

F/10 HOSPITALITY

FOOD + DRINK + HOSPITALITY + CULTURE

F10HOSPITALITY.COM

F/10

CATERING + EVENTS

F10CATERING.COM

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Seasonal Menus:

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

Seasonal Menus:

Passed Appetizers

Mini Twice Baked Potato with Caviar, Creme Fraiche

Tuna Tartar Cones

(DF) or Cucumber Boats (DF, GF)

Mini Lobster Rolls on Hawaiian Rolls

Nantucket Shrimp Cocktail in a Mini Bucket

Mushroom Arancini

Fresh Mozzarella, Black Truffle Sea Salt (VEG)

Burrata Toast

Date Bread, Toasted Almond Dust, Balsamic (VEG)

Nonna's Meatballs

Parmesan, Parsley

Chicken, Goat Cheese Meatball

in Arugula Pesto Sauce

Devils on Horseback

Gorgonzola Stuffed Dates Wrapped in Applewood Smoked Bacon & Aged Balsamic (GF)

Fried Rice in Chinese Take Out Boxes

Spicy Chicken or Kimchi or Edamame (GF, DF)



Seasonal Menus:

Passed Appetizers (Cont.)

Steak Tartare

Truffle Potato Gaufrette (GF, DF)

Prime Rib Sliders

Horseradish Cream, Pickled Red Onions, Hawaiian Roll

Indio Corn Fritters

Watercress, Garlic Chili Oil (V, GF, DF)

Mini Shortrib & Truffled Mashed Potato Spoons w/Chives (GF)

Gruyere Gougeres

Fried Chicken in Waffle Cone with Maple Bourbon Glaze

James Beard Deviled Eggs

Tomato Mozzarella Sushi

Zucchini, Squash Blossom Scopes

Crema, Pepita Mole

Spanish Croquettes w/Iberico Ham

Gnocco Fritto with Mortadella





Seasonal Menus:

Family Style, Seated & Plated; Asian

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



Seasonal Menus:

Family Style, Seated & Plated; Italian

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, olives, 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 — sauteed beet greens, chili, garlic
Brussels Sprouts Cacio e Pepe
Italian Pickles — cauliflower, zucchini, carrot, fennel, celery, radish
Roasted Cauliflower — capers, chili flake, parm, lemon

Seasonal Menus:

Family Style, Seated & Plated; Farm to Table

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
Pesto Crusted Salmon
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 Brocollini: Crispy Shallots, Lemon Vin





Seasonal Menus:

Dessert

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

Fresh Baked Cookies: Chocolate Chip, Oat & Cranberry, Peanut Butter

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 and Raspberries,

Strawberries and Mascarpone

Vegan Peanut Butter Brownies

Mini Salted Caramel Bites

Panna Cotta Spoons

Pizza & Pentolo Menus

PENTOLO STATION

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

Butternut Squash & Farro with Pepitas

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

Additional Selections Available at BirbaF10.com



Frankie the Food Truck

"Bite Me" (Taco Truck)

Street Style Carnitas Tacos

(H.M. Ranchero & Tomatillo Salsas)

Epic Nacho Cups

Blue Corn Tortilla Chips, Peruano Beans, Salsa, Fresh Guac, Sour Cream

H.M. Organic Nacho Cheese

Indio Corn Esquites

Mexican Fruit Cart

Mango, Pineapple, Watermelon, Cucumber, Jicama, Tajin

“Americana”

Chicken Wings

Lobster Rolls

Grilled Cheese & Tomato Soup

Mac & Cheese

Jalapeno Poppers

“Cheeky’s”

Waffles

GF or Regular with H.M. Maple Syrup and Salted Butter

Breakfast Sandwich

with Egg, Cheese, Bacon & Avocado on Brioche

Bacon Flight

Green Juice

Breakfast Burrito

Scrambled Eggs, Tots, Chorizo, Salsa

Chilaquiles

H.M. Chorizo, Tomatillo, Queso Fresco, Cilantro, & Onion





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: Talbot Sleepy Hallow Chardonnay

Red Wine: Band of Vintner Cabernet

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

Blueberry Yum Yum

bird dog peach whiskey infused with: blueberry, sage, peppercorn) fresh lemon juice, cock & bull ginger beer

