



## A la Carte Dining Experience

May your vision be a cocktail party, seated dinner service or buffet, we offer you to build your custom dining experience by selecting any combination of the following:

Bar Service  
Stationary Hors d'oeuvres  
Tray Passed Hors d'oeuvres  
Amuse-Bouche  
Appetizer Course  
Salad  
Intermezzo Course  
Entrée  
Dessert  
Cake Service  
Coffee & Tea Service

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Event set-up & clean up  
Professionally trained service staff  
Fine Dining Level of Service  
Fresh, Organic & Artistic Cuisine





# A la Carte Dining Experience

We recommend selecting the following quantities based on the preferred style of your event:  
One hour reception - one stationary & 2-4 passed hors d'oeuvres  
Two hour reception - two stationary & 4-6 passed hors d'oeuvres  
Four hour reception - two stationary & 6-14 passed hors d'oeuvres

## Hors d'oeuvres

### Display/Stationary Hors d'oeuvres (\$4pp each)

- Venissimo** Artisanal Cheeses, Artichoke-Black Olive Tapenade, Local Organic Fruits
- La Milpa** Organic Veggies, Butter Lettuce, Pita & Persian Pickles with 22-spiced Hummiso
- \* **Carlsbad** Aquafarm Oyster Bar (+\*market price)
- \* **Catalina Offshore** Iced Seafood Display (+\*market price)
- \* **Umami** Sushi Bar & Sake Luge (+\*market price)

### Tray Passed Hors d'oeuvres (\$6pp each)

- Crabcake** Dungeness Clawmeat, Paprika Aioli, Roasted Bell Pepper Sofrito, Micro Cilantro
- Passionfruit** marinated Bay Scallop Ceviche, Pickled Mango, Blood Orange-Anise Sorbet
- Thai Shrimp**-n- Cashew Salad in Butter Lettuce Cup, Kefir Lime-Coconut Vinaigrette
- Hong Kong** Smoked Chicken Spring Roll, Organic Pea Shoot, Mint, Tahini-Soy Sauce
- ToroRoll** Sun-dried Tomato-Toro Eggroll with Caramelized Onion, Basil, Chimayo Loco Coulis
- Redeye** Kona Coffee-Cacao Lollipop Lamb Chop with Stone smoked Porter Glaze 7.00pp

### (\$5pp each)

- Truffled** Chateau Briand, Ossau Iraty Cheese, Roasted Beet Brunoise, Organic Watercress
- Jerked** Pork Medallion, Mango-Serrano Salsa, Key Lime Crème, Plantain Tostone
- Ahi Tartare**-n-Avocado, Dulce dusted Won-ton, Sake Crème Fraiche, Black Sesame Seed
- Shu-sticker** Pan-seared Duck Confit-Coconut Shu-mai with Hibiscus Sweet-n-Sour
- Rockin** Shrimp Spring Roll with Napa Cabbage, Mint, Cilantro, Mango, Pasilla Plum Coulis

### ChileCo Signature creation – Hot n Cold Splashes:

- Diego** Chipotle braised Estancia Beef Short Ribs with Koral Farms Avocado Gelato
- Shanghai** Chinese 5-spiced Duck Confit with Satsuma Tangerine-Saffron Gelato
- B&J** Fennel Pollen perfumed Pork Carnitas with Vermont Maple-Dijon Gelato

### (\$4pp each)

- Pupusaita** Adzuki Bean-n-Pork Carnitas filled Fresh Corn Masa Dumplings
- Caprese** House-dried Roma Tomato, Lemon Basil Ricotta, Artichoke Heart, Basil Leaf
- Moonbird** Kashmiri Chicken Basket, Crushed Pistachio, Apricot, Cardamom Yogurt
- Hot Shot** Bayou Gumbo, Cream of Shiitake, Oaxacan Tortilla Soup, Korean Shrimp Consommé
- Coastal** Sugarcane skewered Pink Shrimp poached in Thai aromatic Coconut Broth
- Volcanic** Tandoori Charcoal grilled Free Range Chicken Skewer with Pickled Mango
- Grass-fed** Estancia Filet Tips with Kona Coffee-Cocoa Rub & Stone smoked Porter Demi
- Sicilian** Marinated Heirloom Tomato, Buffalo Mozzarella, Cracked Telecherry Pepper
- Potsticker** Chinese 5-spiced up Chef's Seasonal Dumpling with Ponzu Dipping Sauce
- Earl Grey** salt cured Coho Salmon, Cucumber Coin, Kumquat-Pickled Melon Salsa

Pricing is based on a minimum of 50 portions.

Pricing may be adjusted based on less than 50 guests or customization.



