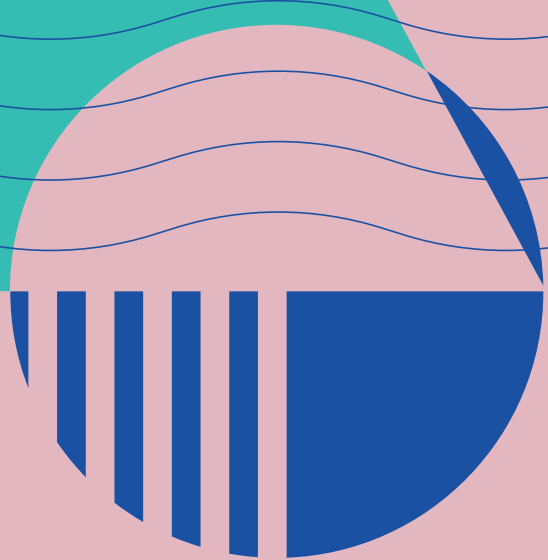




*the*  
**FLORENCE**

SPRING/SUMMER 2019

**EVENT  
OFFERINGS**



**THEFLORENCESD.COM**

13480 EVENING CREEK DRIVE NORTH, SUITE 150  
SAN DIEGO, CA 92128







# BREAKFAST CATERING MENU

EXECUTIVE CHEF Ricardo Heredia

the  
FLORENCE

THEFLORENCESD.COM | 858.433.1545

## PASTRY PLATTERS

**Chadwick Roll**

**Blueberry Taiyaki**

**Greens & Feta Taiyaki**

**Cherry Hand Pie**

**Cookies** Snicker Doodle, Chocolate Chip, Oatmeal Raisin, Macadamia White Chocolate, Rosemary Sugar

**Scones** Cheddar & Chive, Seasonal Berry, Bacon & Swiss, Nutella

**English Muffin** w/ Preserves

**Individual Quiche** 3 in. Bacon & Swiss, Kale & Feta, Caramelized Onion & Blue Cheese

**Artisan Breads** with butter and jam

**Individual yogurt parfaits** walnuts, overnight oats, seasonal berries, honey and walnuts



## CHEF'S WAY

Put your fate in Chef's hands. Executive Chef Ricardo Heredia will choose an array of tray passed based on season and availability. Small (5 items), Medium (6 items), Large (7 items)

### Fresh Fruit Display

Seasonal Fruit Selection from our local farm partners  
Add Yogurt or Granola

### Farmers Market Cheese Display

American and Domestic Artisan Cheeses including Humboldt Fog, Cypress Hill Blue, Purple Moon, Brie, Vella Dry Monterey Jack served with Artisan Breads, Crackers, Flat Bread, Nut and Fruit Garnish

### Marinated & Grilled Vegetables

Marinated Artichokes, Mushrooms, Assorted Olives, and Assorted Grilled Legumes including: Asparagus, Eggplant, Zucchini, Yellow Squash and Bell Peppers, with a drizzle of Aged Balsamic.

### Chadwick Breakfast Antipasto

Choice of 3: Bacon, Breakfast Sausage, Chorizo, Chicken Sausage, Canadian Bacon, Rashers, Dried Fruit, Toasted Nuts, Gravlax

### Breakfast Sandwich Platters

Assortment of sandwiches

### Breakfast Sandwiches

M.E.C. Mortadella, egg and american cheese on an english muffin  
Bodega B.E.C. Eggs, american cheese and bacon on toasted bun  
Croissant with Canadian bacon & cheddar \$7  
Brioche Empanada. Egg, chorizo, manchego \$5



## LIVE ACTION STATIONS

### Taiyaki Japanese Fish Shaped Pancake

Choice of (2) from the Following: Blueberry, Date Pure and Tangerine, Nutella, Greens and Feta, Bacon and Cheddar, Chorizo and Egg

### French Omlette

Choice of (2) from the Following: Ham and Swiss, Bacon and Cheddar, Kale and Feta, Roasted Mushroom and Charred Scallion, Chorizo and Queso Fresco

## ENTRÉE - PLATED OR FAMILY STYLE

**French Omelette** butter, chives, village salad

**Steak & Eggs** cast iron bavette, basted eggs, pommes paillason

**Classic Diner Breakfast** 2 eggs your way, bacon, smashed confit potato, toast

**Salmon Paillard** Seared medium rare w/arugula, grapes, radish, red onion and hollandaise

**Moroccan Eggs** Stewed Tomato, coriander, chickpeas, roasted pepper, yogurt, beef meatballs, 63 degree eggs  
Sub Falafel for vegan option

