



Corporate Catering



Welcome to Flavors Catering

Developed specifically for our clients, we provide an array of services to meet your every need. We understand the importance of high-quality food, attention to detail and commitment to provide our clients with the upmost integrity.

We are with you every step of the way, from customizing your own menu to providing equipment, professional on-site chef, event supervisor, venue selection and more.

We are a full-service catering company serving any occasion, such as weddings, corporate events, drop off breakfasts, lunches, company luncheons, as well as high end social dinners and receptions.

Flavors Catering is here to satisfy your culinary needs, so if you would like to know more about how we can serve you, please contact us and we will be happy to bring the world of fine flavor to you!



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Rise & Shine

Continental Breakfast À La Carte



Baker's Basket

An assortment of freshly baked breakfast pastries, to include: almond croissants, muffins, cheese and fruit Danish, and our signature breakfast breads. Served with sweet butter and preserves.

\$6.00 per person

Bagel Nosh

An assortment of New York style bagels served with cream cheese, butter and preserves.

\$3.95 per person

Healthy Choice

A selection of premium yogurts served with fresh berries and granola.

\$5.00 per person

Morning in Paris

An assortment of Flavors specialty croissants, to include: almond, chocolate and country ham and cheese.

\$4.75 per person

Muffin Basket

Assorted tulip wrapped muffins, to include: blueberry, banana nut, chocolate chip, bran, cranberry and apple crumb.

\$4.50 per person

Berry Quinoa Salad

A mixture of seasonal berries tossed with honey roasted cinnamon almonds, quinoa and a citrus honey mint dressing.

\$5.95 per person

Orchard's Harvest

A premium selection of sweet seasonal fruit to include: golden pineapple, cantaloupe, honeydew, grapes, papaya, kiwi and berries.

\$5.50 per person

Basket of Whole Fruit

An assortment of seasonal whole fruit.

\$1.95 per piece

Yogurt Parfaits

Individual parfaits layered with fresh granola, fresh fruit and vanilla bean yogurt. Choose from:

Mixed Berries: strawberry, raspberry, blueberry and blackberry.

Tropical: pineapple, papaya and mango.

Citrus: mandarin orange and grapefruit.

\$5.00 per person

New York Style Crumb Cakes

Assorted New York style crumb cakes to include original, raspberry, chocolate and apple caramel.

\$4.50 per person

Mardi Gras Mini Beignets

A delicious assortment of berries and caramel filled beignets.

\$4.50 per person

Fruit Salad

The sweetest seasonal fruits the market has to offer.

\$5.00 per person

● Good Morning America ●

Hot Breakfast



All American Breakfast

Farm fresh scrambled eggs, maple cured bacon, breakfast sausage and hash browns. Served with bagels, cream cheese, butter and jam.

\$13.50 per person

Assorted Breakfast Sandwiches

A variety of breakfast sandwiches, to include: Bacon, egg and Swiss cheese on croissant; Ham, egg and cheddar on a biscuit; and Sausage, egg and Havarti on English muffin.

\$7.50 per person

Mushroom Strata

Farm fresh baked eggs with layers of wild mushrooms, spinach, brioche and fontina cheese.

\$7.50 per person

Brioche French Toast

Sliced brioche dipped in farm fresh eggs, slow cooked in butter and coated with sugar and cinnamon. Served with maple syrup and sweet cream butter.

\$7.00 per person

Frittatas

Traditional Italian egg frittata.

Choose from the following flavors:

Steak, onion and cheese; Spinach, artichoke and Havarti; or Sausage, potatoes, peppers and mozzarella.

\$8.50 per person

Breakfast Burritos

A variety of breakfast burritos, to include:

Egg, zucchini, peppers, onions and mozzarella on a spinach tortilla; Sausage, red onion, potatoes and jack cheese on a flour tortilla; and Steak, tomato, onions and cheddar on a tomato tortilla.

\$8.75 per person

Breakfast Empanadas

Savory sausage, sharp cheddar cheese and spiced eggs, stuffed in a large empanada.

\$6.80 per person

Sidelines

Additional sides

Sausage Links / Turkey Sausage / Honey-cured Bacon
Turkey Bacon / Home Fries / Hash Browns

\$3.50 per person



The Sandwich Shoppe

Sandwich Buffet

A delicious assortment of Flavors Signature Sandwiches (page 8) freshly prepared to order. Served with a side salad of your choice (page 9) and a platter of gourmet cookies and nut studded brownies.

