



Rype & Readi Downtown Farm Market

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www.rypeandreadi.com
www.facebook.com/rypenreadi
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BUFFET TABLE OPTIONS

- WHOLE POACHED SALMON WITH MIRIN CUCUMBER SCALES SERVED WITH LEMON DILL AIOLI & HORSERADISH DILL CREAM
- LOCAL SHRIMP WITH COCKTAIL SAUCE, MIGNONETTE & PINEAPPLE PEPPER SALSA
- SMOKED SALMON & HERB CREAM CHEESE ON CUCUMBER CRUDITÉS
- OCTOPUS, SPINACH & OLIVE CROSTINI

- CARVED BEEF TENDERLOIN WITH CARAMELIZED ONIONS & PEPPERS ON GOAT CHEESE CROSTINI
- CHACUTERIE BOARD WITH ASSORTED CURED MEATS, CHEESES, OLIVES, FRUIT & NUTS
- ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO
- FINGERLING POTATO & CHORIZO SKEWERS
- BACON WRAPPED DATES STUFFED WITH BLUE CHEESE OR MARCONA ALMONDS

- CHERRY TOMATO CAPRESE SKEWERS WITH FRESH MARINATED MOZZARELLA, BASIL & BALSAMIC REDUCTION
- SPINACH & ARTICHOKE DIP CROSTINI WITH ARUGULA & SWEET DROP PEPPERS
- PEPPERONATA ON GOAT CHEESE CROSTINI
- HEIRLOOM TOMATO BRUSCHETTA ON GARLIC-RUBBED CROSTINI
- TRADITIONAL SPANISH FRITTATA WITH ROASTED RED PEPPERS
- STUFFED CRIMINI MUSHROOMS WITH HERBED CHEESE OR CHORIZO
- TABBOULEH W/ FRESH PARSLEY, MINT & TOMATOES AND LEMON DRESSING
- VEGETABLE CRUDITÉS WITH BLUE CHEESE & RANCH DIP
- HOUSE-MADE HUMMUS WITH PITA

Rype & Readi Farm Market - A 22 Acre Farm-to-Fork Premium Culinary Market



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PAELLA

A TRADITIONAL SPANISH DISH, PAELLA IS BOTH THE NAME OF THE COOKING VESSEL AND THE DISH PREPARED IN IT.

PREPARED AND COOKED IN FRONT OF THE GUESTS, OUR PAELLA IS MADE WITH SEASONAL FRESH VEGETABLES AND YELLOW RICE, LADEN WITH AN ASSORTMENT OF LOCAL SEAFOOD – CEDAR KEY CLAMS, MUSSELS, STEINHATCHEE SCALLOPS, MAYPORT SHRIMP AND SEASONAL WHITE FISH. CHICKEN AND CHORIZO SAUSAGE ROUND OUT THE FLAVOR PROFILE.

PAELLA IS A VERSATILE DISH THAT CAN BE ADAPTED TO SUIT ANY FLAVOR OR DIETARY PREFERENCES.

SERVED WITH A SEASONAL GREEN SALAD WITH BALSAMIC VINAIGRETTE



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CATAPLANA

LIKE PAELLA, CATAPLANA IS BOTH THE NAME OF THE COOKING VESSEL AND THE DISH PREPARED IN IT. HAILING FROM PORTUGAL, CATAPLANA IS A BEATEN COPPER 2-PART CLAMSHELL WHICH, WHEN CLOSED, COOKS IN 8 MINUTES. TRADITIONALLY USED FOR SEAFOOD, CATAPLANA CAN BE ADAPTED TO COVER A VARIETY OF TASTES, INCLUDING VEGETARIAN, AND EVEN DESSERTS!

THE DISH IS PREPARED AS FOLLOWS:

CLAMS & MUSSELS ARE PLACED IN THE BOTTOM OF THE DISH.

NEXT, CHOPPED ONIONS, PEPPERS, CHERRY TOMATOES, BROCCOLI, ROMANESCU, KALE, GREEN BEANS, CHORIZO, WHITE FISH PIECES, SCALLOPS, FRESH CHOPPED HERBS, SALT & PEPPER & SEAFOOD SEASONING ARE LAYERED ACCORDING TO PERSONAL TASTE PREFERENCES.

A KNOB OF BUTTER, A SPLASH OF WINE, A FINAL LAYER OF HEAD-ON SHRIMP, A GENEROUS SQUEEZE OF FRESH LEMON AND DRIZZLE OF OLIVE OIL AND IT IS READY TO COOK.

THE CATAPLANA IS CLOSED, THE LID LOCKED IN PLACE AND PLACED ON A HEAT SOURCE FOR 8 MINUTES. WHEN STEAM IS SEEN TO BE ESCAPING, THE DISH IS READY.

BE PREPARED TO WOW YOUR GUESTS WITH THE 'VOILA!' MOMENT WHEN THE DISH IS OPENED, THE AROMATIC CLOUD OF STEAM THAT IS RELEASED FILLS THE EYES AND NOSE WITH ANTICIPATION OF THE TASTES TO COME.

SERVED WITH ORZO AND PLENTY OF FRESH BREAD TO SOP UP THE BROTH PRODUCED, CATAPLANA IS A DISH TO BE SHARED AND ENJOYED, AND IS A FUN, INFORMATIVE AND TASTY CATERING OPTION FOR ANY PARTY.

PLEASE VIEW THE FOLLOWING VIDEO OF THE CATAPLANA EXPERIENCE AT THE LINK:

[HTTPS://WWW.YOUTUBE.COM/WATCH?V=Z6-ONFRYC3S](https://www.youtube.com/watch?v=z6-onfryc3s)

CONTACT US!

PRICE RANGES FROM \$19 – 60 PER PERSON. WE CAN FIT MOST BUDGETS BY ADJUSTING DRINKS, AND PROTEINS FEATURED IN YOUR CUSTOM MENU. PLEASE CALL US AT ANYTIME TO DISCUSS YOUR PARTICULAR NEEDS. THANK YOU IN ADVANCE FOR YOUR FAVORABLE CONSIDERATION.

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