



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

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 Brochettes

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

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 Coordinator Caitlin Jeffries at 216-464-3700 to make reservations for your next event.