Coachella Valley Old Fashioned

absolo mexican whiskey, kuchan walnut liqueur, washington amaro, mole bitters, demerara syrup
(infused with cv dates)

Desert Oasis

mt. gay rum, pierre ferrand dry curacao, angostura amaro, liquid alchemist ginger, liquid alchemist orgeat,
pineapple juice, peychauds bitters

Hello Nancy

vodka, grapefruit, elderflower, lemon, soda

Heated Snake

blanco tequila, lemon, lime, triple sec, house habanero simple syrup

Lake Geneva

james e. pepper rye, st germain, brovo amaro 14, organic apricot jam, fresh strawberries, fresh lemon juice

Lychee Martini

fujimi japanese vodka, passoa passionfruit liqueur, joto yuzu sake, fresh lemon juice, lychee puree

Playa Paraiso

casamigos reposado, pama pomegranate liqueur, lefty o'douls agave nectar (infused with dragonfruit & fresno chili)
pom juice, fresh lime juice, soda

Shiso Simple

roku japanese gin (infused with jasmine tea), st Germain, fresh lemon, yuzu tonic

Up, Down & Sideways

blanco tequila (infused with watermelon), liquid alchemist tamarind, lefty o'douls agave
(infused with basil & chili arbol) fresh lime, club soda



Espresso Martini Machine + Coffee Cart

F10 Full-Service Coffee Cart

Equator Coffee (Regular & Decaf Drip, Espresso Beverages)

Espresso Drinks

Espresso — Single or double shot

Americano — Espresso with hot water

Cappuccino — Espresso, steamed milk, and foam

Latte — Espresso and steamed milk (add a flavor for extra)

Macchiato — Espresso topped with a dollop of foam

Mocha — Espresso, steamed milk, and chocolate

Brewed Coffee

Regular Coffee

Decaf Coffee

Cold Drinks

Iced Coffee

Iced Latte

Cold Brew

Tea & Non-Coffee Drinks

Other

Hot Tea (assorted flavors)

Iced Tea

Hot Chocolate

Chai Latte

Extras

Alternative Milk (Oat, Almond, Soy)

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

Whipped Cream

Fixin's

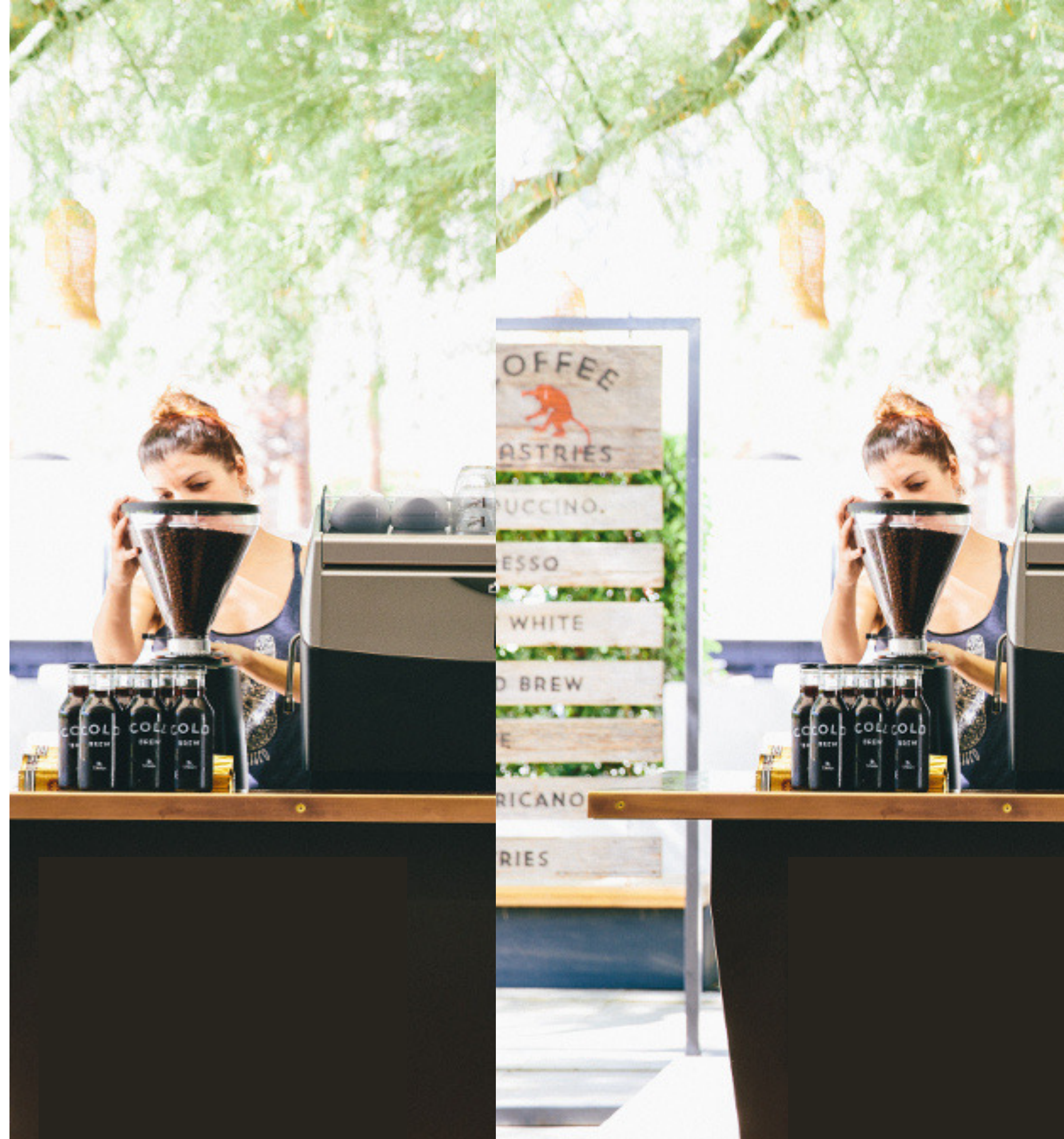
Whole Milk, Half and Half, Almond Milk, Oat Milk,

