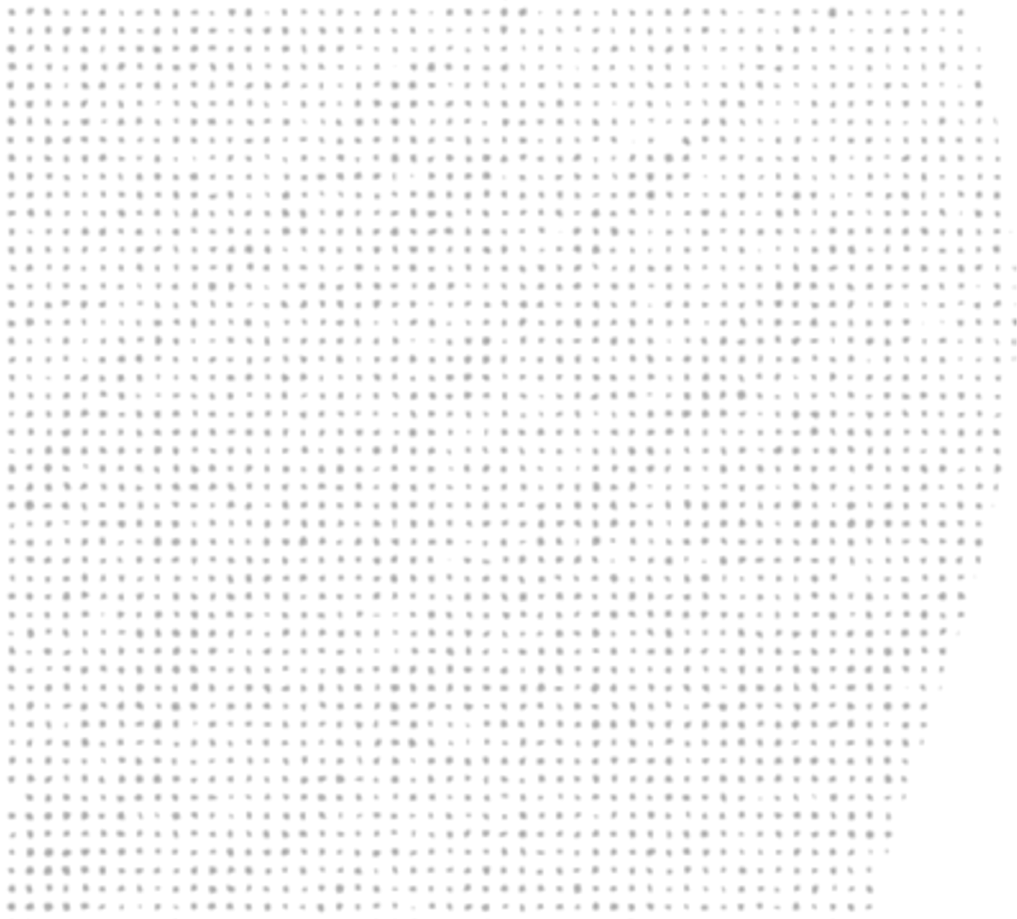




# F10 CATERING *and* CONCESSIONS



[F10CATERING.COM](http://F10CATERING.COM) // [F10HOSPITALITY.COM](http://F10HOSPITALITY.COM)



# F/10

## CATERING + CONCESSIONS

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

**F10 Catering + Concessions delivers**  
unforgettable food, drink and personal service  
across the greater Southern California region.  
(With a focus in the Coachella valley region.)

**F10CATERING.COM**

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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: Seated, Plated or Family Style***

### 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: Seated, Plated or Family Style***

## 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, Castelvetro 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: Seated, Plated or Family Style*

