


the
MORSELS
PACKAGE



868 FIFTH AVE. THIRD FLOOR, SAN DIEGO, CA 92101



A cork pops, ice hits the bottom of a glass, the first sip of a chilled white wine paired with salty snacks and small bites—this is your invitation to relax.

Whether it's a preamble to a great dinner or a night-long affair, we've elevated happy hour to artform, with hors d'oeuvres and beverage packages that are perfect for casual get-togethers, networking events, and parties.

the
MORSELS
PACKAGE

Morsels Package | \$45 pp | Guests enjoy appetizers and small plates.

If you don't see the dish or style of cuisine you're looking for, tell us and we'll be delighted to design a bespoke option just for you.

Alternatively, tailor this package to include additional dining and bar service options detailed below.

*Sales tax and gratuity not included.

MORSELS PACKAGE

Stationary Hors D'Oeuvres Continued

SLIDERS

Curry Chicken Salad

California Golden Raisins

Roasted Turkey

Poblano, Arugula, and Gaujillo Aioli

Local Honey Ham and Cheese

BBQ Jackfruit

Cole Slaw

Hot Link

Mustard and Caramelized Onion

Muffaletta

Olive Salad and Provolone

Albacore Salad

Niçoise Olives

Poached Asparagus

Hard Boiled Egg

Grilled Eggplant

Tomato, Arugula, and Marjoram Aioli

Pastrami

Sauerkraut

Smoked Salmon

Olivade and Sauce Gribiche

House Cured Bacon

Lettuce and Tomato

Black Bean Burger

Cilantro Aioli and Spring Hill Pepper Jack

Jamon y Queso



ENHANCED DINING SERVICES

Tray-Passed Hors D'Oeuvres

THE PASTURE

Hanger Steak Canapé with Aged Gouda and Piperade

Grass Fed Beef Meatballs with Arugula Pesto

Creole-Style Meat Pies with Remoulade

Rare Beef Crostini with Cilantro, Mint, Bean Sprouts and Spicy Allspice Aioli

Flambéed Beef Tartare on Yam Chip with Cocoa and Chili

Sirloin Skewers Garlic and Yogurt Marinated

Grass Fed Beef Slider with Smoked Cheddar and Caramelized Onion

Beef Consommé with Truffle Oil

Roasted Chicken with Avocado Puree and Black Bean, Sweet Corn Salsa

Spicy Chicken Queso Taco

Jerk Chicken Skewer with Sweet and Sour Sauce

Adobo Braised Chicken with Orange and Scallion

Grilled Chicken Canapé with Grape, Celery, and Dill Aioli

Jidori Chicken with Parmesan Crisp, Pesto, and Cherry Tomato

Grilled Chicken Shawarma Skewers with Cucumber Yogurt

Fried Chicken and Waffles with Buttermilk Sauce

Gougere with House Bacon, Arugula, and Pickled Onion

CONTINUED ON NEXT PAGE



ENHANCED DINING SERVICES

Petite Desserts

Banana Cheesecake with Chocolate Ganache

Banana Crème in Chocolate Cups with Caramel

Classic Cheesecake with Harry's Berries

Chocolate Crostini with Mixed Berry Salad

Chocolate Dipped Strawberries

Chocolate S'mores

Coconut, Blackberry and Peach Sorbet

Flourless Chocolate Tart with Fresh Raspberries

Key Lime Tart with Meringue

Poached Pear Tart

Pumpkin and Spiced Chocolate Tart

Pumpkin Cheesecake with Cinnamon Whipped Cream

Pumpkin Pie with Fresh Whipped Cream

Roasted Stone Fruit with Chevre Crisp and Piru Canyon Cactus Honey

Shortbread with Gaviota Strawberries and Whipped Cream

White Chocolate Shooters with Pink Peppercorn and Black Sesame Seed

Fresh Fruit with Mascarpone and Honey

Assorted Donut Holes





REVEL | REVEL

868 FIFTH AVE. THIRD FLOOR, SAN DIEGO, CA 92101