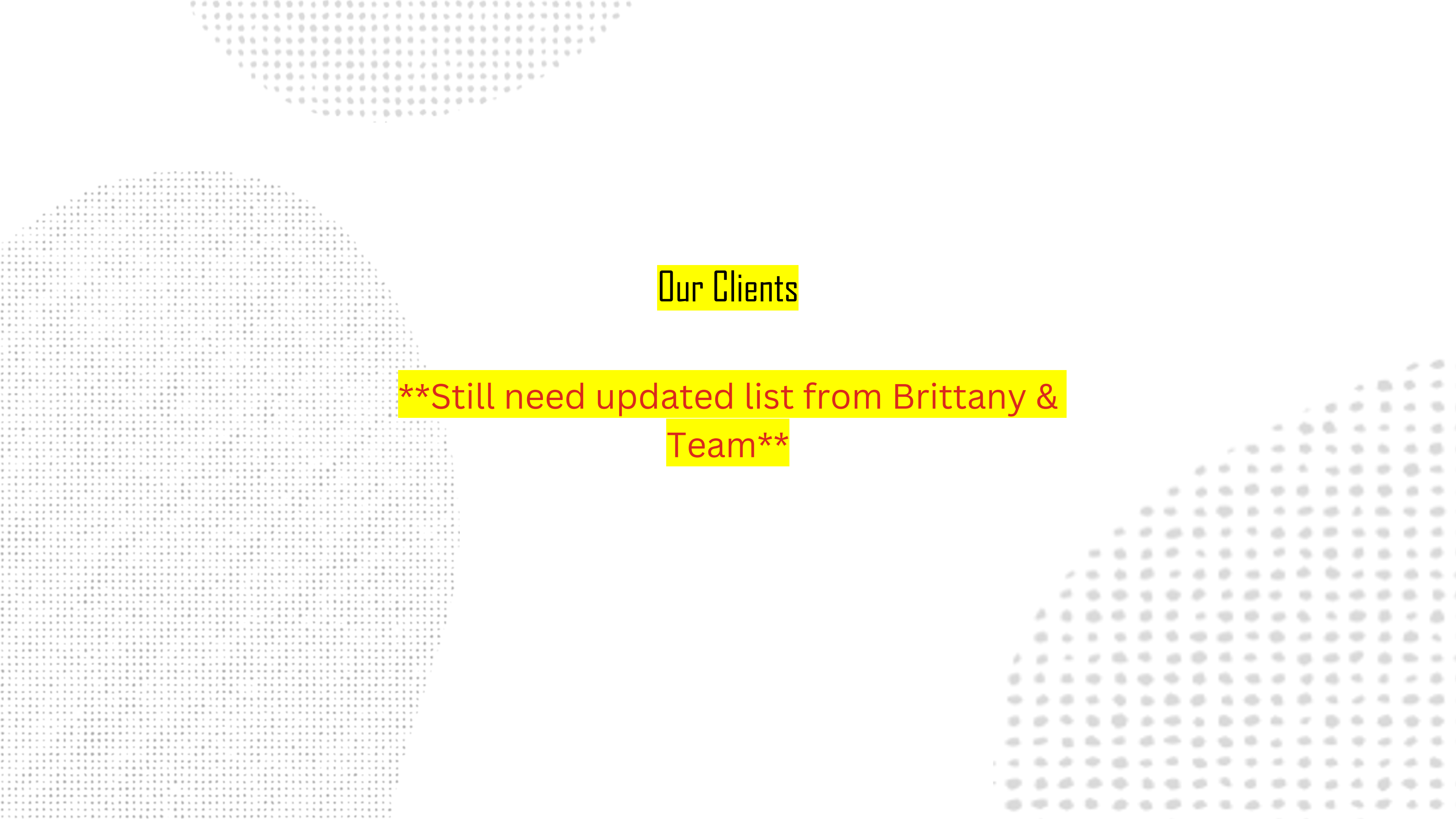
Assorted Sugars and Sweeteners

Disposable Cups/Lids Included

Optional Add Ons

Flavors: vanilla, mocha, hazelnut, pumpkin





Our Clients

****Still need updated list from Brittany &
Team****

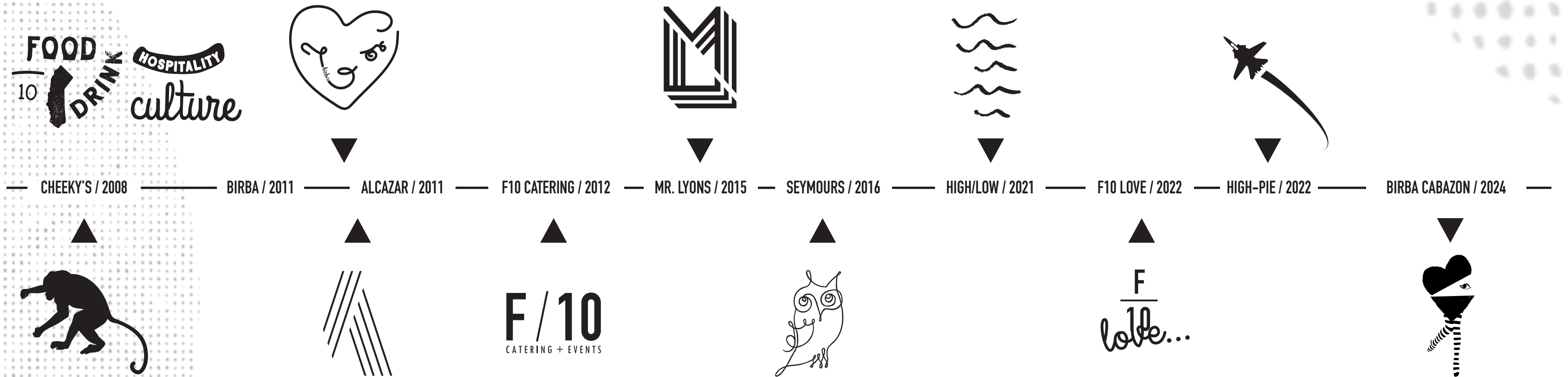
FAQ

What to expect working with us (faq - food, beverage, staffing, rental coordination, vendor coordination, etc)

****STILL NEED FROM BRITTANY & TEAM****

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For more details and to please contact our Catering Sales Manger Brittany Borchard at Brittany@f10creative.com