

F10CATERING

F10HOSPITALITY.COM

F/10

CATERING + EVENTS

Sustainable. Innovative. Organic.
Custom tailored services for all your special event needs.

F10 Catering + Events delivers unforgettable food and service across the greater Coachella Valley!
(Palm Springs, Palm Desert, Indio, Joshua Tree, and everything inbetween)

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Cheese + Charcuterie Stations

Cheese

Drake Family Goat, Gorgonzola Dolce Torta, Fiscalini White Cheddar, Di Stefano Burrata, Parmigiana Reggiano, Manchego

Nuts

Walnuts, Candied Pecans, Almonds

Dried Fruit

Indio Dates, Dried Apricot

Cured Meats

Fra Mani Salame, Prosciutto, Salame Picante, Edible Flowers, Grapes, Malibu Strawberries

Veggies

Green Beans, Broccoli, Heirloom Carrots, Kale, Red Endive

Dipping Sauces

Hummus, H.M. Ranch, Green Goddess

Passed Appetizers

- Mini Twice Baked Potato with Caviar & Creme Fraiche**
- Tuna Tartare Cones**
- Mini Lobster Rolls on Hawaiian Rolls**
- Nantucket Shrimp Cocktail in a Mini Bucket**
- Mushroom Arancini**
- Burrata Toast**
- Nonna's Meatballs**
- Chicken, Goat Cheese Meatball**
- Devils on Horseback**
- Fried Rice in Chinese Take Out Boxes**
- Steak Tartare**
- Truffle Potato Gaufrette**
- Prime Rib Sliders**
- Indio Corn Fritters**
- Mini Short Rib & Truffled Mashed Potato Spoons w/Chives**
- Gruyere Gougeres**
- Fried Chicken in Waffle Cone with Maple Bourbon Glaze**
- James Beard Deviled Eggs**
- Tomato Mozzarella Sushi**
- Zucchini & Squash Blossom Sopes w/Crema & Pepita Mole**
- Spanish Croquettes w/Iberico Ham**
- Gnocco Fritto with Mortadella**





Asian

(Served Plated, Family Style, or Stationed)

First Course

Avocado Mizuna Salad: Little Gems, Togarashi, Yuzu Soy

Red Cabbage Salad: Carrots, Grapefruit, Candied Pecan, Jicama, Mint, Basil, Serrano Soy Vin

Bang Bang Ji Salad: Chicken, Cucumber, Glass Noodles, Mizuna, Sesame Dressing

Cheeky's Chinese Chicken Salad: Romaine, Almonds, Crispy Rice Noodles, Sesame, Scallion

Second Course

Thai Sweet Fried Chicken

Miso Marinated Black Cod

Lemongrass Pork or Chicken

Black Pepper Tofu

Ginger Scallion Steak

Sides

Steamed Bok Choy with Miso Sesame

Snow Pea Tops with Garlic Chili Crunch Crunch

Grilled Shishito Peppers with Black Sesame

Stir-Fried Eggplant

Sticky Rice with Ginger Scallion Oil

Italian

(Served Plated, Family Style, or Stationed)

First Course

Tricolore Salad: Endive, Radicchio, Arugula, Fried Garlic, Parm, Lemon Vin

Panzanella: Heirloom Cherry Tomato, Cucumber, Basil, Celery, Shallot

Eggplant Caponata, Whipped Feta & Marinated Olives Mezze

Di Stefano Burrata and Red and Yellow Peperonata with Toast Points

Farro Salad: Arugula Pesto, Pecorino, Green Olive, Walnut

Second Course

Roast Chicken: Capers, Castelvetrano Olives, Indio Dates

Steak Tagliata: Arugula, Parm, Lemon Wedges

Roman Style Short Ribs with Gremolata

Chicken Milanese: Heirlooms, Cambazola, Arugula

Roasted Lamb Shoulder with Pomegranate Agrodolce

Sides

Roasted Vegetable Tian with Ricotta, Basil Pesto

Bietole: Sautéed Beet Greens, Chili, Garlic

Brussels Sprouts Cacio e Pepe

Italian Pickles: Cauliflower, Zucchini, Carrot, Fennel, Celery, Radish

Roasted Cauliflower: Capers, Chili Flake, Parm, Lemon





Farm to Table

(Served Plated, Family Style, or Stationed)

First Course

Raw Brussels Sprouts with Pancetta, Pomegranate, Parmigiano, Hazelnuts, Lemon Vin

