







THE FLAVOR MOBILE

CHEF INSPIRED • INGREDIENT FOCUSED

EST. 2019.

CATERING MENU

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1175 Park Center Dr. Ste F. Vista, CA 92081 • flavorchefcatering.com

Choose three entrees for your guests to try. All sandwiches come with side of fries or side salad.

**\$15 Per Person
\$400 Flavor Mobile Rental Fee
\$150 Per Chef**

*price does not include tax or additional costs such as extra menu items, rentals, additional staff, or special requests

THE FLAVOR BURGER

7oz. Patty, American Cheese, arugula, caramelized onions, BBQ mayo, tomato, brioche bun

WILD ISLE SALMON PLATE

smashed sweet potato, seared salmon, honey-ginger slaw

STEAK SALAD

arugula, chimichurri, seared flank steak, Marcona almonds

ODE TO THE REUBEN

corned beef, house kraut, Thousand Island dressing, marbled rye

LOADED FRIES

Fresh Fries, House Queso, Ground Beef, Jalapeños, Green Onion, Crema

STICKY THAI WINGS

freshly fried wings, ginger, sweet chili sauce, cashews, green onion, ranch

CHICKEN ADOBADA QUESADILLA

chicken, pineapple, jalapeño, Mexican cheese, flour tortilla, crema, green onion

LAMB SLIDERS

ground lamb, mint, caramelized onion, roasted garlic aioli, arugula, brioche bun

BBQ PORK SANDWICH

braised pork, peach habanero BBQ, honey-ginger slaw, brioche bun

SO CAL CHICKEN SANDWICH

seared chicken breast, peppered bacon, guacamole, mixed greens, chipotle aioli, brioche bun



We focus on gluten free, vegan and specialty diets. Our menu is a sample of favorites and serves as a guideline of choices. Feel free to make special requests, we're happy to accommodate. Please ask about seasonal options.

Our products may contain wheat, egg, dairy, soy, or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

PICK YOUR FLAVOR MOBILE

TACO FLAVOR MOBILE

BAJA TACOS

Beer battered cod, pico slaw, cilantro lime crema, corn tortilla

ADOBADA TACO

Marinated pork, onion cilantro mix, pineapple, guacamole, cheddar cheese

CARNEASADA TACO

Grass fed carne, onion cilantro mix, guacamole, roasted salsa

All tacos are served with chipotle lime black beans and Mexican rice (Veggie available upon request)

BBQ FLAVOR MOBILE

BBQ BRISKET SANDWICH

Smoked brisket, sweet and spicy BBQ, honey-ginger slaw, brioche bun

RIB PLATE

Baby back ribs, house BBQ, slaw

BBQ PORK SANDWICH

braised pork, peach habanero BBQ, honey-ginger slaw, brioche bun

All BBQ items served with steak fries and jalapeno corn bread

BURGER FLAVOR MOBILE

FLAVOR BURGER

7 oz patty, American cheese, arugula, caramelized onions, BBQ mayo, tomato. brioche bun

BEYOND FLAVOR BURGER

Beyond patty, American cheese, arugula, caramelized onions, BBQ mayo, tomato. brioche bun

SO CAL CHICKEN SANDWICH

Seared chicken breast, peppered bacon, guacamole, mixed greens, chipotle aioli, brioche bun

All burgers served with crispy French fries

CALI FRESH FLAVOR MOBILE

STICKY THAI WINGS

Freshly fried wings, ginger, sweet chili sauce, cashews, green onion, ranch

STEAK SALAD

Arugula, chimichurri, seared flank steak, marcona almonds

WILD ISLE SALMON PLATE

Smashed sweet potato, seared salmon, honey-ginger slaw



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