

THE HURRICANE KITCHEN 2020



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BABY'S GOT A BRAND NEW THING

Well, she's actually got a couple of brand new things !

Structurally; I was finally able to give my poor girl a spa day (after way too many years), and we're really digging the brand new art.

From a menu perspective; a wonderful 2019, and a few rainy weeks this December have allowed me to spend a little time in the Hurricane (test) Kitchen; and in addition to our traditional favorites, we hope that you'll find some new items that peak your fancy.

Please let me know how I can be of service in 2020 !

Cheers and my very best ! ~ Richard



SIGNATURE BURGERS

PART I

All burgers served on a brioche bun with organic greens, marinated red onions, herbed ranch, and your choice of side.

GRASS FED BEEF BURGER

grass fed beef • sun dried tomato pesto • smoked gouda • sour beer infused cherry compote

SLOW SMOKED PULLED PORK

cane cola and kentucky bourbon bbq sauce • sriracha goodness

BOURBON SMOKED TRI TIP

sautéed pepperoncinis • tabasco mayo • sharp cheddar

GRILLED LAMB AND ARTICHOKE

syrah-rosemary compote • feta • cream cheese and artichoke spread

SRIRACHA CHICKEN

sriracha bbq sauce • canadian bacon • avocado creme

BISON AND BLEU CHEESE

espresso bbq sauce • sautéed jalapenos and mushrooms • basil pesto

WILD PINK SALMON

hickory bbq and citrus glaze • montreal steak spices

PORTOBELLO MUSHROOM (V)

red wine marinated portobellos • grilled red peppers • bleu cheese

DRUNKEN VENISON

ground venison • cabernet marinade • melted brie • blackberry compote • fresh mint

SMOKED CHICKEN CAPRESE

slow-smoked pulled chicken • mozzarella • sun-dried tomato pesto • fresh basil

BACON, FIG AND PARMESAN

grass fed beef • espresso bbq • fresh figs • back bacon • melted parmesan

SIGNATURE BURGERS

PART II

All burgers served on a brioche bun with organic greens, marinated red onions, dirty ranch, and your choice of side.

GRILLED SHRIMP 'PO BOY

new orleans inspired remoulade • wasabi aioli • tomatillo slaw • jack cheese

FRIED OYSTER AND BACON 'PO BOY

jerked tartar • tomatillo slaw

AMBER ALE CHEESE STEAK

sliced, smoked sirloin • amber ale infused white cheddar • grilled onions and red peppers

GRILLED PEACH AND JALAPENO

grass fed beef • grilled peaches and jalapenos • citrus bbq sauce • melted parmesan

NASHVILLE STYLE CHICKEN

spicy pan fried chicken tenders • house made avocado sauce • grilled maple bacon

BACON, PEAR AND BROWN ALE

grass fed beef • brown ale infused apricot jam • back bacon • parmesan

PANKO FRIED CATFISH

wasabi aioli • basil pesto • north cowichan spices

CHERRY SMOKED RABBIT

white wine braise • cherry compote

GARDEN BURGER (V)

sweet yellow curry or citrus bbq sauce

NEW CURBSIDE ITEMS

We are very excited to be launching these items in 2020.

ROSEMARY BRINED BUTTERMILK FRIED CHICKEN

STADIUM STYLE NACHOS WITH PULLED PORK OR SRIRACHA CHICKEN

amber ale cheese sauce • jalapenos and chives

PRAIRIE BOY POUTINE WITH DUCK FAT FRIES

cheese curds • duck fat fries • poutine gravy • pulled pork or chicken

CURBSIDE SIDES

MIXED ORGANIC GREENS AND SEASONAL VEGGIES

seasonal vinaigrette

SEASONAL BERRY SALAD

spinach, feta cheese, strawberry vinaigrette

TOMATILLO AND CREOLE MUSTARD SLAW

HERBED POTATO AND WHITE ONION SALAD

deli style mustard

5 CHEESE MAC AND CHEESE

BUFFET FAVORITES

All tables, linens, chafers, and single serve plates, napkins and cutlery provided at no extra charge.

