Appetizers

Menu

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

Artful Appetizers - $3.00 ea Appetizer Stations

- **Piloncillo Chicken Bites –** Sugar Cane & Ancho Chile; Smoky Spiced Marinated Chicken Bites
- **Pineapple & Roasted Red Pepper Chimichurri Chicken Skewers**
- **Chicken Tinga Mini Tostadas**
- **Honey Chile Fried Chicken Bites** w/ Pickled Red Onion & Cilantro
- **Lemongrass Chicken Dumplings** w/ Sweet Chili
- **Grass Fed Marinated Strip Steak Bite** w/ Rosemary Cream
- **Brisket Empanada** w/ Cheddar & Pickle
- **Mini Birria Quesadilla** (Beef)
- **Spanish Ham, Cheese and Potato Croquettes**
- **Coctel De Camarones** (Mexican Shrimp Cocktail w/ Avocado)
- **Smoked Salmon, Caviar & Crème Fraîche Canape** w/ Lemon Zest
- **Ahi Tuna Poke Spoons / OR / Seafood Ceviche Spoons**
- **Shrimp Scampi Mini Garlic Toast**
- **Mini Lobster Tostada** w/ Mango Salsa

Artful Appetizers

- **Edamame Dumplings** w/ Wasabi Aioli
- **Black Bean & Corn Empanada**
- **Bacon Wrapped Blackberry Goat Cheese Stuffed Dates**
- **Vegetable Ceviche** (Cured – Pickled Fresh Vegetables in a Citrus Marinade) (V)
- **Greek Salad Skewer –** Marinated Olive, Bell Pepper, Red Onion, Feta, Herbs
- **Goat Cheese Crusted Grapes** w/ Pistachio (V)
- **Grilled Halloumi Cheese** w/ Honey, Pistachio & Cherries (V)
- **Grilled Miso Glazed Salmon Bites**
- **Curried Chicken Salad Canape** w/ Grape & Tarragon
- **Cantaloupe, Candied Bacon, Tomato & Basil Skewers**
- **Watermelon Feta Mint Bites** w/ Lime and Honey Chile Glaze (V)
- **Grilled Rib Eye Bite** w/ Tomato Jam . Balsamic Glaze . Basil +$2
- **Seared Chorizo Crusted Scallop** w/ Cream Corn +$2

Appetizers

Menu

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

Artful Appetizers - $3.00 ea Appetizer Station

- **Charcuterie & Grazing –** An artful arrangement of cured meats, sausage, cheeses, pickled items, vegetables, marinated seasonal delights, crostini, crackers, fruit, dips & spreads. $9 pp Ask about our deluxe display option!
- **Brunch Grazing –** A perfect variety of sweet and savory – Mini Packages, Fruit Kebabs, Cheeses, Maple Sausage, Breakfast Cheeses, Fruit, Yogurt, Candied Bacon, Mini Bagels & Croissant, Cream Cheese & Jam, Pastry & Avocado Toast $14 pp
- **Seafood Tower –** Perfectly Chilled Jumbo Shrimp, Cholula Poached Shrimp, Shucked Crab Legs, Ceviche Shooters, Lobster, Cocktail Sauce, Remoulade, Lemons & Crackers $18 pp Ask us about adding in Oyster Shots!
- **Fabulous Canape Display –** Beautifully crafted canapés, each a perfect bite almost too pretty to eat – Bacon Jam w/ Minced Apple & Frisée / Smoked Salmon w/ Fresh Dill, Cream & Cucumber / Roast Beef w/ Tomato Relish, Arugula & Horseradish Crème Fraîche $8 pp

Appetizer Stations

- **Dipping Station –** All 100% scratch-made spreads – Garbanzo, Manchego & Spinach / Tomato Jam / Cucumber Dill Tzatziki – served with Crostini, Crackers & Pita $8 pp
- **Chef Prepared Ceviche / Poke Station** – A selection of fresh fish, prepared before your guests' eyes with a variety of fresh toppings, sauces and garnish. Delicious! $12 pp
- **Elotes Bar –** Chef Prepared action – Freshly Shucked Sweet Corn, tossed with a variety of cream / toppings / garnish sure to please any guest and show off a little something different! $7 pp
  (we can do Guacamole too!)
- **Eye Catching Walking Stations –** Walking Mini Taco / Walking Cannoli / Walking Raw Bar / Walking Frito Pie / Charcuterie Cups
  (price varies – contact us to discuss)

