


the
HORTON
PACKAGE



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

A blurred background of a restaurant interior with warm lighting and a table setting in the foreground. The foreground shows a table with a white tablecloth, a striped napkin, and a glass of water. The background is out of focus, showing other tables and chairs, and a warm, ambient light.

Whether your event is strictly casual or a suit and tie affair, choose from a range of menus (or let us create one just for you) that can be served family-style or as a buffet.

Mix it up with a libations or cocktail package and you've got yourself a first class party.

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We're here to make your life easy. That's why we've created comprehensive catering packages that gives you the choice of two service styles.

Buffet Service | \$70 p.p | Your guests join a line to be served mains and sides from a buffet before sitting down to eat

Family-Style | \$82 p.p | Meals are served tableside from large platters passed around the table (\$12 p.p additional charge)

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

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.

PACKAGE INCLUDES

- Two Stationary Hors D'oeuvres
- Assorted Homemade Organic Bread and Organic Whipped Butter with Kosher Salt
- Salad
- Two Main Dishes
- Two Side Dishes
- Up to 10 Plated Meals to Accommodate Dietary Restrictions (over 10 meals please add \$8 p.p)
- Event Staff: Chefs, Event Captain, Servers
- Event Set-Up and Break-Down
- Basic Dinnerware: Plates, Forks, Knives, Linen Napkins
- Glassware: Water, Wine, Cocktail, Champagne
- Platters and Serving Utensils
- Filtered Water for Dinner Tables

ENHANCED DINING SERVICES

- Tray-Passed Hors D'oeuvres: \$3.75 Per Item p.p (see additional menu on next page)
- Petite Dessert: \$4.50 p.p
- Coffee Service: Choice of Two Fair Trade Coffees and/or Hot Teas, Half and Half, Almond Milk, Sugar, Agave Syrup, Disposable Hot Cups

HORTON PACKAGE

Stationary Hors D'Oeuvres

Antipasto

Marinated Vegetables, Pickled Mushrooms,
Cherry Tomato with Mozzarella, and Mixed Olives

Chef's Choice Cheese Display

Market Fruit and Preserves

Farmers Market Fruit Display

Local Honey Crème Fraiche

Hummus Trio

Cucumber Yogurt, Mixed Olives, and Grilled Flatbread

Salsa Trio

Organic Tortilla Chips (add Guacamole for \$0.85 p.p)

Vegetable Crudités

Roasted Onion Dip and Apple Cider Dressing

Homemade Sausage Platter

Creole Mustard and Pickles (add \$1.50 p.p)

White Bean Dip

Garlic, Olive Oil, Parsley, and Rustic Bread

Warm Spinach Dip

Homemade Crackers

Salad

Farmers Market Salad

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



HORTON PACKAGE

Main Dishes

THE PASTURE

Braised Beef Brisket

Tomato and Garlic

Grass-Fed Beef Bolognese

Stewed Beef

Cabernet, Garlic, and Celery Root

Slow Cooked Brisket

Zinfandel and Charred Onion

Creole-Style Short Rib

Chive and Bay

Kalua Pork

Muscovado Brown Sugar

Braised Short Rib

Annatto, Orange, and Garlic (add \$1.50 p.p)

Braised Pork Shoulder

Roasted Garlic BBQ Sauce

Grilled Chicken Breast

Mango and Avocado (add \$1.00 p.p)

Chipotle Blueberry Chicken

Chicken and Smoked Andouille Jambalaya

Orange Chicken

Green Peppers and Onion

Chicken and Zucchini

Green Curry Sauce

THE SEA

White Shrimp Etouffee

(add \$1.50 p.p)

Blackened Local Fish Burritos

Jasmine Rice and Black Beans

Grilled Pacific Fish

Coconut Sauce (add \$1.00 p.p)

Grilled Pacific Fish

Mango Salsa (add \$1.00 p.p)

