

# Flaming Bag

CATERING



GOOD SH%+

*WE CATER LARGE & SMALL  
EVENTS...AND EVERYTHING  
IN BETWEEN*


Flaming Bag Catering offers a wide range of menus, pricing, and cuisines to make your event a memorable one. We are excited to work with you one-on-one to craft your perfect menu.

Whether it's an intimate private chef session, anniversary, wedding, graduation party, pasta making party, bridal shower, baby shower, birthday, brunch, workplace lunch or more...we've got you covered.

Prices are available upon request.

**Contact us**  
**[flamingbagfood@gmail.com](mailto:flamingbagfood@gmail.com)**  
**[www.flamingbagfood.com](http://www.flamingbagfood.com)**





*S A M P L E  
W E D D I N G  
M E N U S*

*WEDDING BELLS*

Flaming Bag Harvest Salad  
Squash & Sage Ravioli & Garlic Cream Sauce  
Filet Mignon with Onion Jam Au Jus,  
Herb Roasted Mushrooms & Chimichurri  
Garlic Smashed Potatoes

*LA DOLCE VITA*

Caprese Salad OR  
Prosciutto & Melon with a Balsamic Reduction  
Faro, Pine Nut, Fennel & Grilled Radicchio Salad  
Bolognese with Pappardelle OR  
Spinach Gnudi and Garlic Cream Sauce  
Pici with Aglione Sauce  
Herb Roasted Beef with Cheese Polenta  
Tomato and Fennel Panzanella

*FRENCH CONNECTION*

Warm Goat Cheese and Butter Lettuce Salad  
Fennel Roasted Chicken with Lyonnaise Potatoes  
Coq Au Vin  
Nicoise Salad  
Sautéed Green Beans with Pistou  
Garlic Mushrooms, Balsamic Truffle Reduction

*HACE AGUA LA BOCA*

Roasted Tomato, Onion, Cucumber Salad  
Tortilla Española  
Serrano Ham and Fig Cups  
Serrano Ham & Tomato Crostini  
Gazpacho  
Grilled Garlic Shrimp with Romesco  
Shrimp with Grilled Green Chilis & Garlic  
Skirt or Flank Steak with Chimichurri  
Herb Roasted Potatoes


*BOOZY BRUNCH*

Baked French Toast + Berry Compote  
Grilled Peach, Arugula & Ricotta Salata with  
Honey Champagne Vinaigrette  
Broccoli Cheddar or Bacon Cheddar Quiche  
Asparagus Soup  
*\*Intended to be paired with Bloody Mary,  
Mimosa or Peach Bellini*

*Flaming Bag*

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*M I X &  
M A T C H*

*APPETIZERS*

Spanish Meatballs + Roasted Tomato Sauce  
Spinach Balls  
Chicken Lettuce Cups  
Charcuterie  
Burrata with Tomato/Basil Reduction  
Asparagus Wrapped with Prosciutto  
Bacon Wrapped Figs

*SALADS*

Kale Caesar Salad  
Classic Caesar Salad  
Mediterranean Orzo Salad  
Bib Lettuce & Pork Lardons + Champagne  
Vinaigrette  
Roasted Beet and Goat Cheese  
Freekeh Kale Salad  
Quinoa and Spinach Salad  
Panzanella Salad

*SOUPS*

Ancho Chicken Soup  
Tom Kha Gai  
Kale, Sausage and Potato  
Italian Wedding Soup  
Cream Italian Sausage Soup  
Vegetable Bisque  
English Lentil Soup  
French Onion Soup  
Tuscan Ribollito  
Shrimp Bisque  
Asparagus Soup

*MAINS*

Tuscan Chicken with Fennel  
Chicken Piccata  
Tilapia Piccata  
Udon Beef and Bok Choy  
Spinach Pesto over Fettuccine  
Skirt Steak with Chimichurri  
Prosciutto Pesto Pasta and Spicy Ricotta  
Thai Red or Green Curry with Protein  
Sage and Brown Butter Chicken  
Fennel Crusted Pork Chops  
Shrimp and Garlic Broccolini  
Cream Rice and Kale Bake  
Butternut Squash and Cavatappi Bake  
Seared Salmon with Kirviskraut  
Mushroom or Asparagus Risotto  
Roasted Delicata Squash and Gruyere Tart

*SIDES*

Creamed Spinach or Kale  
Roasted Brussels Sprouts + Cheese Sauce  
Cheesy Polenta  
Vegetable Israeli Couscous  
Sautéed Green Beans  
Garlic Mashed Potatoes  
Mashed Butternut Squash + Roasted Garlic  
Roasted Beets with Yogurt Sauce  
Roasted Cauliflower  
Cauliflower Rice Risotto  
Three Cheese Mac and Cheese

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