

Appetizers

PASSED

Artful Appetizers \$3.25

STATION

Appetizer Station \$14

☒ Watermelon Feta Mint Bites
w/ Lime and Honey Chile Glaze (V)

☒ Cantaloupe, Candied Bacon, Tomato & Basil Skewers

☒ Bacon Wrapped Pimento Cheese Stuffed Jalapenos
with Ranch

☒ Greek Salad Skewer
Marinated Olive, Bell Pepper, Red Onion, Feta, Fresh Dill & Oregano

☒ Bacon Wrapped Blackberry Goat Cheese Stuffed Dates
with Balsamic Glaze

☒ Goat Cheese Crusted Grapes w/ Pistachio & Balsamic Glaze (V)

☒ Curried Chicken Salad Canape w Grape & Tarragon

☒ Goat Cheese Crusted Grapes w/ Pistachio & Balsamic Glaze (V)

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

- ☒ Smoked Chicken on Endive
Tender Smoky Chicken on Endive w Brie, Apple & 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 & Creme Fraiche 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!

☒ Vegetable Ceviche
Cured - Pickled Fresh Vegetables in a Citrus Marinade (V)

☒ Edamame Wontons (v) OR Lobster Wontons
with Sriracha Aioli (not spicy)
- SIGNATURE
- VEGETARIAN

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☒ Slider Package
Slow Cooked Pulled Pork, Chopped Brisket, & BBQ portobello Mushroom Sliders.
Served with pickles, and cilantro, lime slaw. \$10 pp

☒ Skewer Arrangement
Grilled Chicken, Grilled Steak & Grilled Vegetable Skewers. Served with
chimichurri sauce & creamy tzatziki sauce for dipping \$8 per person.

☒ 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! \$13 pp

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

- ☒ Dipping Station
All 100% scratch-made spreads - Artichoke Manchego Spinach / Tomato Jam /
Cucumber Dill Tzatziki - served with Crostini, Crackers & Pita \$8 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, Cholina 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 & Fraisee / Smoked Salmon w/ Fresh Dill, Cream &
Cucumber / Roast Beef w/ Tomato Relish, Arugula & Horseradish Crème Fraiche
\$8 pp

☒ 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!

☒ Tea Sandwiches
Delicious 3-4 Bite Mini Sandwiches. Cucumber Hummus / Pesto Chicken Salad /
& Roast Beef Arugula Horseradish (alternatives available)

Entrees & Side Dishes

GOLD

Flamingo Gold \$20

PLATINUM

Flamingo Platinum \$24

POPULAR

ADD-ON

Side Dishes \$4

ADD-ON

Savory Salads \$7

UPGRADE

Premium Protein Add-On \$8-\$14

☒ 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

All Entree Packages come with 2 Sides
Mixing Options Permitted
Custom Options & Vegan Options Available

- ☒ 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

☒ Spinach, Goat Chz & Pancetta Stuffed Pork Loin
with Pan Drippings Gravy

☒ Mushroom Ragout Fricassee Chicken Thighs (YUM!)

☒ Thai Honey Chile Grilled Chicken
w/ Pickled Onion & Cilantro

☒ Pesto Chicken
Braised w/ Creamy Scratch Pesto & Blistered Tomato

☒ 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)

☒ Coca Cola Braised Pork Shoulder, with Orange, Oregano & Cumin

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Savory Salads \$7

☒ Chimichurri Beef Tenderloin

All Entree Packages come with 2 Sides
Mixing Options Permitted
Custom Options & Vegan Options Available

- ☒ 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

☒ Pan Seared Grouper Picatta

☒ Classic Grilled Filet Mignon
served with Chimichurri & Horseradish Cream Sauces
- SIGNATURE

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Savory Salads \$7

☒ Creamy Pesto Penne Pasta
with Fresh Basil and Roasted Tomatoes

☒ Roasted Farmer's Carrots
with Chimichurri

☒ Alfredo Pasta Classic or Blackened Spice

☒ Rice Options:
Wild Rice Pilaf with Herbs and Lemon OR Cilantro Lime Rice OR Spanish Rice with Peas

☒ Sautéed Farmer's Green Beans
with Citrus

☒ Wild Mushroom & Gruyere Risotto

☒ 3 Cheese Signature Mac N Cheese

☒ Grilled Farmer's Market Vegetables
with Herbs & Truffle Salt

All Entree Packages come with 2 Sides
Mixing Options Permitted
Custom Options & Vegan Options Available

- ☒ Creamy Rosemary Garlic Mashed Potatoes

☒ Soft Boiled Fingering Potatoes
w/ Lemon, Garlic, Oregano & Parsley

☒ Roasted Yukon Gold Potatoes
w/ Parmesan and Italian Parsley OR Chimichurri Roasted

☒ Creamy Mediterranean Orzo w/ 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

☒ Chimichurri Roasted Carrots

☒ Oven Roasted Broccoli & Cauliflower
with Herbs & Truffle Salt

☒ Balsamic Braised Wild Mushrooms & Shallots

☒ Hickory Smoked Chicken

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ADD-ON

Savory Salads \$7

☒ 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 Carpaccio Salad
with Sliced Tomato, Avocado, Manchego Cheese, Basil, Mint, Lime, Cilantro &
Honey Chile Vinaigrette + \$1 pp Add Rolls/Breadsticks to any Salad \$2

☒ Basic Garden Salad
Field Greens, Romaine, Cucumber, Tomato, Carrots

You can mix selections. All Entree Packages come with 2 Sides. Customized Menu
Options & Vegan Also Available, Please Inquire

Boxed Meals & Packages

Boxed Meal \$17ea

Simple Package

☒ Cage Free Egg Salad
With Roasted Tomato & Arugula Grilled Chicken Club (On)

☒ Grilled Chicken Club
(On a sandwich / or over greens) Lettuce, Tomato, Bacon, Cheese

- ☒ 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

☒ 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

☒ Cranberry Pecan Chicken Salad
On Croissant with Lettuce & Tomato

☒ Each Box comes with a Composed Salad, Cookie & Fruit or Chips

Transform your event into a culinary journey. Our chef-attended dinner stations create
memorable, interactive dining moments. Mix and match stations to create your perfect
spread.

Boxed Meals & Packages

Boxed Meal \$17ea

Simple Package

- ☒ 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 Chilis & Salsa & Cookies. \$25 pp *Add Pork or Chicken
Dumplings/Gyoza \$5 pp *Upgrade to Green Tea Matcha Cake \$4 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

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Delicious Desserts

Dessert Display

- ☒ 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 \$4 pp
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

☒ Dessert Variety of All
A little taste of everything! \$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) \$6.50 pp

Every celebration deserves a sweet finale. Our pastry team crafts each dessert by
hand using premium ingredients, seasonal fruit, and time-honored techniques.