

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
www.flamingbagfood.com





S T A R T
T O

APPETIZERS

- Caprese Salad
- Bruschetta Crostini
- White Bean Hummus Crostini
- Pear, Walnut and Ricotta Crostini
- Smoked Salmon, Capers and Red Onion
- Cantaloupe and Prosciutto Served with a Crostini and Balsamic Reduction
- Traditional Spanish Ablondingas
- Prosciutto and Fig Cups with Balsamic Reduction
- Bang Bang Shrimp

SALADS

- Farro, Carrot and Kale Salad
 - Flaming Bag Signature Salad – Leafy Greens, Roasted Brussels Sprouts & Parsnip, Heirloom Carrot Ribbons, Cucumbers, Tomatoes, Toasted Walnuts + Flaming Bag Honey, Tarragon & Lemon Dressing
 - Garden Salad – Tomatoes, Cucumbers, Carrot Ribbons + Flaming Bag Honey, Tarragon and Lemon Dressing
 - Spinach, Blue Cheese & Roasted Beet Salad
 - Shaved Fennel and Apple Salad
 - Quinoa, Carrot and Kale Salad
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M A I N *C O U R S E*

PASTA

- Roasted Garlic, Sage and Squash Ravioli Served with a Parmesan Fonduta, Hazelnut Crumble & Balsamic Vinegar Reduction
- Beef Bolognese Served Over Pappardelle
- Shrimp Scampi Served Over Linguine
- Spinach Pesto Over Linguine or Fettuccine

MEAT DISHES

- Garlic Herb Roasted Chicken Thighs
- Herb Rubbed Beef Tenderloin with Au Jus
- Caper and Fig Chicken Quarters
- Flaming Bag Meatloaf
- Flank Steak with Chimichurri
- Onion, Garlic and Broccolini Stuffed Porchetta
- Coq Au Vin
- Fennel Braised Chicken Thighs
- Thai Chicken & Veggies Over Jasmine Rice
- Tigers Milk Tilapia
- Chicken or Tilapia Piccata
- Salmon with Zucchini Kraut

VEGETARIAN

- Moroccan Roasted Veggie Tajine + Toasted Rice
 - Lentil & Veggie Terrine + Fennel Sauce Reduction
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S I D E S

- Garlic Smashed Potatoes
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 - Mushroom Risotto
 - Roasted Fennel
 - Baby Pea Risotto
 - Mashed Celery Root
 - Sauteed Garlic Spinach
 - Roasted Kale and Squash
 - Roasted Brussels Sprouts
 - Oregano Zucchini
 - Rosemary and Garlic Roasted Mushrooms
 - Roasted Garlic and Tomato Crostini
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