

the
STINGAREE
PACKAGE



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

A close-up photograph of a white plate containing a dish of roasted vegetables, including yellow and orange bell peppers and mushrooms, garnished with a slice of lemon. The background is a blurred green plant. A large, semi-transparent 'R' watermark is overlaid on the left side of the image.

A big celebration calls for a big, fancy dinner.

Exquisite organic food with vibrant flavors, tableside service, evocative wines, sparkling glassware and crisp linens. This is your moment to toast your successes, milestones, love and friendship, and the chance to gather around a table with the people who mean everything.

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We're here to make your life easy. That's why we've created a comprehensive catering package to which you can include additional dining and bar service options detailed below.

Plated Service | \$65 pp | Your guests are served individual salads and entrees tableside.

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.

*Sales tax and gratuity not included.

STINGAREE PACKAGE

Salad

Farmers Market Salad

Best of the Market Greens and Vegetables with a House Vinaigrette Dressing

Plated Entrees

THE PASTURE

Braised Brisket

Garlic Smashed Potatoes and Green Beans

Chicken and Sausage Jambalaya

Kale and French Bread

Grilled Sirloin

Roasted Garlic Potatoes and Grapefruit
Scented Asparagus

Grass-Fed Beef Bolognese

Fresh Bread

Pineapple Pork Shoulder

Coconut Rice and Black Beans

Italian Sausage Lasagna

Fresh Bread

Grilled Chicken Breast

Au Jus, Mushroom Quinoa, and Summer Squash

Roasted Chicken

Jalapeno Sauce, Pineapple Rice, and Black Beans

Chipotle Blueberry Chicken

Quinoa and Mixed Squash

Chicken and Zucchini Green Curry

Jasmine Rice and Thai Basil

Tamari Ginger Chicken Breast

Shitake Mushroom Sauce and Market
Vegetable Stir Fry

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ENHANCED DINING SERVICES

Tray-Passed Appetizers

BEEF

Hanger Steak Canapé with Aged Gouda and Piperade

Grass-Fed Beef Meatballs with Arugula Pesto

Creole-Style Meat Pies with Rémoulade

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

Flambéed Beef Tartare on Yam Chip with Cocoa and Chili

Garlic and Yogurt Marinated Sirloin Skewers

Grass-Fed Beef Slider with Smoked Cheddar and Caramelized Onion

Beef Consommé with Truffle Oil

CHICKEN

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

Spicy Chicken Queso Taco

Jerk Chicken Skewer with Sweet and Sour

Adobo Braised Chicken with Orange, and Scallion

Grilled Chicken Canapé with Grape, Celery, and Dill Aioli

Parmesan Crisp with Jidori Chicken, Pesto, and Cherry Tomato

Grilled Chicken Shawarma Skewers with Cucumber Yogurt

Fried Chicken and Waffles with Buttermilk Sauce

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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

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