Flavor Chef Catering Prix Fixe Menu Packages are all inclusive prices before tax and gratuity.

This includes:
• appetizers, salad, main course
• all staff members for the event
• complimentary table water service or water station
• complimentary cake cutting service including disposable plates, napkins & utensils

We focus on gluten free, vegan and specialty diets. Our menu is a sample of favorites and serves as a guideline of choices. Feel free to make special requests, as we’re happy to accommodate. Please ask about seasonal options.

Our products may contain wheat, egg, dairy, soy, or fish allergens. Please be advised consuming raw, cooked-to-order or undercooked meat, poultry, seafood, shell fish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.
Italian
$48 per person

Hors D’Oeuvres:

Beet Bruschetta Crostini
slow roast beets, goat cheese, toasted crostini, citrus oil

Fig & Candied Onion Pizza
fig chutney, caramelized onion, goat cheese, arugula, balsamic drizzle

Main Course:

Bistro Salad
organic greens, candied nuts, seasonal fruits, fresh and dried berries, heirloom carrot, cucumber, watermelon radish, feta, orange balsamic, EVOO

Chicken Marsala
chicken breast, mushroom, sweet onion, marsala wine

Vegetarian Lasagna
pasta, spinach, basil, seasonal vegetables, ‘San Marzano’ marinara, fresh ricotta, parmesan, mozzarella

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO

Garlic Bread
rustic bread, garlic, butter

Mexican
$45 per person

Hors D’Oeuvres:

Shrimp Lime Ceviche
fresh shrimp, avocado, onion, lime juice, cilantro, corn chip

Bacon Wrapped Jalapenos
jalapeno, applewood smoked bacon, cream cheese

Main Course:

Taco Station
carne asada and pollo asado live action warm corn tortillas
• garnish display - shredded cheese, salsa fresca, guacamole, lettuce
• black beans & Mexican rice

Mixed Local Organic Green Salad
organic greens, heirloom carrot, cucumber, watermelon radish, cherry tomato, infused balsamic, EVOO

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO
Cali Fresh
$45 per person

Hors D’Oeuvres:

Steak & Brie Crostini
NY strip steak, brie, caramelized onion, Dijon

Stuffed Mushroom
 crimini, goat cheese, parmesan, fresh herbs

Main Course:

Bistro Salad
organic greens, candied nuts, seasonal fruits, fresh and dried berries, heirloom carrot, cucumber, watermelon radish, feta, orange balsamic, EVOO

Grilled Local Seabass
fresh local seabass, citrus marinade, mango-pineapple salsa

Grilled Lemon Herb Chicken
chicken breast, lemon, herbs, garlic

Roasted New Potatoes
 gold potato, garlic, rosemary

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO

Barbeque
$45 per person

Hors D’Oeuvres:

Beer Brat Skewer
bratwurst, sweet onion, IPA mustard sauce

Bacon Wrapped Jalapeno
jalapeno, cream cheese, Applewood smoked bacon

Main Course:

Santa Maria BBQ Tri Tip
tri tip, peach habanero BBQ sauce, roasted salsa, French baguette

BBQ Grilled Chicken Thigh
chicken breast, house dry rub, BBQ sauce

Coleslaw
shredded cabbage, carrot, house slaw dressing

Aged Cheddar Mac N’ Cheese
 gluten free penne, ‘Tillamook’ cheddar-aged Irish ‘Dublin- er’ cheese sauce

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO
Mediterranean  $45 per person

Hors D’Oeuvres:

Chicken Shawarma Canape
chicken, turmeric, pita, cherry tomato, tamarind cashew sauce

Stuffed Mushroom
cremini, goat cheese, parmesan, fresh herbs

Main Course:

Mediterranean Salad
baby greens and romaine, cherry tomato, cucumber, red onion, olive, feta, artichoke heart

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO

Mediterranean Chicken Kabobs
chicken, spice rub, onions, bell pepper, tzatziki

Beef Sirloin Kabobs
marinated beef, onion, peppers, tzatziki

Wild Rice Pilaf
wild rice, basmati, traditional vegetables, fresh herbs, cranberry, toasted almond

Warm Naan Bread and Additions
warm naan, heirloom tomato, julienned red onion, romaine lettuce, cucumber

Thai  $40 per person

Hors D’Oeuvres:

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

Asian Beef Skewer
marinated beef, green onion, sliced almond

Main Course:

Mixed Local Organic Green Salad
organic greens, heirloom carrot, cucumber, watermelon radish, cherry tomato, infused balsamic, EVOO

Spiced Chicken Breast
Chicken breast, red curry, spices, coconut milk

Jasmine Rice
Jasmine rice, spring onion, toasted coconut

Vegan Thai Vegetable and Tofu Curry
tofu, sweet potato, bell pepper, onion, coconut milk, curry

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO
SoCal Local
$75 per person

Hors D’Oeuvres:

Bacon Wrapped Scallops
fresh scallop, nitrate free bacon, sriracha aioli

Rosemary Lamb Chop
marinated grass-fed lamb chop, rosemary, mustard dill sauce

Main Course:

Bistro Salad
organic greens, candied nuts, seasonal fruits, fresh and dried berries, heirloom carrot, cucumber, watermelon radish, feta, orange balsamic, EVOO

Grass Fed Sirloin Tip
glass fed sirloin tips, sweet onion jus

Pan Seared ‘Wild Isle’ Salmon
fresh Scottish salmon, orange, basil

Roasted Root Vegetable Medley
parsnip, sweet potato, carrot, purple potato, gold potato

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO

Prime Rib Carving
$65 per person

Hors D’Oeuvres:

Mini Crab Cake
fresh crab, onions, peppers, cajun remoulade

Bacon Wrapped Dates
medjool date, applewood smoked bacon, goat cheese, caramelized onions, basil

Stuffed Mushroom
crimini, goat cheese, parmesan, fresh herbs

Main Course:

Prime Rib
slow roasted beef, au jus, horseradish cream, vegetable gardinera

Grilled Chicken Marsala
chicken breast, mushroom, sweet onion, marsala wine

Roasted Garlic Mashed Potatoes
yukon gold potato, cream, roasted garlic, butter

Seasonal Roasted Vegetable Platter
grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO

Bistro Salad
organic greens, candied nuts, seasonal fruits, fresh and dried berries, heirloom carrot, cucumber, watermelon radish, feta, orange balsamic, EVOO
Surf & Turf
$90 per person

Hors D’Oeuvres:

**Mini Crab Cake**  
*fresh crab, onions, peppers, cajun remoulade*

**Bacon Wrapped Dates**  
*medjool date, applewood smoked bacon, goat cheese, caramelized onions, basil*

**Stuffed Mushroom**  
*crimini, goat cheese, parmesan, fresh herbs*

Main Course:

**Split Lobster Tail**  
*Maine lobster, lemon, butter, white wine, parsley*

**Beef Tenderloin**  
*marinated beef, tamarind-mushroom demi, horseradish cream, vegetable gardinera*

**Bistro Salad**  
*organic greens, candied nuts, seasonal fruits, fresh and dried berries, heirloom carrot, cucumber, watermelon radish, feta, orange balsamic, EVOO*

**Sweet Potato Mash**  
*sweet potato, yam, coconut milk*

**Seasonal Roasted Vegetable Platter**  
*grilled asparagus, summer squash, broccolini, bell pepper, etc., balsamic vinegar, EVOO*