


*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** | \$65 pp | Your guests join a line to be served mains and sides from a buffet before sitting down to eat.

**Family-Style** | \$77 pp | Meals are served tableside from large platters passed around the table.

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.

\*Sales tax and gratuity not included.

## THE HORTON PACKAGE INCLUDES

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- Two Stationary Hors D'oeuvres
- Salad
- Two Main Dishes
- Two Side Dishes
- Assorted Homemade Organic Bread and Organic Whipped Butter with Kosher Salt
- Up to 10 Plated Meals to Accommodate Dietary Restrictions (over 10 meals please add \$8 pp)
  
- Event Staff: Chefs, Event Captain, Servers
- Event Set-Up and Break-Down
- 120 Fruitwood Folding Chairs with Ivory Padded Seats
- 8 Wooden Tables (9 Foot)
- Basic Dinnerware: Plates, Forks, Knives, Linen Napkins
- Glassware: Water, Wine, Cocktail, Champagne
- Platters and Serving Utensils
- Filtered Water

## ENHANCED DINING SERVICES

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- Tray-Passed Hors D'oeuvres: \$4.50 per item pp
- Petite Dessert: \$4.75 per item pp
- Coffee Service: \$3.75 per item pp | Choice of Two Fair Trade Coffees and/or Hot Teas, Half and Half, Almond Milk, Sugar, Agave Syrup, Disposable Hot Cups

## ROOM CAPACITY

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**Seated** - 150 Guests

**Standing** - 245 Guests

# HORTON PACKAGE

## Stationary Hors D'Oeuvres

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### **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 pp)

### **Vegetable Crudités**

Roasted Onion Dip and Apple Cider Dressing

### **Homemade Sausage Platter**

Creole Mustard and Pickles (add \$1.50 pp)

### **White Bean Dip**

Garlic, Olive Oil, Parsley, and Rustic Bread

### **Warm Spinach Dip**

Homemade Crackers

## Salad

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### **Farmers Market Salad**

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



# HORTON PACKAGE

## Main Dishes

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### 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 pp)

**Braised Pork Shoulder**

Roasted Garlic BBQ Sauce

**Grilled Chicken Breast**

Mango and Avocado (add \$1.00 pp)

**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 pp)

**Blackened Local Fish Burritos**

Jasmine Rice and Black Beans

**Grilled Pacific Fish**

Coconut Sauce (add \$1.00 pp)

**Grilled Pacific Fish**

Mango Salsa (add \$1.00 pp)



# HORTON PACKAGE

## Main Dishes Continued

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### 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 pp)

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



# HORTON PACKAGE

## Sides

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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 pp)

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 pp)





# 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

## Tray-Passed Appetizers Continued

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### 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 pp)

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 pp)

Mojo Shrimp with Pineapple and Chive

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

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

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

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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# ENHANCED DINING SERVICES

## Tray-Passed Appetizers Continued

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### SPECIALTY MEATS

Argentinian Lamb Skewer with Chimichurri (add \$1.00 pp)

Lamb Meatballs with Coriander and Spicy Mustard Sauce

Crispy Lamb with Mint Gremolata (add \$1.00 pp)

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

Duck Taquitos with Adobo (add \$1.00 pp)

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



# 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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