



Appetizers

Castroville Artichoke Fritter, Lemon-caper aioli

Mini Crab Cakes with Remoulade Sauce

French Cheese Gougers

**North Beach California Marinated Seafood Salad, Meyer Lemon Vinaigrette
Includes Calamari, Shrimp, Scallops & more**

**Hawaiian Ahi Tuna 'Poke' Nachos on house-made chips
Avocado Pico de Gallo, Key Lime Crema**

**Cold-smoked Salmon Platter
Garnished with Capers, red onion, lemons & Whipped Cream Cheese
Grilled Baguette slices available**

Amish Country Buttermilk Fried Chicken Wings, Green Goddess Ranch Sauce

**Grilled Gulf Shrimp "Ceviche" tossed with Pico de Gallo, served with
House-made Chips**

Classic Shrimp Cocktail, includes Spicy Cocktail Sauce & Lemon Wedges

**Tomato-Roquefort Tart, open-face Crispy 'short' crust, thyme marinated
Roma tomatoes, French Roquefort-Julia Child's very best!**

Clearwater Ranch Albondigas (meatballs) with Fino Sherry pan sauce

Smoked Great Lakes Whitefish on Roulade Lavosch with Herbed Neufchatel

FLAGSHIP SPECIALTY FOODS & FISH MARKET

Rachel Collins, Principal • 14939 Red Arrow Highway • Lakeside MI 49116
(269) 231-5432 • info@flagship-foods.com • www.flagship-foods.com

PLEASE NOTE, LINE-ITEM FEES FOR PREPARATION WILL BE ADDED TO EVERY ORDER.

GRATUITY IS AT THE DISCRETION OF THE CLIENT.

THERE IS A 2.5% SURCHARGE FOR CREDIT CARD PROCESSING WHEN CARD IS NOT PRESENT.



Main Courses

**Whole Side of Roasted fillet of Salmon OR individual portions, pan-seared
Choice of Blistered Tomato Confit or Horseradish Crème Fraiche (on the side)
Other sauce options available, just ask!**

Low Country Gulf Shrimp & Grits with Tasso (ham) Gravy

Flagship's Chicken Parmesan with Basil Marinara

Grilled Halibut over Sweet Corn Succotash, Citrus Vinaigrette

**Pasture-raised Herb crusted Roast Pork Tenderloin,
Michigan Tart Cherry hard Cider pan reduction**

**Classic Surf n' Turf-local Clearwater Ranch Fillet mignon with Journeyman
Bourbon demi-glace and Broiled Maine Lobster tail, Meyer lemon butter**

Classic Chicken Piccata-thin boneless breast in a light Lemon-Caper Sauce

Clearwater Ranch Short Rib "Ossobucco", Cabernet reduction, Gremolata

**Paella San Sebastian, Fresh Mussels, Manilla Clams, Chorizo,
Saffron Sofrito, Wild-caught Shrimp, charred red peppers, English peas.
Salsa Verde on the side**

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Side Dishes & Salads

French Bistro Potato Gratin with Fontina Cheese & Fresh Thyme

**Grilled Vegetable Platter, seasonal & local wherever possible!
Mirepoix Vinaigrette Marinade**

Traditional American Potato Salad

Roasted Garlic Mashed Potatoes

Green Beans Amandine, sautéed in creamery butter

Farmer's Market Mixed Vegetable Sautee, the most in-season available!

Kale & Sweet Potato Salad-Toasted Pecans, Honey-vinaigrette

**Flagship Signature Salad
Mixed Greens, Maytag Blue cheese crumbles, dried Michigan Cherries,
toasted Pecans, Champagne Vinaigrette**

**Cardini's Caesar, Romaine hearts with house-made dressing,
Garlic-Herb Croutons & shredded Parmesan**

**Classic Macaroni & Cheese
(Available with Lobster or shrimp & too)**

**Orzo Pasta with Sautéed Mushrooms & fine Olive Oil,
Parmesan & Herbs (Can be served hot or cold)**

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Soups-many more available, just ask!

New England Clam & Sweet Corn Chowder

Vichyssoise

Flagship's Zesty Summer Gazpacho

**Desserts-Please note, we can only provide dessert as part
of a larger catering order. We're happy to recommend some
of the best bakers in the area if desserts are the only items
you're interested in. Thank you for understanding!**

Traditional Fruit Galette, Seasonal fruits selected

Triple Threat Chocolate Torte, Chocolate sponge layers,
Dark chocolate Ganache, White chocolate Confetti

Assorted hand-made Craft Cupcakes created for & suited to your event!

New York Cheesecake topped with Michigan Blueberry "Caviar"

Seasonal Fruit Shortcake with Vanilla Chantilly Crème

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