Menu

Appetizers

(Minimum 2 Choices) $3.25 Each by the dozen
Station Prices Vary

Handmade Appetizers | Appetizer Stations

- **Smoked Chicken on Endive** – with Caramelized apple, brie and fennel
- **Cortez Chicken Skewers**
  Pineapple & Roasted Red Pepper Chimichurri Sauced Chicken Skewers
- **Beef "Wellington" Pastry Pocket**
  Mushroom duxelle & horseradish cream & Rosemary
- **Lemongrass Chicken Dumplings OR Shitake Mushroom Dumplings w Umami Soy Glaze**
- **Ham, Gruyere Cheese and Potato Croquettes**
  with Honey Dijon Glaze
- **Coctel De Camarones (YUM!)**
  Mexican Shrimp Cocktail w/ Avocado
- **Smoked Salmon**
  Caviar & Crème Fraîche Canape w Lemon Zest & Dill
- **Ahi Tuna Poke Spoons OR Seafood Ceviche Spoons**
- **Black Bean & Corn Empanada**
- **Chicken Tinga Empanada OR Birria OR Brisket Empanada**
  Delicious!

Artful Appetizers

- **Vegetable Ceviche**
  Cured – Pickled Fresh Vegetables in a Citrus Marinade (V)
- **Bacon Wrapped Blackberry Goat Cheese Stuffed Dates**
  with Balsamic Glaze
- **Greek Salad Skewer**
  Marinated Olive, Bell Pepper, Red Onion, Feta, Fresh Dill & Oregano
- **Bacon Wrapped Pimento Cheese Stuffed Jalapenos**
  with Ranch
- **Goat Cheese Crusted Grapes w/ Pistachio & Balsamic Glaze (V)**
- **Edamame Wontons (v) OR Lobster Wontons**
  with Sriracha Aioli (not spicy)
- **Curried Chicken Salad Canape w Grape & Tarragon**
- **Cantaloupe , Candied Bacon, Tomato & Basil Skewers**
- **Watermelon Feta Mint Bites**
  w/ Lime and Honey Chile Glaze (V)

Appetizers

Menu

Handmade Appetizers | Appetizer Stations

- **Charcuterie & Grazing** (MOST POPULAR) 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 — we will cover your tables with banana leaves and make a beautiful spread! +3 pp
- **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 Ask about our deluxe display option — we will cover your tables with banana leaves and make a beautiful spread!
- **Seafood Tower** Perfectly chilled Jumbo Shrimp, Cholula Poached Shrimp, Shucked Crab Legs, Ceviche Shooters, Lobster, Cocktail Sauce, Remoulade, Lemons & Crackers. $18 pp
- **Slider Package** Slow Cooked Pulled Pork, Chopped Brisket, & BBQ portobello Mushroom Sliders. Served with pickles, and cilantro, lime slaw. $10 pp

Appetizer Stations

- **Fabulous Canape Display** Beautifully crafted canapés — each a perfect bite almost too pretty to eat: Pesto Chicken Salad w Parmesan / Smoked Salmon w/ Fresh Dill, Cream & Cucumber / Roast Beef w/ Tomato Jam, Arugula & Horseradish Crème Fraîche. $9 pp
- **The Dipping Station** All 100% scratch-made spreads — Garbanzo, Manchego & Spinach / Tomato Jam / Cucumber Dill Tzatziki — served with Crostini, Crackers & Pita. $8 pp
- **Tea Sandwiches** Curried Chicken Salad w/ Grapes & Tarragon (or Pecan Cranberry Chicken Salad) / Roast Beef w/ Arugula, Horseradish Cream, Shaved Parmesan & Roast Tomato / Martha Stewart Style Cucumber Dill Salad on Pumpernickel Bread. $10 pp
- **Skewer Arrangement** Grilled Chicken, Grilled Steak & Grilled Vegetable Skewers. Served with chimichurri sauce & creamy tzatziki sauce for dipping $8 per person.

