


*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.

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# MORSELS PACKAGE

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**Morsels Package** | \$52 p.p | Guests enjoy appetizers and small plates passed on trays by servers.

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. *(Prices indicated per person)*

## THE MORSELS PACKAGE INCLUDES

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- **Five Stationary Hors D'oeuvres**
- **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

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- **Tray-Passed Hors D'oeuvres: \$3.75 per item p.p**  
(see additional menu below)
- **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**

# MORSELS PACKAGE

## Stationary Hors D'Oeuvres

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### **Chef's Choice Cheese Display**

Market Fruit and Preserves

### **Hummus Trio**

Cucumber Yogurt, Mixed Olives,  
and Grilled Flatbread

### **Antipasto**

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

### **Market Vegetable Crudités**

Roasted Onion Dip and Apple Cider Dressing

### **Farmers Market Fruit Display**

Local Honey Crème Fraiche

### **White Bean Dip**

Garlic, Olive Oil, Parsley, and Rustic Bread

### **Salsa Trio**

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

### **Country Pate'**

Mustard, Frisee, and Pickled Vegetables  
(add \$1.50 p.p)

### **Pork Rilette**

Seeded Crostini, Spicy Mustard, and Pickled Onion

### **Albacore Salad Tartine**

Chive and Niçoise Olives

### **Cold Quinoa Salad**

Red Onion, Italian Squash, Mint, Basil, Dried  
Cranberries, and an Apple Cider Vinaigrette

### **Charcuterie Display**

House Mustard, Cornichon, Pickled Onion, and  
Garlic Rubbed Crostini  
(add \$2.50 p.p)

### **Pacific Seafood Display**

Shrimp, Oysters, Clams, Mussels,  
Lemon Caper Aioli, and Cocktail Sauce  
(add \$5.25 p.p)

### **Salami and Gouda Ficelle**

### **Brie and Butter Ficille**

### **Creole Tamale Trio**

Crème Fraiche and Salsa Verde  
(add \$1.00 p.p)

### **Homemade Sausage Platter**

Creole Mustard and Pickles

### **New Orleans-Style Boiled Shrimp**

Cocktail Sauce (add \$1.75 p.p)



# MORSELS PACKAGE

## Stationary Hors D'Oeuvres Continued

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### SLIDERS

(Choose two or three - add \$3.25 p.p.)

**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**



# MORSELS PACKAGE

## Tray-Passed Hors D'Oeuvres

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### 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

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# MORSELS PACKAGE

## Tray-Passed Hors D'Oeuvres Continued

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Coconut Pork Belly with Ginger Mousseline

Roasted Pork Belly with an Apple Glaze

Braised Pork Steamed Bun with 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

### THE SEA

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 Remoulade (add \$1.00 p.p)

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

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

Seared Scallop with Carrot Puree and Chive Oil

Spanish Style Mussels Escabeche with Crispy Parsley

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# MORSELS PACKAGE

## Tray-Passed Hors D'Oeuvres Continued

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### 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

### THE GARDEN

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 4 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



# MORSELS PACKAGE

## 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





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