

2018

Welcome Reception or Rehearsal Dinner



The Poolside Patio is a beautiful tented area that is perfect for a casual gathering of friends and family and can accommodate up to 100 people. Rental: \$300 Food and Beverage Minimum: \$1,500

Renee Belanger

Catering Sales Coordinator

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Displayed Appetizers—Each Display Serves 30 people

Imported & Domestic Cheeses, French Breads, Crackers, Fruit Garnish	\$150
Mélange of Crudités, Thousand Island & Buttermilk Ranch Dips	\$100
Charcuterie Board, Pate, Local Meats & Cheeses, Baguettes	\$175
Assorted Cold Cut Deli Display, Salamis, Cheeses, Meats, Rolls	\$180
Artichoke, Jalapeno & Crab Dip, Sliced Breads	\$100
Crown of Jumbo Prawns, Fiery Lime Cocktail Sauce (2 per)	\$115
Flamingo Spinach Dip, Sliced Baguette	\$75
Baked Brie, Apple Chutney, Flatbreads	\$85.00
Pesto Baked Brie, En Croute, Flatbreads	\$85.00
Apple Almond Baked Brie, En Croute, Flatbreads	\$85.00
Oven Fired Garlic Asparagus, Lemon Aioli, Toasted Hazelnuts	\$85.00
Baked Idaho Skins, Smoked Cheddar, Applewood Bacon, Sour Cream	\$75.00
Hummus Dip, Mixed Olive Tapenade, Pita Bread	\$85
Playa D'Oro, Layered Mexican Dip, Tortilla Chips	\$90
Sliced Fresh Seasonal Fruit & Berry Display, Poppy Seed Yogurt Dip	\$150

PRICING PER DOZEN - MINIMUM OF 2 DOZEN PER ORDER

** these items can be tray passed

Hot Appetizers

Garlic Fired Wings (Traditional or Szechuan)	\$ 27.50
Polenta Fries, Tuscan Herb Dipping Sauce	\$ 25
Beef Sliders, Smoked Chili Aioli	\$ 33
Crackle Chicken Sliders, Ranch Dressing	\$ 31
Honey Stung Chicken Drumettes	\$ 28
Meatballs: Beef or Turkey, Swedish Dill Sauce or BBQ Sauce (2 per)	\$ 27
**New England Style 'Rock Crab' Cakes, Orange Saffron Aioli	\$ 36
**Applewood Bacon & Sea Scallop Skewers, Piquillo Pepper Aioli	\$ 36
**Petite Quiche	\$ 31
**Potstickers, Shrimp & Pork, Ginger Soy Dipping Sauce	\$ 29
**Spanakopita Puffs, Spinach and Feta Cheese Filling	\$ 27.50
Sesame Ginger Glazed Beef Skewers, Rice Noodles	\$ 31
Honey Tamari Chicken Skewers, Rice Noodles	\$ 27.50
Vegetarian Egg Rolls, Hot N' Sweet Mustard Dipping Sauce	\$ 27.50
**Mini Beef Wellington en Croute	\$ 48

Cold Appetizers

**Ahi Poke Bites, Sourdough Crostini, Wasabi Aioli	\$35
**Camellia Goat Cheese, Seville Marmalade, Toasts	\$29
**Point Reyes Herb Cream Cheese, Endive Spears, Spiced Walnut	\$30
**Roma Bruschetta, Tomato, Garlic, Fresh Basil, Crostini Toasts	\$26.50
Prosciutto, Fresh Mozzarella, Pesto Pockets	\$29
**Finger Sandwiches, Turkey & Swiss, Ham & Cheddar	\$26.50
**North Coast Smoked Salmon, Rye, Herb Mascarpone	\$29
**Petite Artichokes, Pepper Crab Filling	\$30
**Caprese Skewers, Bocconcini, Grape Tomatoes, Fresh Basil	\$29
**Pinwheel Wraps, Turkey, Pesto, Roasted Peppers	\$26.50
**Sonoma Pepper Jack, Toscana Salami, Pumpernickel Toasts	\$26.50

Plated Dinner

Costeaux Rolls & Butter

Choice of One Salad:

