catering menu

Lunch
Monday – Friday
11:30 a.m. - 2:30 p.m.

Dinner
Monday – Thursday
5:00 p.m. – 10:00 p.m.
Friday & Saturday
5:00 p.m. – 11:00 p.m.

Sunday
Brunch: 11:00 a.m. - 2:30 p.m.
Dinner: 5:00 p.m. – 8:00 p.m.

Bar
Monday – Friday
Open All Day

FLOUR RESTAURANT
Moreland Hills Towne Center
34205 Chagrin Boulevard
[at SOM Center Road]
Moreland Hills, Ohio 44022

flourrestaurant.com • 216-464-3700
cocktail hour & passed hor’s d’oeuvre

please choose three-four of the following items

**deviled eggs**
- truffled
- white truffle + herbs

**spicy**
- harissa + tomato + crispy garlic
- bacon
- diced pancetta + pickled red onions

**shrimp**
- horseradish + dijon mustard + poached rock shrimp

**bruschetta**
- tuscan
- tomato + olive + basil formaggi
- sicilian
- charred eggplant + calabrian chili’s + preserved tomato
- mediterranean
- bean puree + ratatouille + olive
- italian/american
- lemon ricotta + sausage + giardiniera

**flour restaurant favorites**
- dates
- chorizo + roasted red pepper sauce
- fried olives
- stuffed with goat cheese with balsamic aioli
- duck & prosciutto meatballs
- red wine mascarpone sauce
- crispy calamari
- lemon + marinara + brulee lemon

**seafood**
- shrimp cocktail
- lemon + cocktail sauce
- clam casino
- pancetta + pickled chili + italian breadcrumbs
- oyster rockefeller
- spicy creamed spinach
- crab arancini
- garlic-lemon aioli

Please contact Flour Restaurant manager Kevin Erway at 216-464-3700 for more information or to make reservations for your next event!
stationary food displays

**domestic cheese**
- smoked gouda • tillamook cheddar
- harvarti dill • swiss • moody blue cheese
- peppercorn crusted goat cheese
- seasonal berries • assorted dried fruits & nuts
- grisini (italian bread sticks)

**salumi & antipasti**
- mortadella • prosciutto • spicy coppa
- salumi • chicken liver mousse
- roasted red peppers • marinated olives
- eggplant caponata • giardiniera
- grisini (italian bread sticks)

**imported italian cheese**
- tellagio • grana padona • capra sarda
- burratta • chest nut honey • seasonal sarda
- assorted dried fruits & nuts
- grisini (italian bread sticks)

**fruits, spreads, & crunchy**
- pineapple • seasonal melon • grapes
- harissa cucumber dip • hummus
- black current compote • cauliflower • cucumber
- carrots • broccoli • warm flatbread

**sliders**
- tuna with spicy aioli
- italian sausage with pepernot
- fried mortadella with pesto aioli
- meatball with marinara
- truffled potato chips
- various condiments

**pasta**
- ricotta tortellini with basil cream sauce
- tagliatelle with bolognese
- cavatelli with pork ragu
- eggplant cannellini + whipped mascarpone
- various grated cheese • pickled & sweet peppers
- sun dried tomatoes • crushed red peppers • anchovies

**carving**
- salt crusted striploin
- porchetta
- horseradish aioli
- bearnaise
- natural jus
- compressed apple compote
- pickled & sweet peppers
- sun dried tomatoes
- crushed red peppers
- anchovies

**seafood**
- west coast oysters
- poached maine lobster
- manilla clams
- penn cove mussels
- goat cheese crab cakes with pesto aioli
- seared tuna
- tarragon mignotte
- mustard sauce • cocktail sauce

Displays are custom priced depending on items selected.

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plated meals

salad or soup course:

**tomato tortellini**
lemon ricotta + smoky tomato

**tuscan bean**
kale + white beans + tomato

**italian wedding soup**
meatballs + celery + onion + carrots + chervil

**local greens**
carrots + cucumbers + onion + herbs + sunflower seeds + sherry-shallot vinaigrette

**caesar**
romaine + croutons + egg

**wedge**
baby iceberg + pancetta + cabernet buttermilk + tomato

wedding shower or baby shower

**all local field greens**
herbs + tomato + carrots + sunflower seeds + sherry-shallot vinaigrette

**roasted cauliflower & quinoa salad**
olives + cucumber + red onion + lemon vinaigrette

**assorted sliders**
meatball • turkey • veggie

**tagliatelle**
bolognese

**grilled asparagus**
anchovy-lemon vinaigrette + ricotta salata

**chocolate covered fruit**
strawberries + apricots + cherries

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plated entrees
choose two of the following

