

# catering to go



## APPETIZERS

Tuna Tartare, citrus ponzu, guacamole .....	65 (30 Pieces)
Crab Cake, Pommery mustard sauce .....	75 (30 Pieces)
Lamb Chops, chimichurri, tomato jam .....	80 (20 Pieces)
Mozzarella, blistered tomato, basil, white balsamic .....	45 (25 Pieces)
Mozzarella, crostini, pesto, tomato jam, white balsamic .....	55 (25 Pieces)
Raspberry & Brie Filo Roll .....	50 (20 Pieces)
Asparagus & Asiago Filo Wrap .....	50 (20 Pieces)
Chicken Lemongrass Dumpling, citrus ponzu .....	75 (50 Pieces)
Pickled Deviled Eggs, pancetta, candied fresno pepper .....	55 (25 Pieces)
House-Smoked Salmon, crostini, tarragon aioli .....	65 (25 Pieces)
Shrimp & Chorizo Skewers .....	65 (25 Pieces)
Poached Pear & Brie .....	45 (25 Pieces)
Red Pepper Bisque Shooter, pumpernickel crouton, reggiano .....	55 (25 Pieces)
flora Sliders .....	80 (20 Pieces)

### MAIN STREET CHICKEN

grilled chicken, honey mustard, guacamole, bacon, havarti cheese

### FLORA CHICKEN

grilled sriracha coconut chicken, comeback sauce, dill pickle, flora slaw

### FISH BLACKENED OR PAN-FRIED

local white fish, tarragon aioli, lettuce, red onion, dill pickle

### LOBSTER ROLL CHOICE OF WARM OR COLD +25

fresh local lobster, tarragon aioli, brioche roll

### TRUFFLE BURGER

black garlic aioli, havarti cheese, truffle arugula, campari tomatoes, pickled onion

### LAMB +15

seared lamb burger, tomato jam, cucumbers, feta cheese

### FRENCH DIP +20

shaved slow-roasted prime rib, genuine au jus, mayonnaise, horseradish sauce, French bread

## SIGNATURE ENTRÉES

### Grilled Salmon

lump crab, lobster, lemon butter sauce .....	110 (12 4oz Pieces)
creole mustard sauce and pecans .....	80 (12 4oz Pieces)
lemon butter sauce .....	80 (12 4oz Pieces)
simple grilled .....	70 (12 4oz Pieces)

### Jumbo Lump Crab Cakes .....

(12 2oz or 24 1oz Pieces)  
stone-ground mustard sauce or lemon butter sauce

### Pan-Seared Bronzini .....

(12 4oz Pieces)  
fennel salad, citrus pan sauce, pomegranate seeds, blood orange balsamic reduction

### Slow-Smoked Beef Ribs .....

(30 Pieces)  
Carolina BBQ

### Pan-Seared Sea Scallops .....

(24 Jumbo Scallops)  
summer corn, chorizo, fresno peppers, buttermilk reduction

### Black Angus Filets .....

(12 5oz Pieces)  
wild mushroom demi

### Chicken Paprika .....

(12 5oz Pieces)  
organic airline chicken breast, sautéed spinach, roasted tomatoes, creamy paprika sauce

### Soba Noodle .....

(Half Tray)  
buckwheat noodles, sautéed mushrooms, carrots, kale, red cabbage, onions, tahini dressing, toasted coconut

### Slow-Roasted Prime Rib .....

(serves 12-14 people; 9lb average)  
horseradish, genuine au jus

### Grilled Ribeye .....

(12 8oz Pieces)  
certified black angus beef, truffle garlic butter

## TABLE APPETIZERS

Raw Bar .....	2.50 each
OYSTERS with cocktail sauce, crackers	
LONG ISLAND CLAMS with cocktail sauce, crackers	
SHRIMP COCKTAIL with cocktail sauce, rémoulade	
Dips & Trays	
GUACAMOLE & CHIPS .....	30
EDAMAME HUMMUS & PITA .....	40
SPINACH & ARTICHOKE DIP .....	40
Cheese Board .....	100
crostini & crackers, Danish blue, reggiano, goat cheese, Beemster gouda, French brie, honeycomb, grapes, candied walnuts	
ADD CHARCUTERIE +50	
black pepper-coated Italian dry salami, Italian dry salami, prosciutto, dry coppa	

## SALADS

Kale Salad .....	40
shredded kale, peanut vinaigrette, reggiano, herbs, marcona almonds, cherry tomatoes	
Pear & Watercress .....	50
watercress, arugula, poached pears, candied walnuts, pickled onions, Danish blue cheese, pumpernickel croutons	
Heirloom Tomato Salad .....	55
locally grown heirloom tomatoes, balsamic vinaigrette, pumpernickel croutons, Danish blue cheese, basil	
Endive Salad .....	50
endive, arugula, Granny Smith apples, fennel, red grapes, blood oranges, pistachios, cilantro ginger vinaigrette	
Honeycomb & Beet Salad .....	60
roasted beets, Anjou pears, Uncle Timmy's honeycomb, goat cheese mousse, candied walnuts, fennel	
The Wedge .....	50
bibb lettuce, Danish blue cheese, brown-sugared bacon, pickled onion, beets, pumpernickel croutons	

## SIDES HALF PAN

flora Slaw .....	20
Pomme Purée .....	30
Charred Brussel Sprouts .....	35
Parsnip Purée .....	35
Chilled Asparagus .....	35
with balsamic vinaigrette, crostini crumbs	
Seasonal Vegetable .....	35
Roasted Beets with goat cheese mousse .....	35

## SIGNATURE COCKTAILS TO GO

30 | Quart (32oz or 4-5 Drinks Each)

Rum Punch | Margarita | Red Currant Margarita

Menus subject to change and availability. Prices are subject to Gratuity / Service Charge and Local Sales Tax.



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