• Sonoma Mixed Green Salad
Raspberry Vinaigrette, Buttermilk Ranch Dressing, Sherry Balsamic Vinaigrette (2 options)

- Caesar Salad, Reggiano Parmesan Cheese, Garlic Croutons, House Caesar Dressing
- Spinach, Romaine, & Endive Salad, Honey Dijon Dressing

Choice of up to Three Entrées:

Including Vegetarian – see Vegetarian Menu for selections

Price will be based on the highest priced entrée

ROASTED FREE RANGE CHICKEN BREAST

Mashed Potatoes, Asparagus, Local Mushrooms, Sweet Corn, Au Jus

\$ 37 per person

BARBACOA CHICKEN BREAST

Cilantro Masa Cake, Farmers Market Vegetables, Salsa Verde

\$ 36 per person

PORK SIRLOIN MEDALLIONS

Five Spiced Pork Tenderloin, Candied Yams, Rainbow Chard, Jalapeno-Apple Puree

\$ 37 per person

PACIFIC CATCH (SEASONAL FRESH FISH)

Baked or Grilled

Lemon-Caper Butter Sauce or Romesco Sauce, Farmers Market Vegetables

\$ 38 per person

PAN ROASTED PACIFIC SALMON

Fingerling Potatoes, Asparagus, Cherry Tomato, Corn Puree

\$ 38 per person

USDA PRIME SIRLOIN

Baseball Cut, Mashed Potatoes, Chef Vegetables, Wild Mushroom Sauce

\$ 38 per person

PRIME RIB OF BEEF

Slow Roasted 'Angus' Ribeye, Au Jus & Horseradish, Baked Potato with Sour Cream & Chives

\$ 45 per person

FILET MIGNON

Grilled 'Angus' Tenderloin, Wild Mushroom Reduction

\$ 46 per person

Choice from Dessert Menu—See Page 4

Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

Menus and prices subject to change.

Split entrée counts required 5 business days prior to event. Prices listed do not include a taxed service charge of 20% plus state mandated sales tax. 1/2016

PLATED DINNER

(CONTINUED)

PRIME RIB OF BEEF

Slow Roasted 'Angus' Ribeye,
 Au Jus & Horseradish,
 Baked Potato with Sour Cream & Chives
\$ 45 per person

FILET MIGNON

Grilled 'Angus' Tenderloin,
 Wild Mushroom Reduction
\$ 47 per person

DUET COMBINATIONS

Create Your Own Pairing

- 'Angus' Filet Mignon
- Scampi Prawns
- Atlantic Salmon
- Pork Loin
- Grilled Chicken Breast

Choice of One Starch:

- Rice Pilaf
- Sweet Potato Cake
- Mashed Potatoes
- Garlic Ruby Red Potatoes
- Baked Potato
- Cilantro Masa Cake
- Farmers Market Vegetables

\$ 51 per person

Choice from Dessert Menu—See Page 4

Freshly Brewed Coffee,
 Decaffeinated Coffee, & Hot Tea

VEGETARIAN ENTRÉE'S

*V = Entrée is Vegan or can be made Vegan / GF = Entrée is
 Gluten Free*

CREAMY MISO GNOCCHI (Vegetarian)

Potato Pasta Dumplings, Shitake Mushrooms, Sugar Snap Peas,
 Cherry Tomato, Miso-Corn Puree
\$ 35 per person

PAD THAI (Vegan, Gluten Free)

Rice Noodles, Snap Peas, Carrots, Peppers,
 Broccoli Spears, Shitake Mushrooms,
 Tamari Ginger-Peanut Glaze
\$ 34 per person

WILD MUSHROOM RAVIOLI (Vegetarian)

English Peas, Sunchoke Puree, Parmesan
\$ 34 per person

BUTTERNUT SQUASH RAVIOLI (Vegetarian)

Sage, Brown Butter, Pecans, Parmesan
\$ 34 per person

ROASTED VEGETABLE PLATE (Vegan, Gluten Free)

Garlic Mashed Potatoes, Grilled Portobello Mushroom,
 Zucchini, Yellow Squash, Bell Peppers, Asparagus,
 Salsa Verde
\$34 per person