\$14.95 per person

\$16.95 per person (2 side salads)

Deli Platter

Build your own sandwich from our selection of freshly sliced deli meats and cheese.

Meats: Fresh sliced turkey; Sugar cured ham; Roast sirloin of beef.

Cheeses: Cheddar; Provolone; Swiss.

Toppings: Potato Salad; Romaine Lettuce; Sliced Tomatoes; Kosher dill pickles; Herb Mayo; and Spicy Mustard.

Served with: Assorted baked breads, chips, and a platter of gourmet cookies and nut studded brownies.

\$17.95 per person

Assorted Wraps

An assortment of Gourmet Deli Wraps (page 8), inspired by international flavors and prepared with the freshest ingredients. Served with a side salad of your choice (page 9) and a platter of gourmet cookies and nut studded brownies.

\$16.50 per person

\$18.50 per person (2 side salads)

Salad on a Sandwich

Build your own sandwich from our selection of premium salads.

Salads: Chicken salad; Shrimp salad; Albacore tuna salad; and Egg salad.

Toppings: Romaine lettuce; Sliced steak tomatoes; and Kosher dill pickles.

Served with: Assorted baked breads, chips, and a platter of gourmet cookies and nut studded brownies.

\$14.75 per person

Think Inside the Box

Lunch Box Meals

Sandwich & Wrap Lunch Box

Great for meetings or events on the go, each Lunch Box comes with a Flavors Signature Sandwich or Wrap of your choice (page 8), chips, fresh seasonal fruit, freshly-baked cookie and chocolate candy. Includes utensils.

\$14.95 per person - Sandwich

16.50 per person - Wrap

Salt & Pepper Tofu

Wok fried tofu seasoned with pink salt and cracked black pepper, served with stir fry vegetables, jasmine rice, and dessert lemon bars.

\$18.50 per person

Salad Lunch Box

Each lunch box comes with a salad of your choice (page 9), chips, fresh seasonal fruit, freshly-baked cookie and chocolate candy.

Includes utensils.

\$16.95 per person

Beef Chimichurri

Sliced marinated petit filet topped with chimichurri, served with roasted corn salad, tortellini and assorted cookies.

\$19.50 per person

Mesquite Grill

Mesquite grill chicken breast served with broccolini salad, penne pasta rosa and chocolate brownies.

\$18.50 per person

Thai Chili Grilled Salmon

Grilled salmon drizzled with Thai chili and spices, served with cilantro rice salad, sweet sugar snaps and almond cookies.

\$18.50 per person

Flavors Signature Sandwiches

The New Yorker

Topround beef, field greens, plum tomatoes and horseradish mayo spread, served on a Kaiser roll.

The Italian Job

Assorted Italian meats including salami, prosciutto and capicola, along with provolone cheese, romaine lettuce, and artichoke herb spread, served on focaccia bread.

The Seafarer

Fresh made white albacore tuna salad on crisp lettuce, served on a brioche roll.

Mesquite Grill Chicken

Sliced breast of Mesquite-grilled chicken topped with lettuce, tomato and chipotle spread, served on a buttery croissant.

Black Forest

Virginia ham with sliced Havarti, honey spiced mustard, lettuce and tomato, served on a pretzel roll.

Turkey Cubano

Fresh sliced turkey, Virginia ham, Swiss cheese, dill pickles and spicy mustard, served on Cuban bread.

South of the Border

Fresh sliced turkey, cheddar cheese, lettuce, vine-ripe tomatoes, with cilantro mayo spread, served on a jalapeño cheese roll.

The Mediterranean

Vine-ripe beefsteak tomatoes and fresh mozzarella, served with lettuce and pesto spread, on Italian bread.

Roasted Chicken Banh Mi

Roasted chicken, topped with pickled carrots and cilantro flavored sriracha mayo, served on a French baguette.

Chicken Italiano

White meat chicken with a pesto mayonnaise on crisp lettuce, served on sliced 7-grain bread.

The Vegan

Smashed chickpeas and avocado, flavored with plant-based yogurt, cilantro, lime and green onions, served on wheat bread.

The Original Club

Fresh sliced turkey, cherrywood smoked bacon, Swiss cheese, lettuce, tomato and mayo, served on thick sliced white bread.

