Platters

- Domestic & imported cheese
- Charcuterie with pickled vegetables
- Fresh seasonal fruit
- Crudite with hummus

Hor’s d’ oeuvres

- Truffled deviled eggs
- Tuscan bruschettas
- Chorizo stuffed dates
- Fried olives
- Shrimp cocktail
- Arancini bites with marinara & Reggiano (fried cheese risotto)
- Mushroom tapenade crostini
- Chicken liver mouse crostini
- Miniature meatballs with Reggiano
Skewers

Buttermilk marinated chicken thighs with Calabrian chili aioli
Shrimp with lemon garlic
Octopus with salsa verde
Skirt steak with gremolata
Seared tuna with smoked slaw & Calabrian chili mayo

Sliders

Meatball with Reggiano & garlic aioli
Grilled chicken with roasted red pepper aioli
Smoked brisket with pickles, red onion, & mayo
Seasonal grilled vegetable with balsamic aioli
Braised pork belly with smoked slaw
Seared tuna with smoked slaw & Calabrian chili mayo

Pizzas

Margherita • Pepperoni
Sausage • Fungi • Cheese
Pastas, Salads & Mains

Local Mixed Greens
small - serves 15-20
Large - serves 35-40

Caesar Salad
small - serves 15-20
Large - serves 35-40

Eggplant Meatballs
1/2 tray - serves 15-20
Full tray - serves 35-40

Lasagna
1/2 tray - serves 15-20
Full tray - serves 35-40

Rigatoni alla Bolognese
1/2 tray - serves 15-20
Full tray - serves 35-40

Garganelli & Marinara
1/2 tray - serves 15-20
Full tray - serves 35-40

Grilled salmon w/Picatta Sauce
1/2 tray - serves 15-20
Full tray - serves 35-40

Grilled chicken w/Picatta Sauce
1/2 tray - serves 15-20
Full tray - serves 35-40
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

**Supply our 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

Please contact Flour Restaurant Private Event Coorinator Caitlin Jeffries at 216-464-3700 to make reservations for your next event.