

THE FLAGLER

Event Plated Package

- ❖ Five Hour Premium Open Bar
- ❖ Butler-Passed Hors d'oeuvres
- ❖ Two Butler Passed Signature Drinks
- ❖ Red & White Wine Service with Dinner
- ❖ Champagne Toast
- ❖ Three Displays
- ❖ Plated Salad Selections
- ❖ Two Stations
- ❖ Single or Duo Entrée Selections
- ❖ Sorbet Selection
- ❖ Dessert Selections



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Butler Passed Hors d'oeuvres

(Select 5)

- Chicken Sate with Thai Dipping Sauce
- Sesame Chicken with Teriyaki Dipping Sauce
- Coconut Chicken with Apricot Sauce
- Brochettes of Beef Teriyaki with Teriyaki Dipping Sauce
- Miniature Beef Wellington
- Kosher Franks in a Blanket with Yellow Mustard Miniature
- Crab Cakes with Remoulade Sauce
- Coconut Shrimp with Apricot Sauce
- Spanakopita
- Assorted Miniature Quiche
- Miniature Potato Pancakes with Apple Sauce & Sour Cream
- Spinach Stuffed Mushrooms
- Vegetable Dim Sum with Soy Dipping Sauce
- Miniature Vegetable Spring Rolls with Sweet & Sour Sauce
- Artichoke Hearts stuffed with Goat Cheese
- Charred Ahi on Cucumber with Wasabi Mayo
- Smoked Salmon Canapés
- Baby Potatoes with Crème Fraiche and Caviar

Plated Salad Selections

(Select 1)

American Mixed Green Salad

American Lettuce Blends, Tomatoes, Carrots, Cucumbers & Balsamic Vinaigrette Dressing

Caesar Salad

Fresh Hearts of Romaine Lettuce, Parmigiano-Reggiano Cheese, Focaccia Croutons and Traditional Caesar Dressing

Salad of Field Greens

Baby Field Greens, Citrus Segments, Candied Walnuts, Yellow and Red Tomatoes, Goat Cheese Medallion & Raspberry Vinaigrette Dressing

Wedge Salad

Iceberg Lettuce, Applewood Smoked Bacon, Sweet Cherry Tomatoes, Crumbled Blue Cheese & Creamy Blue Cheese Dressing

Caprice Salad

Beefsteak Tomato, Buffalo Mozzarella, Balsamic Drizzle and Fresh Basil

Displays

(Select 3)

Imported & Domestic Cheese Display

Served with Fresh Fruit Garnish and Assorted Crackers

Vegetable Crudités

Served with House Made Dressings

Grilled Vegetables

Served with Assorted Focaccia Breads

Hot Spinach & Artichoke Dip

Served with Toasted Pita Points

Fresh Seasonal Fruit & Berry Display

Bruschetta Bar

*Balsamic Marinated Roma Tomatoes, Roasted Garlic, Roasted Eggplant, Torn Basil, Shredded Reggiano Parmesan, Extra Virgin Olive Oil, Aged Balsamic, Olive Oil
Toasted Baguette and Assorted Focaccia*

Antipasto Display

Shaved Prosciutto, Hard Salami, Provolone, Fresh Buffalo Mozzarella, Roasted Peppers, Grilled Vegetables, Kalamata Olives, Aged Balsamic and Extra Virgin Olive Oil

Mediterranean Tapas

Assorted Grecian Olives, Roasted Peppers, Hummus, Assorted Hard and Soft Cheeses, Aged Balsamic, Extra Virgin Olive Oils, Toasted Pita Points and Assorted French Breads

Assorted Sushi Display

Served with Traditional Garnishes

Flagler Package Also Includes:

Freshly Baked Assorted Rolls & Butter,
Regular & Decaffeinated Coffee, Selection of
Herbal Teas, and Assorted Soft Drinks

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Stations

(Select 2)

Pasta Station

Penne and Cheese Tortellini Pastas tossed in Pesto, Alfredo and Pomodoro Sauces

Mashed Potato Bar

Sweet and White Potatoes piped into Martini Glasses and served with Honey, Brown Sugar, Sweet Butter, Green Onions, Shredded Cheese, Sour Cream and Applewood Smoked Bacon

