

## **An Evening at the Flagler**

*A Formal Dinner Party with "turn of the century" elegance*

### **Guest Greeting**

*As Guests enter the Grand Marble Hall they will be greeted with Chilled Champagne, White Wine and sparkling water. Waiters will pass a selection of hot and cold hors d'oeuvres. Docents will be available at the door of each room to tell it's history and point out items of interest.*

### **Butler-Served Hors d'oeuvres**

Presented on Silver Trays with Fresh Blossom Garnish

#### **Warmed**

*Seared Sea Scallop with Aged Balsamic Vinegar on Garlic Potato Crisps  
Miniature Portabello and Fontina Purses  
Petite Capellini Pasta Flans with Roasted Red Pepper Aioli  
Zesty Smoked Chicken Cornicopias*

#### **Cold**

*Seared Tuna on "Ming Tsai" Sesame Crackers with Wasabi Cream  
Succulent Sliced Tequilla Lime Duck Breast with Papaya Salsa  
Vine-Ripe Tomato-Olive Tartlet*

### **Menu**

#### **Salad Fantasy**

*Crisped Gourmet Baby Lettuces, Tomato Pearls, European Cucumber and  
Blanched Asparagus Roasted Red Pepper Dressing  
Bakery Hearth Rolls & Creamery Butter*

#### **Dual Entrée**

*Cracked Pepper Roasted Filet of Beef  
Balsamic glazed red onion and basil oil  
&  
Gold Coast Crab Cake with Spicy Remoulade  
Potato Gallette  
&  
Fresh Garden Vegetable Medley*

#### **Dessert**

##### **Cabernet Pear Tart**

*A Creamy Almond Pastry cream is topped with pears and covered with a Cabernet Wine Jelly glaze. Garnished with Whipped Cream And Strawberry.*

*Fresh Brewed Regular and Decaffeinated Colombian Coffee  
Assorted Hot Teas from Around the World*