <b>3/bottle</b> |
| <b>Bitburger Drive Non-Alcoholic Beer</b> | <b>4/bottle</b> |
| <b>Special Order</b> (minimum 24 bottles) | <b>ask</b>      |

# WINE

## WINE

For a hosted bar, wine is available by the bottle only. There are 4-5 glass pours in one bottle of wine. By the glass pricing is shown for cash bars.

### House Wine Selections

|   |  |
|---|--|
| <b>Red</b> - Felino 2017 Malbec   | <b>9/glass or 36/bottle</b>            |
| <b>White</b> - Lumos 2017 Pinot Gris                                    | <b>9/glass or 36/bottle</b>            |
| <b>Rosé</b> - Gilbert 2018 Rosé of Mourvèdre/Grenache                   | <b>9/glass or 36/bottle</b>            |
| <b>Sparkling</b> - Adami NV Garbél Prosecco Brut                        | <b>10/glass or 40/bottle</b>           |
| <b>Personal Selection</b> hand pick your wine from our full bottle list | <b>see full bottle list on page 10</b> |





## STANDARD BAR

STARTING AT 10/DRINK

- **5-Spirit Well** Crater Lake Vodka, Aviation Gin, Burnside Bourbon, Espolòn Blanco Tequila, Casa Magdalena Ron Blanco Rum
- **Standard Mixers** soda water, tonic, ginger beer, Pepsi, Diet Pepsi, Sierra Mist

### + STANDARD PLUS

**Standard Bar + Simple Mixed Drinks**

**11/drink**

(Margaritas, Lemon Drops, Gimlets, Daiquiris, Moscow Mules, Collins)

### + SIGNATURE COCKTAILS

**Standard Plus Bar + 4 Seasonal House Cocktails** selected by our Bar Manager

**13/drink**

### + MARTINIS & MANHATTANS

**Standard Bar + Martinis, Manhattans, & Old Fashioned**

**14/drink**

### + CADILLAC MARTINIS & MANHATTANS

**Standard Bar + Top-Shelf Spirits** for Martinis, Manhattans, & Old Fashioned

**16/drink**

## STAFFED BAR POLICIES

As your preferred caterer, it is Local Ocean Seafoods' policy to serve all the food and beverage at your event. Local Ocean wants to ensure your event is flawless and your guests have an experience indicative of our culinary and service standards. We require that Local Ocean staff direct and administer all of the bar beverage service. If you choose to provide your own alcohol, we have a menu of service charges (listed below) that ensures our OLCC-permitted staff are in charge of your bar.

If your bar is hosted, then our staff will not put out a tip jar unless requested (18% gratuity is automatically added to your invoice). If it is a cash bar, our staff will put out a tip jar.

## CLIENT-PROVIDED ALCOHOL

If you choose to provide your own beverages, we cannot assume the responsibility of replenishing should you run out.

### FEES FOR CLIENT-PROVIDED ALCOHOL:

- **Per Person Add-On** \$1.50 (glass rental, washing, breakage, etc.)
- **Service Charge/Gratuity** \$2 per person
- **Corkage Wine** \$10/bottle
- **Corkage Beer** \$1/bottle
- **Corkage Keg** \$50/keg
- **Bar Setup/Breakdown** \$100 per bar (1 bar hosts approximately 100 guests)
- **Bartender** \$200 for up to 4 hours (1 bartender hosts approximately 100 guests)
- **Draft System Rental** \$100 (2 taps)

## UNSTAFFED EVENTS

For unstaffed, private events you do not need an OLCC server, provided that you are not charging guests for alcohol.

# WINE BOTTLE LIST

## WHITES

### YOUR PERFECT PINOT GRIS (OR BLANC)

|  |    |
|--|----|
| King Estate <b>2016 Pinot Gris</b><br>Willamette Valley, Oregon          | 39 |
| Lumos 2017 <b>Pinot Gris</b><br>Willamette Valley, Oregon                | 36 |
| The Eyrie Vineyards <b>2016 Pinot Blanc</b><br>Willamette Valley, Oregon | 48 |
| St. Innocent <b>2015 Pinot Blanc</b><br>Willamette Valley, Oregon        | 45 |

### SHADES OF CHARDONNAY

|  |    |
|--|----|
| Ferrari-Carano <b>2016 Chardonnay</b><br>Sonoma Valley, North Coast, CA  | 51 |
| Disruption <b>2017 Chardonnay</b><br>Columbia Valley, Washington         | 35 |
| Adelsheim <b>2016 Chardonnay</b><br>Willamette Valley, Oregon            | 45 |
| Authentique Wine Cellars <b>2015 Chardonnay</b><br>Willamette Valley, OR | 75 |