Flavors Wraps

Tuscan Wrap

Genoa salami, prosciutto, provolone cheese, roasted peppers, baby greens and lemon oregano dressing, wrapped in a tomato and herb tortilla.

Ranchero Wrap

Chipotle grilled flank steak, cheddar cheese, pico de gallo and lettuce, wrapped in a habanero tortilla.

Turkey Caesar Wrap

Fresh sliced turkey, romaine lettuce, shaved parmesan cheese, herb cheese spread and Caesar dressing, wrapped in a flour tortilla.

Chicken Club Wrap

Grilled chicken breast, jack cheese, country bacon, lettuce and tomato, wrapped in a wheat tortilla.

Veggie Wrap

Grilled eggplant, zucchini and peppers, served with cilantro flavored hummus spread, wrapped in whole wheat tortilla.

Peking Chicken Wrap

Chicken breast flavored with hoisin and spring onions, Asian greens and red chili mayonnaise, wrapped in a spinach tortilla.

Grilled Salmon Wrap

Grilled Norwegian salmon with field greens, spring onion, tomatoes and lemon pepper mayonnaise, in a green herb tortilla.

Walk on the Wild Sides

Side Salad Selection
to accompany your entrée



Green Salads

Antipasto Salad

A mixture of crisp lettuce topped with marinated artichokes, olives, tomatoes and shaved parmesan cheese, served with a golden Italian dressing.
\$3.75 per person

Classic Caesar

Romaine lettuce, herb croutons, shaved parmesan cheese, served with a classic Caesar dressing.
\$3.95 per person

Sonoma Salad

Organic baby field greens tossed with spiced pecans, feta cheese and dried cranberries, in a balsamic dressing.
\$3.95 per person

Harvest Salad

Mixed field greens tossed with crumbled gorgonzola, toasted walnuts and poached pear, served with raspberry vinaigrette.
\$3.95 per person

Greek Salad

A mixture of romaine and iceberg lettuce, grape tomatoes, cucumber, black olives, red onion and feta cheese, in a lemon oregano vinaigrette.
\$3.75 per person

Chop Salad

Chopped romaine and iceberg lettuce tossed with cucumber, tomatoes, carrots, celery and blue cheese, served with a creamy ranch dressing.
\$3.95 per person

Summer Salad

Organic field greens topped with sweet seedless watermelon, red onion and feta cheese, served with balsamic dressing.
\$3.95 per person

Strawberry & Kale Salad

A hearty mixture of kale, chicory, sliced Brussels sprouts and cabbage, topped with strawberries, almonds and goat cheese, served with poppy seed dressing.
\$3.95 per person

Tomato & Mozzarella

Slices of vine ripe tomatoes and whole milk mozzarella, drizzled with a pesto vinaigrette.
\$4.50 per person

Vegetable Salads

Health Salad

A mixture of tomatoes, cucumber, red onion and black olives, in a red wine vinaigrette.
\$4.75 per person

Southwestern Corn & Bean Salad

Black beans and corn tossed with red peppers, spring onions and cilantro, in a tomato lime dressing.
\$4.95 per person

Balela Salad

Classic Middle Eastern dish made with garbanzo beans, black beans, fresh mint, parsley, onions and tomatoes, flavored in a lemon garlic dressing.
\$4.95 per person

Cauliflower Potato Salad

Chopped cauliflower tossed with onion, celery, baby peas, hard cooked eggs, parsley and a mayonnaise mustard dressing.
\$4.95 per person

Japanese Eggplant Salad

Wok fried Japanese eggplant tossed with spring onions, garlic, red pepper and hoisin.
\$5.50 per person

Asian Sesame Cucumber & Carrot Salad

Cucumber and carrot noodles tossed with toasted sesame, red chili, cilantro and green onions.
\$4.95 per person

Asparagus Orange Salad

Fresh asparagus spears, oranges and toasted pine nuts, in a citrus dressing.
\$4.75 per person

Pasta, Potato & Grain Salads

Pesto Fusilli

Fusilli pasta tossed with fresh basil pesto, sweet peas and diced tomato.
\$4.95 per person

Tortellini Italiano

Fresh egg pasta filled with three cheeses and tossed in a creamy pesto dressing.
\$5.25 per person

Saffron Orzo

Orzo pasta poached in saffron bouillon, tossed with green peas, served in a fragrant saffron herb vinaigrette.
\$4.95 per person

