



CATERING & EVENTS

Plated Dinner Menu

We offer Plated Dinners as well as Buffet Style Service for all Events.



Salad Choices

The Flagler

Baby Mixed Greens, Avocado Wedge, Hearts of Palm Baby Gem Tomatoes & Grapefruit Segments Toasted Almonds - Lemon Vinaigrette

The Grecian

Farm Fresh Greens, Roasted Beets & Sliced Ripe Peaches Crispy Feta Cheese Fritter - Pistachio Vinaigrette

Strawberry Fields

Tender Butter Lettuce, Strawberries, Crumbled Pistachio Herbed Goat Cheese Honey Balsamic Glaze & Edible Flowers - Poppy Seed Vinaigrette

Roman Caesar

Fresh Romaine Lettuce Wedge, Heirloom Cherry Tomatoes, Crisp Capers Toasted Circle Parmesan Crouton & Edible Orchid

The Capri

Baby Arugula, Fresh Burrata Cheese, Artichoke Hearts Jubilee Tomatoes Pesto Vinaigrette

Soup Courses

Cream of Mushroom & Roasted Parmesan Crostini

Tomato Bisque & Pesto Goat Cheese Crostini

Butternut Squash Soup & Dill Crème Fraiche

Modern French Onion

Toasted Provolone Sandwich Wedge served on the side

Beef Entrées

5oz Grilled Filet Mignon - Add on \$12.99pp

Burgundy Demi Sauce

Petite 5oz NY Strip Steak

Burgundy Demi Sauce

Braised Beef Short Rib

Port Demi Sauce

Marinated Grilled Flank Steak

Chimichurri Sauce

Chicken Entrées

Chicken Sorrentino

Stuffed Breast of Chicken with Prosciutto, Provolone Cheese & Roasted Eggplant Sundried Tomato Ragu

Pesto Chicken Roulade

Sundried Tomato Ragu

Chicken Bella

Roasted Artichokes & Caramelized Baby Bella Mushroom Sauce

Spinach & Goat Cheese Chicken Roulade

Seafood Entrees

Maine Lobster Tail -- Add on \$9.99pp

Served Broiled with Herb Butter & Lemon

Jumbo Crab Stuffed Shrimp

Lobster & Crab Ravioli

4oz Maryland Crab Cake

Herb Mustard Glazed Salmon

Lemon Shallot Sauce

Key West Shrimp Skewer

Chimichurri Aioli

Macadamia Nut Encrusted Grouper

Coconut Curry Sauce

Vegan Entrées

Grilled Polenta & Zucchini

Cashew Chickpea "Ricotta" Sundried Tomato Pesto

Watermelon Poke Bowl

Sesame Seasoned Watermelon, Sushi Rice, Tamari Mushrooms, Edamame, Pea Sprouts, Spicy Vegan Aioli & Sesame Roasted Cashews

Eggplant Parmesan Stack

Non-Dairy Mozzarella, Portabella Bolognese

Served over steamed Spaghetti Squash

Side Dishes

Herbed Rice Pilaf

Garlic Whipped Potatoes

Horseradish Whipped Potatoes

Cauliflower Puree

Lemon Zested Spaghetti Squash

New England Crab Stuffing

Butternut Squash Ravioli

Cremini Mushroom & Spring Pea Risotto

Grilled Baby Zucchini

Baby Vegetable Bundle

French Green Bean Bundle