### TOTALLY DIFFERENT SAUVIGNON BLANCS

|   |    |
|---|----|
| Capitello Wines <b>2016 Sauvignon Blanc</b><br>Marlborough, New Zealand | 36 |
| Andre Dezat et Fils <b>2016 Sancerre</b><br>Sancerre, France            | 45 |
| Brandborg <b>2016 Sauvignon Blanc</b><br>Umpqua Valley, Southern Oregon | 40 |

### CRISP, REFRESHING WHITES

|  |    |
|--|----|
| Chateau St. Forin <b>2015 White Bordeaux</b><br>Bordeaux, France             | 28 |
| Tyee <b>2016 Gewürtztraminer</b><br>Willamette Valley, Oregon                | 34 |
| Twin Vines <b>2016 Vinho Verde</b><br>Vinho Verde, Portugal                  | 29 |
| Abacela <b>2018 Albariño</b><br>Umpqua Valley, Southern Oregon               | 42 |
| Tristaetum <b>2017 Wichmann Dundee Dry Riesling</b><br>Willamette Valley, OR | 39 |
| Reustle <b>2016 Grüner Veltliner</b><br>Umpqua Valley, Southern Oregon       | 55 |

### SPARKLING & DESSERT

|  |    |
|--|----|
| Adami <b>NV Garbél Prosecco Brut</b><br>Treviso, Italy                     | 40 |
| Scharffenberger <b>NV Brut Excellence</b><br>Mendocino County, California  | 53 |
| Schramsberg Vineyards <b>2014 Blanc de Noir</b><br>North Coast, California | 75 |
| Sokol Blosser <b>2016 Blue Bird Cuvée</b><br>Willamette Valley, OR         | 44 |

## REDS

### YOUR PERFECT PINOT NOIR

|  |     |
|--|-----|
| Broadley Vineyards <b>2017 Pinot Noir</b><br>Willamette Valley, Oregon       | 41  |
| Ayres Vineyard <b>2017 Pinot Noir</b><br>Willamette Valley, Oregon           | 45  |
| Adelsheim Vineyard <b>2017 Pinot Noir</b><br>Willamette Valley, Oregon       | 52  |
| Tristaetum <b>2016 Pinot Noir</b><br>Willamette Valley, Oregon               | 60  |
| The Beaux Frère Vineyard <b>2016 Pinot Noir</b><br>Willamette Valley, Oregon | 100 |
| Flaneur Cuvée Constantin <b>2016 Pinot Noir</b><br>Willamette Valley, Oregon | 85  |

### BIG REDS

|  |    |
|--|----|
| Felino <b>2017 Malbec</b><br>Mendoza, Argentina  | 36 |
| Valley View Winery <b>2016 Anna Maria Tempranillo</b><br>Rogue Valley, Southern Oregon | 39 |
| Abacela <b>2015 Fiesta Tempranillo</b><br>Umpqua Valley, Southern Oregon               | 49 |
| Rodney Strong <b>2016 Cabernet Sauvignon</b><br>Sonoma Valley, North Coast, California | 34 |
| Predator <b>2016 Zinfandel</b><br>Lodi, California                                     | 35 |
| Cousino Macul <b>2015 Reserve Cabernet</b><br>Maipo Valley, Chile                      | 44 |

## ROSÉS

|   |    |
|---|----|
| Renegade Wine Co. <b>2017 Rosé of Syrah</b><br>Walla Walla, Washington  | 29 |
| Willakenzie <b>2018 Rosé of Pinot Noir</b><br>Willamette Valley, Oregon | 39 |
| Mont Gravet <b>2017 Rosé of Cinsault</b><br>South France                | 25 |
| Gilbert <b>2018 Rosé of Mourvèdre/Grenache</b><br>Yakima, Washington    | 36 |

# VENDORS & VENUES

## RECOMMENDED VENUES

### **Pacific Maritime Heritage Center**

333 SE Bay Blvd, Newport, Oregon 97365  
(right next door to Local Ocean)  
541-265-7509

### **Yaquina Bay Yacht Club**

750 SE Bay Blvd, Newport, Oregon 97365  
541-547-3483

### **Newport Performing Arts Center**

777 W Olive Street, Newport, Oregon 97365  
541-265-2787

### **Hatfield Marine Science Center**

2030 SE Marine Science Drive, Newport, Oregon 97365  
541-867-0100

### **Oregon Coast Aquarium**

2820 SE Ferry Slip Road, Newport, Oregon 97365  
541-867-3474

## MORE FROM US

**Setup & Breakdown** of your offsite event space

**25/staff member/hour**

**Linens** napkins and tablecloths provided by Local Ocean

**10/table**  
**1/guest**

**Floral Arrangements** provided in partnership with Northern Belle

- |   |                |
|---|----------------|
| • <b>Small Table or Bistro Centerpieces</b> | <b>5/each</b>  |
| • <b>Medium Dining Table Centerpiece</b>    | <b>15/each</b> |
| • <b>Large Buffet Table Arrangement</b>     | <b>30/each</b> |



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