**Eggs Benedict** Sourdough english muffin, sliced ham, lemon hollandaise, chervil

**French Toast** Brioche, vanilla, nutmeg, cultured butter, Vermont Maple syrup

## CARVING STATION

**Hi Line Beef** - American Wagyu Tenderloin, Prime Rib, Strip Loin, Bavette - MKT Price

### Creek Stone Farms -

Strip Loin - (approx 11 lb avg)  
Tender Loin - (approx 4 lb avg)  
Prime Rib - (approx 14 lb avg)  
Bavette - (approx 4 lb avg)  
Served with Roasted Mushrooms & Au Jus

### Roasted Ham

Sczchuan Peppercorn Honey or Seasonal Glaze

### Poached Atlantic King Salmon

Poached New Zealand King Salmon  
(The Wagyu of Salmon)  
Cucumber, Dill Cream, Capers, Hard Boiled Egg

### Accompaniments

Roasted Fingerling Potatoes w/ fine herbs  
Heirloom Grits W/ Cheddar  
Chicken Apple Breakfast Links (2ea)  
Chadwick Ranch Salad





# LUNCH & DINNER MENU

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## HORS D'OEUVRES

### TRAY PASS TIER 1

**Salmon Croquettes** – New Zealand King Salmon mixed with potato and bechamel.  
Lightly fried and served with saffron aioli

**Pommes Paillason** – Crispy hash brown cube w/ grana padano parmesan and black pepper

**Florence Egg** – Soft Cooked egg yolk with sea salt whipped cream, lemon, maple syrup and chives

Shrimp Louie Lettuce Cups – asparagus, egg, radish, tomato and butter lettuce with a creamy green goddess dressing

**Vietnamese Spring Roll** – Shrimp, marinated tofu, cucumber, carrot, rice noodle, asparagus, mint, cilantro and peanut sauce

**Shrimp Cocktail** – Wild Mexican Shrimp w/ agave cocktail sauce

**Avalon** – Bison tartare with capers, cured egg yolk, beet, mustard seed, crostini

**K.F.C. Wings** – Korean battered wing joint served w/ gochujang bbq sauce, scallions and sesame seeds

**Memory** – poached oysters on the shell with warm almond milk, chicken fat, spring peas and sorrel

**Salmon Ceviche** – Citrus, arugula oil, avocado, radish, onion, charcoal tostadita

**Polpettine** – Beef and Pork meatball served w/ricotta, olive oil, lemon, black pepper and crostini

**Young Coconut Aguachile** – with teardrop peppers, red onion, avocado and cilantro with a rice tostadita

**Shumai** – shrimp, bay scallop, mushrooms, bamboo shoots and chives. Served with soy-chili paste

### DISPLAYS

**Fresh Fruit Display** Seasonal Fruit Selection from our local farm partners

**Farmers Market Cheese Display** American and Domestic Artisan Cheeses including Humboldt Fog, Cypress Hill Blue, Purple Moon, Brie, Vella Dry Monterey Jack served with Artisan Breads, Crackers, Flat Bread, Nut and Fruit Garnish

**Marinated & Grilled Vegetables** Marinated Artichokes, Mushrooms, Assorted Olives, and Assorted Grilled Legumes including: Asparagus, Eggplant, Zucchini, Yellow Squash and Bell Peppers, with a drizzle of Aged Balsamic.

**Dips & Spreads** Served with Vegetable Crudite (2) of the following dips: Bagna Cauda, Hummus, Artichoke Garlic Spread, and Bleu Cheese Walnut Dip. Served Crostini and Vegetable Crudités

**Chadwick Antipasto** Sliced Prosciutto di Parma, Salami Toscano, Bresaola di Manzo, Copa, Chorizo, Bocconcini, Grilled Asparagus, Roasted Onions, Portobello Mushrooms, Red & Yellow Peppers, Zucchini, Peperoncini's & Olive Mix

### RAW SELECTION

**Florence Seafood Display**  
Served with Cocktail Sauce, Tabasco, Horseradish, Lemon Wedges over a bed of ice

Chilled Jumbo Shrimp  
Seasonal Coastal Oysters  
Littleneck Clams  
King Crab Leg Sections  
Seasonal Poke  
Seasonal Ceviche



## SPECIALTY FOOD STATIONS

### SALADS

Plated/Box or Station

**Shrimp Louie** Tomato, asparagus, hard-boiled egg, radish, creamy green goddess dressing and little gem lettuce. (VG) (GF)

