

Catering Concepts



OFF PREMISE WEDDING DINING SERVICES

www.floscollectionmi.com



PREPARED FOR:



BENVENUTI DEI FRATELLI UCCELLO!

“Welcome from the Uccello Brothers!”

ABOUT US

The Flo's Collection was founded on April 29th, 2011 by Daniele and Davide Uccello. It was a dream the two brothers had since they started working for their father at an early age. Daniele has always had a passion for cooking and Davide has always had a passion for service. It was a match from day one! Davide was 19 and Daniele was 24 when the two brothers started talking about it. There was little support from anyone besides their father and mother Salvatore and Franca Uccello, others thought they were too young. The two Sicilian born brothers never gave up, and after years of persistence, it finally happened! Ever since then the two brothers and their management team have been committed to providing excellent service and authentic Italian food to your event at the right value.

OUR CATERING STYLE

Catering Concepts' process is designed with the host in mind. Planning an event is a very stressful and time consuming matter. The great part is that we are here to help! We expect the planning process to be stress-free and smooth. Catering Concepts also makes sure that you enjoy your event instead of having to work it. All of our recipes are inspired by our Sicilian heritage and have been passed on from generation to generation, until we decided to share them with you. We use the highest quality, freshest ingredients available, many of which come directly from Italy. This menu will be your guide through our planning process. These menu offerings are pre-designed options based on the requests of past guests. Our Chef can also create custom plates for many specialty or themed events.

OUR PROMISE TO YOU

Catering Concepts will cater to your every need. If you have a special request of any kind please don't hesitate to ask. If we can do it for you we will be more than happy to. If we cannot, then we will help you find someone who can!

SETUP STYLES + SERVICE LEVELS

BUFFET STYLE

All buffets include linens for buffet tables, as well as staff for setup, teardown and maintenance of the buffet.

STANDARD LEVEL

This buffet level includes disposable plates, napkins and silverware. For the Barbeque & Grill Menus we will provide our own grill and our staff will grill on site when appropriate. **+ \$2 per person (venue permitted)**

THE FULL SERVICE LEVEL + \$5 per person

FAMILY STYLE

This setup brings the traditions of Italy to your special event! All of your selected menu items are served in large bowls and platters to each table of guests.

+ \$6 per person

PLATED SERVICE

We bring five-star service to your event! This level includes professional servers delivering each prepared plate to your guest tables.

+ \$6 per person

LIVE STATIONS

Interactive food stations are a great way to breathe new life into your reception. In place of a “one size fits all” plated menu, take the opportunity to get your guests up and out of their seats, enjoying themselves. Food stations bring some much needed fun and excitement to any event, and there are many food station options that give your guests the opportunity to not only build their perfect meal, but to mingle, relax and enjoy fine food and drinks in the process.

Ask for details about our Soup Station, Pasta Station, Potato Bar, and more!

FULL SERVICE BUFFET, PLATED, AND FAMILY STYLE SERVICES INCLUDE:

- Guest table linens
- Linen napkins
- China
- Silver flatware
- Salt & pepper shakers
- Water service
- All staff needed for event

A LA CARTE MENU

APPETIZERS (prices are per person)

Meatballs w/ Meat Sauce <i>Hand rolled and served in our homemade meat sauce.</i>	1.50
Tomato Bruschetta (2 pc) <i>Diced tomatoes, onions, and fresh garlic tossed with virgin olive oil and balsamic vinegar, then topped with asiago cheese. Served on grilled Italian bread.</i>	1.75
Margherita Dip <i>Creamy Boursin cheese nestled in a tomato, olive oil, garlic & onion dip. Topped with fresh pesto sauce and served with herb-romano flatbread.</i>	3.00
Franca's Arancini <i>Stuffed risotto balls with ground beef, peas, and special seasonings rolled in Sicilian bread crumbs and lightly fried golden brown.</i>	2.00
Caprese Skewer (2 pc) <i>Fresh mozzarella, tomato & basil drizzled with a balsamic glaze.</i>	2.75
Tortellini Skewer <i>Cheese tortellini, grape tomatoes, fresh spinach, and fresh cut peppers drizzled with Italian dressing.</i>	2.50
Shrimp Cocktail Shooter <i>Chilled jumbo tiger shrimp with a touch of our homemade cocktail sauce.</i>	3.50
Fresh Veggie Shooter <i>Creamy vegetable dip, a carrot stick, celery stick and a grape tomato on a bamboo skewer. <i>These make for an amazing presentation!</i></i>	2.00
Stuffed Mushroom Caps <i>Mushroom caps stuffed with our homemade sausage, seasoned breadcrumbs and cheese.</i>	2.00
Grilled Chicken or Steak Skewers <i>Marinated chicken or steak with fresh peppers and onions.</i>	3.50
Spinach and Artichoke Dip <i>Served with romano flatbread and tortilla chips.</i>	3.00
Chicken Wings (2 pc) <i>Served with your choice of dipping sauce.</i>	2.00

SALADS (prices are per person)

All salads come with choice of 2 dressings.