DESSERT

STANDARD SELECTIONS

One Selection Included with all Entrée Menu Pricing

Chocolate Mousse Cake • New York Cheesecake • Chocolate Chip Brownies • Lemon Shortcake • Raspberry Bar •
 Carrot Cake

DELUXE SELECTIONS

Chocolate Fudge Torte • Lemon Biscotti Cheesecake • Tiramisu • Tuxedo Raspberry Cheesecake • Fresh Fruit Tart
 Butterscotch Pecan Pie

Add \$4 per person to meal price

**** NO SUGAR ADDED ALTERNATIVES ****

Fresh Fruit Cup • Chocolate Layer Cake • New York Cheesecake

Gluten Free - Dairy Free - Nut Free dessert options available upon request



DINNER BUFFET

FLAMINGO BUFFET

Costeaux Rolls & Butter

Choice of One Salad:

- Sonoma Mixed Green Salad, Dressings
- Flamingo Caesar Salad
- Spinach, Romaine, & Endive Salad

Choice of Two:

- Apple Cider Coleslaw •
- Bay Shrimp Ceviche Salad
- Chilled Asparagus Salad, Balsamic Glaze, Toasted Hazelnuts (*seasonal*)
- Artichoke, Pepper, & Mushroom Salad
- Yukon Gold Potato Salad
- Caprese Pasta Salad
- Greek Cucumber, Roma Tomato, Dill Salad
- Mediterranean Vegetable Salad, Feta
- Sliced Fresh Seasonal Fruit

Choice of Two Entrées:

- Roasted Chicken Breast, Tarragon Chardonnay Sauce
- Five Spice Pork Loin, Jalapeno-Apple Sauce
- Oven Roasted Cedar Plank Salmon, Meyer Lemon-Herb Olive Oil
- Slow Roast 'Angus' Top Sirloin au Jus
- Grilled 'Angus' Tri Tip, Charred Wild Mushrooms, Piquillo Pepper Coulis
- Cheese Tortellini, Basil Cream Sauce, Sun Dried Tomatoes
- Penne Pasta with Tomato Basil Sauce

Choice of Two Starches:

- Rice Pilaf • Cilantro Masa Cake • Maytag Blue Cheese Potato Au Gratin
- Mashed Potatoes • Baked Potato • Garlic Ruby Red Potatoes

Seasonal Vegetables

Choice from Standard or Deluxe Dessert Menu

Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$ 45 per person

PAN PACIFIC BUFFET

Asian Mixed Greens, Spicy Thai Dressing

Peanut Noodle Salad

Asian Pineapple Slaw

South Pacific Seasonal Catch, Thai Basil Coconut Sauce

Szechuan Glazed Chicken Breast

Fried Rice (Vegetable, Pork, or Shrimp)

Hot n' Spicy Sesame Garlic Green Beans

Mango Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$ 39 per person



DINNER BUFFET

ITALIAN BUFFET

Choice of One:

- Garlic Herb Focaccia • Ciabatta Sourdough
- Flamingo Caesar Salad
- Panzanella Salad
- Caprese Pasta Salad

Choice of One Entrée:

- Chicken or Sea Bass Scaloppini, Capers & Lemon Garlic Cream Sauce
- Homemade Lasagna Bolognese
- Grilled Italian Sausages, Peppers & Onions

Choice of One Pasta:

- Penne Pasta, Marinara or Alfredo Sauce
- Homemade Vegetable Lasagna
- Cheese Tortellini, Garlic Basil Cream Sauce & Sun Dried Tomatoes

Choice of One Vegetable:

- Garlic Roasted Italian Vegetables
- Steamed Seasonal Vegetables
- Baked Ratatouille Parmesan
- Grilled Lemon Asparagus

Choice of Two Desserts:

- Tiramisu • Limoncello Cheesecake • Chocolate Amaretti Cake
- Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$39 per person

SOUTHWESTERN BUFFET

Chipotle Caesar Salad, Crispy Tortilla Strips
Black Bean & Corn Salad

Choice of Two Entrees:

- Grilled Tri Tip with Piquillo Pepper Aioli
- Guajillo Fired Chicken Breast
- Pork Chile Verde, Tomatillo Sauce

Fiesta Rice

Refried Beans

Warm Flour Tortillas

Salsa, Guacamole, Sour Cream,

Grated Cheddar Cheese

Cinnamon Churros & Tres Leches Cake

Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$ 39 per person



HOSTED BAR PRICES

Well Brands \$ 7.00 ea.