# A la Carte Dining Experience

## Bar Service

(\$6pp)

Our bar service includes: ice, bar fruit, napkins, chilling tubs, standard mixers of club soda, tonic water, cola, 7up/Sprite, OJ, cranberry and grapefruit juices.

## Amuse-Bouche

(\$5pp each)

An Amuse-Bouche is a single, bite-sized hors d'oeuvre. Amuse-bouches are different from appetizers in that they are not ordered from a menu by patrons, but, when served, are according to the chef's selection alone. These are served as an excitement of taste buds to both prepare the guest for the meal and to offer a glimpse into the chef's approach to cooking.

Examples:

- Crème Puff** of Main Lobster Mousse & Saffron-Vanilla Bean Beurre Blanc
- Deviled Up** Quail Egg, Tsar Niccoulai Estate Caviar, Micro Tarragon
- Grilled Stonefruit** with Rollingstone Chevre Chantilly Crème & Black Walnut

## Appetizer (First Course)

(\$9pp each)

- Lemongrass** infused Coconut Consommé with Mussels, Shrimp & Scallop in Coconut Shell
- Sun-dried Tomato** & Basil Risotto with Artichoke Heart & Lemon Pugliese Cheesebread
- Cannellini Ragout** Forest Mushrooms, Caramelized Leek, Smoked Eggplant Emulsion
- Crispy Berkshire** Pork Belly, Forked Avocado, Mole Poblano, Fresh Corn-Tomatillo Salsina
- Diver Boat** Sea Scallop, Hearts of Palm, Harissa-Date Fritter, Preserved Lemon Beurre Blanc

## Organic Inspired Salads

(\$9pp each)

- Caesar** Hearts of Romaine, Grilled Treviso, Herbed House Crouton, Creamy Caesar Dressing
- Locally** Grown Greens, Manchego, Fried Shallot, Poached Pear-Champagne Dressing
- Caribe** Napa, Mango, Mint, Cilantro, Candied Ginger-Key Lime Vinaigrette, Plantain Curl
- Arugula** Rollingstone Hills Chevre, Molasses glazed Pecans, Bacon-Loganberry Vinaigrette
- Nouveau Cobb** Bibb Lettuce, Pancetta, Avocado, Egg, Basil, Cashel Blue-Peppercorn Dressing

## Intermezzo Course

(gratis)

- Satsuma Tangerine-Thai Basil Sorbet
- Blood Orange-Caraway Sorbet
- Honeydew-Spearmint Granite

# A la Carte Dining Experience

## Main Entrée Course

(\$29pp – May select two entrees for guest's choice)

### ChileCo Signature Dishes +\$7 pp

**Estancia** Grass-fed Filet with Kona Coffee-Cocoa Rub & Smoked Porter Reduction  
**Five-Spiced** Seared Rare Muscovy Duck Breast with Wild Blueberry Gastrique  
**Grapeleaf** wrapped Local Halibut with Sun-dried Tomato, Shaved Fennel & Béarnaise Sauce

**Pecan Wood** Smoked Brandt Beef Tri-Tip with Roasted Garlic-Red Bell Pepper Sofrito

**Free Range** Honey-Almond glazed Chicken Breast with Madeira-Tarragon Reduction

**Fennel encrusted** Pork Tenderloin with Caramelized Apple Cider Sauce

**Wild River** Slightly smoked Oregon Coho Salmon with Blackberry-Wild Sage Sauce

**Cajun Catfish** Politely Blackened with Pecan Praline Crust & Creole Dijon Sauce

**Edamame-Ginger** encrusted Line-Caught Pacific Fish with Roasted Tahini-Soy Sauce

**Banana Papillote** Local Halibut with Thai Basil-Coconut Cream Sauce & Wok'd Red Rice

**Surf & Turf** Kona Coffee-Cocoa rubbed Estancia Grass-fed Filet with Stone smoked Porter Demi and Local Line-Caught Halibut with Thai Basil-Coconut Cream Sauce (+\$9pp)

**Antipasti** Eggplant Parmigiano, Arugula-Basil Pesto, Zamorano Raw Sheep's Milk Cheese

**Curried** Quinoa Tabbouleh, Dried Apricot, Currant, Almond, Harissa laced Date Fritter

**Gourmet Mac** Twelve Cheese Cavatelli accented with White Truffle, Maine Lobster

**Assenti Pasta** Roasted Butternut Squash Sauce, Marjoram, Filbert, Fried Leek Haystack

**Ricotta Pillow** Porcini Browned Butter, Oil cured Olive, Wild Rocket, Nasturtium Floret

(Chef's choice of organic & seasonal sides)

## Dessert

(\$9pp each)

