

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. (Prices indicated per person)

Plated Service | \$75 p.p | Your guests are served tableside from large platters passed around the table.

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.

THE STINGAREE 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

STINGAREE 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



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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STINGAREE PACKAGE

Plated Entrees Continued

THE SEA

Shrimp and Andouille Jambalaya

Ground Opah Bolognese
Grilled Broccoli

Shrimp and Mussel Fried Rice
Peas and Fennel (add \$1.75 p.p)

Grilled Pacific Fish
Coconut Sauce, Cilantro Rice, and
Grilled Peppers (add \$1.00 p.p)

Blackened Pacific Fish
Dirty Rice and Green Beans (add \$1.00 p.p)

THE GARDEN

Grilled Garlic-Rubbed Fennel
Spaghetti Squash and Zucchini

Grilled Market Vegetable Lasagna
Fresh Bread

Grilled Polenta Cake
Fire Roasted Tomatoes and Market Vegetables

Spaghetti Squash
Market Vegetable Ragout

Farmers Market Vegetable Fried Rice
Tamari and Ginger

Stuffed Zucchini
with Bechamel



STINGAREE 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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STINGAREE 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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STINGAREE PACKAGE

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



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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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