






# 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)

Whether you're looking for a simple buffet or an elegant family style meal, these menus have you covered! We've made it as simple as can be, just pick your style of service and follow the prompts to create your full menu! Once you have your menu chosen, we'll get started on creating a customized proposal just for you.

# PASSED APPETIZER

CHOOSE 3

## STUFFED MUSHROOM

cremini, goat cheese, parmesan, fresh herbs

## BACON WRAPPED DATE

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

## MINI CRAB CAKE

lump crab, onions, peppers, basil aioli

## SWEET POTATO EMPANADA

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

## AVOCADO TOAST POINTE

fresh avocado, pickled red onion, pickled cumquat, lemon oil, cilantro, grilled baguette

## CURRY CHICKEN SKEWER

chicken, coconut milk, curry, cashew tamarind sauce

## STEAK AND BRIE CROSTINI

NY strip steak, brie, caramelized onion, dijon

## PROSCIUTTO SHRIMP SKEWER

shrimp, prosciutto, sriracha aioli

## HEIRLOOM TOMATO BRUSCHETTA

tomato, basil, burrata, grilled baguette, balsamic

## MEDITERRANEAN BEEF SKEWER

dry rubbed beef sirloin, cucumber tzatziki

## AHI POKE CRISPS

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

## CHICKEN AND WAFFLE

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

## LAMB CHOPS

marinated lamb chop, rosemary, mustard dill sauce

## FRESH SPRING ROLL

rice paper, mint, cilantro, sesame noodles, pickled vegetables, sweet chili sauce

# APPETIZER DISPLAYS

CHOOSE 1

## SEASONAL CRUDITES

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

## CHARCUTERIE DISPLAY

variety of cheeses, olives, cornichons, pepperoncini, toasted nuts, crackers, baguette, house made jam, dried & cured meats

## 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 jam

## RAW BAR

live oyster shucking, crab legs, grilled shrimp cocktail garnish station of mignonette sauce, raw horseradish, lemon, spicy cocktail sauce

# 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

### PETIT HEIRLOOM CARROTS

Heirloom carrots, butter, garlic, fresh herbs

## 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

## MAINS

CHOOSE 2

### PAN ROASTED DIJON CHICKEN

Jidori airline chicken breast, Dijon, white wine, thyme, garlic

### CHICKEN FLORENTINE

chicken breast, panko, spinach, goat cheese, citrus bechamel

### PAN SEARED SALMON

Wild Isle salmon, orange, basil, California EVOO

### CITRUS SEABASS

local seabass, ginger & lime beurre blanc, cilantro gremolata

### 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

### CITRUS RISOTTO

arborio rice, thyme, lemon zest, parmesan

## MAINS

CHOOSE 1 OR 2

### PAN ROASTED DIJON CHICKEN

Jidori airline chicken breast, Dijon, white wine, thyme, garlic

### CHICKEN SALTIMBOCCA

stuffed chicken breast, prosciutto, sage, mozzarella, fig & tomato ragout

### PAN SEARED SALMON

Wild Isle salmon, orange, basil, California EVOO

### TROPICAL SEA BASS

citrus marinated local seabass, pineapple & mango salsa, micro cilantro, EVOO

### SPLIT LOBSTER TAIL

Maine lobster, lemon, butter, white wine, parsley

### BRAISED BEEF SHORT RIBS

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

### PEPPER CRUSTED FILET MIGNON

7oz center cut filet mignon, tamarind mushroom demi

### SHRIMP SCAMPI

fresh shrimp, butter, lemon, white wine, fresh herbs

## PLANT BASED

### SPINACH STUFFED MUSHROOM

Portabella mushroom, creamy spinach, artichoke heart, parmesan

### GRILLED POLENTA CAKE

organic polenta, fresh herbs, tomato ragout, parmesan Reggiano



# FAMILY STYLE

## SALADS

CHOOSE 1

### HOUSE SALAD

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

### BISTRO SALAD

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

### ROASTED BEET SALAD

arugula, roasted red & gold beets, goat cheese, heirloom carrot, orange squeeze, pistachio, grapefruit balsamic, EVOO

## VEGGIES

CHOOSE 1

### SEASONAL ROASTED VEGETABLE PLATTER

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

### GRILLED ASPARAGUS

grilled asparagus, sea salt, lemon, EVOO

### PETIT HEIRLOOM CARROTS

Heirloom carrots, butter, garlic, fresh herbs

## STARCHES

CHOOSE 1

### GARLIC MASHED POTATOES

Yukon gold potato, cream, roasted garlic, butter

### WILD RICE PILAF

wild rice, traditional vegetables, fresh herbs, toasted almonds

### ROASTED ROOT VEGETABLES

sweet potato, carrot, purple potato, gold potato, rutabaga, garlic, fresh herbs

## MAINS

CHOOSE 1 OR 2

### PAN ROASTED DIJON CHICKEN

Jidori airline chicken breast, Dijon, white wine, thyme, garlic

### GRILLED TOMAHAWK STEAK

grilled tomahawk steak, rosemary, garlic, shallot & herb compound butter

### GRILLED BERKSHIRE PORK CHOP

grilled Berkshire pork, blackberry & sage compote

### BLACKENED SHRIMP SKEWERS

Cajun marinated shrimp, tequila & lime butter



### 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**