






FLAVOR CHEF CATERING

CHEF INSPIRED • INGREDIENT FOCUSED

EST. 2008.

HOLIDAY MENU



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APPETIZER DISPLAYS

THE HODGE PODGE

Variety of cheeses, toasted nuts, crackers, fresh & dried fruit, honeycomb, seasonal vegetables, hummus, dried and cured meats, seasonal jam

SEASON CRUDITÉ AND DIPS

Seasonal vegetables, warm pita, artichoke spinach dip, organic hummus

PASSED APPETIZER

DUCK CONFIT AND BRIE CROSTINI

Duck confit, toasted baguette, caramelized apple mustard, melted brie

SWEDISH MEATBALLS

pork & beef meatballs, creamy lingonberry gravy

LOLLIPOP LAMB CHOP

Pan seared lamb chop, rosemary, garlic, mint, pomegranate glaze

MAINS

CHICKEN SALTIMBOCCA

Chicken breast, prosciutto, sage, tomato-fig ragout

PRIME RIB CARVING

Slow roasted beef, au jus, horseradish cream, giardiniera

PAN SEARED SALMON

Wild Isle salmon, juniper & cranberry beurre blanc

SALADS

HARVEST SALAD

organic greens, pecans, persimmons, pomegranate seeds, radish, carrot, feta, cinnamon pear balsamic, EVOO

HOLIDAY NACHO BAR

Local tortilla chips, house made queso, guacamole, carnitas, pico de Gallo, crema

KIMCHI PANCAKE

Pan fried kimchi pancake, chive crème fraise

FRIED KALE AND HOT HONEY CROSTINI

Fried kale, whipped herb ricotta, grilled baguette, hot honey drizzle

WINTER ROLLS

Delicata squash, winter vegetables, rice paper, sweet chili cashew sauce

SHORT RIB

Slow braised beef, red wine demi

ROASTED PORK TENDERLOIN

Pan seared tenderloin, blackberry & sage compote

STUFFED ACORN SQUASH

roasted squash, quinoa, toasted almonds, cranberry

ROASTED BEET SALAD

Roasted gold and red beets, arugula, goat cheese, heirloom carrot, orange squeeze, pistachio, grapefruit balsamic, EVOO

STARCHES

GOLDEN GRATIN

Yukon gold potato, fennel, cream, gruyere cheese

ROASTED GARLIC MASHED POTATOES

Yukon gold, roasted garlic, cream, butter

BUTTERNUT SQUASH RISOTTO

butternut squash, sage, arborio, white wine, parmesan Reggiano

VEGGIES

GREEN BEAN ALMONDINE

Fresh green beans, butter, fresh herbs, toasted almonds

PETIT HEIRLOOM CARROTS

heirloom carrot, fresh herbs, butter

ROASTED BRUSSEL SPROUTS

brussels sprout, pepitas, balsamic glaze

DESSERTS

CHAI CREAM PUFF

Pat a choux, chai infused whipped cream

EGGNOG CRÈME BRULÉE

Sweet cream, cinnamon, nutmeg, caramelized sugar

BUTTERSCOTCH BLONDIE BARS

Butterscotch chips, walnuts, brown sugar

PEPPERMINT MOUSSE

Chocolate mousse, peppermint whipped cream, candy cane crumble

TURTLE TRIFLE

House made brownie, candied pecans, caramel, chocolate, vanilla bean custard

BEVERAGES

HOT COCOA BAR

House made hot cocoa, gourmet marshmallows, cinnamon, candy canes, pirouette cookies, whipped cream

FRESH COFFEE BAR

Organic drip coffee, half and half, non-dairy creamer, cinnamon, sugar in the raw, stevia