Buffalo Mozzarella Salad with Cherry Tomato Relish, Aged Balsamic or Arugula Pesto

Quinoa Vert Salad: Edamame, Asparagus, Broccoli, Green Beans, Green Goddess Dressing

Local Grapefruit, Avocado & Mache Salad with Local Olive Oil and Shrimp

Little Gem Whole Leaf Caesar: Parmesan Frico, Crouton, M.L. Caesar Dressing

Second Course

Salmon en Papillote: Basil Orzo, Charred Citrus

Pistachio Crusted Halibut

Lamb Lollipops with Blackberry Glaze

Beef Wellington: Filet, Prosciutto, Rainbow Chard, Duxelles

M.L. Prime Rib sliced with Horseradish Cream and Au Jus

Sides

Sweet Potatoes with Avocado Chimichurri

Perfectly Steamed & Chilled Veggies

Crispy Brussels with Aged Balsamic

Coachella Valley Corn with Serrano, Onion, Corn cream

Charred Broccolini: Crispy Shallots, Lemon Vin

Desserts

(Served Plated, Family Style, or Stationed)

HIGH-Pie Trio: Apple, Cherry, Blueberry

Mini Whoopie Pie

Mini Banana Cream Pie

Mini Milk Shooters

Warm Mini Chocolate Chip Cookies

Nutella Tiramisu

Parisian Chocolate Mousse

Homemade Toffee Popcorn

Homemade Mini Churros with Mexican Hot Fudge & Whipped Cream

Gluten Free Blondie Bars

Creme Puffs: Tahitian Vanilla Pastry Cream, Milk Chocolate Glaze

Toffee Pudding Bites: Date Cake, Grand Marnier Toffee Glaze, Pecan

Mini Fruit Tarts: Passionfruit Curd, Crème Fraiche & Raspberries,

Strawberries & Mascarpone

Vegan Peanut Butter Brownies

Mini Salted Caramel Bites

Panna Cotta Spoons





Pizza & Pentolo Live Action Station

PENTOLO STATION

Paccheri a la Vodka (Add Lobster +\$MP)

Ricotta Cavatelli a la Amatriciana

Orrecchiette con Broccolini e Salsiccia

Diavola: Italian Pepperoncini, Ricotta

Cavatelli: Anchovy Caper Sauce

PIZZA STATION

Birba: San Danielle Prosciutto, Chili Honey Oil

Margherita: Fresh Mozzarella, Basil

**Braised Greens: Smoked Mozzarella, Green Olives,
Serranos, Spinach**

Homemade Classic: H.M. Sausage, Mushroom, Onion

****Gluten Free & Cauliflower Crust Available by Request
Additional Selections Available at BirbaF10.com***

Frankie the Food Truck

"Bite Me" (Taco Truck)

- Street Style Carnitas Tacos
- Epic Nacho Cups
- H.M. Organic Nacho Cheese
- Indio Corn Esquites
- Mexican Fruit Cart

"Americana"

- Chicken Wings
- Lobster Rolls
- Grilled Cheese & Tomato Soup
- Mac & Cheese
- Jalapeno Poppers

"Cheeky's"

- Waffles
- Breakfast Sandwich
- Bacon Flight
- Green Juice
- Breakfast Burrito
- Chilaquiles





Beverage Packages

STANDARD FULL OPEN BAR:

White Wine: Anterra Chardonnay

Red Wine: Anterra Pinot Noir

Beer: East Bro Pils, Racer 5 IPA

**Liquor: Smirnoff Vodka / Beefeater Gin / Corazon Blanco Tequila /
Madre Espadin Mezcal / Meyers White Rum / Jim Beam Bourbon**

Johnny Walker Red Scotch

Selection of Non-Alcoholic Beverages & Soft Drinks

**based on seasonal availability, selections may change*

PREMIUM FULL OPEN BAR:

White Wine: Barnett Chardonnay

Red Wine: Robert Mondavi Cabernet Sauvignon

Beer: East Bro Pils, Racer 5 IPA

**Liquor: Ketel One Vodka / Aviation Gin / Ocho Plata Blanco Tequila /
Ocho Reposado Tequila / Madre Espadín Mezcal / Myers White Rum /**