### 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**



# Pizza Station *or* 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

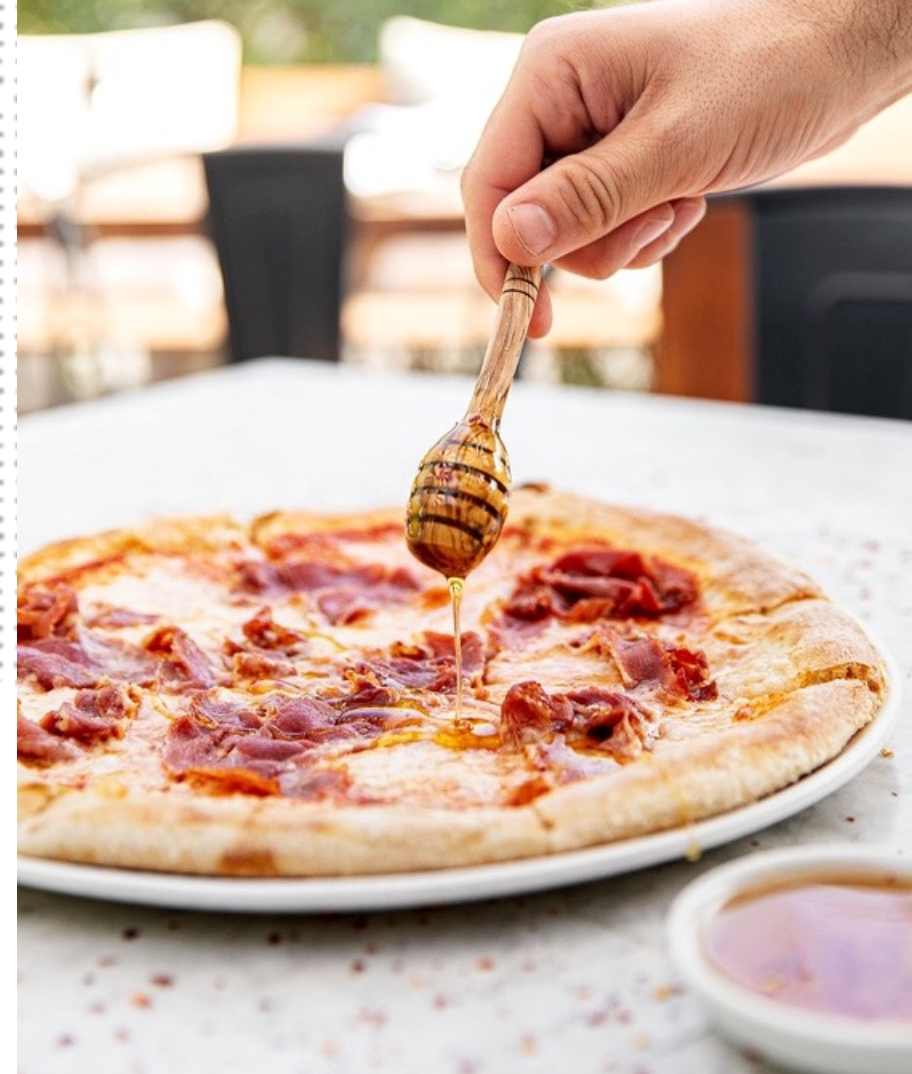
**Birba: San Danielle Prosciutto, Chili Honey Oil**

**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](http://BirbaF10.com)***







## Desserts

***\*Served: Seated, Plated or Family Style***

### **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**



# Beverage Package – Beer + Wine

## Standard Beer & Wine Bar

**Bubbles:** Val d'Oca

**Rose:** Whispering Angel The Beach

**White Wine:** William Hill Chardonnay

**Red Wine:** William Hill Cabernet Sauvignon

**Beer:** Skyduster IPA, LQBC Poolside Blonde, Coors Light. \*N/A Beer available upon request

**Selection of Non-alcoholic Beverages & Soft Drinks, Bottled Acqua Panna & San Pellegrino Water**

*\*BASED ON SEASONAL AVAILABILITY, SELECTIONS MAY CHANGE.*

## Premium Beer & Wine Bar

**Bubbles:** Perrier Jouvét

**Rose:** Domaine Ott

**White Wine:** Dominique et Janine Crochet Sancerre

**Red Wine:** Caymus Napa Cabernet Sauvignon

**Beer:** Skyduster IPA, LQBC Poolside Blonde, Coors Light. \*N/A Beer available upon request

**Selection of Non-alcoholic Beverages & Soft Drinks, Bottled Acqua Panna & San Pellegrino Water**

*\*BASED ON SEASONAL AVAILABILITY, SELECTIONS MAY CHANGE.*

*\*SPECIALTY CRAFT COCKTAILS TO BE CHARGED AT A LA CARTE PRICING*







## Beverage Package – Beer, Wine, + Liquor

### Standard Full Open Bar

**Bubbles:** Val d'Oca

**Rose:** Whispering Angel The Beach

**White Wine:** William Hill Chardonnay

**Red Wine:** William Hill Cabernet Sauvignon

**Beer:** Skyduster IPA, LQBC Poolside Blonde, Coors Light

*\*N/A Beer available upon request*

**Liquor:** Tito's Vodka / Bombay Sapphire Gin / Ocho Blanco Tequila / Ocho Reposado Tequila / Nosotros Mezcal / Bacardi Rum / Makers Mark Bourbon / Johnny Walker Red Scotch