Red Bliss Potato Salad

Red bliss potatoes tossed with green onions, served in a rich and creamy dressing.
\$4.75 per person

Mixed Grain Salad

Long grain, short grain and wild rice tossed with mixed vegetable and herbs, in a herb vinaigrette.
\$4.25 per person

Tabbouleh Salad

Toasted bulgur wheat, flavored with fresh parsley, mint, green onion, tomato, lemon juice and virgin olive oil.
\$4.75 per person

Spanish Rice Salad

Rice cooked in tomato broth tossed with onion, green chilies, tomatoes and garlic, flavored with a cilantro dressing.
\$4.95 per person

Israeli Couscous Salad

Israeli style couscous tossed with grape tomatoes, cucumbers, onions, olives and feta cheese, flavored with a red wine vinaigrette.
\$5.25 per person

Bacon Sriracha Potato Salad Sesame Garlic Noodle Salad

Chow Mein noodles tossed with a colorful mixture of Asian vegetables, flavored with a sesame garlic dressing.
\$5.25 per person

Tuscan White Bean & Quinoa Salad Avocado Pasta Salad

Farfalle pasta tossed with fresh avocado, crumbled bacon, grape tomatoes, in a creamy lime avocado dressing.
\$5.75 per person

• Soups & Bisques •



New England Clam Chowder

Fresh sweet clams, red bliss potatoes, onions, bacon and celery cooked in a light cream and clam broth.
\$6.95 per person

Chicken Noodle Soup

Homemade chicken broth loaded with chicken, vegetables and fresh noodles.
\$6.50 per person

Pumpkin Ginger Bisque

A delicious blend of creamy pumpkin and spicy ginger.
\$6.50 per person

Beef Barley Soup

Hearty beef barley soup flavored with fresh herbs and spices.
\$6.95 per person

Creamy Tomato Basil Soup

Fresh plum tomatoes slow simmered with sweet cream and fresh pickled basil.
\$6.50 per person

Entrée Salads

All entrée salads are served with a fresh baked bread basket and dessert of your choice (page 22).



Salmon Niçoise salad

Pacific salmon served with baby green beans, hard-boiled eggs, Niçoise olives and artichoke hearts, in a classic French vinaigrette.

\$19.50 per person

Flavors Cobb Salad

Grilled chicken breast tossed with crispy bacon, crumbled blue cheese, hard-boiled egg and tomatoes, served in a creamy avocado dressing.

\$17.50 per person

Chicken Caesar Salad

Mesquite grilled chicken breast, served on a bed of crisp romaine lettuce, shaved parmesan cheese and garlic herb croutons, served with a classic Caesar dressing.

\$17.50 per person

Grilled Shrimp Caesar Salad \$20.50 per person

Flank Steak Caesar Salad \$20.50 per person

Greek Grilled Chicken Salad

Grilled chicken breast, marinated in dry Mediterranean spices, served on chopped romaine, cucumber, tomatoes, red onion, olives and feta cheese, in a tzatziki dressing.

\$18.50 per person

Bangkok Shrimp Salad

Grilled shrimp tossed with spring onion, carrots, lime juice, chili paste and cilantro, served on a bed of baby greens.

\$21.50 per person

Steak and Potato Salad

Grilled steak and poached multi color baby potatoes, served on a bed of mixed greens and topped with spring onion and goat cheese, in a peppered ranch dressing.

\$21.50 per person

Thai Chicken Salad

Grilled chicken breast marinated in Thai spices, served on a bed of Napa cabbage, cucumber, carrots and romaine lettuce, flavored with a Thai peanut sauce.

\$19.50 per person



• Vegetarian Market •

All entrées are served with a fresh baked bread basket, a side salad (pages 9 & 10) and dessert of your choice (page 22).



