



Flamingo Package
Plated Dinner
\$125 a Person
Minimum 100 Guests Required.

Carving Station

New York Strip Loin Au Poivre with Brandy Peppercorn Sauce

Butler Passed Premium Hors D'oeuvres (Pick 4)

Ahi Tuna Tartare with Ginger and Scallion on a Wonton Plank
Turks and Caicos Conch Fritter with Fiery Cocktail Sauce with a Lemongrass Ponzu Sauce
Mini Beef Empanada with Green Chile Ribbon
Tamarind BBQ Chicken Breast Skewer
Shrimp Spring Roll with Lemongrass Ponzu Sauce
Grilled Vegetable Brochette with Basil Pesto Drizzle
Greek Spanakopita with Spinach, Feta Cheese and Pine Nuts
Olive and Sundried Tomato Tapenade on Crostini Round
Mediterranean Mezze Grazing Station
Tuscan White Bean Spread
Tabouleh Salad
Lemon Scented Marinated Olive Mix
Herbed Bocconcini Mozzarella
Marinated Artichoke Hearts
Dolmas with Tzatziki Sauce
Served with Italian Bread, Grilled Pita Points and Lavosh Crackers

First Course

Classic Caesar Salad with Hearts of Romaine, Shaved Parmesan and toasted Garlic croutons - Fresh Baked Petits Pains Served with Sweet Butter

Main Course

Pan Seared Island Spiced Chicken Breast with Papaya Mango Chutney - Fried Plantains, White Rice and Black Beans

Chef Choice Cake
Coffee and Selection of Hot Teas



Staff/ Rental Truck

Commissary Kitchen Rental 10 Hours

4 Chef

1 Kitchen Manger/Load Set Up 10 Hours

6 Servers 5 Hours- We Bus Tables after food is served

Cake Cutting Included if it applies to your event.

1 Dishwasher 5 Hours Reset Kitchen Day After.

Company Sprinter/Gas to Venue.

Bartending Available Upon Request

*Disposables Are **Gold or Silver** Please Pick on color.*

Disposable Appetizer Plate

China Salad Plate

China Dinner Plate

Water Goblet

China Salad

Disposable Cups Tea, Lemonade, water

Disposable Coffee Cups

Disposables Cake Plate

Cocktail Napkin

Flatware Fork

Flat ware Knife

**Aluminum Pans for Leftover Food

Final Sale will reflect 20% Administration Fee and Taxes.