braised short ribs
polenta with mascarpone +
pickled mushroom gremolata

chicken cacciatore
roasted red peppers + crimini mushrooms +
fingerling potatoes

seared atlantic salmon
leek puree + calabrian chili & corn succotash + pesto

surf & turf
grilled 6 oz filet + butter poached
alaskan king crab + smoky potato puree +
asparagus + assorted dipping sauces

seared scallops
red quinoa + basil emulsion + grilled baby fennel

choice of certified angus beef steak
8 oz filet, 12 oz filet, 18 oz
bone in ribeye, hanger, or flat iron
served over smoky mash potatoes +
harissa creamed spinach + 12 year balsamic

australian rack of lamb
red pepper agrodolce +
parmesan crusted potatoes + escarole

bolognese
italian meat sauce + rigatoni pasta +
ricotta cheese

spaghetti & clams
white wine + chili + garlic

garganelli
pork sugo + wilted kale + mascarpone cheese

roasted halibut
truffle butter + breadcrumbs + broccolini +
artichoke risotto

crispy pan seared walleye
white bean ragout + escarole + chorizo

smoked pork tenderloin
polenta + salsa verde + & tomato tapanade

ricotta ravioli
prosciutto, tomato, ricotta salata, lemon

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buffet menu

salad or soup course

**tomato tortellini**
lemon ricotta + smoky tomato

**tuscan bean**
kale + white beans + tomato

**italian wedding soup**
meatballs + celery + onion + carrots + chervil

**local greens**
carrots + cucumbers + onion + herbs + sunflower seeds + sherry-shallot vinaigrette

**caesar**
romaine + croutons + egg

**wedge**
baby iceberg + pancetta + cabernet buttermilk + tomato

entree course

**grilled faroe island salmon**
lemon pesto

**italian rubbed pork ribs**
cherry-fennel bbq sauce

**lasagna**
meat sauce + ricotta + aged provolone + fresh mozzarella

**vegetable lasagna**
basil feta + eggplant + tomato + onion + assorted seasonal squash

**chocolate milk braised short ribs**
gremolata

**chicken cacciatore**
natural sauce

**smoked meatballs**
paul’s marinara + aged provolone

**porchetta**
pork loin wrapped in pork belly
buffet menu (cont’d)
sides
smoky potato puree
truffle potato puree
white bean ragout
braised escarole with garlic + lemon
harissa creamed spinach
warm corn & chili succotash
mushroom risotto
grilled asparagus
seasonal vegetable medley
parmesan tater tots
polenta with marscarpone
green beans with peppernota & pancetta
eggplant meatballs in red sauce

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themed menus

pig roast
whole roasted pig
pesto + spicy aioli + cherry fennel bbq
smoked coleslaw
mostarda crusted redskins
grilled ohio corn + chili butter
grilled mixed seasonal vegetable medley

clam bake
12 steamed middle neck clams
drawn butter + clam broth
Mytro’s clam chowder
baked sweet potato + honey-cinnamon butter
smoked coleslaw
garlic bread

Italian bbq
grilled calamari salad + lemon vinaigrette
whole grilled bronzini
Italian sausage with peppernota +
toasted hoagie buns
cous-cous salad with prosciutto +
apricots + pistachios
warm ratatouille
chicken wings + lemon + ricota salata

American bbq
hot dogs & hamburgers with “the works”
pork n beans
tomato + cucumber salad

tailgate
menu inspired by the team Browns play
Baltimore Ravens + deep fried turkey
Miami Dolphins + Latin food
New England Patriots + clam bake

Please contact Flour Restaurant manager Kevin Erway at 216-464-3700 about menus for home and away Cleveland Browns games
**beverages**

all bar services provided by caterer includes set up and take down of the bar, glassware, and ice

**premium bar package**
includes all mixers + domestic + imported beer + wine

**imported and domestic beer & wine package**
includes all mixers + domestic + imported beer + wine

**domestic beer and wine**
includes all domestic beer + wines

**cash bar or pay by consumption**
cash bars require a $50.00 set up fee per 100 guests
domestic beer
imported/premium beer
mixed drinks
wine
sodas
water

**supply your own alcohol**
depending on the venue for your event, you may choose to supply your own alcohol. Flour catering can supply your event with bartenders and servers. bartenders and servers are available for a minimum of 5 hours

**full bar set-up**
10 oz wine glass
12 oz pint glass
10 oz rocks glass
ice
ice scoop
bin for ice
mixers
limes
sodas
juices
bottle water
napkins

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