Chili Glazed Tofu

Wok fried tofu flavored with Thai chili and sweet soy, served with sesame jasmine rice.
\$17.95 per person

Pesto Tortellini

Three cheese filled tortellini served in creamy pesto sauce.
\$17.50 per person

Eggplant Roulade

Grilled eggplant stuffed with Ricotta and Parma cheese, parsley and basil, topped with a San Marzano tomato sauce.
\$17.95 per person

Baked Ziti

An Italian favorite! Ziti pasta smothered in herbed tomato sauce, ricotta, mozzarella and parmesan cheese, baked to perfection.
\$16.00 per person

Spinach Lasagna

Lasagna pasta layered with chopped spinach, ricotta, mozzarella and Parma cheese, smothered in a rich parmesan cheese sauce.
\$17.95 per person

Creamy Tomato Rigatoni

Rigatoni pasta smothered in a rich creamy tomato and garlic sauce, loaded with mini meatballs.
\$17.95 per person

Quinoa Peppers

Multi color holland peppers, stuffed and baked with quinoa pilaf and fresh herbs.
\$17.95 per person

Stuffed Artichoke Bottoms

Artichoke bottoms stuffed with garlic, spinach, toasted pepper and herb Parma cheese.
\$17.50 per person

● What's Cool for Lunch ●

Buffet style entrees – served room temperature.

All entrées are served with a fresh baked bread basket, a side salad (pages 9 & 10) and dessert of your choice (page 22).

Three's a Charm

The best of all worlds—grilled chicken breast, flank steak and jumbo shrimp. **Served with** assorted grilled marinated vegetables.
\$23.95 per person

Chimichurri Grill

Grilled sliced flank steak topped with chimichurri sauce. **Served with** black bean and rice salad, and sauteed broccolini.
\$21.95 per person

Lemon Basil Chicken

Medallions of white meat chicken, marinated with fresh herbs, pan roasted, flavored with a lemon basil dressing. **Served with** fresh whole milk mozzarella and sliced tomatoes salad.
\$18.95 per person

Everything Salmon

Norwegian salmon crusted with everything seasoning. **Served with** lemon garlic green beans, and tomato salad.
\$20.25 per person

Beijing Noodles

Grilled and sliced London broil glazed with hoisin and plum sauce. **Served with** ginger sesame carrots, snipped green beans and Asian rice noodles.
\$21.95 per person

Mesquite Grill

Mesquite grilled skinless chicken breast, marinated with fresh herbs and cracked black pepper. **Served with** a habanero black bean relish, wild rice, and a tomato cucumber salad.
\$19.95 per person

Grilled Thai Shrimp

Thai marinated, skewered and grilled shrimp. **Served with** spiced rice noodles and asparagus.
*Bread basket not included
\$22.50 per person

Beef Tenderloin with Horseradish

Grilled marinated beef tenderloin with a horseradish cream. **Served with** roasted rosemary potato, and a tomato salad.
\$24.50 per person

Pistachio Crusted Chicken

Medallions of chicken breast crusted with pistachio and herb panko. **Served with** a lemon scented sugar snap salad.
\$18.95 per person

Firecracker Grilled Salmon

Grilled whole sides of Norwegian salmon, marinated in a firecracker sauce. **Served with** lemon herb rice salad, and garlic green beans.
\$23.95 per person

Pepper and Cumin Crusted Beef

Beef tenderloin coated with a dry rub of peppercorns, cumin and brown sugar, oven roasted and sliced. **Served with** cilantro mayonnaise, spicy mustard, and a southern potato salad.
\$24.50 per person

Cilantro Lime Chicken

Medallions of chicken breast marinated with fresh lime juice and herbs, pan roasted and topped with a cilantro lime dressing. **Served with** quinoa salad, tossed with corn, beans, onions and tomatoes.
\$18.95 per person

Pretzel Crusted Chicken

Sliced farm-raised chicken breast coated with honey mustard and pretzel crust. **Served with** a cheddar cheese broccoli salad.
\$18.95 per person

Chicken Milanese

Medallions of chicken cutlets coated in herb panko crumbs, sautéed until golden brown, topped with wild mushroom vinaigrette. **Served with** an Italian rice salad.
*Bread basket not included
\$19.50 per person

Some Like It Hotter

Buffet style entrees – to be consumed hot.

All entrées are served with a fresh baked bread basket, a side salad (pages 9 & 10) and dessert of your choice (page 22).

Chicken Marsala

Tender medallions of chicken breast, pan seared and finished in a classic mushroom and marsala wine sauce. **Served with** butter noodles and baby green beans.

\$19.95 per person

Salt & Pepper Shrimp

Jumbo Gulf shrimp marinated with lemon, sea salt and pepper, quick fried and tossed with cilantro and jalapeños. **Served with** mixed grain pilaf and sugar snaps.

