



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

American Classic Affair

HOR'S D' OEUVRES

CHOOSE FOUR

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 MousseTartalette- 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

CHOOSE ONE SALAD

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

CHOOSE TWO 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 (Jalapeno 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

CHOOSE THREE 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 Chicken 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