Menu

Entrees

All Entree Packages come with 2 Sides

Mixing Options Permitted

Custom Options & Vegan Options Available

Flamingo Gold Options $20pp | Flamingo Platinum Options $24pp | Side Dishes $4pp | Savory Salads $7pp

- **Mushroom Bacon & Thyme Smothered Pork Chop**
- **Airline Chicken Breast with Shallots, Herbs, Dijon & White Wine**
- **Tuscan Chicken**
  Slow Simmered Creamy Sundried Tomato Sauce with Spinach, Onion, Garlic & Boursin
- **Panchetta, Goat Chz. & Spinach Stuffed Pork Loin** with Pan Drippings Gravy +2
- **Mushroom Ragout Fricassee Chicken Thighs (YUM!)**
- **Thai Honey Chile Grilled Chicken** w/ Pickled Onion & Cilantro
- **Parmesan Crusted Grilled or Baked Chicken Breast** w/ Creamy Pesto & Blistered Tomato
- **BBQ Brisket & Andouille Sausage**
  Delicious Smoked Tender Brisket
- **Cod Vera Cruz** (Tomato Sauce with Bell Peppers, Tomato, Olives, Lemon, Shallots, Herbs)

Gold Option

- **Simple Grilled Chicken Beurre Blanc** (White Wine Sauce) Capers & Dill Chicken Marsala & Picatta also Available
- **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 (OR Greek Shrimp Skewers)
- **Bourbon Maple Glazed Salmon** with Grilled Green Onions
- **Fajita Style Strip Steak** w/ Peppers and Onions, OR Chimichurri
- **Coca Cola Braised Pork Shoulder, with Orange, Oregano & Cumin**

Menu

Entrees

All Entree Packages come with 2 Sides

Mixing Options Permitted

Custom Options & Vegan Options Available

Flamingo Gold Options $20pp | **Flamingo Platinum Options $24pp** | Side Dishes $4pp | Savory Salads $7pp

- **Hand Cut Rib Eye Steak** Umami Mushroom · Chimichurri · Garlic Butter
- **Sweet & Spicy Braised Short Rib OR Bourguignon Simmered Short Rib**
- **Seared Sea Bass** Greek Style Gremolata · Blistered Tomato
- **BBQ Smoked Brisket & Sausage**

- **Peppercorn Crusted Beef Tenderloin** Horseradish Cream · Red Bell Pepper Chimichurr
- **Pan Seared Grouper Piccata**
- **Classic Grilled Filet Mignon** Peter Luger Steak Sauce · Grilled Green Onion
- **Chimichurri Beef Tenderloin**

Platinum Option

Menu

Entrees

All Entree Packages come with 2 Sides

Mixing Options Permitted

Custom Options & Vegan Options Available

Flamingo Gold Options $20pp | Flamingo Platinum Options $24pp | **Side Dishes $4pp** | Savory Salads $7pp

- **Creamy Rosemary Garlic Mashed Potatoes**
- **Soft Boiled Fingerling Potatoes** with Lemon, Garlic & Parsley
- **Roasted Yukon Gold Potatoes** with Parmesan and Italian Parsley
- **Creamy Mediterranean Orzo** with Basil
- **Roasted Cajun Potatoes**
- **Sautéed Broccolini with Garlic & Lemon**
- **Sweet Corn & English Pea Pudding** (It's really delicious)
- **Cauliflower Gratin (Also delicious)**
- **Seasonal Garden Vegetable Medley with Fresh Herbs**
- **3 Cheese Signature Mac N Cheese**
- **Chimichurri Roasted Carrots**

Side Dishes

- **Creamy Pesto Penne Pasta** with Fresh Basil and Roasted Tomatoes
- **Roasted Farmer's Carrots** with Chimichurri
- **Balsamic Braised Wild Mushrooms & Shallots**
- **Alfredo Pasta Classic or Blackened Spice**
- **Rice Options:** Wild Rice Pilaf with Herbs and Lemon OR Cilantro Lime Rice OR Spanish Rice with Peas
- **Wild Mushroom & Gruyere Risotto**
- **Sautéed Farmer's Green Beans** with Citrus
- **Hickory Smoked Chicken**
  Grilled Farmer's Market Vegetables with Herbs & Truffle Salt
- **Oven Roasted Broccoli & Cauliflower**

Menu

Entrees

All Entree Packages come with 2 Sides

Mixing Options Permitted

Custom Options & Vegan Options Available

Flamingo Gold Options $20pp | Flamingo Platinum Options $24pp | Side Dishes $4pp | Savory Salads $7pp

- **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

- **Avocado Caprese** Mixed Greens, Basil, Lime, Mint, Cilantro, Avocado, Tomato, Manchego Cheese & our Signature Honey Chile Vinaigrette
- **Basic Garden Salad** Field Greens, Romaine, Cucumber, Tomato, Carrots

