

DELICIOUS FOOD MADE WITH THE BEST INGREDIENTS SOURCED FROM LOCAL FARMERS, FISHERMEN, BUTCHERS AND VENDORS. DEPENDING OF THE SIZE OF YOUR PARTY, FOOD WILL BE SERVED BUFFET STYLE, FINGER FOOD AND/OR PASSED. YOU WILL ENJOY EVERY BITE!

GRAZIE MILLE FROM ADISA&FRANCESCO



## AN ITALIAN GOURMET EXPERIENCE ON A YACHT

### PLATTER FOR CHEESE & MEAT LOVERS WITH FRUIT

\$190 SMALL (Serves around 15-20 people)    \$350 LARGE (Serves around 30-35 people)

A beautiful platter filled with quality and unique ingredients:

- Gourmet selection of delicious artisan cheeses from Europe and US
- Variety of cold cuts such as Prosciutto crudo, salame (mostly from Italy and Spain)
- Mediterranean cured Olives (mostly from Italy, Spain, Greece)
- Local nuts, dried fruits, dates from Coachella valley California
- Fresh fruit like berries, strawberries, grapes
- Italian Taralli, crackers, Grissini (Gluten/Wheat Free options available upon request)

### A VEGAN THING ITALIAN STYLE    \$160 (Serves around 15/20 people)

This 'quinoa' bowl is a perfect choice for guests who loves eating raw, gluten free, dairy free. It is a mix of seasonal veggies, garbanzo beans, blue kale, reed avocado, toasted Oregon hazelnuts, Mayer lemon, raw unfiltered apple cider vinegar, ginger/habanero/carrots pesto, heirloom carrots, cherry tomatoes, sea salt from Sicily, turmeric, mint, and a splash of balsamic from Modena

### GARLIC BRUSCHETTA + CAPRESE SALAD

\$120 SMALL (Serves around 15 people)    \$200 LARGE (Serves around 25-30 people)

Seasonal heirloom tomatoes, fresh basil, oregano, Extra Virgin Olive Oil, Italian mozzarella and extra burrata with balsamic. It can be served finger food or in a bowl. Enjoy it with the best bruschetta possible!

### THREE BITES PANINI    \$80 for an order of 24 small round panini

Artisan bread grilled and filled with top quality ingredients by chef's choice. Italy in a bite!

### DELICIOUS FLATBREAD    \$95 for an order of four flatbreads

Our homemade flatbread 48 hours rise made with Italian organic flour and natural yeast. Toppings vary depending of the availability of the ingredients. All different. We can personalize it if you like so!

### PASTA MIGRANTE

\$130 for an order of 12 mini pasta cups

Gourmet Sicilian anellini pasta with, tomato sauce, ground beef, snap peas, Parm, mozzarella, basil

### DELICIOUS ARANCINI

\$120 for an oder of 10-15 pieces

Arancini is a specialty from Sicily. Riceballs filled with butter, bechamel, pistachios pesto.

## SEAFOOD FEAST \$340 (it serves 15-20 people)

- Shrimp Cocktail
- Spicy Mixed Ceviche with octopus
- Fish Tartare
- Homemade Tortillas chips + Salsas made by 'Ruth #5



## ITALIAN AMERICAN CHICKEN PARM

\$170 (it serves 15-20 people)

Chicken cutlets, mozzarella, tomato sauce, and Parmigiano are the ingredients of this Italian-American staple. Finger food style.

## CHEF SKEWERS \$150 (it serves 15)

Skewers made with pieces of chicken, sausages, vegetables. Deliciously grilled!

## POLPETTE DELLA NONNA \$150 (for about 20 large meatballs)

Our signature meatballs made with organic ground beef (Da-Le Ranch), Mediterranean spices, bread, Pecorino romano cheese. They are served with tomato sauce and Parmigiano cheese

## RAINBOW FRUIT PLATTER

\$90 SMALL (around 15 people) \$160 LARGE (around 30-35 people)

A beautiful mix of delicious seasonal and exotic fresh fruit + choco strawberries

## IL CANNOLO \$9 per piece (minimum order of 10)

The most famous Sicilian dessert made with ricotta imported from Sicily and decorated with chocolate and pistachios. 100% made from scratch.