Jim Beam, Beefeater, Bacardi, Cutty Sark, Jose Cuervo, Smirnoff, Korbel Brandy

Call Brands \$ 8.00 ea.

Tanqueray, J&B, Jack Daniels, Baileys, Kahlua, Captain Morgan, Ketel One

Premium Brands Patron \$ 11.00 ea.

Cordials *Grand Mariner, Courvoisier* \$ 9.00 ea.

Wine (glass) *Ehret Family Sauvignon Blanc & Knights Raven Red Table Wine* \$ 8.50 ea.

Wine (glass) *Kendall-Jackson Vintner's Reserve Chardonnay* \$ 9.50 ea.

Domestic Beer (bottle) *Bud, Coors Light* \$ 350.00 keg \$ 5.50 ea.

Premium Beer (bottle) *Corona, Beck's* keg price & selection varies \$ 6.00 ea.

Premium Beer (bottle) *Lagunitas IPA* \$ 450.00 keg \$ 7.00 ea.

Non-Alcoholic Beer (bottle) *O'Douls* \$ 5.50 ea.

Soft Drinks \$ 3.00 ea.

Bottled Water / Sparkling Mineral Water \$ 3.00 ea.

CASH BAR PRICES

Well Brands \$ 7.50 ea.

Jim Beam, Beefeater, Bacardi, Cutty Sark, Jose Cuervo, Smirnoff, Korbel Brandy

Call Brands \$ 8.50 ea.

Tanqueray, J&B, Jack Daniels, Baileys, Kahlua, Captain Morgan, Ketel One

Premium Brands Patron \$ 11.50 ea.

Cordials *Grand Mariner, Courvoisier* \$ 9.50 ea.

Wine (glass) *Ehret Family Sauvignon Blanc & Knights Raven Red Table Wine* \$ 9.00 ea.

Wine (glass) *Kendall-Jackson Vintner's Reserve Chardonnay* \$ 10.00 ea.

Domestic Beer (bottle) *Bud, Coors Light* \$ 6.00 ea.

Premium Beer (bottle) *Corona, Beck's* \$ 6.50 ea.

Premium Beer (bottle) *Lagunitas IPA* \$ 7.50 ea.

Non-Alcoholic Beer (bottle) *O'Douls* \$ 6.00 ea.

Soft Drinks \$ 3.25 ea.

Bottled Water / Sparkling Mineral Water \$ 3.25 ea.

BAR MINIMUMS

Minimum sales of **\$300.00** per Full Bar (Beer, Wine, and Liquor) or **\$250.00** per Beer & Wine Station required.

If Bar Minimums are not achieved, client will be charged the difference between the actual sales and minimum as established above. (*Hosted and non-hosted bars*)

Bar Staffing: We will provide the service of one bartender per 100 guests for maximum 5 hours.

Bartender charge is **\$50.00** per bar.

Cocktail Server: Cocktail Server charge is **\$50.00** per server. No minimum required.

Corkage Fee* (*per 750ml bottle*) \$12.00 ea.

**Only permitted in conjunction with seated lunch or dinner service and is not served at a banquet bar.*

State Law mandates that alcoholic beverages can only be served to persons 21 years and older. Furnishing an alcoholic beverage to a person under 21 is a misdemeanor and first time offense carries a minimum fine of \$3,000.00 plus unspecified hours of community services and/or alcoholic rehab training. The hotel expects the fullest support and assistance from all clients in regards to the pertinent ABC laws. Anyone appearing to be less than 30 years of age and requesting alcoholic beverage service will be asked for identification. Accepted forms of I.D. are: California Driver's License, California I.D. Card, Passport, or Military I.D. I.D. must be valid and must show Picture, Date of Birth, Height, Color of Hair, Color of Eyes, and Date of Expiration. **No I.D., No Service.**