

EXPERIENCE

ELEGANT
VINTAGE
MODERN
FUN

CREATED WITH YOU IN MIND

PLATED DINNER
SAMPLE MENUS



THE VENUES

AT FANTASY OF FLIGHT

SPRING HARVEST

BUTLER PASSED HORS D'OEUVRES

AHI TUNA with mango salsa, pomegranate seed and served on a lotus root chip

MOODY FOREST STRUDEL with wild mushrooms and bleu cheese

PEPPER BERRY CRUSTED BABY LAMB CHOP grilled and accompanied by a crimson reduction

PLATED DINNER

FRESHLY BAKED ARTISAN BREADS with whipped butter, e.v.o.o. , aged balsamic and finishing salt

BABY GREENS & BERRY SALAD baby greens with seasonal berries, candied pecans, feta and a berry vinaigrette

PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction

GLAZED & GRILLED SMOKED RASPBERRY & CHIPOTLE SALMON

GRUYERE POTATO GRATIN

BROCCOLINI in a lite lemon-butter sauce

DESSERT

BOURBON VANILLA PANNA COTTA silky creamy custard flavored with fresh vanilla beans from Madagascar and topped with a strawberry compote

FLORIDA FRESH

BUTLER PASSED HORS D'OEUVRES

SEARED SCALLOP ON CORN RELISH fresh corn, diced jalapeno, tomato, avocado, lime juice, radish sticks with jalapeno chip and cilantro oil

TOMATO MOZZARELLA CAPRESE CORNETS with fire-roasted tomato, crème fraiche

BACON-WRAPPED POTATO TOT with sour cream and chive

PLATED DINNER

FRESHLY BAKED ARTISAN BREADS with whipped butter, e.v.o.o. , aged balsamic and finishing salt

CITRUS GREENS SALAD frisee, arugula and baby spinach with sliced Florida oranges, fennel, toasted almonds and a citrus vinaigrette

CHICKEN DUXELLES chicken stuffed with mushroom duxelles & Brie in a lite cream-thyme sauce

SEARED LEMON MAHI MAHI with rosemary, oregano, lemon and white wine cream sauce topped with shaved lemon wheels

LEMON BASIL RISOTTO CAKE

FRESH GREEN BEANS with red pepper ribbons

DESSERT

RASPBERRY COCONUT CAKE yellow layers with a raspberry butter cream filling and icing, coated in sweet coconut

THE CONTEMPORARY

BUTLER PASSED HORS D'OEUVRES

SMOKED CHICKEN & CARAMELIZED ONION CORNETS with red onion, crème fraiche, in a savory cornet

LOLLIPOP TRIO cheese lollipops in three varieties: goat cheese & mascarpone with sun-dried tomatoes, coated in pistachios; Saga belu and grape covered in walnuts; port wine cheddar rolled in toasted almonds

CAJUN ROCK SHRIMP with cucumber slaw served on a decorative spoon

PLATED DINNER

FRESHLY BAKED ARTISAN BREADS with whipped butter, e.v.o.o. , aged balsamic and finishing salt

AVOCADO SALAD fanned avocado, plum tomatoes, field greens, red onions, crumbled bleu cheese, topped with balsamic basil vinaigrette

GRILLED BEEF TENDERLOIN FILET finished with blood orange reduction

CRAB CRUSTED SEA BASS with saffron cream sauce on a bed of baby spinach

POTATO FAUX PEAR

HONEY-GLAZED CARROTS AND GREEN BEANS

DESSERT

EXTREME CHOCOLATE MOUSSE CAKE a silky Chocolate Dark Rum mousse wrapped in sponge layers and coated in chocolate glaze and chocolate curls

THE TRADITIONAL

BUTLER PASSED HORS D'OEUVRES

BRAISED SHORT RIB ON CORN CAKES with demi glace, fried shallots, chives and sour cream

PETITE STRUDEL with roasted chicken, smoked gouda, spinach and sage

EGGPLANT CROUTON topped with honey roasted tomato, Kalamata olive and pine nut tapenade with Feta cheese

PLATED DINNER

FRESHLY BAKED ARTISAN BREADS with whipped butter, e.v.o.o. , aged balsamic and finishing salt

CHOPPED ROMAINE SALAD chopped romaine with diced roma tomato, cucumber, sliced red onion, bleu cheese crumbles and avocado ranch dressing

GRILLED FILET MIGNON with bleu cheese and a rosemary sprig

JUMBO LUMP CRAB CAKES pan seared and served with a Cajun remoulade

ROASTED FINGERLING POTATO with grated Parmesan and fresh parsley

BABY CARROTS

DESSERT

MAKERS MARK CAKE chocolate walnut brown sugar crust, bourbon soaked genoise cake and Kentucky bourbon caramel sauce

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.