



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

American Classic Affair

Hor's d Oeuvres

PICK 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

PICK 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

PICK 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 (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

ENTREES

INCLUDED:

- Bourbon Peach Glazed Pork Loin Medallions or BBQ Glazed Baby Back Ribs
- Grilled Chicken Breast with Marsala Mushroom Sauce
- Pecan Crusted Cod with Bourbon Orange Glaze