*Bread basket not included

\$23.95 per person

Salmon Piccata

Filet of salmon, pan seared and topped with a lemon caper herb butter sauce. **Served with** saffron orzo and asparagus spears.

\$22.95 per person

Filet Of Beef Bordelaise

Petite filet of beef medallions marinated with fine herbs, grilled and served in a French bordelaise wine sauce. **Served with** mashed potatoes and vegetable mélange.

\$27.95 per person

Roasted Honey Butter Chicken

Roasted whole chicken cut in portions and smothered in a rich honey butter brown sauce.

Served with garlic mashed potatoes and buttered green beans.

\$19.95 per person

Chicken Francese

Medallions of boneless chicken breast sautéed golden brown, served in a lemon herb butter sauce. **Served with** green beans almondine and roasted pesto potatoes.

\$19.95 per person

Chicken & Cavatappi

Chicken breast tossed with cavatappi pasta and peas, in a pinot grigio cream sauce.

Served with garlic broccolini.

\$18.95 per person

Fajitas

Grilled chicken and beef fajitas with roasted peppers, caramelized onions, guacamole, tomato salsa, sour cream, and shredded cheddar cheese.

Served with habanero black bean and rice and a basket of flour tortillas.

*Bread basket and choice of salad not included

\$21.95 per person

Kabob Trio

Marinated tender beef, white meat chicken and jumbo shrimp, skewered with peppers and onions. **Served with** rice pilaf.

*Bread basket not included

\$24.95 per person

Chicken Rosa

Chicken scaloppini, sautéed and topped with mushrooms and spinach, in a tomato cream sauce. **Served with** parmesan herb rice and broccolini.

\$22.95 per person

Thai Sweet Chili Shrimp

Jumbo shrimp wok fried and tossed with Thai sweet chili lime, cilantro and green onions.

Served with pineapple rice and garlic green beans.

*Bread basket not included

\$23.95 per person

Lemon Oregano Roasted Chicken

Roasted chicken basted with sweet butter, lemon and fresh oregano. **Served with** roasted herb potatoes and vegetable mélange.

\$18.95 per person



Beef Stroganoff

Traditional beef stroganoff with tender sliced beef sautéed with onions, mushrooms, herbs and spices, finished with fresh beef broth, white wine and sour cream. **Served with** buttered noodles and asparagus spears.

\$22.95 per person

Crab Cakes

Fresh salmon cakes flavored with old bay spices, cilantro, spring onions and lemon pan seared, in a remoulade sauce. **Served with** spiced potatoes and asparagus spears.

*Bread basket not included

\$27.50 per person

Salmon Scampi

Salmon fillet medallions, pan seared and smothered in a garlic and green herbs scampi butter. **Served with** lemon scented orzo and green beans.

\$22.95 per person

Mama's Meatloaf

Home style meat loaf. **Served with** creamy mashed potatoes, garlic green beans and mushroom gravy.

\$18.50 per person

Chicken Parmigiana

Tender chicken cutlets crusted in herb panko crumbs, sautéed until golden brown, topped with tomato marinara and fresh mozzarella. **Served with** garlic broccoli and buttered pearl pasta.

\$19.95 per person

Korean Style Baby Back Ribs

Baby back pork rib, slow roasted in a Korean style barbecue sauce. **Served with** sesame purple eggplant and garlic bok choy.

\$21.95 per person

Take 5

Snack break



Mom's Sweets

Homemade nut-studded fudge brownies, assorted cookies, chocolate truffles and strawberries.
\$5.00 per person

Southern Treats

A variety of homemade bars, to include: pecan squares, raspberry crumb, apple crumb, lemon squares, chocolate, and raspberry cheesecake bars. Served with assorted cookies and berries.
\$5.00 per person

Basket of Whole Fruit

An assortment of seasonal whole fruit.
\$2.25 per piece

Crudité Basket

A medley of fresh seasonal vegetables served with a garden herb dipping sauce.
\$4.50 per person

Fruit & Cheese Platter

An assortment of imported and domestic cheeses, displayed and garnished with fresh fruit and berries, served with a variety of gourmet crackers.
\$5.00 per person

Individual Assorted Chips

\$1.75 each

Gourmet Cookie Platter

A variety of Flavors freshly baked cookies.
\$2.75 per person

Lemon Twist

Sweet and tart lemon bars, loaded with fresh seasonal berries.
\$5.50 per person

Fiesta Time

Basket of corn tortilla chips served with spicy salsa and guacamole.
\$5.00 per person