Savory Salads

Menu

Meal Packages & Desserts

Boxed Meals $17 ea | Desserts | Keep it Simple Packages

- **Flamingo Club** Tavern Ham, Wright's Bacon, Roast Turkey, Swiss, Avocado, Tomato, Lettuce
- **Grazing/Charcuterie Boxes** Beautifully arranged Artisan Meats, Cheese, Fruit, Veggies & Pickled Items, Dip & Crostini $17 ea (No sides included)
- **Pesto Caprese** Fresh Mozz, Heirloom Tomato, Crafted Pesto, Basil, Cantaloupe
- **Fresh Sliced Roast Beef** Greens, Shaved Parmesan, Roasted Tomato, Horseradish Mayo
- **Fresh Sliced Roast Beef** Greens, Shaved Parmesan, Roasted Tomato, Horseradish Mayo
- Each Box comes with a Composed Salad, Cookie & Fruit or Chips

Boxed Meals

- **Scoop Box** - Choose 2 Scoops - Chicken Salad, Egg Salad or Tuna Salad. Served over Greens with Cucumber, Tomato, Radish, Carrots, Crostini & Pasta Salad or Chips. and a Fruit Cup $17 ea
- **Cage Free Egg Salad** With Roasted Tomato & Arugula
- **Grilled Chicken Club** (On a sandwich / or over greens) Lettuce, Tomato, Bacon, Cheese
- **Cranberry Pecan Chicken Salad** On Croissant with Lettuce & Tomato

Menu

Meal Packages & Desserts

Boxed Meals $17 ea | **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 **$6 ea**
- **Fresh Baked Cookies & Brownies** Add shot glasses of milk for extra fun! **$4 pp (+ Milk Shots $2)**
- **Dessert Bars** Lemon, Apple Caramel, Chocolate Coconut Pecan, Chocolate Chunk **$5 pp**

Boxed Meals

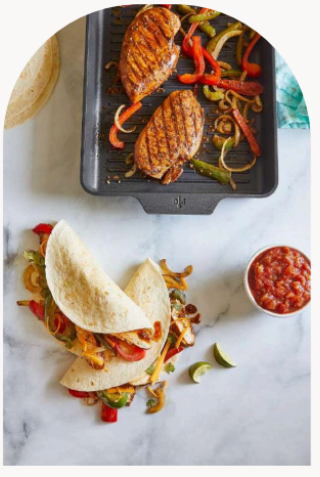
- **Dessert Variety of All** A little taste of everything! **$7 pp**
- **Vegan & GF Options** Avocado Cocoa Bars / Sweet Potato Cocoa **$6 pp**
- **Flamingo Fruit Skewers** (You pick the variety) Classic Fruit Tex Mex (Lime & Tajín) Tropical (Coconut & Agave) Rustico (Balsamic Glaze & Basil) **$6 pp**

Menu

Meal Packages & Desserts

Boxed Meals $17 ea | Desserts | Keep it Simple Packages

- **Fajita or Taco Bar** Choose 2 Proteins - Chicken Tinga, Strip Steak, Grilled Chicken, Baja Shrimp, Seasoned Ground Beef, Smoked Mushroom and Corn (veg). Served with Rice, Charro Beans, Tortillas, Salsa, Sour Cream, Cheese, Jalapeños, Peppers & Onions. Includes Chips & Salsa & Cookies. **$24 pp / Add Guacamole for $3 pp**
- **Italian Style** Chicken Parmesan, Handmade Beef & Pork Meatballs, Pasta, Alfredo & Marinara, Breadsticks, Grilled Vegetables, Salad & Cookies. **$25 pp**
  *Upgrade to Tiramisu + $4 pp



- **Smokehouse BBQ** - Comes with Smoked BBQ Brisket, Char Grilled BBQ Chicken, Smoked Sausage served with Sautéed Green Beans, Potato Salad, Pickles, Onions, Bread, Slaw, Cookies & Brownies. **$27 pp**
  *Subbing Sides is allowed
- **Pacific Buffet** Thai Chile Grilled Chicken, Korean BBQ Riblets, Jasmine Rice, Sautéed Garden Vegetables with Teriyaki, Ginger Salad & Cookies. **$25 pp**
  *Add Pork or Chicken Dumplings/ Gyoza $5 pp
  *Upgrade to Green Tea Matcha Cake $4 pp

Boxed Meals