Entrees

Menu

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

Flamingo Gold Options – $19 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, Herbs, Dijon & White Wine
- **Porchetta Stuffed Pork Loin** with Pan Drippings Gravy
- **Mushroom Ragout Fricassee Chicken Thighs**
- **Thai Honey Chile Grilled Chicken** w/ Pickled Onion & Cilantro
- **Parmesan Crusted Baked Chicken Breast** w/ Creamy Pesto & Blistered Tomato
- **BBQ Brisket & Andouille Sausage**
- **Cod Vera Cruz** (Tomato Sauce with Bell Peppers, Tomato, Olives, Lemon, Shallots, Herbs)

Flamingo Gold Option -$19pp

- **Simple Grilled Chicken Beurre Blanc** (White Wine Sauce) Capers & Dill
- **Orange Peel Crispy Chicken Thighs**
- **Cajun Pork Loin OR Herb Crusted Pork Loin**
- **Homestyle Meatloaf** with Tomato Gravy
- **Grilled Pineapple Tequila Shrimp Skewers** w/ Tomato & Bell Pepper Relish
- **Bourbon Maple Glazed Salmon with Grilled Green Onions**
- **Fajita Style Strip Steak** w/ Peppers and Onions, OR Chimichurri
- **Pernil Style Slow Roast Pork**

Entrees

Menu

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

Flamingo Gold Options - $19 pp Flamingo Platinum Options – $23 pp Side Dishes $4 pp Savory Salads $7 pp

- **Hand Cut Rib Eye Steak –** Umami Mushroom . Chimichurri . Garlic Butter
- **Sweet & Spicy Braised Short Rib** OR **Bourguignon Simmered Short Rib**
- **Seared Sea Bass** w/ Greek Style Gremolata . Blistered Tomato
- **Peppercorn Crusted Beef Tenderloin –** Horseradish Cream & Red Bell Pepper Chimichurri

Flamingo Platinum Option -$23pp

- **Seared Scallops Romesco** (roasted red peppers, tomatoes, almonds, and garlic)
- **Grilled Lemon Garlic Cowboy Butter Rubbed Lobster Tail**
- **Pan Seared Grouper Picatta**
- **Classic Grilled Filet Mignon –** Peter Luger Steak Sauce

Entrees

Menu

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

Flamingo Gold Options - $19 pp Flamingo Platinum Options – $23 pp Side Dishes $4 pp Savory Salads $7 pp

- **Creamy Rosemary Garlic Mashed Potatoes**
- **Soft Boiled Fingerling Potatoes** w/ Lemon, Garlic & Parsley
- **Roasted Yukon Gold Potatoes** w/ Parmesan and Italian Parsley
- **Creamy Mediterranean Orzo** w/ Basil
- **Roasted Cajun Potatoes**
- **Sauteed Broccolini** w/ Garlic & Lemon
- **Sweet Corn & English Pea Pudding** (it's really delicious)
- **Cauliflower Gratin** (also delicious)
- **Seasonal Garden Vegetable Medley** with Fresh Herbs

Sides Dishes $4 pp

- **3 Cheese Signature Mac N Cheese**
- **Creamy Pesto Penne Pasta** w/ Fresh Basil and Roasted Tomatoes
- **Alfredo Pasta –** Classic or Blackened Spice
- **Wild Rice Pilaf with Herbs and Lemon** OR **Cilantro Lime Rice** OR **Spanish Rice w/ Peas**
- **Wild Mushroom & Gruyere Risotto**
- **Sauteed Farmer's Green Beans** with Citrus
- **Grilled Farmer's Market Vegetable Selection** with Herbs & Truffle Salt

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Entrees

Menu

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Flamingo Gold Options - $19 pp Flamingo Platinum Options – $23 pp Side Dishes $4 pp Savory Salads $7 pp

