

2025 HOLIDAY CATERING BUFFET MENU

MAIN COURSES

RICOTTA SPINACH STUFFED PORK LOIN W/ APPLE GINGER SNAP GRAVY

CHICKEN CORDON BLUE W/ LEMON SAGE CREAM

WOODFORD OLD FASHION SMOKED /CHICKEN QUARTERS

KIWI BARBEQUE GRILLED SALMON

GRILLED TOP SIRLOIN STEAK OSCAR (CRABMEAT AND BERNAISE TOPPED OVER ASPARAGUS BED), +\$5

CREAMY SEAFOOD JAMBALAYA AND ANDOUILLE SAUSAGE OVER FETTUCINI

VEGAN EGGPLANT PICCATA

VEGETARIAN ASPARAGUS AND MUSHROOM RISOTTO

SIDES:

CREAMY SPINACH

GRILLED BROCOLINI AND FRENCH CARROTS

GRILLED VEGETABLE MEDLEY

BOURBON BARREL ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

SALADS:

KALE CAESAR

HOUSE SALAD WITH RANCH/BALSAMIC DRESSING

GORGONZOLA CRANBERRY SALAD

TOMATO CUCUMBER AND MINT SALAD

DESSERT

GRANDE MANIERE CREME BRULEE CUPS

GOURMET COOKIES BROWNIES

ASSORTED MINI COBBERS

CHEESECAKE BITES

CHOCOLATE MOUSSE CUPS

Catering and Bar Service

Flavor

PRICE

**\$22.95 PER PERSON (CHOICE, 1
ENTREE, 2 SIDES)**

\$25.95 PER PERSON (CHOICE, 2 ENTREES, 3 SIDES,)

\$28.95 PER PERSON (CHOICE, 3 ENTREES, 4 SIDES,)

DESSERT

\$8.95 PER PERSON (PICK 4)

\$10.95 PER PERSON (PICK 6)

**AVAILABLE FOR DELIVERY AND ON SITE ORDERS
PLEASE GO TO WWW.FLAVORFULDISHES.COM FOR
ADDITIONAL MENUS SUCH AS APPETIZERS,
SPECIALTY MENUS AND BEVERAGE/BAR SERVICE.**

CONTACT:

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