**Crème Bouquet** Chef Scotty's infamous Silky Cardamom Custard with Floral infusion

**Ms. Brandy** Minature Brandy Alexander Crème Puff dipped in Dark Chocolate

**Lavender-Lemon Thyme Tartlet** Buttered-up Crust and Candied Violet

**Passionate Parfait** Passionfruit-Champagne Pastry Cream with Tropical Fruit Salsa

**Hucklebread** Caramelized Quince & Huckleberry Bread Pudding laced with Canela

**Southern Comfort** Peaches-n-Sourcream Cheesecake, Candied Cayenne Pecan Crust

**Mahalo Dumpling** Caramelized Pineapple & Plantain, Macadamia Nut Caramel

**Pearfection** Port Poached Bosc Pear, Frangipane, Browned Butter Custard

**Angel Toast** Amaretto Angel French Toast stuffed with Bing Cherry, Almond Praline

**American Apple** Granny Smith Apple Galette, Buttermilk Ice Cream, Honey Cane

**Peppermint Patty** Peppermint Ice Cream between Chocolate Chip Cookies

**Black Cow** Old Fashioned Root Beer Float Shooter with Vanilla Bean Ice Cream

**The Carrot** Pineapple Coconut Cake, Toasted Black Walnut, Canela Frosting

**XXX** rated Chocolate Mousse, Zinfandel-Framboise Glaze, Hazelnut Praline Crust



# A la Carte Dining Experience

## Cake Service

(\$4pp)

Your cake served with ChileCo's special gelato or ice cream

## Coffee & Tea Station

(\$5pp)

Organic, gourmet coffees & teas served with creamer, milk, sugars

### Total price dependant on your selections

Based on a minimum of 50 guests

Dinner service is available as plated service or buffet service.

Buffet style is not available for parties with less than 75 guests

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Enhance your guest's dining experience by adding special courses and/or wine pairings.

- Chef Scotty's Amuse Bouche- served as an excitement of taste buds to both prepare the guest for the meal and to offer a glimpse into the chef's approach to cooking.
- An appetizer (first course) tasting course to expand the culinary adventure. Try one of our specialty items like the **Redeye** Kona Coffee-Cacao Lollipop Lamb Chop with Stone smoked Porter Glaze or the **Passionfruit** Bay Scallop Ceviche & Blood Orange Sorbet in Scallop Shell.
- Round out the experience with a sweet ending of **Elizabethan** Artisan Cupcakes, **Gelato Vera** Churned Gelato & Sorbet Bar, **Sweet Tooth** ChileCo Petite Pastries or **Guanni** Peruvian Organic Chocolates and our coffee service.
- If you are planning a longer event, make sure your guests have some snacks to keep them going with our **Panini Parlor** Gourmet Italian Sandwiches or **Afterthoughts** Late Night Snacks and **Joe's on the Nose** Espresso Service.



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## Special Considerations by ChileCo

When speaking with caterers, you should consider the following services provide by ChileCo. Are they providing you with the same options?

### Food Quality & Freshness

We prepare all of culinary delights from scratch. We use seasonal organic and only the freshest, top quality local produce, seafood and meats. We do not use pre-made items, bulk prepared items, industry food, no frozen prepared products. We assemble and cook most of our items on site at your event to insure the quality standards of the menu served to your guests.

### Bar service

We want to be sensitive to your budget and recommend you purchase the alcohol for your event. Our specialty and focus is the dining experience for your guests, we do not want to charge you unnecessarily for the bar aspect of your event. ChileCo can assist in recommending quantities and types of alcohol, wines & beer for your event. It's simple – we can place your with [Holiday Wine Cellars](#) and either ChileCo can pick it up or they will deliver directly to the event site. (or of course you may choose your own vendor of choice) We provide the ice, mixers, straws, cocktail napkins and serve your guests. Our bar service saves you the cost of additional sales tax and service charge for alcohol.

### Rentals

As part of our services at ChileCo, we will assist you in ordering all of the rental items necessary for your special event. As a Caterer we are governed by the Franchise Tax Board, which means that anything on a caterer's bill automatically becomes taxed and is subject to the 20% service charge. To avoid having you pay additional sales tax and the 20% service charge on the rental amount, we will place the order for you and you would simply pay the rental company directly. Easy & saves you the additional costs & taxes. [Allie's Party Rental](#)

### Staffing

We proudly boast an exceptional team of servers and bartenders that were meticulously selected for their professionalism, customer service skills, industry experience, aptitude and genuinely charming demeanor. Our chefs and kitchen staff are from some of world's most prestigious culinary and food service establishments and maintain all proper food safety & sanitation certification. Event charges below are based on eight hours total service. Traditionally receptions are 5 hours. We estimate 1-2 hours of set-up and 1 hr of cleaning up after the event. We staff based on your menu and services requested during the event. We offer fine dining experience to you & your guests and staff one server per 12 guests. Event Manager/Chefs \$250 - Service Staff/Bartender \$195