

breakfast

MINIMUM OF 20 PER MENU ITEM IS REQUIRED.
ASK US ABOUT INDIVIDUAL BREAKFAST BOXES
Delivery available from 7AM.
We kindly request that all breakfast orders be placed by 4PM the day prior to delivery.



BREAKFAST SANDWICH ASSORTMENT \$12/person

Croissants, ciabatta, and wheat wraps filled with scrambled eggs, rosemary fingerling potatoes, cheddar, choice of applewood-smoked bacon or jalapeño sausage, served with homemade salsa and a fresh fruit bowl

BREAKFAST TACOS \$12/person

A variety of tacos with scrambled eggs, rosemary fingerling potatoes, cheddar, jalapeño sausage, applewood-smoked bacon, wrapped in flour tortillas served with homemade salsa and a fresh fruit bowl

RISE AND DINE BREAKFAST BUFFET \$16/person

Create your own mouthwatering breakfast from scrambled eggs, jalapeño sausage, applewood-smoked bacon, rosemary fingerling potatoes, cheddar, tortillas served with homemade salsa and a fresh fruit bowl

MIGAS \$16/person

Jalapeño sausage, cheddar, black beans, roasted corn, tomato, and scallion Texas caviar blend, topped with tortilla chips served with rosemary fingerling potatoes, homemade salsa and a fresh fruit bowl

breakfast beverages

AIRPOT OF KATZ COFFEE  \$25

GALLON OF FRESHLY SQUEEZED ORANGE JUICE \$30

ASK ABOUT OUR ALL-DAY PACKAGES!

Breakfast, Lunch and Afternoon Snack starting at \$35/person

entrée packages

MINIMUM OF 10 PER MENU ITEM IS REQUIRED FOR ALL CATERING ORDERS

All entree packages come with pita bread (please note: our breads are not gluten-friendly)
Add assorted mini cakes, mini brownies, cheesecake bites and assorted drinks or iced tea for \$5/person
Add our Greek or Southwestern Chipotle salad for \$4/person
Add assorted desserts \$3/person

from the grill

served with herb basmati rice and seasonal vegetables

BEEF TENDERLOIN & ALL NATURAL CHICKEN KABOB  \$20

BEEF TENDERLOIN KABOB  \$21

ALL NATURAL CHICKEN KABOB  \$19

VEGGIE KABOB   \$17

HONEY GINGER SALMON* \$19



LOCAL'S KABOB PLATE

comfort food

served with mashed potatoes with poblano mushroom cream sauce and green beans

ALL-NATURAL ANAHEIM CHILE GRILLED CHICKEN \$17

Roasted Anaheim chile cream sauce

MAMA'S MEATLOAF \$18

All-natural beef with no antibiotics or added growth hormones

SOUTHERN CHICKEN FRIED CHICKEN \$19

Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, garlic toast

SLOW-BRAISED SHORT RIB \$22

Mashed potatoes, green beans, mushroom red wine reduction

In The Mood for More Veggies?

VEGGIE KABOB +5/PERSON

mushrooms, zucchini, bell peppers, onion



ALL NATURAL GRILLED CHICKEN FLORENTINE

global inspiration

ALL NATURAL GRILLED CHICKEN FLORENTINE

Roasted spinach & artichoke cream sauce, herb basmati rice, seasonal vegetables and pita bread

PENNE RUSTICA 

Spinach, portobello mushrooms, roasted tomato cream sauce, Greek salad and pita bread

vegetarian \$15

with jalapeño sausage \$17

with grilled shrimp \$18

PRIMAVERA PASTA 

Broccoli, zucchini, red bell pepper, white sauce, Greek salad and pita bread

vegetarian \$16

with all natural grilled chicken breast \$18

with grilled shrimp \$19



PENNE RUSTICA

\$19

sides

SERVES 10 PPL

SIDE SALADS

SOUTHWESTERN CHIPOTLE SALAD \$50

GREEK SALAD \$50

VEGAN CAESAR SALAD \$50

FEATURED SIDES

ORZO PASTA SALAD \$45

TEXAS CAVIAR SALAD \$40

CHOPPED SALAD \$45

PERSIAN CUCUMBER DILL SALAD \$45

FIRE ROASTED BRUSSELS SPROUTS \$45

MAC & CHEESE \$45



sweets & drinks

sweet trays

ASSORTED DESSERT TRAY \$6/person

ASSORTED COOKIES \$1.75/each

individual drinks

ASSORTED SODAS \$3.50

BOTTLED WATER \$3

SPARKLING WATER \$4

bulk drinks

SERVES 10 PEOPLE

GALLON OF ICED TEA \$25

Classic or Fresh Mint

GALLON OF FRESHLY SQUEEZED LEMONADE \$30

Classic or Strawberry

GALLON OF FRESHLY SQUEEZED ORANGE JUICE \$30

additional services

Let the Local Table family take care of your next event! Our extensive catering team pays special attention to the details and makes sure all of our customers' catering needs are met. Our catering services are perfect for all event types, from intimate gatherings at home to corporate events and client presentations.