**The Florence Salad** Kale, cucumber, tomato, chickpeas, blue lake beans, blue cheese w/salt water vinaigrette. (VG) (GF)

**Village** Cucumbers, tomato, sweet pepper, kalamata, feta, lemon and olive oil. (VG) (GF)

**Chadwick Ranch Salad** Farmers market lettuce, red onion, cucumber, parmesan, crostini shards, Ranch Dressing. (VG)

### SANDWICH

Plated/Box or Platter



**Sandwich Platters** Assortment of sandwiches

**Boxed Lunch** Full sandwich with kettle chips and snickerdoodle.

**Double Cheese Burger** American cheese, pickle, griddled onion, shredded lettuce, secret sauce.

**Beef Cubano** Braised beef, pastrami, swiss, pickle, grain mustard.

**Montecristo** Brioche french toast, smoked pork loin, swiss, light drizzle of maple syrup.

**Elvis** Peanut butter, banana, bacon.

**Cauliflower Po Boy** Marinated fried popcorn cauliflower, shredded lettuce, heirloom tomato, red onion and lemon, almond milk mayonnaise.

**Falafel Wrap** – fresh garbanzo falafel, baba ganoush, cucumber, heirloom tomato,

**Egg Salad Sando** Japanese milk bread, potato salad dressing, soft egg.

## LIVE ACTION STATIONS - CLUB PLATE

### YAKITORI

Choice of (2) from the following:

**Chicken thigh** w/ sea salt or tare

**Pork** w/ shiso and plum sauce

**Heirloom cherry tomato** wrapped in bacon

**Beef** with charmoula

**Shrimp** with yogurt and ras hanout

**Bay scallop** with garlic and chili flakes

**Seasonal vegetables** sherry vinegar, olive oil, coriander, cumin, cilantro

### BAJA TACO STAND

Choice of (2) from the following:

**Carne Asada**

**Chicken Tinga**

**Pork Carnitas**

**Grilled Seasonal**

**White Shrimp**

Served with warm corn tortillas, guacamole, salsa, sour cream & queso fresco.

### WHOLE ROASTED PIG CAJA CHINA

Choice of the following:

**Cuban** with black beans, yucca, tostones and mojo.

**Southern** with black eyed peas, collard greens and cornbread.

**Lechon** Baboy sinangag, lumpia, pancit.

### ENTRÉE PLATED

**Steak & Eggs** Cast iron bavette, basted eggs, pommes paillason

**Lamb Ragu** Pasta maltagliati, bechamel, mint leaves \$11 pp

**Salmon Paillard** Seared medium rare w/ arugula, grapes, radish, red onion and hollandaise

**Roast Chicken** crispy skin breast served with a mushroom gruyere tartlet, potato puree, chicken demi

**Eggplant Tagine** stewed w/ tomato, saffron, carrots, green beans, dates, chickpeas, mint and cilantro

### CHEF'S WAY

Put your experience in Chef's hands.  
Executive Chef Ricardo Heredia will choose an array of tray passed based on season and availability.

**Small:** 5 Tray Passed Items

**Medium:** 6 Tray Passed Items

**Large:** 7 Tray Passed Items



# LUNCH & MENU

EXECUTIVE CHEF Ricardo Heredia

## CARVING STATION

(3oz serving pp)

### HI LINE BEEF

American Wagyu Tenderloin  
Prime Rib  
Strip Loin  
Bavette

### CREEKSTONE FARMS

Strip Loin - (approx 11lb)  
Tenderloin - (approx 4lb)  
Prime Rib - (approx 14lb)  
Bavette - (approx 4lb)  
*Served with Roasted Mushrooms & Au Jus*

**Garlicky Roasted Niman Lamb Shoulder** (approx 5lb)  
*Served with pan jus, mint, yogurt.*

**Niman Ranch Pork Loin** (approx 8lb)  
*Served with rhubarb chutney, smoked sea salt.*

**Poached Atlantic King Salmon** (approx 8lb)  
*Served with cucumber, dill cream, capers, hard boiled egg.*

### SIDE DISHES

(Full pan feeds 25 ppl)

