

Specialty Plated Menu



Catering and Bar Service

Everything you wish, in a dish!

Appetizer Course

*Imported Cheese & Fruit Plate
served with Dried Figs and Gourmet Crackers*

\$6.95 per person

*Assorted Boursin Grape Truffle Pops
with Parsley, Sesame, & Cajun Rub*

\$8.95 per person

Avocado Crab Stuffed Cherry Tomatoes

\$10.95 per person

*Soft Brie Baked in Puff Pastry
served with Lavender Jelly*

\$3.99 per person

*Smoked Salmon Balloon filled with Fresh
Tabouille and Goat Cheese*

\$10.95 per person

*Seared Scallop and Avocado Grits with Parmesan
Crisp*

\$10.95 per person

*Porcini Risotto with Micro Greens & Fresh
Parmesan Shavings*

\$8.95 per person

*Neopolitan of Heirloom Tomatoes with Fresh
Mozzarella & Basil*

\$8.95 per person

*Mango & Pineapple Ceviche served with Brioche
Toast Points & Blood Orange Syrup*

\$10.95 per person

Smoked Seafood

\$12.95 per person

Duck Confit

\$8.95 per person



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Salad Course

***Salads included with Entree Course*

Signature House Salad

Romaine Hearts, Mixed Greens, Cucumbers, Tri-colored Cherry Tomatoes, Feta Cheese, Toasted Sunflower Seeds, with Peppercorn Ranch & Creamy Balsamic Dressing

Avocado Caesar Salad

Red Romaine Hearts with Sea Salt Croutons, Grape Tomatoes, Asiago Cheese Tossed with Avocado Caesar Dressing

Mediterranean Salad

Chopped Romaine, Olives, Roasted Peppers, Marinated Onions, Cucumbers, Sun Dried Tomatoes, Fresh Oregano, served with Greek Dressing

Wedge Salad

Iceberg Lettuce Wedge, Diced Tomatoes, Chopped Applewood Smoked Bacon, Aged Blue Cheese, all Tossed with Smoked Ranch Dressing

Autumn Salad

Beets, Goat Cheese, & Arugula, Tossed in Cilantro Vinaigrette

Grilled Romaine Caesar Salad

Wedge with Prosciutto Bacon, Heirloom Tomato, Parmesan Crisps, Finished with Smoked Caesar Dressing



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Entree Course

Poultry

Chicken Breast "Piccata"- \$34.95

French Chicken Breast Forestierre - \$34.95

*Chicken Wellingtons with Creamy Madeira
Mushroom Sauce, \$48.95*

*Pan Seared Duck Breast with Bourbon Orange
Demi-glace over Duck Confit Hash-\$54.95*

*Hot Smoked Cornish Hen with "Mad Tree"
Gravy-\$34.95*

Fish

Kiwi- Barbecue Salmon-\$34.95

*Spinach Artichoke Topped Salmon Roasted in
Puff Pastry-\$38.95*

*Macadamia Nut Crusted Mahi with Pineapple
Butter Sauce-\$38.95*

Blackened Swordfish with Peach Salsa-\$45.95

*Cherry Wood Smoked Salmon Filet Oscar Topped
with Fresh Lobster Meat & Hollandaise-\$59.95*

Honey Bourbon Glazed Rainbow Trout-\$45.95

Lamb & Beef

*6 oz. Grilled Filet Mignon with Béarnaise and
Forestierre Sauce on Side-\$59.95*

*Lavender Blueberry Braised Short Ribs. Root
Vegetable Puree-\$54.95*

*Grilled Sliced Flank Steak with Creamy
Mushroom Demi-\$54.95*

*Prime Rib Au Jus with Whisky Mushrooms,
Creamy Horseradish-\$59.95*

*Pan Seared New Zealand Rack of Lamb with
Mint Jus-\$64.95*

Port Wine Braised Lamb Shank- \$35.95

Lavender Blueberry Braised Short Ribs-\$59.95

*Deluxe Combo Surf & Turf Combo 1
Filet Mignon with Lobster Tail, Dill
Bearnaise-\$75.95*

*Deluxe Combos Surf & Turf Combo 2
Veal Chops with King Crab Legs. Served with
Lavender Béarnaise-\$84.95*

111 Railroad Ave, Loveland, OH 45140 (513) 503-7684
WWW.FLAVORFULDISHERS.COM



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Entree Course

Vegetarian

Creamy Lemon Ricotta Ravioli-\$29.95

Roasted Vegetable Feta Turnovers-\$29.95

*Cauliflower Gnocchi with Creamy Gorgonzola
Sauce-\$29.95*

*Butternut Squash Ravioli w/ Lemon Sage
Cream-\$29.95*

Vegan

Watermelon Filet Mignon with Mushroom Demi-\$45.95

JackFruit Cakes with Avocado Nectarine Salsa- \$34.95

Beyond Salisbury over Cashew Mac n Cheese- \$34.95

Eggplant Piccata- \$34.95

Spaghetti Squash Puttanesca- \$34.95

Vegetable & Starch Pairings

Root Vegetable Ratatouille, and Charred Broccolini

*Wild Rice Pilaf and Maple Glazed French Carrots
Purple Potato Hash, Caramelized Green Beans*

Grilled Vegetable Blend Baked Purple Potato with Muenster Cheese

Spinach Risotto and Grilled Blended Vegetables

Grilled Asparagus and Truffled Mashed Potatoes

French Green Beans, Roast Garlic Mashed Potatoes

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