Customers can choose from a diverse array of offerings, which are always made-to-order with the freshest quality ingredients. We care about the safety of our food and that's why all of orders are hand crafted, presented and delivered by the Local Table's staff members. With years of catering experience, Local Table's promises to execute seamlessly from delivery to set-up.

delivery

Local Table can deliver anywhere within the Greater Houston area. Please call one of our locations for delivery minimums. A 7% convenience fee is applied to all orders. Out of zone and service fees may apply. Ask about our available event space. Orders cancelled the day of will incur a 30% cancellation fee.

rentals

*BASED ON AVAILABILITY

DISPOSABLE CHAFER \$10

STAINLESS STEEL CHAFER \$25

PLACE SETTINGS \$15/person

Includes: White China Dinner/Dessert Plate, Flatware, Dinner Napkin, Beverage Glass

Please note additional cost for extra appetizer or salad plate

STAINLESS STEEL TRAYS price varies

OR CERAMIC WHITE PLATTERS

COTTOM LINEN OR NAPKIN price varies

*required additional 5% set up fee

staffing

TABC SERVERS \$30/hour, minimum 5 hours

AND BARTENDERS

Ask about our beverage & bar packages.



BOOK YOUR EVENT!

From baby showers, rehearsal dinners, corporate happy hours, birthdays, and more, Local Table offers the perfect environment and culinary offerings for a variety of occasions. Visit our website eatatlocaltable.com/private-event-spaces/ for more info!

Important information about Our Menu

*Some dishes may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be aware that our restaurants use gluten and ingredients that contain all primary FDA allergens (peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat). Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please let your server know if you have any food allergies and we will do our best to accommodate.

rev. Feb. 2024

visit eatatlocaltable.com

 vegetarian

 gluten-friendly

local salads

INDIVIDUAL SERVING SIZE

ADD ONS

- Beef Tenderloin +7
- All-Natural Grilled Chicken Breast +5
- Crispy Chicken Strips +5
- Seasoned Lamb & Beef +5
- Grilled Sustainable Salmon +8
- Grilled Shrimp +6
- Falafel Balls +4

COBB SALAD \$15

Hard-boiled eggs, applewood-smoked bacon, shaved carrots, crispy chickpeas, tomatoes, feta jalapeño ranch dressing

HONEY GINGER-ROASTED BRUSSELS SPROUTS SALAD \$15

Mixed greens, goat cheese balls, red onions, candied walnuts in a lemon zest and roasted garlic vinaigrette

ORZO PASTA SALAD \$14

A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper, cilantro-lime jalapeño dressing

CHICKEN SALAD PLATE \$14

A blend of all-natural chicken, walnuts, celery, apple, mayo with a side of orzo pasta salad

ASIAN CHICKEN SALAD \$16

Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrots, homemade pickling, cilantro, mint, sesame seeds, microgreens, peanut sesame ginger vinaigrette

vegan bowls

INDIVIDUAL SERVING SIZE

THE NUTRITIOUS BOWL \$16

Two veggie patties, organic brown rice, black beans, pico de Gallo, avocado relish, seasonal vegetables, pickled vegetables, tahini drizzle

FALAFEL BOWL \$16

Falafel balls, jalapeño hummus, orzo pasta salad, a blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, parsley, lemon wedge, tahini drizzle, pita