Makers Mark Bourbon / Johnny Walker Red Scotch

Selection of Non-alcoholic Beverages & Soft Drinks

**based on seasonal availability, selections may change*

Selection of Specialty Cocktails

COSMO: Crop Meyer Lemon Vodka, Triple Sec, Fresh Lime Juice, Cranberry Juice

ESPRESSOTINI: Ketel 1 Vodka, Espresso, Kahlua Especiala, Simple Syrup

HOUSE MARGARITA: Blanco Tequila, Fresh Lime Juice, Lefty O'Douls Agave, Club Soda

LEMON DROP: Crop Meyer Lemon Vodka, Triple Sec, Fresh Lemon Juice, Simple Syrup, Lemonade

MANHATTAN: James E. Rye, Antica Carpal Sweet Vermouth, Luxardo Cherry Juice, Angostura Bitters

OLD FASHIONED: Frey Ranch Bourbon, Demerara Syrup, Angostura Bitters

PALOMA: Blanco Tequila, Fresh Lime Juice, Fresh Grapefruit Juice, Lefty O'Douls Agave, Squirt

A NIGHT IN AMALFI: Michters Bourbon, Aperol, Foro Amaro, Angostura Amaro, Fresh Lemon

HELLO NANCY: Vodka, Lemon, Grapefruit, Elderflower, Soda

HEATED SNAKE: Tequila, Habanero Simple, Triple Sec, Orange, Lime

MARGARITA: Tequila, Agave, Lime

APEROL SPRITZ: Aperol, Prosecco, Soda

ITALIAN GREYHOUND: Vodka, Aperol, Grapefruit, Smoked Maldon, Rosemary

FRENCH 75: Gin, Prosecco, Lemon, Simple

ADULT SLUSHIE MACHINE

Red Raspberry, Pink Lemonade, Purple Pomegranate, Green Apple,
Blue Hawaii, Frose, Italian Lemon Ice

ESPRESSO MARTINI MACHINE





F10 Full-Service Coffee Cart

Espresso Drinks

Espresso

Americano

Cappuccino

Latte

Macchiato

Mocha

Extras

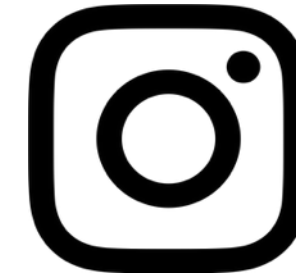
**Whole Milk, Half and Half, Almond Milk, Oat Milk,
Alternative Milk (Oat, Almond, Soy)**

**Flavors: Vanilla, Caramel, Hazelnut,
Pumpkin (seasonal)**

Whipped Cream

Assorted Sugars and Sweeteners

Our Clients



FAQ – Frequently Asked Questions

Where is your food sourced?

At F10, we source all product within a 50 mile radius. We build our menus around fresh, local, and seasonal items to ensure that we are supporting our community, as well as our clientele with delicious and healthy, sustainable food.

How do you accommodate Vegan/Vegetarian guests, or guests with other dietary preferences and allergies?

Our chefs are happy to provide personal plates for guests with any food allergies or preferences. We do ask that a count is provided 2 weeks prior to the event, in order to prepare a delicious meal for your guests! We do offer fully vegan and vegetarian menus, and are happy to work with you to create a menu that is personal to your vision.

Do you cover staffing?

We do provide staffing when catering your event. In your personalized proposal, you will see a line item pricing for your staffing. Please inquire for average staff per guest count, which is based on service style of food and beverage offerings.

Do you provide event rentals? What rentals do we need?

While F10 does not provide rentals, we are happy to partner with our preferred vendors to ensure your event has every item needed! Once final menu selections and guests count have been made, we will refine and confirm your rentals as needed.

Can we bring our own alcohol?

At any of our restaurant venues, F10 must be the sole provider of alcohol. However, in the case of other venues, you may of course source your beverage from another party. Do keep in mind, however, F10 is not responsible for serving, clearing, or bussing any beverage associated with alcohol, in this case. The third party vendor must provide all staffing for the previously mentioned services.

Do you offer kids meals? Vendor meals?

We do offer Kids meals, ad vendor meals! You may choose to have a different option available to children at your event (example: chicken strips & French fries), or we can serve them the same meal as the adults. Vendor meals are priced at a 25% discount. This includes any photographers, event coordinators, DJs, Bands, or any other third parties that you may want to provide dinner for. We serve our vendors at a food station so they can eat at their own designated window of opportunity.

Click [HERE](#) for more details and to contact our Director of Sales & Events Brittany Borchard.