Menu

Appetizers

Minimums apply. Additional vegan and gluten free options available upon discussion

Artful Appetizers | Appetizer Stations

Artful Appetizers

(Minimum 2 Choices Will Cost You Per Person)

- **Pistachio Crusted Bites - Sugar Cane & Jamba Chile, Jamba Spiced Mechanical Chicken Bites**
- **Pineapple & Roasted Red Pepper Cornbread Chicken Skewer**
- **Spanish Tortilla, Cheese and Pepper Croquettes**
- **Spicy Mango Habanero Mexican Shrimp Cocktail on Avocado**
- **Smoked Salmon, Caviar & Crème Fraiche Blini, Chive Oil, Lemon Zest**
- **Acl Tuna Poke Spoons: Chili, Tamarind Cucrite Spoons**
- **Shrimp Scampi Mini Garlic Toast**
- **Black Bean & Corn Empanada**
- **Mini Cheddar Cheese Pretzel Chase Stuffed Dates**
- **Vegetable Cerviche** (Cured - Pickled Fresh Vegetables, Lo Citrus Marinade)
- **Greek Salad Skewer** - Marinated Olive, Bell Pepper, Red Onion, Feta, Cucumber
- **Goat Cheese Crusted Grapes or Pistachios**
- **Cranberry Cheesecake** (+ Honey, Pistachio & Cherries)
- **Curried Chicken Salad Cream w/ Cucumber Cup**
- **Cambrioque, Candied Bacon, Tomato**
- **& Basil Skewers**
- **Watermelon Feta Mint Bites** w/ Lime and Honey Crème Glace

Menu

Appetizers

Minimums apply. Additional vegan and gluten free options available upon discussion

Artful Appetizer | Appetizer Station

Appetizer Stations

(Will stations come in a variety of disposable plastic/bamboo trays)

- **Charcuterie & Grazing**
  An artful arrangement of cured meats, cheeses, fruit, nuts, crackers, and toasted sourdough baguette, crackers, fruit, dips & spreads. 39 pp
  Add a variety of Artisan Cheeses options – we add seven or more cheeses, cured banana leaves and make a beautiful spread
- **Brunch Grazing**
  A perfect variety of sweet and savory – Cinnamon Rolls, Fruit, Cheeses, Cured Meats, Maple Sausage, Breakfast Cheeses, Fruit, Yogurt, Cornbread Bacon, Mini Bagels – Cream Cheese, Jam, Honey, Butter, Nutella, Avocado Toast. 32 pp
  Ask about our delicate display option – we make a beautiful spread with cured banana leaves and create a beautiful spread
- **Seafood Tower**
  Ceviche, Lobster, Jamba Shrimp, Chilaiki Poached Shrimp, Steamed Crab Legs, Cocktail Sauce, Lemon Wedges, Capers, Remoulade, Lemons & Crackers. 37.5 pp
- **Fabulous Canapé Display**
  Beautifully crafted canapés – each a bite-sized work of art – Pistachio Sugar Bacon Jam on Mini Cheese Apple & Potato | Smoked Salmon on Fried Dill, Cream & Caper Cracker | Pulled Beef on Tomato Relish, Arugula & Horseradish Crème Fraiche. 38 pp
- **The Dipping Station**
  All 100% scratch made spreads – Hummus, Pimento Cheese, Bruschetta Tomato Jam | Cucumber Dill Tzatziki – served with Crostini, Crackers & Pita. 32 pp
- **Tea Sandwiches**
  Curried Chicken Salad w/ Grapes & Almonds, Pimento Cheese, Cucumber Tzatziki, Tuna Melt w/ Arugula, Horseradish Cream, Shaved Parmesan & Bread Tomato, Hickory Smoked Style Cucumber Dill Salad on Pumpernickel Bread. 33 pp

Menu

Entrees

You can mix selections. All Entree Packages come with 2 Sides

Flamingo Gold Options - $18 pp | Flamingo Platinum Options - $23 pp | Side Dishes $4 pp | Savory Salads $7 pp