MEDITERRANEAN FUSION BOWL \$16

Organic lentil brown rice, golden raisin, ginger-glazed Brussels sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, avocado relish, pickled veggies, cumin cilantro vegan aioli



sandwich & wrap trays or boxes

MINIMUM OF 10 PER MENU ITEM IS REQUIRED FOR ALL CATERING ORDERS

ASSORTED SANDWICH & WRAP TRAYS \$12/person

A variety of signature sandwiches on wheat, ciabatta, or croissants

BOXED LUNCHES

Boxed individually, your choice of signature sandwich or wrap with chips and a cookie

with chips and assorted cookies • \$15/person

with fruit or pasta and assorted cookies • \$16/person

SIGNATURE SANDWICH & WRAP CHOICES

ALL NATURAL GRILLED CHICKEN ON CIABATTA

Provolone, roasted red bell pepper, pesto spread, mayo and mixed greens

SMOKED TURKEY ON CIABATTA OR WHEAT

Provolone, lettuce, tomato and mayo

BACON JAM CLUB SANDWICH ON WHEAT

Smoked turkey, ham, provolone, American cheese, bacon jam, lettuce, tomatoes, mayo

CHICKEN SALAD SANDWICH ON CROISSANT

All natural chicken salad with apples, walnuts, arugula and celery

VEGGIE ON WHEAT

Provolone, avocado, jalapeño hummus, mushrooms, arugula, tomato

FALAFEL PITA OR WRAP

Avocado, jalapeño hummus, pickled veggies, lettuce, tomato, onion, tahini drizzle

SOUTHWEST CAESAR WRAP

All-natural chicken, mixed greens, a blend of roasted corn, tomatoes, and black beans, Parmesan and chipotle chili dressing in a wheat tortilla

CHIPOTLE CHICKEN WRAP

All-natural grilled chicken, black beans, avocado, lettuce, tomato, feta and chipotle chili sauce in a wheat tortilla

CHIPOTLE CLUB WRAP

Ham, smoked turkey, applewood-smoked bacon, American cheese, lettuce, tomato and chipotle chili sauce in a wheat tortilla

GYROS WRAP

Seasoned lamb and beef, tomato, onion, lettuce and signature Tzatziki sauce in a wheat tortilla

BEEF TENDERLOIN WRAP

All-natural beef tenderloin, whole wheat tortilla, avocado, black beans, feta, tomato, lettuce, basmati rice, cilantro, honey habanero aioli

hot starters

MINIMUM OF 10 PER MENU ITEM IS REQUIRED FOR ALL CATERING ORDERS

BBQ SHORT RIB SLIDERS \$5/order

one slider with hickory-smoked bbq slaw, pickles

MINI BEEF TENDERLOIN SKEWERS \$9/order

2 skewers per order

MINI ALL-NATURAL CHICKEN SKEWERS \$8/order

2 skewers per order

HICKORY SMOKED BARBECUE BACON WRAPPED SHRIMP \$8/order

MINI QUESADILLAS 2 Quesadillas per order WITH CHIPOTLE CHILI SAUCE & GUACAMOLE

beef \$9/order

chicken or veggie \$8/order

shrimp \$9/order

MINI CRAB CAKE BITES WITH CHIPOTLE CHILI SAUCE \$10/order

MINI FALAFEL BITES WITH HABANERO AOILI \$8/order

Ask for our Tahini drizzle and make it a vegan appetizer option

SPINACH ARTICHOKE DIP \$8/person

Served with homemade tortilla chips, pico de gallo

BAKED GOAT CHEESE AND TOASTED BAGUETTE \$9/person

Topped with crumbled candied walnuts, dried apricots, and crushed red pepper

cold starters

MINIMUM OF 10 PER MENU ITEM IS REQUIRED FOR ALL CATERING ORDERS

MINI CHICKEN SALAD SLIDERS \$4/order

one slider with a blend of all-natural chicken, walnut, apple, celery and mayo

MINI CAPRESE SKEWERS \$8/order

2 skewers per order

Served with fresh basil, balsamic glaze

FRESH VEGETABLE TRAY \$7/person

Served with a duo of feta ranch and jalapeño hummus dipping sauces

SEASONAL FRESH FRUIT TRAY \$7/person

TUSCAN HUMMUS OR JALAPEÑO HUMMUS \$7/person

Served with pita triangles

sub-veggies +1/person *add*-veggies +2/person

FRESH FRUIT & CHEESE SKEWERS \$7/order

3 skewers



Local TABLE

CATERING ALL EVENTS



visit eatatlocaltable.com

CINCO RANCH
24033 Cinco Ranch Blvd
Katy, TX 77494
832.913.6150

CYPRESS
10535 Fry Rd.
Cypress, TX 77433
832.653.6477

FULSHEAR
11525 S Fry Rd.
Fulshear, TX 77441
832.437.5317

GARDEN OAKS
2003 West 34th St.
Houston, TX 77018
281.867.6257

THE WOODLANDS
4223 Research Forest Dr.
The Woodlands, TX 77381
346.372.8427

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