## GELATO CALABRESE

\$9 per piece (minimum order of 10)

A special gelato - traditional from Calabria - made with hazelnut and chocolate with a soft heart of cacao cream.

## CAKES ITALIAN STYLE

\$9 per piece (minimum order of 10)

One layer cakes made by Italian pastry chefs.  
Chocolate or Vanilla with berries

## SEXY RED TIRAMISU \$9 per piece (minimum order of 10)

The best tiramisu you can have in your life is made with local strawberries, limoncello and pistachios and our signature mascarpone cream

## A CHEF EXPERIENCE ON A YACHT

Get our chef on board for your party. We will create a custom tasting menu with a welcome aperitivo, 2 small plates and a dessert. Menu is created around allergies, restrictions, favorite ingredients. Food is cooked from scratch in front of you and plated beautifully. \$125 per person. Mandatory helper fee for groups over 10 guests  
Pick your favorite tasting experience:

### TASTE OF ITALY

- welcome aperitivo (choose 1): eggplant caponata | panzanella | steak tartare | fish tartare
- two small plates (choose 2): rigatoni norma | black ravioli stuffed with fish | tagliatelle bolognese | cacio&pepe pistacchio | Swordfish rolls | Tenderloin with mushrooms | Grilled Opah | Eggplant parmigiana
- dessert (choose 1): panna cotta | chocolate fondant | fruit pavlova



### TASTE OF ASIA

- welcome aperitivo (choose 1): chicken satay | peanut butter sauce | tuna sesame tataki | spring rolls | gyoza
- two small plates (choose 2): pad thai | stir fry rice with calamari/shrimps | green curry | salmon tartare | bao | spicy rice noodles | stir fry meat
- dessert (choose 1): mango sticky rice | mochi | macha cake custard egg tart

### TASTE OF MEDITERRANEAN

- welcome aperitivo (choose 1): middle eastern board with falafel & pita bread
- two small plates (choose 2): paella di mare | Moroccan cous cous | grilled octopus | lamb tajine | moussaka | scallops with cognac and lemon butter
- dessert (choose 1): almond rose jelly | baklava | donuts with honey



# HOW WE ROLL

IMPORTANT NOTES ON OUR WAY TO WORK

## MINIMUM ORDER

There is a minimum food order of \$600.

## PRICE & GRATUITY

Our prices are final with everything included. Our main priority is always to provide an excellent service and a memorable culinary experience to our guests. Gratuity to the chef and collaborators is customary especially if you have a beautiful time with us and you would like to recognize our small company for a job well done. Any gratuity will be more than greatly appreciated. Thank you

## PAYMENT

Payment is due in advance. Form of payments accepted are:

- 1) Cash (you get a 10% discount)
- 2) Check to Cucina Migrante – please mail it to 2567 Broadway San Diego 92102 -
- 3) Zelle/Bank transfer to US Bank using [info@cucinamigrante.com](mailto:info@cucinamigrante.com)
- 4) CC (a small processing fee will be applied).

## SERVICE FEE

There is a one-time service fee of \$200 for drop off, set up and final clean up. This fee helps us to include a member of our staff on board who will help you serving food and keep things clean and in order. We also include utensils, plates, napkins (earth-friendly disposable). We try to be sustainable during the whole process. Crackers, pita chips or similar are provided. We have gluten free options upon request.

## LAST MINUTE ORDERS

We don't charge any fee as we believe that spontaneous and impromptu decisions can happen. Feel free to contact us for any last minute order you have. We source all our ingredients locally and all food is made from scratch. While we will do our best to accommodate all your needs, we just ask you to understand us if we are not able to make a specific dish for lack of ingredients or time.

OUR CULINARY EXPERIENCES  
ARE AVAILABLE IN  
SAN DIEGO | LOS ANGELES | PALM SPRINGS

[INFO@CUCINAMIGRANTE.COM](mailto:INFO@CUCINAMIGRANTE.COM)  
CELL-PHONE: 1.619.414.0691  
INSTAGRAM: CUCINA\_MIGRANTE  
FACEBOOK: @CUCINAMIGRANTE

*\*\*\* QUESTIONS?: We are happy to accommodate special requests and desires. Feel free to contact us to [info@cucinamigrante.com](mailto:info@cucinamigrante.com) or call/text us to 619-414-0691 (if we don't answer, please leave a text message)*