- **Mushroom Bacon & Thyme Smothered Pork Chop**
- **Airline Chicken Breast** with Shallots, Thyme, Mushroom Bacon Jam
- **Pan Seared Halibut Fillet** with Citrus Dripping Grass
- **Mushroom Shaped Vietnamese Chicken Breast**
- **Thai Honey Chili Grilled Chicken** w/ Pickled Onion & Cilantro
- **Parmesan Crusted Baked Chicken** with Lemon Cream, Pesto & Blistered Tomato
- **BBQ Brisket & Andouille Sausage** Smoked Pulled Brisket, Andouille Beef Sausage, Tomato Onion, Jalapeno, Shallots, Herbs
- **Simple Grilled Chicken Breast Blanc** (White Wine Sauce) Capers & Dill
- **Orange Peel Crispy Chicken Thighs**
- **Pan Seared Lamb Off Bone Crusted Pork Loin**
- **Hamburda Meatball** with Tomato Sauce
- **Grilled Pineapple Tequila Shrimp Skewers** Lime Tomato & Bell Pepper Relish
- **Bourbon Maple Glazed Salmon with Pineapple Cucumber Salsa**
- **Fajita Rub Strip Steak** w/ Peppers and Onions, Off Charcoal
- **Pecan Rub Glaze Roast Pork**

Flamingo Gold Option -$18pp

Menu

Entrees

You can mix selections. All Entree Packages come with 2 Sides

Flamingo Gold Options - $18 pp | Flamingo Platinum Options - $23 pp | Side Dishes $4 pp | Savory Salads $7 pp

- **Hand Cut Rib Eye Steak** Cream Mushroom - Chimichurri - Garlic Butter
- **Grilled & Spice Brushed Short Rib** Off Bourgeoisie Simmered Short Rib
- **Seared Sea Bass** Tomato Onion Gremolata - Blistered Tomato
- **Peppercorn Crusted Beef Tenderloin** Horseradish Cream - Rosebud Pepper Chimichurri
- **Pan Seared Grouper Piccata** Classic Grilled Fish Filigree Petite Lager Steak Sauce - Grilled Green Onion

Flamingo Platinum Option -$23pp

Menu

Entrees

You can mix selections. All Entree Packages come with 2 Sides

Flamingo Gold Options - $18 pp | Flamingo Platinum Options - $23 pp | Side Dishes $4 pp | Savory Salads $7 pp

- **Creamy Rosemary Garlic Mashed Potatoes**
- **Roasted Grilled Fingerling Potatoes** with Lemon, Garlic & Parsley
- **Roasted Yukon Gold Potatoes** Caramelized Onion & Bacon Jam
- **Creamy Mediterranean Orzo** with Basil
- **Lemon Herb Roasted Potatoes**
- **Sautéed Broccolini** with Garlic & Lemon
- **Sweet Corn & Kingfisher Pea Pudding** (Pea really delicious)
- **Cajun Fried Sweet Potatoes** (Spice Brilliance)
- **Sesamed Garlic Vegetable Medley** (Sesame Seed)
- **Creamy Pesto Penne Pasta** with Fresh Basil and Roasted Tomatoes
- **Roasted Farmer's Carrots** with Chimichurri
- **Roasted Grilled Wild Mushrooms & Shallots**
- **Alfredo Pasta** Fresh Cracked Black Pepper Spice
- **Rice Cakes** Wild Rice Pilaf with Herbs and Lemon
- **Off Charcoal Corn Ribs** Off Charcoal Rub and Butter
- **Sesamed Garlic Green Beans Rhythm**
- **Sesamed Farmer's Green Beans** with Chili Oil
- **Roasted Farmer's Market Vegetables** with Herbs & Truffle Salt

Sides Dishes $4 pp

Menu

Entrees

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Flamingo Gold Options - $18 pp | Flamingo Platinum Options - $23 pp | Side Dishes $4 pp | Savory Salads $7 pp