BARBECUED WILD SALMON

whiskey molasses glaze

TWICE COOKED CHICKEN THIGHS

choice of creole, lemon pepper, huli huli, harissa or spicy apple bbq

THINLY SLICED BOURBON SMOKED TRI TIP

syrah and peppercorn au jus

HERB CRUSTED ROAST PRIME RIB

cabernet and coriander au jus

SLOW SMOKED PETITE PORK LOIN

chef richard's herb and garlic rub

BARBECUE PORK RIBS

jack daniels bbq sauce

WILD MUSHROOM PENNE

white wine and cream sauce

SHRIMP PENNE

herb, lemon and basil pesto sauce

ROSEMARY LAMB

grainy mustard • lavender and artichoke pesto

BUFFET SALADS AND SIDES

All tables, linens, chafers, and single serve plates, napkins and cutlery provided at no extra charge.

SPICY SPINACH SALAD

grilled maple bacon • feta • sriracha infused blackberry vinaigrette

STRAWBERRY SALAD

organic greens • fresh strawberries • white onions • feta • peppery basil vinaigrette

GRILLED CORN ON THE COB

butter, soy and garlic drizzle • creole spices

HERBED POTATO AND WHITE ONION SALAD

deli style mustard

CLASSIC CAESAR SALAD

grilled maple bacon • grilled croutons • shaved parmesan

5 CHEESE MAC AND CHEESE

maple bacon OR shrimp optional

JALAPENO AND CHEDDAR CORNBREAD

COUNTRY STYLE RICE

GARLIC MASHED POTATOES OR POTATOES AU GRATIN

ROASTED CORN, RED POTATOES AND ONIONS

BALSAMIC ROASTED BRUSSEL SPROUTS

TOMATILLO SLAW

GOURMET SLIDERS

All sliders served on a brioche or pretzel style slider bun with greens, marinated red onions and herbed ranch.

- most of our signature burgers are also available as sliders -

DRUNKEN VENISON

syrah reduction • blackberry compote • brie cheese

GRILLED LAMB

rosemary marinade • feta and artichoke sauce

TEMPLETON HILLS BEEF

cherry compote • crumbled feta

CHICKEN CAPRESE

fresh basil • mozzarella • sun dried tomato pesto

SHRIMP AND SAUSAGE

new orleans inspired remoulade

WHISKEY SMOKED PETITE PORK LOIN

rustic style slaw

RED WINE MARINATED PORTOBELLOS

grilled red peppers • bleu cheese

PEPPER CRUSTED STEAK

lemon zest aioli

BISON, BACON AND SPICY PEACH

melted parmesan

GARDEN BURGER

sweet yellow curry or citrus bbq sauce

GRILLED CHEESE

Served on sourdough, sliced french loaf whole grain bread.

PROVENÇAL DUCK CONFIT

grilled fennel • basil pesto • malbec reduction • brie cheese

SLOW SMOKED PULLED PORK

tomatillo and mustard slaw • wild turkey bbq sauce • monterey jack cheese

BISON AND BLEU CHEESE

grilled figs • blackberry and sherry compote

FIVE CHEESE BLEND

gouda • feta • bleu cheese • white cheddar • parmesan • sun dried tomato pesto

CALIFORNIA B.L.A.T.

grilled maple bacon • lettuce • avocado • tomato salsa • mozzarella

MENU MORE RECIPES AVAILABLE UPON REQUEST

SKEWERS

Both passed and stationary options available.

BEER BRAISED PORK BELLY

ipa infused bbq sauce

GRASS FED BEEF MEATBALLs

black cherry and chili bbq sauce

CHIMICHURRI FLANK STEAK

cilantro cream dipping sauce

GRILLED SHRIMP (OR SCALLOP) AND VEGETABLE

tequila lime or chipotle butter sauce

MOROCCAN STYLE (HARISSA) BEEF OR CHICKEN

sweet onion aioli dipping sauce

SRIRACHA CHICKEN

avocado creme dipping sauce

JAPANESE STYLE CHICKEN YAKATORI

ginger soy bbq sauce

KOREAN STYLE BULGOGI PORK

kimchi slaw

SANTA MARIA STYLE TRI TIP

wild turkey bourbon bbq sauce

ROOT VEGETABLE OR SEASONAL FRUIT

citrus marinade

STREET TACOS

PART I

All street tacos served on a corn tortilla (flour available) with arugula and your choice of additional toppings on the side.