**Brussels Sprouts** w/ crispy bacon, brown sugar and black pepper

**Roasted Cauliflower** w/ lemon zest, garlic, breadcrumbs, parm

**Steak Fries** w/ agave ketchup

**Sautéed Mixed Wild Mushrooms and Grilled Asparagus**

**Au Gratin Potatoes**

**Potato Puree**

**Vegetable Fried Rice**

**Spanish Rice**

**Charro Beans**



# DESSERT

## TRAY PASS

### MINI CUPCAKES

#### The Classics:

(Chocolate, Vanilla, Strawberry, Chocolate Cupcake, Peanut Butter Frosting, Smashed Butterfinger, Chocolate Cupcake Vanilla Frosting, Coffee Cupcakes, Chocolate Buttercream, Chocolate Chocolate Cupcakes, Pineapple Upside Down Cake, Classic Red Velvet Cupcakes, Tres Leches Cupcakes, Dulce De Leche Frosting)

**Mexican Chocolate** Espuma, Churros

**Vanilla Bean Panna Cotta** with Farmers' Market Strawberries

**Grand Marnier Cheesecake**

**Pots Du Crème** (add seasonal fruit)

**Classic Tiramisù**

**Lemon Tartlets**

**Carrot Cake** with Orange Buttercream

**Spiked Milkshake Shots**



## DISPLAY / LIVE ACTION

### Cookie Jar and Dessert Bars

A variety of Brownies, Blondie's, Dessert Bars and Cookie Variety May Include: White Chocolate Macadamia, Peanut Butter, Sugar, Oatmeal Raisin, Double Chocolate Chip & Classic Chocolate Chip, Lemon Bars, Pecan Bars, Chocolate Raspberry Bars, Petit Fours.

### Individual Banana Split

Brulee Banana, Vanilla Ice Cream, Sea Salted Caramel, Whipped Cream, Valrhona Chocolate Sauce, Toasted Pecans, Maraschino Cherries.

### S'mores Sundae

Toasted Marshmallow Ice Cream, Chocolate Caramel Sauce, Graham Cracker Crumble.

### Humble Pie

Individual Hand Pies - \$5 ea (50 ea min)  
Apple, Cherry, Lemon Meringue, Black Berry, Banana Cream, Pecan, Pumpkin

### Bread Pudding Bar *Select (2) of the Following:*

Pecan & Bourbon Caramel Sauce  
Sea Salt Caramel with Crème Anglaise  
Chocolate Chip with Raspberry Sauce  
Traditional with Cranberry  
a-la-mode for an additional \$

### Live Action Nitro Ice Cream Station

Assorted homemade custom liquid nitrogen ice cream flavors and a selection of traditional toppings.





# BAR PACKAGES

## BEER & WINE

### Beer

Pilsner, Blonde, Belgian Blonde, Pale Ale, IPA, Blood Orange IPA, Amber, Stout

### Wine

Choice of two pre-selected styles: Sparkling, White, Red, Rosé

## STANDARD LIQUOR BAR

### Beer

Pilsner, Blonde, Belgian Blonde, Pale Ale, IPA, Blood Orange IPA, Amber, Stout

### Wine

Choice of two pre-selected styles: Sparkling, White, Red, Rosé

### Spirits

Vodka: Seagram's Vodka  
Gin: Broker's Gin  
Rum: Ron Matusalem Rum  
Tequila: Lunazul Tequila  
Bourbon: Henry McKenna Bourbon  
Scotch: Scottish Glory

## NON ALCOHOLIC OPTIONS

(Included with all packages)

Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Beer, Fanta Orange, Iced Tea

## PREMIUM LIQUOR BAR

### Beer

Pilsner, Blonde, Belgian Blonde, Pale Ale, IPA, Blood Orange IPA, Amber, Stout

### Wine

Choice of two pre-selected styles: Sparkling, White, Red, Rosé

### Spirits

Vodka: Tito's, Grey Goose, Ketel One  
Gin: Tanqueray, Hendrick's  
Rum: Diplomatico Anejo, Sailor Jerry, Hamilton's Demerara Rum  
Tequila: Tequila Ocho, Fortaleza Blanco  
Whiskey: Buffalo Trace, Eagle Rare, Templeton, Sazerac  
Scotch: Balvenie 12 Doublewood, Laphroaig 10, Johnny Walker Black

### Specialty Cocktails

### Coffee Station

### Bottled/Canned beer

Julian's Cider  
Stiegl Radler  
Pacifico  
Coors Lite

### Premium Wine Selection



FOR BOOKINGS  
PLEASE CONTACT

Lauren Margallo  
Event Coordinator

[SOCIAL@THEFLORENCESD.COM](mailto:SOCIAL@THEFLORENCESD.COM)

858.433.1545