Oriental Stir Fry Station

Assorted Stir Fry Vegetables, Chicken and Beef

Beef and Chicken Fajita Station

Warmed Soft Flour Tortillas, Red and Green Peppers, Onions, Guacamole, Salsa, Sour Cream and Shredded Cheese

Turkey Carving Station

Served with Turkey Gravy, Cranberry and Apple Sauce and Assorted Rolls

Honey Baked Ham Carving Station

Served with Dark Cherry Sauce, Imported Mustard and Assorted Rolls

Salmon en Croute Carving Station

Scottish Salmon baked in Puffed Pastry and served with a Champagne Dill Sauce

Carved Roasted New York Strip Station

Served with Balsamic Bordelaise and Béarnaise Sauces, Creamy Horseradish, Horseradish and Assorted Rolls

Roasted Black Grouper Carving Station

Black Grouper, Spinach, Olives and Feta Cheese in Phyllo Dough and served with Tomato Coulis

Brazilian Churrasco Swords Station *Beef, Chicken and Sausage Swords served with Romesco & Chimichurri Sauces*

Carved Prime Rib of Beef Station

Served with Natural Au Jus, Creamy Horseradish, Horseradish and Assorted Rolls

Roasted Tenderloin of Beef Carving Station

Served with Balsamic Bordelaise and Béarnaise Sauces, Creamy Horseradish, Horseradish and Assorted Rolls

Deli Station

Pastrami, Corned Beef and Brisket served with Assorted Rolls and Appropriate Condiments

Sorbet Selections

(Select 1)

Mango

Lemon

Raspberry



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Single Entrée Selections

(Select 3)

Chicken

Potato Crusted with Roasted Chicken Jus, Marsala, Piccata, Francaise, Parmesan, Wellington or Florentine

Salmon

Miso Marinated, Maple Ginger Glazed, Champagne Dill Sauce, Tropical Fruit Salsa

Grilled Marinated New York Strip Steak

Balsamic Bordelaise or Cabernet Demi-Glace

Sliced Roasted Beef Tenderloin

Balsamic Bordelaise or Cabernet Demi-Glace

Jumbo Prawns

Scampi Style or Romesco Sauce

Chilean Sea Bass

Miso Marinated or Cherry Tomato Vinaigrette

OR

Duo Entrée Selections

(Select 1)

Chicken & Salmon

Sliced Roasted Beef Tenderloin & Salmon

Sliced Roasted Beef Tenderloin & Chicken

Chicken & Jumbo Prawns)

Chicken & Sea Bass

Sliced Roasted Beef Tenderloin & Jumbo Prawns

Sliced Roasted Beef Tenderloin & Sea

Sliced Roasted Beef Tenderloin & Lobster

Chicken, Sliced Roasted Beef Tenderloin & Jumbo Prawns



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Dessert

Custom Cake or Plated Dessert

(Select 1)

The Saint Julien

Rich Chocolate Cake with Hazelnut Praline Mousse and Vanilla cream Brulee center Topped with Roasted Hazelnuts served with Caramel Foam and Chocolate Chips (nuts allergy Hazelnut)

Lemon Cheesecake

Creamy White Chocolate Cream Cheese Lemon with Almond Honey Lemon Granola Crust Topped with Lemon Gelée served with Raspberry sauce (nuts allergy Almonds)

Delcie de Fromage

Lime Biscuit layered with Fromage Blanc Lemon Mousse and Strawberry Jelly center coated in a clear Glaze Served with Strawberry Sponge and Raspberry Sauce

White and Black Forest Cake

Moist Vanilla Cake Layered with White Chocolate Mascarpone Cream and Chocolate Mousse with Cherry punch center Topped with White and Black Chocolate Shavings

Petite Elise (SF, GF)

Chocolate and Raspberry Mousse with Vanilla Cake coated in a rich Chocolate Glaze Topped with Raspberry Quenelle and Chocolate Décor (Can choose between regular or SF, GF)
(nuts allergy only in GF Almonds)

Marocchino Coffee

Rich Chocolate cake with Hazelnut Praline Crunch Chocolate cream and Coffee Italian Butter cream Coated in a Ganache

Served with Coffee Sauce (nuts allergy Hazelnut)



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.