- most street taco recipes also as crostinis or sliders -

TERIYAKI CHICKEN OR BEEF

fresh ginger

GRILLED GARLIC SHRIMP

moscato marinated white onions • lime butter aioli

CHILE VERDE PORK

tomatillo salsa • fresh basil and cilantro • creme fresh

CITRUS BRINED SALMON

avocado salsa • jalapeño crema • marinated white onion slaw

GRILLED ROCK FISH

avocado creme • mango citrus salsa • crème fraîche

PULLED PORK

cane cola bbq sauce • tomatillo slaw • herbed ranch

GRILLED SALMON

chipotle spice rub • citrus salsa verde

MARINATED SKIRT STEAK

roasted corn • serrano pepper and tomato salsa • jalapeno aioli

STREET TACOS

PART II

All street tacos served on a corn tortilla (flour available) with arugula and your choice of additional toppings on the side.

- most street taco recipes also as crostinis or sliders -

CREOLE SHRIMP

marinated red onions • spicy new orleans style aioli •

BOURBON SMOKED TRI TIP

sauteed pepperoncini • chimichurri salsa • tabasco crème

KOREAN STYLE SHORT RIB

spicy bulgogi bbq sauce • kimchi slaw

BARBECUED CHICKEN

grilled maple bacon • avocado cream • sriracha

ROASTED VEGETABLE AND BLACK BEAN (V)

cilantro and lime aioli

JAMAICAN JERKED JACK FRUIT (V)

smoked fruit salsa

CROSTINIS AND CANAPES

All recipes are served on either a french loaf crostini or fancy cracker
with fresh herbs and microgreens.

HONEY ROASTED TOMATO

ricotta • clover honey • fresh basil and thyme

RED WINE MARINATED PORTOBELLOS

bleu cheese • fresh mint

GLAZED HEIRLOOM BEETS AND BURRATA

daikon microgreens

HICKORY SMOKED SALMON

peppercorn cream cheese • fresh dill

BOURBON SMOKED SKIRT STEAK

pickled peppers • bleu cheese

CREOLE SHRIMP

large shrimp • creole remoulade • wasabi aioli

PEPPER CRUSTED STEAK

peppercorn aioli

SPINACH AND BACON

feta cheese • balsamic vinaigrette

ELK OR SEASONAL GAME SAUSAGE

syrrah mustard • basil pesto

SMOKED TROUT TARTINE

sage crème fraîche • lemon zest

SMALL PLATES

Always fun and interactive as both grazing plates and buffet options.

HICKORY SMOKED SHORT RIB ON PEPPERY APPLE SLAW

carolina style mustard bbq

“OYSTER FEST PEOPLE’S CHOICE AWARD” OYSTER SHOOTERS

baja sized oysters • spicy clamato • shallots • tequila • lime • secret stuff

GRILLED SHRIMP OR ROCKFISH GAZPACHO

balsamic roasted tomatoes, red peppers and garlic • served chilled

SHRIMP OR ROCKFISH CEVICHE

tequila lime or spicy citrus marinade

DRY AGED VENISON CARPACCIO

capers • grainy mustard • crostinis

JAMAICAN JERKED OXTAILS

coriander aioli

SHAREABLES

Perfect as a party starter or as a standalone staffed or drop off option.

HOUSE MADE CHARCUTERIE

tailored specifically to your tastes and wants

FRESH OYSTERS ON THE HALF SHELL

citrus sambal, pinot mignonette, horse radish and of course all off the traditional goodies

SHEET PAN NACHOS WITH FRESH CUT SALSA

pork, chicken or beef • sharp cheddar • guacamole • sour cream

SEASONAL FRUIT AND VEGETABLE PLATTER

herbed ranch and avocado cilantro dips

SMOKED SEAFOOD OR CREAM CHEESE AND ARTICHOKE DIP

crostini or fancy crackers

CREOLE ROASTED CHICKEN WINGS OR PORK DRUMMIES

so many amazing sauces

SEASONAL (TRADITIONAL AND GAME) PATÉS

house made preserves



SAY HELLO

I love creating new and different menus for my clients and friends - and if what you're looking for isn't here; please send me your ideas and requests.

Do you have a party theme in mind ? A favorite adult beverage that you would like to showcase ?

Let me at it !

And equally importantly ...

Happy New Year !



THANK YOU FOR
AN AMAZING
2019

