






FLAVOR CHEF CATERING

CHEF INSPIRED • INGREDIENT FOCUSED
EST. 2008.

WEDDING SERVICES



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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!

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

SAUSAGE STUFFED MUSHROOM

cremini, smoked gouda, sausage, sage, parmesan

BACON WRAPPED DATE

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

MINI CRAB CAKE

lump crab, onions, peppers, cajun aioli

SWEET POTATO EMPANADA

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

AVOCADO TOAST

fresh avocado, Prager Brothers spelt bread, heirloom tomato, everything bagel spice

STEAK AND BRIE CROSTINI

NY strip steak, brie, caramelized onion, dijon

HEIRLOOM TOMATO BRUSCHETTA

Heirloom Tomato Bruschetta

FILET MIGNON SKEWER

beef tenderloin, house dry rub, chimichurri

CHICKEN SHAWARMA CANAPE

spiced chicken, blistered cherry tomato, toasted naan, cashew tamarind sauce

MINI SOPE

black bean puree, blistered shishito pepper, cotija, pickled onion

AHI POKE CRISPS

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

HOT HONEY AND KALE CROSTINI

fried kale, spicy honey, whipped herb ricotta, toasted baguette

CHICKEN AND WAFFLE

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

LAMB CHOPS

marinated lamb chop, rosemary, mustard dill sauce

SPAM MUSUBI

fried spam, sushi rice, seaweed

APPETIZER DISPLAYS

CHOOSE 1

SEASONAL CRUDITES

seasonal vegetables, warm pita chips, artichoke spinach dip, sprouted bean hummus

CHIPS AND DIPS

House made salsa, fresh guacamole, chipotle queso with tortilla chips

THE HODGE PODGE

variety of cheeses, dried fruit, toasted nuts, crackers, baguette, assorted fresh fruit, berries, seasonal vegetables, sprouted bean hummus, dried and cured meats, seasonal jams

BUFFET

SALADS

CHOOSE 1

BISTRO SALAD

organic greens, candied pecan, seasonal fruits, heirloom carrot, cucumber, radish, feta, orange balsamic, EVOO

ORGANIC GREEN SALAD

organic greens, heirloom carrot, cucumber, radish, cherry tomato, infused balsamic, EVOO

HOUSE SALAD

baby greens, slivered red onion, pepperoncini, carrot, radish, cucumber, red wine vinaigrette, parmesan Reggiano

VEGGIES

CHOOSE 1

FARMER'S MARKET MEDLEY

seasonal vegetables, broccoli, cauliflower, heirloom carrot, summer squash, garlic, herbs, butter

SEASONAL ROASTED VEGETABLE PLATTER

grilled asparagus, seasonal squash, broccolini, bell pepper, roasted mushrooms, balsamic vinegar, EVOO

SAUTEED BROCCOLINI

Broccolini, garlic, butter

STARCHES

CHOOSE 1

GARLIC MASHED POTATOES

Yukon gold potato, cream, roasted garlic, butter

ROASTED FINGERLING POTATOES

fingerling potatoes, fresh herbs, garlic

CITRUS RISOTTO

arborio rice, thyme, lemon zest, parmesan

CACIO E PEPE

Spaghetti noodles, butter, cracked black pepper, Pecorino

MAINS

CHOOSE 2

PAN ROASTED CHICKEN

Seared chicken breast, Dijon, champagne cream sauce

CHICKEN PARMESAN

chicken breast, panko, house marinara, mozzarella, parmesan

PAN SEARED SALMON

Wild Isle salmon, orange, basil, California EVOO

CITRUS SEABASS

local seabass, tomato & fennel ragout

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, fresh herbs, red wine jus

PRIME RIB CARVING

slow roasted Prime Rib, au jus, horseradish cream, giardiniera

PLANT BASED

SPINACH STUFFED MUSHROOM

Portabella mushroom, creamy spinach, artichoke heart, parmesan

EGGPLANT PARMESAN

panko crusted eggplant, house marinara, parmesan Reggiano, fresh basil

SALADS

CHOOSE 1

BUTTER LETTUCE CAESAR

butter lettuce, garlic crouton, house dressing, blistered cherry tomato, parmesan Reggiano

BISTRO SALAD

organic greens, candied pecan, seasonal fruits, heirloom carrot, cucumber, radish, feta, orange balsamic, EVOO

WEDGE SALAD

baby iceberg lettuce, house Point Reyes blue cheese, heirloom cherry tomatoes, crumbled bacon, green onion

VEGGIES

CHOOSE 1

GRILLED ASPARAGUS

grilled asparagus, sea salt, lemon, EVOO

PETIT HEIRLOOM CARROTS

Heirloom carrots, butter, garlic, fresh herbs

SAUTÉED BROCCOLINI

broccolini, garlic, sea salt, butter

STARCHES

CHOOSE 1

GARLIC MASHED POTATOES

Yukon gold potato, cream, roasted garlic, butter

SWEET POTATO MASH

Garnet yam, coconut milk, nutmeg

SPRING PEA RISOTTO

arborio rice, lemon zest, fresh peas mascarpone, parmesan

ROASTED FINGERLING POTATOES

fingerling potatoes, fresh herbs, garlic

MAINS

CHOOSE 1 OR 2

PAN ROASTED CHICKEN

Jidori airline chicken breast, creamy white wine Dijon sauce

PAN SEARED SALMON

Wild Isle salmon, orange, basil, California EVOO

CITRUS SEA BASS

citrus marinated local seabass, tomato & fennel ragout

STUFFED LOBSTER TAIL

Butterflied Maine lobster tail, lump crab, bell pepper, onion, Old Bay, panko breadcrumbs

BRAISED BEEF SHORT RIBS

Cedar River Farms boneless beef short rib, traditional vegetables, fresh herbs, red wine jus

PEPPER CRUSTED FILET MIGNON

center cut filet mignon, tamarind mushroom demi

PLANT BASED

SPINACH STUFFED MUSHROOM

Portabella mushroom, creamy spinach, artichoke heart, parmesan

GRILLED POLENTA CAKE

organic polenta, fresh herbs, tomato ragout, parmesan Reggiano

CHEF INTERACTIVE STATIONS

CHOOSE 3-4 STATIONS

GARDEN STATION

- organic green salad
- bistro salad
- seasonal roasted vegetable platter

BURGER SLIDERS

- Kobe beef sliders, brioche buns
- caramelized onion, American cheese
- arugula, roasted garlic aioli

FRENCH FRY STATION

- freshly fried fries, parmesan herb mix
- sriracha ketchup, house made ranch, Flavor Fry Sauce
- (must be ordered with slider station)

ARGENTINE GRILL

- freshly grilled Santa Maria style tri tip
- roasted salsa, fresh garlic bread

PASTA BAR

- Penne, marinara and alfredo
- chicken breast and Italian sausage
- spinach, mushroom, tomato
- parmesan cheese, pepper flakes

BIRRIA TACOS

- beef or chicken birria tacos
- jack cheese, Consommé
- onion, cilantro, radish

YAKISOBA WOK

- Yakisoba noodles
- teriyaki sauce, shitake, broccoli, cabbage
- beef or chicken

Looking for more?

Check out our coordination services

- rental coordination & set up / break down
- outside vendor coordination including bartending, lighting, florals, etc.
- detailed day of timeline (including ceremony, & reception timeline)
- venue walk through to plan event floor plan/ other needs
- detailed floor plan / seating chart design
- up to 10 hours of event day management



Looking for something more casual?
Check out The Flavor Mobile