Deluxe Mixed Nuts

An assortment of roasted, lightly salted nuts.
\$2.50 per person

Pass the Bar

Assorted fruit bars and Kind bars.
\$4.00 per person

Power Snack

An assortment of energy filled snacks such as chocolate covered beans, fresh strawberries, almonds, granola squares, peanut butter pretzel and dark chocolate covered dried berries.
\$7.00 per person

Let's Get It Started

Signature Hor d'Oeuvres

Coconut Shrimp

Deep-fried shrimp covered in shaved coconut and a light tempura-like batter, served with a mandarin hoisin dipping sauce.

\$26.00 per dozen

Mini Beef Wellingtons

Tender filet of beef with a savory mushroom duxelles, wrapped and baked in a flaky puff pastry.

\$30.00 per dozen

Spanakopita

Traditional Greek appetizer, made with layers of phyllo pastry filled with seasoned spinach and feta cheese.

\$22.00 per dozen

Empanadas

Flaky cornmeal pastry crescents filled with spiced beef or chicken, served with tomato cilantro salsa.

\$24.00 per dozen

Mini Chicken Marsala Tart

A rich mixture of chicken, cream, mushrooms, herbs, spices and Marsala wine baked in a flaky pastry shell.

\$24.00 per dozen

Roasted Tomato Bruschetta

Freshly toasted baguette sliced and topped with a tomato, kalamata olive, onions, garlic and basil mixture, finished with mozzarella cheese.

\$22.00 per dozen

Chicken Spring Rolls

Crispy rice paper spring rolls filled with chicken, cashews and vegetables, served with a sweet and hot chili dipping sauce.

\$24.00 per dozen

Mini Corn Dogs

All beef hot dog dipped in corn batter, served with mustard and ketchup.

\$24.00 per dozen

Maryland Crab Cakes

Petite Maryland style lump crab cakes, served with a rémoulade dipping sauce.

\$34.00 per dozen

Satays

Beef or chicken satays marinated with Thai spices and served with a sesame dipping sauce.

\$25.00 per dozen

Spinach and Artichoke Crisps

Creamy spinach and artichokes perfectly blended with an assortment of rich seasonings, baked in a crisp delicate wonton.

\$22.00 per dozen

Salmon Flowers

Smoked Norwegian salmon artfully arranged on English cucumber rounds, and topped with honey mustard.

\$27.00 per dozen

Mini American Wagyu Burgers

Juicy American wagyu beef patty flavored with onions and spices, topped with cheddar cheese.

\$32.00 per dozen

Shrimp Tempura

Large Gulf shrimp dipped in classic tempura batter and rice flakes, wok fried and served with a spiced chili sauce.

\$32.00 per dozen

Reception Platters

The Middle Easterner

Traditional hummus served with toasted pita chips and veggies.

\$4.50 per person

Crudité Basket

A medley of fresh seasonal vegetables, served with a garden herb dipping sauce.

\$4.50 per person

Shrimp Cocktail

Chilled perfectly poached jumbo shrimp, served with a spicy cocktail sauce.

\$3.00 per piece



Italian Feast

Artfully displayed Italian delicacies to include provolone, pepperoni, Calabrese dried salami, marinated artichokes, fresh mozzarella, olives and roasted peppers, accompanied by Italian bread and crostini.

\$8.50 per person

Smoked Trio of Salmon

Norwegian smoked salmon served three ways: Cajun style spices, pastrami cured and hickory smoked; accompanied by cornichons, red onions, tomatoes and pumpernickel bread.

\$11.00 per person

Artichoke and Spinach Dip

A creamy blend of spinach and artichoke in melted cheese, served with an assortment of flatbreads and veggies.

\$5.50 per person

Fruit & Cheese Platter

An assortment of imported and domestic cheeses, displayed and garnished with fresh fruit and berries, served with a variety of gourmet crackers.

\$6.00 per person

Peking Wings

Wokfried chicken wings tossed with hoisin, chili, spring onions, cilantro and toasted sesame.

\$7.50 per person

Dim Sum Table

Assorted dim sum, to include: chicken lemon grass potstickers, shrimp shumai and bao pork buns. Served with sesame soy sauce and chili sauce.

