

EXPERIENCE

ELEGANT  
VINTAGE  
MODERN  
FUN

CREATED WITH YOU IN MIND

**BUFFET  
COLLECTION**



**THE VENUES**

AT FANTASY OF FLIGHT

# CLASSIC BUFFET

## HORS D'OEUVRES GRAZING STATION

(USE FOR COCKTAIL HOUR OR INCORPORATE INTO YOUR BUFFET)

**FARMERS STATION** local cheeses, seasonal vegetables, dips

**ISLAND OF MEZZE** edamame hummus, stuffed peppadew peppers, house made pickles, baba ghanoush, tzatziki, quinoa tabbouleh

**SALUMI BOARD** capicola, soppressata, prosciutto, peppered salami, olives

**ARTISAN CRACKERS & GRILLED FOCACCIA**

### SALADS

(SELECT ONE)

**WEDGE SALAD** candied bacon, shaved onion, cucumber, blue cheese, herb vinaigrette

**MIXED GREEN SALAD** quinoa, raisins, tomato, parmesan, almonds, lemon vinaigrette

### ENTREES

(SELECT TWO)

**BEEF AL FORNO** garlic butter sauce, parmesan crust

**SPICED TRI TIP** roasted tomatillo chipotle sauce

**GRILLED SALMON** select a style

CITRUS TOMATO SALSA

OLIVE CAPERBERRY TAPENADE

SIRACHA HONEY GLAZED with sesame seeds

**PAN SEARED COD** mango papaya salsa, cilantro oil

**ROASTED CHICKEN BREAST** mustard chicken jus

**MOROCCAN SPICE CHICKEN** harissa bbq sauce

**PULLED PORK SHOULDER** select a style

CLASSIC BBQ

SMOKED KAHLUA

CUBAN STYLE MOJO

**PORK LOIN MEDALLION** apple onion chutney

VEGAN MUSHROOM BOLOGNESE

FORBIDDEN RICE BUDDAH BOWL with crispy curried tofu

SIDES

(SELECT TWO)

HERBED JASMINE RICE

LEMON SCALLION POTATOES

ROASTED GARLIC YUKON MASHED POTATOES

CHARRED CORN SUCCOTASH

HOISIN GLAZED CARROTS

PRESERVED LEMON GREEN BEANS

INCLUDES

ARTISAN BREAD with butter

PRESET WATER with lemon

CHINA, SILVER, GLASSWARE

SERVICE STAFF

# SELECT BUFFET

## HORS D'OEUVRES GRAZING STATION

(USE FOR COCKTAIL HOUR OR INCORPORATE INTO YOUR BUFFET)

**FARMERS STATION** local cheeses, seasonal vegetables, dips

**ISLAND OF MEZZE** edamame hummus, stuffed grape leaves, pickled radish, baba ghanoush, tzatziki, quinoa tabbouleh

**SALUMI BOARD** capicola, soppressata, prosciutto, peppered salami, olives

**ARTISAN CRACKERS & GRILLED FOCACCIA**

### SALADS

(SELECT ONE)

**GREENS SALAD** goat cheese, walnuts, red quinoa, pickled carrot & onion, herb vinaigrette

**CAESAR SALAD** garlic parmesan croutons, asiago, smoked egg bottarga, Caesar dressing

**CAPRESE SALAD** tomatoes, mozzarella, basil, aged balsamic vinegar, extra virgin olive oil

### ENTREES

(SELECT TWO)

**ROSEMARY & GARLIC MARINATED FLANK STEAK** hatch chili chimichurri

**ADOBO BRAISED SHORT RIBS** coconut milk, tamari

**BACON WRAPPED SMOKED CHICKEN BREAST** chipotle papaya salsa

**PAN SEARED CHICKEN BREAST** scotch bonnet gremolata

**GRILLED SALMON** select a style

THREE BEAN RAGOUT with preserved lemon

TOMATO-LOBSTER BROTH with salsa verde

**GRILLED MAHI MAHI** select a style

ARTICHOKE HEART & TOMATO BROTH

GRILLED PINEAPPLE with macadamia nut pesto

TOMATO-LOBSTER BROTH with salsa verde

**PAN SEARED SALMON** select a style

BROWN BUTTER VINAIGRETTE

WASABI MISO with green onions, ginger and sesame seeds  
THREE BEAN RAGOUT with preserved lemon

