



A CULINARY EXPERIENCE ON A YACHT



OUR SERVICES

- ✓ Customizable menus
- ✓ Chef on board
- ✓ Farm to table options



Contact Us
619-414-0691



Visit Our Website
www.cucinamigrante.com



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!

Gràzie mille from Francesco & Adisà



HOW WE ROLL



Minimum order is \$750



Gratuity/Tip can be included at the moment of payment or you can leave in cash directly to our team member



Form of payments accepted are:

- 1) Credit cards with a small processing fee
- 2) Zelle/Bank transfer to US Bank using info@cucinamigrante.com
- 3) VENMO Cucina-Migrante (last four digits 0691)



There is a one-time base service fee [\$150 for groups smaller than 20 guests and \$200 for groups over 20 guests] for drop off, set up with utensils, plates, napkins (earth-friendly disposable) and final clean up. Additionally, we charge \$60 service fee for each hour of scheduled cruise: 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.

**CHEF
TASTING
EXPERIENCE**

Enjoy a custom menu with four small plates and a dessert, created around allergies, restrictions, favorite ingredients. Food is cooked from scratch in front of you and plated beautifully. \$125 per person. Minimum 8 guests. Plus \$350 set-up fee.

**TWO
CATERING
OPTIONS**

**BUFFET STYLE
EXPERIENCE**

assisted by a member of our team



PLATTER FOR CHEESE & MEAT LOVERS WITH FRESH FRUIT

\$190 SMALL (Serves around 15-20 people) \$350 LARGE (Serves around 30-40 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)



THREE BITES PANINI/SANDWICHES \$80 (an order feeds 15 guests)

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



RICE SALAD \$130 (Serves around 15/20 people)

A fantastic cold salad with Italian rice, carrots, cherry tomatoes, local canned tuna, corn and other amazing ingredients. Gluten free (dairy free upon request).



GARLIC BRUSCHETTA + CAPRESE SALAD

\$120 SMALL (Serves around 15/20 people) \$200 LARGE (Serves around 35 people)

Best bruschetta you can imagine with homemade bread, confit tomatoes, basil, olive oil paired with fresh mozzarella caprese salad.



PASTA MADNESS \$120 (a tray feeds 15 guests)

Artisan pasta made in Italy with a choice of: #1 sauce: our signature pink amatriciana sauce with basil, tomatoes, garlic and pancetta - pancetta is the Italian bacon. #2 sauce: basil Genovese pesto with pecorino romano, basil, pine nuts (or almonds) and mediterranean oil.



FOCACCIA/FLATBREAD \$95 (an order feeds 15 people)

Our homemade flatbread 48 hours rise made with Italian organic flour and natural yeast. Toppings vary depending of the availability of the ingredients.



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

A variety of Shrimp Cocktail • Spicy Mixed Ceviche with octopus • Fish Tartare and homemade Tortillas chips



POLPETTE DELLA NONNA \$150 (an order feeds 15-20 people)

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



CHEF SKEWERS \$150 (it serves 15)

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



MEDITERRANEAN CHICKEN \$180 (it serves 15)

Chicken thighs from a local poultry ranch baked oven cooked with paprika, black pepper, garlic, rosemary, za'atar, and fresh onions.



IL CANNOLO \$9 each - 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.



LIMONCELLO CAKE \$65 (good for 12-15 people)

One layer cake with a limoncello and chantilly cream



TRES LECHEs \$95 (good for 25-30 people)

Mexican style tres leches cake topped with fruits and chocolate sauce



TIRAMISU \$9 - minimum order of 10

No need of a description here. Deliciously made from scratch

