

THE LOCAL CO. DINNER EVENT MENU

*Prices are quoted for Sunday through Wednesday Events (within the hours of 4pm & 1am)
All Entrées include soup or salad, dessert, and are served with Seasonal vegetables
& a choice of Garlic Mashed Potatoes or Herb Roasted Potatoes, fresh bread & butter, coffee and tea.*

Soups & Salads

Crème of Potato & Leek
Aromatic Chicken & Vegetable

Organic Greens, cherry tomatoes, shallot dressing, roasted red peppers, goat cheese
Romaine Hearts, bacon, Grana-Padano cheese, croutons, in-house Caesar dressing
Vine ripened Tomatoes, red onion, cucumber, Kalamata olives, Feta cheese, extra virgin olive oil

Pastas

Add \$5 per guest

Penne à la vodka (with bacon & caramelized onions)
Linguini Alfredo (with chives & wild mushrooms)
In-House Gnocchi (with grana-padano cheese, brown butter & sage)

Entrées

Orzo "Risotto" with garlic confit, caramelized shallots, spinach & tomatoes	\$39.95 per guest**
Roasted Chicken Supreme with mushrooms & smokey bacon sauce	\$49.95 per guest
Grilled Atlantic Salmon with a vegetable caponata	\$53.95 per guest
Veal Parmigiana with smoked provolone & marinara sauce	\$49.95 per guest
Whole Slow Roasted AAA New York striploin with home-style pan gravy	\$54.95 per guest
Grilled AAA New York Striploin with balsamic gastrique	\$59.95 per guest
<i>Add 3-4oz Lobster Tail to any Entrée</i>	\$10.00 per guest

Desserts

White Chocolate & Blueberry Strudel
Vanilla Bean Crème Brûlée
Double Chocolate Lava Cake

Custom Menus & other requests can be discussed upon Meeting with Event Coordinator.

All meats will be cooked to one Temperature.

Prices do not include Applicable Taxes (13%) or Service Charges (15%)

**Please ask Event Coordinator for details.

www.localco.ca