Ranch French Fat Free Ranch Italian 1000 Island Caesar Raspberry Vinaigrette Balsamic Vinaigrette

House Salad <i>Cucumbers, grape tomatoes, red onions & croutons.</i>	2.00
Caesar Salad <i>Crisp hearts of romaine with a side of our signature Caesar, seasoned croutons & asiago cheese.</i>	2.00
Floberry Salad <i>Crisp hearts of romaine with fresh strawberries and blueberries, candied walnuts & feta cheese.</i>	3.00
Riviera Salad <i>Mixed greens topped with fresh strawberries, grilled pineapple, cashews, tomatoes, and julienned swiss cheese.</i>	3.00

Add fresh baked dinner rolls and whipped butter to your salad for an additional \$1 per person.

ENTREES (prices are per person)

BEEF & PORK

Grilled Top Sirloin	4 oz. 6.00	8oz. 11.00
<i>Thick and juicy center cut sirloin, char-grilled to perfection.</i>		
Homemade Italian Sausage & Peppers		7.00
<i>Grilled Italian sausage links made from freshly ground pork and seasonings, hand stuffed by our chef and covered in peppers, onions, & tomato sauce. A flavor you truly cannot find anywhere else.</i>		
Shaved Prime Rib		12.00
<i>Slow-cooked seasoned prime rib, cooked medium rare to medium and sliced into 8oz. slices.</i>		
Smoked Beef Brisket		10.00
<i>Seasoned beef brisket, slow-cooked for twelve hours until moist and tender. A taste you won't forget!</i>		
Sliced Hickory Smoked Ham		7.00
Grilled Pork Tenderloin Medallions		9.00
Savory Sliced Roast Beef & Gravy		7.00

POULTRY

Sicilian Chicken		6.00
<i>Mouth-watering chicken breast marinated with olive oil, lemon juice & rosemary and breaded, then grilled over an open flame.</i>		
Chicken Marsala		8.00
<i>Tender chicken breast dusted with flour and sauteed with olive oil, fresh mushrooms, and a splash of Marsala wine.</i>		
Chicken Parmigiana		8.00
<i>Lightly breaded chicken breast with a zesty tomato sauce and melted mozzarella cheese.</i>		
Stuffed Chicken Scaloppini		10.00
<i>Tender Italian breaded chicken cutlets stuffed with a special blend of cheeses and capicola ham, baked until golden brown, and topped with our homemade tomato cream sauce.</i>		
Bruschetta Grilled Chicken		8.00
<i>Marinated, and sicilian breaded or herb-grilled chicken breast topped with bruschetta tomatoes and fresh mozzarella cheese.</i>		
Grilled Marinated Chicken Breast		5.00
<i>Marinated in your choice of Italian seasoning or garlic and fresh rosemary.</i>		
Sliced Oven Roasted Turkey Breast		6.00

SEAFOOD

Tilapia Filet		8.00
<i>Lightly dusted in our specially seasoned flour and sauteed until golden brown. Topped with a fresh mango salsa.</i>		
Grilled Salmon		11.00
<i>A 6 oz. grilled salmon filet, topped with your choice of sundried tomato, dill alfredo, or teriyaki glaze.</i>		

SIDES 2.00 each (per person)

Asiago Garlic Mashed Potatoes
Garlic Bread
Assorted Dinner Rolls

Oven Roasted Seasonal Vegetable
Grilled Asparagus
Roasted Rosemary Redskin Potatoes

** Prices may vary for vegetables that are out of season.*

PASTA

Create-your-own pasta priced by the sauce.

CHOOSE YOUR PASTA:

Spaghetti, Farfalle, Penne, or Fettuccini

CHOOSE YOUR SAUCE:

Tomato 5.50

A light and robust sauce that's full of flavor.

Tomato Cream 6.00

A wonderful mix of our homemade tomato sauce and cream.

Meat 5.50

Our traditional family recipe made with ground beef and homemade sausage.

Alfredo 6.00

Our rich and creamy family recipe passed down through generations.

Primavera 7.00

Fresh from the garden! Mushrooms, broccoli, cauliflower, and carrots sauteed with fresh basil in a pecorino cream sauce.

Creamy Pesto 6.00

A creamy fresh basil, pine nut, and olive oil sauce straight from the heart of Sicily.

Seafood Alfredo 9.00

An abundant mixture of succulent shrimp, scallops, and crab meat. Sauteed with garlic and blended with our homemade alfredo sauce.