\$8.00 per person

Orchards Harvest

A premium selection of sweet seasonal fruit to include: golden pineapple, cantaloupe, honeydew, grapes, papaya, kiwi, and berries.

\$5.50 per person

Mini Cocktail Sandwiches

Finger sandwich selection, to include: Filet of beef with horseradish spread; Grilled chicken with guacamole mayo; and Country ham and brie.

\$36.00 per dozen

Herb Roasted Filet of Beef

Fillet of beef medallions served with crisp vegetable chips, fresh-baked mini rolls and a duo of sauces: spicy mustard and horseradish cream.

\$350.00 - per tenderloin

Maryland Crab Dip

This traditional Maryland hot crab dip combines a creamy cheese mixture with fresh crab meat, served with French bread crisps.

\$8.50 per person

San Marzano Meatballs

Mini Italian meatballs, smothered in San Marzano tomato sauce, topped with Parmigiano-Reggiano cheese and served with Italian Crostini.

\$6.00 per person



Sweet Moments

Desserts of Your Choice

Choose from these desserts to accompany your entrée

Gourmet Cookie Platter

A variety of Flavors freshly baked cookies.
\$2.75 per person

Flavors Cupcakes

A variety of fresh and decadent gourmet cupcakes.
\$4.00 per person

Mom's Sweets

Homemade fudge brownies, assorted cookies, chocolate truffles and strawberries.
\$5.00 per person

Southern Treats

A variety of homemade bars, to include: pecan squares, raspberry crumb, apple crumb, lemon squares, chocolate, and raspberry cheesecake bars. Served with assorted cookies and berries.
\$5.00 per person

Lemon Twist

Sweet and tart lemon bars, loaded with fresh seasonal berries.
\$5.50 per person

Miniature French Pastries

A daily variety of beautifully displayed miniature pastries to include mixed fruit tarts, eclairs, creme swans, chocolate raspberry marquise, caramel napoleons and mocha squares.
\$7.95 per person

Chocolate Dipped Strawberries

The ultimate decadent treat! Chocolate dipped strawberries.

Single dipped – Dark chocolate
\$2.00 each

Triple dipped – Dark, milk and white chocolate
\$2.75 each

Just for You

Individual Desserts
\$8.00 per person

Passion Fruit Tart

Chocolate short dough filled with passion fruit curd and topped with a passion fruit glaze.

Trilogy Chocolate Mousse Timbale

Swiss chocolate lusciously layered with dark, milk and white chocolate in a light trio mousse timbale, served with fresh raspberry coulis.

Apple Tart

Single served tart loaded with orchard's apples, baked in a soft pastry crust, topped with caramel sauce.

Classic Cheesecake

A rich dessert cake made with cream and soft cheese on a graham cracker crust.

Tiramisu Timbale

A classic Italian dessert! Espresso infused vanilla cake perfectly layered with a mascarpone cream, served with fresh raspberries.

Lemon Tart

Sweet butter tart shell filled with lemon custard cream.

Crème Brûlée

Traditional French custard with caramelized sugar top.

Sticky Toffee Pudding Tart

This classic turned into a tart. Moist sponge cake with finely chopped dates, covered in a toffee sauce in a crisp pastry.

Whole Cakes for Everyone

- Mixed Fruit
- Cheesecake
- Chocolate Raspberry
- Cake Strawberry
- Custard Torte Pear
- William Mousse Cake
- Tiramisu Cake
- Chocolate Cake
- Spiced Carrot Cake
- New York Style Cheesecake Red Velvet Cake
- Double Chocolate Fudge Cake

*Inquire for personalized pricing – requires 48-hour notice

Beverages



Coffee & Tea Service

Regular and decaffeinated coffee, and a variety of individual herbal tea bags, served with sugar, sweetener and cream. Includes stirrers.

\$4.00 per person - up to 4h of service

\$6.00 per person - all day service

Individual Juices

Apple, Orange and Cranberry juice assortment in 16oz individual bottles.

\$2.50 each

Individual Bottled Water

\$1.50 each

\$3.00 per person - all day water service

Sodas

Coke, Diet Coke, Sprite and Diet Sprite.

\$1.75 each / 12oz. can

Iced Tea

Individual bottled sweetened and unsweetened iced tea.

\$2.50 each

Reception Bar

We offer beer & wine, full bar or customized - call us to inquire about pricing.



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