



SAMPLE CATERING MENUS

For Celebrations
of Life

PASSED APPETIZERS

Snake Bites

*(Bacon Wrapped Jalapeño Peppers
stuffed with Garlic Seasoned Cream
and Cheddar Cheeses)*

Master Class Pork Baby Back Ribs
(Grilled on Site)

Master Class Beef Ribs
(Grilled on Site)

**Fig Jam, Caramelized Onion,
and Gorgonzola Crostini**

**Cream Cheese, Medjool Dates, and
Liquid Gold Jalapeño Candy Crostini**

**Cherry, Goat Cheese,
and Walnut Crostini**

Burrata Bruschetta

LUNCH SALADS

**Walnuts, Pumpkin Seeds,
Figs & Balsamic**

**Arugula with Shaved Parmesan
and Balsamic**

Kale Crunch Salad
*(Lacinato Kale, Carrot, Apple, Craisins,
Goat Cheese, Candied Pecans. Spiced
Apple Cider Vinaigrette)*

**Spinach/Arugula, Shaved Carrot, Feta,
Mango, Sliced Almonds, Craisin with
Balsamic**

*Additions: Seared Alaska Birch Maple
Syrup Salmon, Marinated Grilled Steak,
Berbere Chicken*

DISPLAYED APPETIZERS

**Fully Loaded Charcuterie
and Crudité Boards**

**Baby Spinach, Artichoke Hearts,
and Piquillo Pepper Dips**

Dipping Vegetables

Gourmet Crackers

MINNIE'S PULLED PORK SANDWICH EXTRAVAGANZA

Flying W BBQ Sauce

Sweet and Spicy Pickle Chips

Jalapeño Slices

Horseradish Sauce

Flying W Coleslaw

Flying W Potato Salad

**Falafel with Sautéed Vegetables
(Yellow and Green Squash, Cremini
Mushrooms,**

***Additions: Seared Alaska Birch Maple
Syrup Salmon, Marinated Grilled Steak,
Berbere Chicken***



CHUCKWAGON LUNCH/DINNER

- Arugula and Shaved Parmesan with Balsamic Vinaigrette
- Smoked Brisket
- Berbere Chicken
- Baked Potato with Cheddar Cheese and Sour Cream
- Flying W Trail Beans
- Corn Elote
- Dutch Oven Biscuits with Butter and Honey

SNAKE RIVER COWBOY STEAK LUNCH/DINNER

- Snake River Farm Bone-in Ribeye
- Beurre Maître d'Hôtel
- Bearnaise Sauce
- Roasted Garlic Potato Puree
- Shallot-Infused Jumbo Asparagus
- Raisin Pecan Rolls

CARVERY STATION A

- Smoked Prime Rib of Beef
- Natural Jus
- Caramelized Onion and Blue Cheese Compote
- Hawaiian Butter Rolls

SALMON LUNCH/DINNER

- Alaska Birch Maple Syrup Verlasso Salmon
- Beurre Maître d'Hôtel
- Hasselback Potatoes with Cheddar Cheese
- Charred Broccolini with Garlic and Walnuts
- French Baguette with Irish Butter

CARVERY STATION B

- Swiss Raclette Wheel
- Cabernet Bread Rustica
- Baguette
- Baby Yukon Potato

- Zuarina Prosciutto di Parma
- Apple Slices
- Cornichons



HOME-MADE PIE BAR

- Cherry
- Triple Berry
- Banana Cream
- Coconut Cream
- Pecan
- Chocolate Cream
- Lemon Cream
- Strawberry Rhubarb
- Dutch Apple
- Double Crust Apple

HOME-MADE CHEESECAKE BAR

- Brulee Blueberry
- Monster Plain
- New York
- Brownie
- Citrus
- Raspberry
- Raspberry White Chocolate
- Cheese Ricotta

ICE CREAM BAR

- Vanilla Ice Cream
- Chocolate Ice Cream
- Coffee Ice Cream
- Raspberry Sorbet
- Mango Sorbet

ICE CREAM TOPPINGS

- Hershey's Chocolate Syrup
- Butterscotch Syrup
- Chocolate Sprinkles
- Rainbow Sprinkles
- Chopped Peanuts
- Whipped Cream
- Maraschino Cherries
- Fresh-Cut Strawberries
- Coconut Shavings
- Sliced Bananas

These sample menus are just the beginning—our culinary team will work with you to craft a menu that reflects your style, your love story, and your vision for the perfect day. From elegant plated dinners to decadent dessert spreads, every dish is thoughtfully prepared to delight your guests and create lasting memories. Contact us today to begin designing a wedding menu as unique and unforgettable as your celebration.

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