- **Flamingo Lime Caesar** - Romaine, Parmesan Crisps, Cherry Tomatoes, Focaccia Croutons, Parmesan Cheese, Dressing
- **Farmer's Market** - FL Farmers Market Cucumbers, Heirloom Tomato, Radish, Shaved Fennel, Avocado, Goat Cheese, Blueberries.
- **Avocado Caprese** - Avocado, Tomato, Mozzarella, Basil, Olive Oil, Balsamic, Lime, Mint, Cilantro, Avocado, Tomato, Mango Cheese & our Signature Honey Chile Vinaigrette
- **Basic Garden Salad** - Romaine, Cucumbers, Cucumber, Tomato, Carrots

Savory Salads $7 pp

Menu

Desserts & Simple

Boxes Meals - $16 ea | Desserts | Keep It Simple Packages

- **Flamingo Cob**
  Chicken, Bacon, Avocado, Bacon, Roast Turkey, Swiss, Avocado, Tomato, Lettuce
- **Pesto Caprese**
  Pesto, Fresh Mozzarella, Tomato, Grilled Pesto, Basil, Cucumber
- **Fresh Sliced Roast Beef**
  Swiss, Roasted Pimento, Roasted Tomato, Horseradish Mayo
- **White Albacore Tuna**
  Tuna, Hard Boiled Eggs, Cucumber, Red Onion
- **Cage Free Egg Salad**
  Egg Salad, Cucumber & Arugula
- **Grilled Chicken Club**
  (On a sandwich / or your greens) Lettuce, Tomato, Bacon, Cheese
- **Cranberry Pecan Chicken Salad**
  On Croissant with Lettuce & Tomato

Box Meals-$16 ea

Each box comes with Fruit & Composed Salad, Adult Dipped Cookie for $4
We can also do themed lunch boxes or snack options (breakfast)

Menu

Desserts & Simple

Boxes Meals - $16 ea | Desserts | Keep It Simple Packages

- **Cake Cups** - (Cake in a cup)
  Choose from Chocolate Cake with Pineapple Pecan, German Chocolate, Classic Chocolate, Classic Vanilla Bean Cake
- **Fruit & Sweet Cookies & Brownies**
  Add a fresh glamour of milk for extra fun!
  $4 pp – (Fully Dipped)
- **Dessert Bars**
  Lemon Bar, Pecan Caramel, Chocolate Caramel Pecan, Chocolate Chunk
  $5 pp
- **Dessert Variety of 60**
  (Mix and Match Dessert Offerings)
  $7 pp
- **Dipped & GF Options**
  Dipped Cookies | Sweet Potato Cookies
  $4 pp
- **Flamingo Fruit Skewers** (You pick the colors!)
  Pineapple, Melon, Pineapple Tiki Tea Fruit (Lime & Tajin)
  Tropical (Coconut & Agave)
  Classic (Balsamic Glaze & Basil)
  $4 pp

Desserts

Menu

Desserts & Simple

Boxes Meals - $16 ea | Desserts | Keep It Simple Packages

- **Fajitas Tex Bar**
  Chicken Tinga, Strip Steak, Grilled Chicken, Bacon Shrimp, Sautéed Ground Beef, Pico de Gallo, Guacamole and Cow Chow Sauce
  Served with Rice, Charro Beans, Tortillas, Tortilla Chips, Cilantro, Jalapeños, Peppers & Onions, Avocado, Chips & Salsa & Cookies.
  $19 pp | Add Guacamole for **$2 pp**
- **Italian Delite**
  Chicken Parmesan, Meatballs, Pasta, Arrabiata & Marinara, Breadsticks, Grilled Vegetables, Salad & Cookies.
  $19 pp
- **Smokehouse**
  Brisket, Chicken, Sausage served with Sautéed Green Beans, Potato Salad, Coleslaw, Beans, Bread, Dips, Condiments & Pickles.
  $17 pp
- **Fried Delite**
  Fried Chicken Grilled Chicken, Arroz, BBQ Ribbons, Jasmine Rice, Sautéed Carbs Vegetables with Tortilla, Ginger Salad & Cookies.
  $19 pp

Keep it Simple Packages

Add a basic salad to any for $3