

# FLAGLER FISH COMPANY CATERING MENU

## -----APPETIZERS-----

- Mini Crab Cakes:** Fresh Jumbo Lump crab cakes served with a trio of house dipping sauces. \$2.50 ea.
- Smoked Salmon Basil Rolls:** Scottish smoked salmon, cream cheese, basil and scallions rolled and sliced. \$11.00 ea.
- Tomato Towers:** Vine ripened tomatoes, fresh mozzarella & basil gone vertical with our house dijon vinaigrette. \$8.99 lb.
- Smoked Salmon Quesadilla:** Scottish smoked salmon, scallions, cheddar cheese, tomatoes, corn, pico de gallo & sour cream. 1.00 ea.
- Colossal Shrimp Cocktail:** 6 colossal shrimp served with lemon and cocktail sauce. \$15.00 ea.
- Relax and Eat Fresh Local Shrimp:** Seasoned and oh... so sweet and tender served with FFC's cocktail sauce. Large 7.00/lb. Colossal \$25.00/lb.
- Asiago Stuffed Potatoes:** Baby red bliss potatoes stuffed with a heavenly mix of Asiago cheese, roasted garlic basil. \$2.00 ea.
- Grilled Tuna:** Sushi grade tuna loin crusted with chili powder and cumin served rare with seaweed salad, pickled ginger, soy sauce and wasabi. \$12.75 per order.
- Clam Dip:** Fresh diced clams, cream cheese, parsley and a blend of spices served with home made thick cut chips. \$8.00 per order.
- Smoked Fish Dip:** House smoked fish seasoned to go... served with home made thick cut chips. \$8.00 per order.

## -----SALADS-----

- Portabella Tomato Asparagus Salad:** Served with vine ripened cherry tomatoes, asparagus and confit of portabella mushrooms. \$9.99 lb.
- Red Bliss Potato Salad:** Mixed with a blend of celery, onions and seasoning. \$5.99 lb.
- Heirloom's Slaw:** Red and green cabbage, carrots and red onion tossed to a tasty world. \$5.99 lb
- Heirloom's Asian Slaw:** Red and green cabbage, carrots, cucumbers, red onion, sesame seeds and Asian dressing. \$5.99 lb.
- Seaweed Salad:** Tossed in a light sesame soy dressing. \$11.00 lb.
- Caesar Salad:** Mixed baby field greens, diced tomato, egg, crispy bacon, avocado, blue cheese crumbles and chicken breast. Your choice of dressing. \$5.00 pp.
- Caesar Salad:** Crispy chopped romaine lettuce tossed in Caesar dressing with shaved asiago cheese and croutons. \$4.00 pp. Add chicken, pork, beef, fish, seafood, veggies, your choice, priced accordingly.
- Shrimp Salad:** Jumbo shrimp tossed with vine ripened tomato, onion, basil & celery in a light mayonnaise based dressing. \$15.25 lb
- Crab Salad:** Lobster meat tossed with vine ripened tomato, onion, basil & celery in a light mayonnaise based dressing. \$28.99 lb.

## -----HOMEMADE SOUPS-----

- Lobster Bisque, White Fish Chowda, Red Fish Chowda, Gazpacho, Soup of the moment (Roasted Tomato Garlic with basil, Black Bean, Carrot Ginger, Chicken Noodle, Mushroom Puree, Corn and Crab Chowda).** Available in quart sizes on up. Lobster Bisque \$8.00 a quart, all others \$11.00 a quart.

## -----PLATTERS/DINNERS-----

- Seasoned Poached Salmon:** Served with cucumber dill sauce, serves 10-12 + people. \$90.
- Beef Tenderloin:** Roast Beef Tenderloin with our house horseradish cream sauce, sliced and plattered cooked to your perfection, serves 10-12 + people. \$110 choice -\$160 prime.
- Smoked Salmon:** Scottish Smoked Salmon sliced and served on a platter with chopped eggs, shallots, and horseradish cream, serves 10-12 + people. \$95.
- Grilled Vegetable:** An assortment of seasonal vegetables served with our house dijon vinaigrette, serves 15 people. \$32.
- Grilled Vegetable Platter:** Seasonal fresh vegetables roasted to perfection, serves 10 people. \$45.
- Grilled Pork and Grilled Chicken:** House cooked and served with Homemade BBQ sauce and fresh baked rolls, 1/4 lb. per person. \$10.00 lb.
- Seafood and Sides A La Carte:** Fish of the day served with 2 sides and sauce. Served as a 12 person portion. Priced accordingly.

## -----DESSERTS-----

- Cheesecake Platter:** Individual Cheesecakes over 20 flavors to choose from. Priced by quantity. \$4.25 ea.
- Homemade Rum Cake:** Tastes like you are in the islands. \$5.75 ea.
- Homemade Peanut Butter Brownies:** Big enough for two! \$7.00 ea.

**All catering orders must be received at least 24 hours in advance.**

**Delivery options are available for orders over \$500.00**