Let the Celebration Continue...

2017-2016

Wedding After Party

Renee Belanger
Catering Sales Coordinator
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2777 Fourth Street | Santa Rosa | CA | 95405
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Late Night Snacks

- 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: $150
- Artichoke, Jalapeno & Crab Dip, Sliced Breads: $100
- Crown of Jumbo Prawns, Fiery Lime Cocktail Sauce (2 per): $110
- Flamingo Spinach Dip, Sliced Baguette: $75
- 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

Minimum Order 2 Dozen Per Item Required

- Ahi Poke Bites, Sourdough Crostini, Wasabi Aioli: $36.00 dozen
- Camellia Goat Cheese, Seville Marmalade, Toasts: $30.00 dozen
- Point Reyes Herb Cream Cheese, Endive Spears, Spiced Walnuts: $31.00 dozen
- Roma Bruschetta, Tomato, Garlic, Fresh Basil, Crostini Toasts: $27.50 dozen
- Prosciutto, Fresh Mozzarella, Pesto Pockets: $30.00 dozen
- Finger Sandwiches, Turkey & Swiss, Ham & Cheddar: $27.50 dozen
- North Coast Smoked Salmon, Rye, Herb Mascarpone: $30.00 dozen
- Petite Artichokes, Pepper Crab Filling: $31.00 dozen
- Caprese Skewers, Bocconcini, Grape Tomatoes, Fresh Basil: $30.00 dozen
- Pinwheel Wraps, Turkey, Pesto, Roasted Peppers: $27.50 dozen
- Sonoma Pepper Jack, Toscana Salami, Pumpernickel Toasts: $27.50 dozen

The Bar

One bartender required per 50 people. Each Bartender requires a $50 labor fee and a $500 minimum beverage sales. 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)