



# FLAVOR CHEF CATERING

CHEF INSPIRED • INGREDIENT FOCUSED

EST. 2008.

## WEDDING SERVICES



flavorchevents@gmail.com • 619.916.8360 •   flavorchefcatering •  theflavormobile

1175 Park Center Dr. Ste F. Vista, CA 92081 • flavorchefcatering.com

Being a member of Flavor Fam is much more than a 9-5 job, it's a lifestyle and we wouldn't want it any other way. By devoting ourselves wholeheartedly to what we do, both in and outside of our workplace, we're committed to your enjoyment and satisfaction. From focusing on seasonal produce, local goods & humanely raised meat, we take responsibility for all things entrusted to us. We believe in positively affecting the world around us.

Bringing good food & good people together is something we're extremely passionate about & think that love should be celebrated in the biggest way possible. Taking classical French cooking techniques and adding our SoCal flair, you'll be sure to fall in love all over again!

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**We know that everyone's style and taste are different, so we've created a set of some of our favorite menu styles for you to get some ideas of what you'd like to serve!**

All of these styles of service include:

**EVENT STAFF**

**SET UP & TEAR DOWN**

**TABLE SCAPE FOR FOOD DISPLAYS**

**TABLE WATER SERVICE**

**CAKE CUTTING**

**CHAMPAGNE POUR**

(with client provided champagne)

# PASSED APPETIZER

CHOOSE 3

## STUFFED MUSHROOM

cremini duxelle, goat cheese, caramelized onion, parmesan, basil

## BACON WRAPPED DATE

applewood smoked bacon, medjool date, goat cheese, caramelized onion, basil, balsamic reduction

## MINI CRAB CAKE

lump crab, onion, bell pepper, basil, cajun remoulade

## SWEET POTATO EMPANADA

roasted sweet potato, black beans, cheese, chipotle aioli, smoked jalapeño relish

## SHORT RIB EMPANADA

braised beef short rib, cheddar cheese, jalapeno, avocado salsa verde, green onion

## AVOCADO TOAST

avocado, pickled red onion, kumquat, ciabatta toast, everything bagel seasoning, micro cilantro

## STEAK **AND** BRIE CROSTINI

NY strip steak, brie, caramelized onion, Dijon, toasted baguette, parsley

## PORK BELLY BAO BUN

Braised pork belly, sweet & spicy glaze, pickled vegetables, cilantro, steamed bun

## FILET MIGNON SKEWER

dry rubbed beef tenderloin, red chimichurri, micro cilantro

## POKE CRISP

ahi tuna, tamari, ginger, scallion, sesame seeds, crispy wonton, sriracha aioli

## CHICKEN **AND** WAFFLE

fried chicken breast, buttermilk waffle, buffalo maple glaze, house pickle

## LOLLIPOP LAMB CHOP

New Zealand grass fed lamb, rosemary, garlic, mustard dill sauce

## PESTO CAPRESE CROSTINI

pesto, heirloom cherry tomato, pearl mozzarella, ciabatta crostini, balsamic reduction, basil

## SPAM MUSUBI

fried spam, hoisin ginger glaze, sushi rice, seaweed, furikake

# APPETIZER DISPLAYS

CHOOSE 1

## THE HODGE PODGE (PICTURED BELOW)

Chef selection of cheeses, dried and cured meats, locally sourced vegetables, hummus, grapes, fresh berries, dried fruit, marcona almonds, seasonal jam, honeycomb, crackers

## MEDITERRANEAN MEZZE DISPLAY

locally sourced vegetables, hummus, spinach & artichoke dip, cucumber tzatziki, olives, artichoke hearts, warm naan, lavash



# BUFFET

## SALADS

CHOOSE 1

### BISTRO SALAD

organic greens, locally sourced fruit, heirloom carrot, cucumber, radish, feta, candied pecan, seasonal balsamic vinaigrette

### ORGANIC GREEN SALAD

organic greens, heirloom carrot, cucumber, radish, cherry tomato, balsamic vinaigrette

### BUTTER LETTUCE CAESAR

butter lettuce, baby greens, focaccia crouton, blistered cherry tomato, heirloom radish, house dressing, Parmesan Reggiano