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HORTON PACKAGE

Main Dishes Continued

THE LAND

Grilled Garlic-Rubbed Fennel
Roasted Spaghetti Squash

Grilled Market Vegetable Lasagna

Grilled Polenta Cake
Market Vegetable Ragout

Farmers Market Vegetable Fried Rice
Tamari and Ginger

Stuffed Zucchini
Leek, Celery Root, Rice, Garlic, and Bechamel

Grilled Veggie Burritos
Jasmine Rice and Black Beans

Sag Dahl
Spinach and Mushrooms

Blackened Fennel
Caramelized Onion

Portobello Mushrooms
Chimichurri on a Bed of Roasted
Garlic Angel Hair Pasta

Vegetable Pad Thai
Lime, Scallion, and Tamarind

Grilled Eggplant
Roasted Onion, Tomato,
and Garlic Quinoa

Spicy Coconut Curry
Farmers Market Vegetables

Angel Hair Pasta Checca

Roasted Mushrooms
Cauliflower, Farro, and Housemade Ricotta
(add \$1.00 p.p.)

Stuffed Bell Pepper
Tomato, Squash, Sumac, Breadcrumbs, and Coriander



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Sides

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Garlic Smashed Potatoes

Basmati Rice

Brussels Sprouts with Mustard

Coconut Rice

Gouda Mac and Cheese (add Truffle Oil \$0.50 p.p)

Mirepoix Quinoa

Grilled Farmers Market Vegetables

Sesame Green Beans

Jasmine Rice

Veggie Stir Fry

Green Beans with Crispy Shallot

Wild Rice

Sautéed Zucchini

Grilled Corn on the Cob

Creole Potato Salad

Oven Roasted Market Root Vegetables

Sautéed Kale with Garlic and Spicy Cider Vinegar

Truffle Potato Purée (add \$0.75 p.p)



HORTON PACKAGE

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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HORTON PACKAGE

Tray-Passed Appetizers Continued

PORK

Gougere with House Bacon, Arugula, and Pickled Onion

Coconut Pork Belly with Ginger Mouseline

Roasted Pork Belly with an Apple Glaze

Steamed Bun with Braised Pork and Cider Molasses Dipping Sauce (add \$1.00 p.p)

Braised Pork Slider with Cider Vinegar Slaw

Boudin Blanc with Spicy Mustard and Chive on Seeded Cracker

Mojo Pork Tenderloin Canapé with Crispy Ham, Aioli, and Pickle Tapenade

SEAFOOD

Seared Albacore with Orange Grapefruit Slaw (add \$1.00 p.p)

Mojo Shrimp with Pineapple and Chive

Seared Ahi with Avocado and Mango Sauce (add \$1.00 p.p)

Sea Bass Crudo with Crispy Capers, Pickled Onion, and Pimento (add \$1.00 p.p)

Louisiana-Style Crab Cake with Rémoulade (add \$1.00 p.p)

Jumbo Scallop Ceviche with Lemon, Lime, Agave, and Coconut Butter

Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche

Seared Scallop with Carrot Purée, and Chive Oil

Spanish-Style Mussels Escabeche with Crispy Parsley

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Tray-Passed Appetizers Continued

SPECIALTY MEATS

Argentinian Lamb Skewer with Chimichurri (add \$1.00 p.p)

Lamb Meatballs with Coriander and Spicy Mustard Sauce

Crispy Lamb with Mint Gremolata (add \$1.00 p.p)

Duck Confit Donuts with Jalapeno Honey Butter (add \$1.00 p.p)

Duck Taquitos with Adobo (add \$1.00 p.p)

Bison Empanada with Roasted Ancho Chili and Amarillo Sauce

Turkey Slider with Apricot, Apple, Arugula, and House Mustard

VEGETARIAN

Truffled Grilled Cheese

Zucchini Roulade with Almond Ricotta, Pistachio, and Crispy Parsley

Samosa with Marjoram Lemon Preserve Yogurt

Spicy Black Bean and Watercress Cilantro Shooter with Tortilla Julienne

Carrot Four Ways with Springhill Butter

Mushroom Taquitos with Avocado Sauce

Seeded Crostini with Mushroom Duxelle, Central California Chevre, and Pink Peppercorn

Fried Zucchini with Tomato Confit and Chive





REVEL | REVEL

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