- **Flamingo Luxe Caesar –** Romaine, Manchego Cheese, Marcona Almonds, Focaccia Crouton, Handmade Caesar Dressing
- **Farmer's Market** – FL Farmers Market Cucumbers, Heirloom Tomato, Radish, Sprouts, Field Greens, Avocado, Goat Cheese, Blackberries

Savory Salads $7 pp

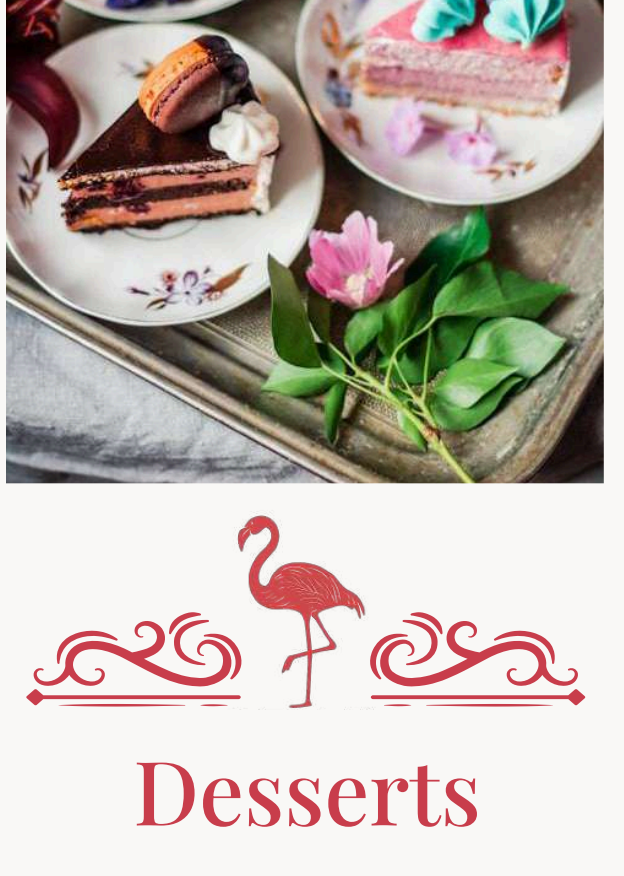
- Classic Cobb – **Field Greens & Romaine, Avocado, Tomato, Crumbled Cheese, Radish, Bacon**
- Basic Garden Salad – **Field Greens, Romaine, Cucumber, Tomato, Carrots**

Desserts & Simple

Menu

Desserts Keep it Simple Packages

- **Cake Cups –** (Cake in a cup!) Red Velvet, Tres Leches, Coconut Pineapple Pecan, German Chocolate, Classic Chocolate, Classic Vanilla Bean $5 ea
- **Fresh Baked Cookies, Brownies** $4 pp (add shot glasses of milk $2)
- **Dessert Bars –** Lemon, Apple Caramel, Chocolate Coconut Pecan, Chocolate Chunk $5 pp



Desserts

- **Dessert Variety of All –** $7 pp
- **Vegan & GF –** Avocado Cocoa Bars / Sweet Potato Cocoa $6 pp
- **Flamingo Fruit Skewers –** Classic Fruit / Tex Mex Fruit w/ Lime & Tajin / Tropical w/ Coconut & Agave / Rustico with Balsamic Glaze and Basil (You pick the variety) $6 pp

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Desserts & Simple

Menu

Desserts Keep it Simple Packages

- **Add a Basic Salad to Any –** $4
- **Fajita or Taco Bar –** Chicken Tinga, Strip Steak, Grilled Chicken, Baja Shrimp, Seasoned Ground Beef, Smoked Mushroom and Corn (Choose 2) with Rice / Charro Beans / Tortillas / Salsa / Sour Cream / Cheese / Jalapeños / Peppers & Onions. Comes with Chips & Salsa & Cookies. $23 pp
  Add Guacamole for $2 pp

Keep it Simple Packages

- **Smokehouse –** Our delicious Brisket, Chicken, Sausage served with Sautéed Green Beans, Potato Salad, Pickles, Onions, Bread, Slaw, Cookies and Brownies. $25 pp
- **Italian Style –** Chicken Parmesan, Meatballs, Pasta, Alfredo & Marinara, Breadsticks, Grilled Vegetables, Salad & Cookies $24 pp