## VEGGIES

CHOOSE 1

### SAUTEED BROCCOLINI

broccolini, garlic butter, sea salt

### FARMER'S MARKET MEDLEY

sauteed seasonal vegetables, garlic, fine herbs, butter

### ROASTED HEIRLOOM CARROTS

heirloom carrots, za'atar, cumin, crumbled feta, honey drizzle, parsley

### ROASTED VEGETABLE PLATTER

seasonal squash, asparagus, broccolini, bell pepper, mushrooms, balsamic vinegar

## STARCHES

CHOOSE 1

### GARLIC MASHED POTATOES

Yukon gold potato, cream, roasted garlic, butter, chives

### ROASTED POTATOES

fingerling potatoes, rosemary, parsley, garlic, Calabrian chili oil

### CITRUS RISOTTO

arborio rice, thyme, lemon zest, Parmesan Reggiano

### PESTO PRIMAVERA ORZO

orzo pasta, pesto, artichoke heart, blistered cherry tomato, toasted pine nuts

## MAINS

CHOOSE 2

### ROASTED CHICKEN BREAST

Jidori airline chicken breast, seasonal chutney

### SEARED CHICKEN THIGH

bone in, skin on chicken thigh, wild mushroom cream sauce

### LOCAL CATCH

seasonal catch, tomato & fennel ragout

*\*Our Chef will determine what will be best at the time of your event.*

### SEARED SALMON

Wild Isle salmon, orange, basil

### GRILLED FLANK STEAK

Cedar River Farms flank steak, garlic, herbs, Argentinian chimichurri, Fresno chili peppers

### BRAISED BEEF SHORT RIBS

Cedar River Farms boneless beef short rib, traditional vegetables, roasted cipolini onion, red wine jus, parsley

### PRIME RIB CARVING

slow roasted prime rib, green peppercorn brandy cream sauce, horseradish cream, giardiniera

### BEEF TENDERLOIN CARVING

whole roasted beef tenderloin, green peppercorn brandy cream sauce, horseradish cream, giardiniera

## PLANT BASED

### SPINACH STUFFED MUSHROOM

portabella mushroom, creamy spinach, artichoke heart, Parmesan Reggiano

### TOFU RICOTTA AND PESTO MANICOTTI

herbed tofu ricotta, basil, mozzarella, pesto cream sauce, toasted pine nuts, roasted cherry tomatoes

# PLATED

## SALADS

CHOOSE 1

### BUTTER LETTUCE CAESAR

butter lettuce, focaccia crouton, house dressing, blistered cherry tomato, heirloom radish, parmesan Reggiano

### BISTRO SALAD

organic greens, locally sourced fruit, heirloom carrot, cucumber, radish, feta, candied pecan, seasonal balsamic vinaigrette

### BEET SALAD

roasted red & gold beets, organic greens, arugula, heirloom carrot, cucumber, radish, crumbled goat cheese, toasted pistachios, citrus vinaigrette

## VEGGIES

CHOOSE 1

### GRILLED ASPARAGUS

sea salt, lemon, extra virgin olive oil

### PETIT HEIRLOOM CARROTS

butter, garlic, fine herbs

### SAUTÉED BROCCOLINI

butter, garlic, sea salt

## STARCHES

CHOOSE 1

### GARLIC MASHED POTATOES

Yukon gold potato, cream, roasted garlic, butter

### CITRUS RISOTTO

arborio rice, thyme, lemon zest, parmesan Reggiano

### GOLDEN GRATIN

Yukon gold potato, fennel, cream, gruyere cheese

### CORN POLENTA

creamy polenta, sweet corn, thyme, Parmesan Reggiano

## MAINS

CHOOSE 1 OR 2

### ROASTED CHICKEN BREAST

Jidori airline chicken breast, seasonal chutney

### SEARED SALMON

Wild Isle salmon, orange, basil

### LOCAL CATCH

seasonal catch, tomato & fennel ragout

*\*Our Chef will determine what will be best at the time of your event.*

### BRAISED BEEF SHORT RIBS

Cedar River Farms boneless beef short rib, traditional vegetables, roasted cipolini onion, red wine jus, parsley

### SEARED FILET MIGNON

7oz center cut filet mignon, green peppercorn cream sauce

*\*Add on a split lobster tail to make a surf & turf duo entrée plate*

### SPLIT MAINE LOBSTER TAIL

½ 8oz lobster tail, garlic butter, fine herbs, lemon

## PLANT BASED

### ROASTED RATATOUILLE STACK

eggplant, zucchini, squash, bell pepper, marinara, micro basil

### SEARED POLENTA CAKE

Polenta, thyme, tomato & fennel ragout, Parmesan Reggiano