



## Appetizers

Artichoke Fritters \$1.75/ea. with Lemon-caper aioli \$6.99 (24 pc. minimum)

Mini Crab Cakes \$2.75/ea. with Remoulade Sauce \$6.99 (12 pc. minimum)

French Cheese Gougers \$1.25/ea. (24 pc. minimum)

Classic Oysters Rockefeller \$5.25/ea. (12 pc. minimum)  
*Special "cold prep" for you to broil fresh at home available!*

Hawaiian Ahi Tuna 'Poke' Nachos on house-made chips  
Avocado Pico de Gallo, Key Lime Crema \$4.00/ea. (24 pc. min) GF

Cold-smoked Salmon Platter (whole side, 2.75 to 3.5-Lbs.) \$130.00  
Garnished with Capers, red onion, lemons & Whipped Cream Cheese GF

Island Style Chili-pepper Chicken Wings, Coca-Cola Glaze  
\$2.50/ea. (24 pc. minimum) GF

Mini Thai Shrimp Cakes \$2.50/ea. (32 pc. minimum)  
Sweet Chili dipping sauce \$6.99

Open-face Smoked Salmon "Reuben", Wisconsin Swiss, Craft Sauerkraut,  
House-made Russian Dressing on Rye Crostini \$4.25/each (24 pc. minimum)

Classic Shrimp Cocktail, includes Spicy Cocktail Sauce & Lemon Wedges \$28.50  
(1-pound of 16/20 sized shrimp) (GF)

Fresh Narragansett Littleneck Clams Casino, Applewood smoked Bacon,  
Shallot breadcrumb Gratinee \$2.95/ea. (24 pc. minimum)

Tomato-Roquefort Tart, open-face Crispy 'short' crust, thyme marinated Roma  
tomatoes, French Roquefort \$1.75/ea. (16 pc. minimum)

Honey & Cracked Pepper Coconut Shrimp, Spicy Mango Aioli  
\$3.25/ea. (24 pc. minimum)



## Main Courses

*HP indicates One "Half-hotel" pan, which serves 8-10 guests*

Whole Side of Roasted fillet of Salmon \$125.00 (for 6 pp) (GF)  
Options: topped with choice of; Duchess Potato Crust, Teriyaki-Sesame Glaze or Pesto Crust-Add \$20.00. Average weight per side of salmon is 3 to 4 lbs.

Green Curry Shrimp & Vegetables with Cumin-seed Basmati Rice (GF)  
HP Shrimp \$105.00, HP Rice \$20.00

Classic Chicken Vesuvio (8 bone-in pieces) with Roasted Potatoes & Green Peas in a light Lemon-oregano Sauce HP \$95.00

Maryland style Crab Cakes, Sauce Remoulade, cooked and ready to re-heat & serve-\$14.50 each (1 pp for an App, 2 pp for Entrée)

Pan-roasted Duck Breast (recommend med. rare) Michigan hard Cider pan reduction, Braised Greens, Sweet potato puree \$75.00 per person

Classic Surf n' Turf-local Clearwater Meats Fillet mignon with Cognac demi-glace and Broiled Maine Lobster tail, Meyer lemon butter. Roasted garlic Mashed Potatoes & Creamed Spinach \$125.00 per person, 4 guests minimum

Chicken Piccata, pounded boneless breasts in a light Lemon-Caper Sauce  
HP \$90.00 Add a HP of Basmati Rice \$20.00

Roasted Prime Rib-choice of bone-in for a Standing Rib Roast or boneless, both in a Salt & Cracked Pepper Crust  
Market price-sold per-pound weight GF

Paella San Sebastian, Fresh Mussels, Manilla Clams, Chorizo or Chicken, Saffron Sofrito, Wild-caught Shrimp, charred red peppers, English peas, Salsa Verde on the side. Market Price, minimum 6 Guests, GF

White Lasagna Genovese, fresh whipped Ricotta, mozzarella, Fontina, baby Spinach, & Pesto-Asiago Bechamel Sauce. HP \$125.00



## Side Dishes & Salads

*HP indicates One "Half-hotel" pan, which serves 8-10 guests*

Classic Potato Gratin with Fontina Cheese & Fresh Thyme  
HP-\$85.00 GF

Grilled Vegetable Platter, seasonal & local wherever possible!  
Cracked pepper & Herb-vinaigrette marinade. HP-\$65.00 Vegan & GF

Traditional American Potato Salad HP-\$58.00 GF

Green Beans Amandine, sautéed in creamery butter HP-\$58.00 GF

Grilled Tuna Niçoise Salad on a bed of Bibb lettuce with poached new potatoes, Haricot Vert, Heirloom tomatoes, Farm eggs, selection of Imported Olives & Grilled Crostini \$38.00 per person (GF if no crostini)

Kale & Sweet Potato Salad-Toasted Pecans, Honey-vinaigrette Vegan-GF  
HP-\$58.00 (add fresh Chevre, supplement price)

"Everyone's Favorite" Side Salad. Mixed Greens, Maytag Blue cheese crumbles, dried Michigan Cherries, toasted Pecans.  
Champagne Vinaigrette \$16.00 per person GF

Panzanella Salad with Fresh Mozzarella di Buffala & Basil, heirloom Tomatoes, fresh grated garlic & Italian Red Wine Vinaigrette HP-\$95.00  
(SEASONAL)

Classic Caesar, Romaine hearts with house-made dressing, Garlic & Herb Croutons & shredded Parmesan HP-\$65.00 (GF if no croutons)

Classic Macaroni & Cheese HP-\$62.00  
(Available with Lobster & seafood cheese sauce, market price supplement)

Orzo Pasta with Sautéed Mushrooms & fine Olive Oil, Parmesan & Herbs  
HP-\$78.00 Can be served hot or cold/room temperature



## **Soups-many more available, just ask!**

**New England Clam & Sweet Corn Chowder \$8.00 per Lb/pint**

**Vichyssoise (SEASONAL) \$8.00 per Lb/pint**

**Classic, zesty Gazpacho (SEASONAL) \$8.00 per Lb/pint**

## **Desserts**

**Traditional Fruit Galette, Seasonal fruits selected  
\$38.00 each (serves 6 to 8)**

**Triple Threat Chocolate Torte, Chocolate sponge layers,  
Dark chocolate Ganache, White chocolate Confetti \$65.00 each, serves 8**

**Low Country Spiced Pecan Cupcakes, Maker's Mark  
Mascarpone/Neufchatel frosting \$5.25 each Minimum 12 pieces**

**New York Cheesecake topped with Michigan Blueberry "Caviar"  
Served on the side \$75.00 each, serves 12**

**Seasonal Fruit Crisp \$48.00 each (serves 8 to 10)**

**Assorted Cookies & Confections Platter  
Flagship's selection of hand-crafted sweet treats!  
Platters available, minimum of 6 Guests. \$15.00 per person**