

# FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

## American Classic Affair

### HOR'S D' OEUVRES

Mini Crab Cakes - Served with Remoulade Sauce  
Pigs in a Blanket- Cocktail Franks Wrapped in Puff Pastry Served with Honey Mustard  
Deviled Eggs- Pickled Beets, Sriracha, Crispy Bacon Bits  
Mini Beef Sliders- Angus Beef, American Cheese Tomato and Pickles  
Buffalo Chicken Bites- Buffalo Wings, Boneless, Blue Cheese Sauce  
Blueberry BBQ Pulled Pork Sliders- Coleslaw, Cornichon  
Mac & Cheese Bites- Fried or Baked and Served with Buttermilk Dressing  
Shrimp Cocktail- Classic Horseradish Cocktail Sauce, Lemon  
Bang Bang Shrimp Cones- Bang Bang Sauce, Scallion Salad  
Rotisserie Chicken Salad - Rotisserie Chicken Salad with Celery and Onions Served on Phyllo Cup  
Steak Crostini - French Baguette, Flank Steak, Horseradish Cream, Caramelized Onions  
Chèvre Mousse Tartlette- Goat Cheese Mousse, Fig Jam, Balsamic Reduction  
Grilled Beef Skewers- Lime Chimichurri  
Al Pastor Carnitas Tostadas- Corn Tostadas, Slow Cooked Pork Carnitas, Fresh Pineapple Jalapeno Salsa

### SALADS

Organic Caesar Salad- Romaine Hearts, Creamy Dressing, Butter Garlic Crouton, Shaved Parmesan (Anchovies Optional)  
Wedge Salad- Iceberg Lettuce, Bacon, Cucumbers, Cherry Tomatoes, Blue Cheese Dressing  
Orichette Pasta with Roasted Rainbow Peppers , Wild Mushrooms and Broccolini  
Organic Greens Salad - Mixed Greens, Cucumber, Tomatoes, Onions, Almonds, Strawberries, Champagne Vinaigrette  
Caprese Salad - Fresh Mozzarella Ciliegine, Cherry Tomatoes, Balsamic Reduction, Fresh Basil  
California Quinoa Salad- Folded with Edamame, Sweet Mango, Bell Pepper, Coconut, Red Onion, Raisin, Cilantro, Balsamic Lime Dressing  
Southern Style Potato Salad- Sweet Relish, Hard Boiled Eggs, Celery, Mayonnaise, Onion  
Cobb Salad- Lettuce, Chicken, Bacon, Boiled Eggs, Blue Cheese and Avocado  
Seafood Salad- Macaroni, Shrimp, Crab, Dijonnaise, Paprika

### SIDES

Creamy Mashed Potatoes- Yukon Gold Mash, Creme Fraiche, Buttery Panko, Fresh Chives  
Buttermilk Biscuits - Soft and Flaky Served Hot with Maple Honey Butter  
Mac & Cheese- Mozzarella, Cheddar, Gouda Cheese, Finished with Graham Cookie Crumble  
Cornbread- Freshly Made with Fresh Corn, Served with Butter (Jalapeño and Cheese Optional) Sweet or Savory  
Green Bean Almondine -Haricot Verts, Roasted Garlic, Butter, Green Peppers , Slivered Almonds  
Sweet Potato Casserole - With Marshmallow and Pecan Crumble  
Roasted Brussel Sprouts- Roasted Garlic, Balsamic Reduction  
Classic Stuffing- Cranberry, Celery, Rosemary and Onion  
Ratatouille Vegetables- Seasonal Vegetables: Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Tomatoes and Herbs  
Potato Wedges or Sweet Potato French Fries  
Herbed Rice Pilaf- Light Fluffy and Aromatic

### PROTEINS

Bourbon Peach Glazed Pork Loin Medallions  
Grilled Chicken Breast with Marsala Mushroom Sauce  
Blueberry BBQ Glazed Baby Back Ribs  
Pecan Crusted Cod with Bourbon Orange Glaze  
Maple Bourbon Glazed Chichen Thighs  
Citrus Caramel Glazed Atlantic Salmon  
Buffalo Chicken Wings (Bone-In)  
'Thanksgiving Style' Turkey with Gravy and Cranberry Sauce  
Crispy Chicken Cutlets, Roasted Tomato Sauce  
Honey Dijon Glaze Pork Loin  
Jack Daniel's BBQ Pulled Pork  
Lemon Thyme Rotisserie Chicken Quarter Legs  
Angus Brisket - Peach BBQ Glaze and Scallions  
Peppercorn Crusted Top Sirloin  
Orange Glazed Roasted Shrimp  
Garlic and Butter Sautéed Shrimp with Herbs  
Rotisserie Chicken with Chimichurri Sauce