SHRIMP PRIMAVERA gulf shrimp, crisp vegetables, penne, saffron

CUBAN-STYLE MOJO ROASTED PORK

VEGAN POT PIE with crispy potatoes

SESAME SOBA NOODLE BOWLS roasted veggies, baked tofu

**SIDES**  
(SELECT TWO)

BLACK TRUFFLE MASHED POTATOES

FENNEL & FINGERLING CONFIT extra virgin olive oil, herbs

SPRING VEGETABLE RED QUINOA

ROASTED CARROTS garlic, lemon, parsley, marjoram

CHARRED BRUSSELS SPROUTS shiso, brown butter vinaigrette

ROASTED PATTY PANS garlic

**INCLUDES**

ARTISAN BREAD with butter

PRESET WATER with lemon

CHINA, SILVER, GLASSWARE

SERVICE STAFF

# RESERVE BUFFET

## HORS D'OEUVRES GRAZING STATION

(USE FOR COCKTAIL HOUR OR INCORPORATE INTO YOUR BUFFET)

**FARMERS STATION** local cheeses, seasonal vegetables, dips

**ISLAND OF MEZZE** edamame hummus, stuffed grape leaves, pickled radish, baba ghanoush, tzatziki, quinoa tabbouleh

**SALUMI BOARD** capicola, soppressata, prosciutto, peppered salami, olives

**ARTISAN CRACKERS & GRILLED FOCACCIA**

### SALADS

(SELECT ONE)

**WATERCRESS SALAD** compressed watermelon, cucumber, onion, lime vinaigrette

**CRAB & MANGO SALAD** frisee, arugula, avocado, yuzu vinaigrette

**POMEGRANATE BEET ROOT SALAD** red oak, heirloom tomatoes, almonds, goat cheese, herb vinaigrette

**APPLE SPINACH SALAD** pancetta lardon, smoked gouda, red onion, poppy seed dressing

### ENTREES

(SELECT TWO)

**CONFIT CHICKEN BREAST** pepperonata, basil oil

**MOROCCAN BBQ CHICKEN BREAST** harissa, cardamom

**MILK BRAISED SHORT RIBS** pancetta, fig, gorgonzola

**BEEF TORNADO** bacon wrapped, sage, port wine sauce

**ROAST COD** brown butter vinaigrette

**PAN SEARED SWORDFISH** select a style

APPLE CELERY ROOT PUREE with beet relish

CAULIFLOWER PUREE with meyer lemon jam

DILL RAGOUT with tomato and orange

**PORK LOIN MEDALLIONS**

**SIDES**  
(SELECT TWO)

**BLACK TRUFFLE POTATO GRATIN** parmesan, gruyere

**RED CURRANT & CASHEW FARRO**

**TRI COLOR BABY CARROTS** lemon confit

**AGRODOLCE ROASTED ROOT VEGETABLE**

**HARICOT VERT** with roasted fennel

**INCLUDES**

**ARTISAN BREAD** with butter

**PRESET WATER** with lemon

**CHINA, SILVER, GLASSWARE**

**SERVICE STAFF**

## FOOD & BEVERAGE POLICIES

In order to ensure a successful function, all menu and beverage selections are required to be communicated to Fantasy of Flight in writing at least twenty-one (21) days prior to the Event Date. All arrangements for the serving of food and beverages must be made with and through Fantasy of Flight event staff. The sale and service of all alcoholic beverages shall be subject to terms and conditions of Fantasy of Flight's beverage license. Florida Law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. Fantasy of Flight reserves the right to refuse alcohol service to anyone.

A taxable service charge of 23% is added to all food and beverage sales. Sales tax is applicable to all charges per the mandates of the State of Florida. If your organization is tax exempt, please speak with your Sales Manager.

Fantasy of Flight requires a final catering Guaranteed Guest Count a minimum of ten (10) days prior to the Event Date. Should the count not be confirmed as required, the count shown on the Estimate of Charges will constitute the guaranteed attendance and basis for payment to allow for adequate staffing. Changes made to the Guaranteed Guest Count are the ten (10) day cut-off may be subject to additional charges/fees. Should the actual number of guests attending the event exceed the Guaranteed Guest Count, the customer will be charged for the actual attendance. Special meals for Health, Dietary and Religious reasons may be arranged with your Sales Manager in advance. The exact number of special meals must be included with your final guarantee. If a Pre-Set is required for any course served at a banquet function, Fantasy of Flight will pre-set based on the guaranteed number of people. Any additional Pre-Set requests will be charged at an additional fee.