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SMALL BITES

PASSED HORS D'EOUVRES

LOLLIPOP LAMB CHOP

seared lamb chop, rosemary, garlic, dill-mustard

MINI CRAB CAKE

lump crab, onion, bell pepper, herbs, cajun aioli

FLANK STEAK CROSTINI

seared flank steak, chimichurri, pickled red onion

AHI POKE CRISP

fresh ahi, house poke sauce, green onion, sriracha aioli, fried wonton

BACON WRAPPED SCALLOPS

fresh scallop, applewood bacon, sriracha aioli

MEDITERRANEAN CHICKEN SKEWER

chicken, house spice rub, cucumber tzatziki

STUFFED MUSHROOM

cremini, goat cheese, parmesan, fresh herbs

BACON WRAPPED DATE

medjool date, applewood smoked bacon, goat cheese, carmamelized onions, basil

SWEET POTATO EMPANADA

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

AVOCADO TOAST POINTE

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

GRILLED SHRIMP COCKTAIL

fresh shrimp, garlic, spicy cocktail sauce

HEIRLOOM TOMATO BRUSCHETTA

tomato, basil, burrata, grilled baguette, balsamic

MEDITERRANEAN BEEF SKEWER

beef sirloin, house marinade, cucumber tzatziki

PROSCIUTTO SHRIMP SKEWER

shrimp, prosciutto, basil aioli

CHICKEN **AND** WAFFLE

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

FRESH SPRING ROLL

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

GURRY CHICKEN SKEWER

chicken, coconut milk, curry, cashew tamarind sauce

STEAK AND BRIE CROSTINI

NY strip steak, brie, caramelized onion, dijon

MINI LOBSTER ROLLS

poached lobster, lemon-tarragon aioli, brioche

SEARED BLACKENED AHI TAGOS

spiced ahi tuna, wasabi slaw, siracha aioli, tortilla

LAMB SLIDER

ground lamb, fresh mint, goat cheese, arugula, roasted garlic aioli

ROASTED RED PEPPER POLENTA CAKE

grilled polenta, red pepper ragout, goat cheese

SMALL BITES

APPETIZER DISPLAYS

CHIPS AND DIPS

Local tortilla chips, fresh guacamole, roasted salsa, chipotle queso

SEASONAL CRUDITES

Seasonal vegetables, warm pita, artichoke spinach dip, sprouted bean hummus

CHARCUTERIE DISPLAY

variety of cheese, olives, cornichons, pepperoncini, toasted nuts, crackers, baguette, house made jam, 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