**Selection of Non-alcoholic Beverages & Soft Drinks, Bottled Acqua Panna & San Pellegrino Water**

*\*Based on seasonal availability, selections may change*

### Premium Full Open Bar

**Bubbles:** Perrier Jouet

**Rose:** Domaine Ott

**White Wine:** Dominique et Janine Crochet Sancerre

**Red Wine:** Caymus Napa Cabernet Sauvignon

**Beer:** Skyduster IPA, LQBC Poolside Blonde, Coors Light

*\*N/A Beer available upon request*

**Liquor:** Grey Goose Vodka / Hendricks Gin / Don Julio Blanco Tequila / Don Julio Reposado Tequila / La Tierra de Acre Espadín Mezcal / Diplomatico White Rum / Woodford Reserve Bourbon & Rye / Glenlivet 12yr Scotch

**Selection of Non-alcoholic Beverages & Soft Drinks, Bottled Acqua Panna & San Pellegrino Water**



# Selection of Specialty Cocktails

*\*Choice of 2*

- 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'Doul's 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'Doul's 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, Froze, Italian Lemon Ice

## Espresso Martini Machine







## Full-Service Coffee Cart

*\*For up to 125 guests*

### Espresso Drinks

Espresso

Americano

Cappuccino

Latte

Macchiato

Mocha

### Extras

Whole Milk, Half and Half, Almond, Oat, Soy Milk

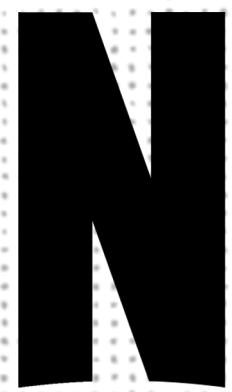
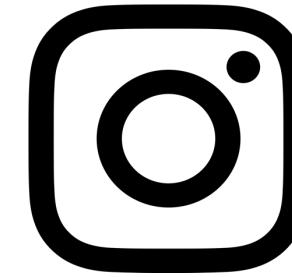
Flavors: Vanilla, Caramel, Hazelnut,  
Pumpkin (seasonal)

Whipped Cream

Assorted Sugars and Sweeteners



*Partners + Clients...*





# *FAQ – Frequently Asked Questions*

## **Can we bring our own alcohol?**

F10 is the sole provider of alcohol. We can customize any of our packages to accommodate your needs.

## **Are rentals included in the catering pricing?**

Catering menu pricing does not include rentals such as plates, glassware, silverware, furniture, or kitchen build-outs. These items can vary significantly depending on the event size, location, and service style. With that said, our team is happy to coordinate all necessary rentals on your behalf to ensure a seamless and cohesive event execution.

## **What is your deposit and payment schedule?**

A 50% deposit is required to secure your event date and initiate the planning process, with the remaining balance due 14 days in advance of the event. Specific payment schedules will be outlined in your customized proposal and contract. Once your contract is signed, our team will begin detailed planning; however, we understand that event details can evolve. Clients are able to update guest counts, menu selections, and beverage offerings up to two weeks prior to the event date to ensure everything is aligned with the final vision.

## **Do you offer customizable menus?**

Yes. All of our menus are fully customizable to reflect your event vision, guest preferences, and overall experience. Our culinary team works closely with you to tailor selections, portioning, and service style to align with your goals -- whether you're looking for a refined plated dinner, interactive stations, or a more casual, family-style approach. We also accommodate dietary preferences, seasonal ingredients, and specialty requests to ensure a thoughtful and cohesive dining experience.

## **Do you offer tastings?**

Yes, we offer tastings as part of the menu development process. Tastings provide an opportunity to experience the culinary direction, refine selections, and ensure alignment with your event vision. We recommend scheduling your tasting within the same season as your event whenever possible, as this helps ensure ingredient availability and menu offerings closely reflect what will be served on the event date.

***\*FULL PRICE LISTS AVAILABLE UPON REQUEST***