CHOOSE YOUR ADD-ONS:

2 Meatballs

3.00

Crumbled Italian Sausage

2.00

Grilled Chicken Breast

2.50

Scallops

4.00

Sauteed Tiger Shrimp (4pc)

5.00

SPECIALTY PASTA

Tortellini

Prepared to please, cheese-stuffed pasta sauteed with fresh mushrooms, diced tomatoes and fresh basil. Tossed with a pecorino cream sauce and our special seasonings.

7.00

Lasagna

Layers of lasagna noodles, melted cheese and our zesty homemade meat sauce baked until bubbling.

8.00

7-Cheese Lasagna

A tasty blend of mozzarella, colby, ricotta, romano, Swiss, asiago, and gorgonzola cheeses melted in layer-upon-layer of pasta and sweet tomato sauce.

7.00

DESSERTS

All desserts are prepared by our pastry chef and require a 48-hour lead time.

Tiramisu (min. 15 guests)

4.00

Cannoli

2.50

Italian Cake with Fresh Fruit (min. 15 guests)

3.00

Mini Fruit Pizza Sugar Cookies Topped with Fresh Kiwi, Blueberry and Strawberry.

2.00

Chocolate Covered Strawberries

2.00

Fresh Fruit Skewers

2.50

Cream Puff & Strawberry Skewers w/ Chocolate Drizzle

3.50

Assorted Seasonal Pies

2.50

Need cake service?

• We can cut, plate, & serve your cake for an additional \$1.50 per person.

BEVERAGES

\$1.50 PER PERSON

Coffee Service

Includes dark roast, regular and decaf coffee. Served with sugar, creamers, stir sticks, and coffee cups.

Sparkling White Punch

Iced Tea

Lemonade

Canned Soft Drinks (Coke Products)

Bottled Water

SPECIALTY PACKAGES

Packages can be served in any style.

La Venezia

\$22 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-Tossed House Or Caesar Salad
Spinach Artichoke Dip

ENTREES

Grilled Top Sirloin (4oz)
Bruschetta Chicken (5oz)

SIDES

Garlic Smashed Potatoes
Roasted Seasonal Vegetables

Otto Cannoli

\$22 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Caprese Skewers

ENTREES

Sicilian Chicken (5oz)
Italian Sausage & Peppers (4oz)

SIDES

Penne with Alfredo
Roasted Seasonal Vegetables

Per Tutti

\$23 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Margherita Dip

ENTREES

Stuffed Chicken Scaloppini
Penne with Tomato Cream

SIDES

Roasted Seasonal Vegetables

Flo's Favorite

\$24 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Margherita Dip
Bruschetta

ENTREES

Fresh Grilled Salmon (4oz)
Chicken Marsala (5oz)

SIDES

Garlic Smashed Potatoes
Roasted Seasonal Vegetables

APPETIZER & PARTY TRAYS

All costs are per person (minimum of 15 people).

Gourmet Fruit & Cheese Tray <i>All sizes include fresh cut seasonal fruits & berries, assorted cubed gourmet cheeses & crackers.</i>	3.00
Appetizer Tray <i>Capicola, summer sausage, pepperoni, salami, assorted cubed & bar cheese, queen pimento stuffed olives, & assorted crackers.</i>	3.00
Fresh Fruit Tray <i>An assortment of the season's freshest fruits & berries.</i>	2.50
Fresh Vegetable Tray <i>Broccoli buds, celery sticks, baby carrots, cucumber, grape tomatoes & vegetable dip.</i>	2.00
Cheese Tray <i>Cubed cheddar, Swiss, Pepperjack and Bar Cheese served with assorted crackers.</i>	2.50
Gourmet Cheese Tray <i>Havarti, baby brie, Boursin, gouda, cranberry rolled goat cheese, grapes, assorted crackers & french baguette.</i>	3.00
Cocktail Shrimp <i>Jumbo cocktail shrimp served with cocktail sauce.</i>	3.00
Mini Croissant Sandwich Tray <i>Mini butter croissants filled with an all white meat chicken salad or ham salad.</i>	3.00
Antipasto Tray <i>Marinated mushrooms, artichoke hearts, grape tomatoes, fresh mozzarella, provolone, salami, capicola, and assorted olives served with french baguettes and assorted crackers.</i>	3.50

Appetizer & party trays may be added to any custom menu.
All trays include plates and napkins.

THE AFTERGLOW

PIZZA BUFFET

Comes with disposable plates & napkins.

Up to 3 Toppings per pizza.
Maximum of 4 Pizza varieties.

\$12 PER PERSON

Add breadsticks for \$1 more (per person)

FLO'S
COLLECTION