

Off Premise Wedding Services

Prepared for:

CATERINGCONCEPTS.ORG



Benvenuti Dei Fratelli
UCCELLO!
"Welcome from the Uccello Brothers!"

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 began working for their father as kids. It was a match from day one! Davide was 19 and Daniele was 24 when they began working on their dream of running their own restaurant. While some thought they were too young to open their own business, their father and mother, Salvatore and Franca Uccello were 100% supportive of the two Sicilian born brothers. They never gave up, and after years of persistence, it finally happened!

Since then Daniele and Davide, along with their management team, have been committed to providing authentic Italian food and excellent service to your celebrations.

The Catering Concepts' Style is designed with the host in mind. Planning an event can be stressful and time consuming. That's where we come in! We expedite the planning process so you can enjoy a stress-free and smooth evening with your family and friends.

All of our recipes are inspired by our Sicilian heritage and have been passed on from generation to generation. We use the highest quality, freshest ingredients available, many of which come directly from Italy. This menu will help guide you through our planning process.

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. We will be more than happy to accommodate you. However, if we cannot, 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 serviceware.
THE FULL SERVICE LEVEL + 6.00 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.
+ 7.00 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.
+ 7.00 per person*

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

China Silver Flatware Salt & Pepper Grinders Water service All Staff needed for event

Napkins 25¢ per person. Table cloths \$27 per table.

A La Carte Menu

Appetizers (prices are per person)

Meatballs w/ Meat Sauce	3.00
<i>Hand rolled and served in our homemade meat sauce.</i>	
Tomato Bruschetta (2 pc)	2.25
<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>	
Margherita Dip	3.00
<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>	
Caprese Skewer (2 pc)	3.00
<i>Fresh mozzarella, tomato & basil drizzled with a balsamic glaze.</i>	
Shrimp Cocktail Shooter	3.50
<i>Chilled jumbo tiger shrimp with a touch of our homemade cocktail sauce.</i>	
Fresh Veggie Shooter	2.00
<i>Creamy vegetable dip, a carrot stick, celery stick and a grape tomato on a bamboo skewer. These make for an amazing presentation!</i>	
Stuffed Mushroom Caps	2.00
<i>Mushroom caps stuffed with our homemade sausage, seasoned breadcrumbs and cheese.</i>	
Grilled Chicken or Steak Skewers	3.50
<i>Marinated chicken or steak with fresh peppers and onions.</i>	
Spinach and Artichoke Dip	3.00
<i>Served with romano flatbread and tortilla chips.</i>	
Chicken Wings (2 pc)	2.50
<i>Served with your choice of dipping sauce.</i>	

Salads (prices are per person)

All salads come with choice of 2 dressings:

Ranch French Italian Caesar Poppyseed Balsamic Vinaigrette

House Salad	3.00
<i>Cucumbers, grape tomatoes, red onions & croutons.</i>	
Caesar Salad	3.00
<i>Crisp hearts of romaine with a side of our signature Caesar, seasoned croutons & asiago cheese.</i>	
Floberry Salad	4.00
<i>Crisp hearts of romaine with fresh strawberries and blueberries, candied walnuts & feta cheese.</i>	
Riviera Salad	4.00
<i>Mixed greens topped with fresh strawberries, grilled pineapple, cashews, tomatoes, and julienned swiss cheese.</i>	

Add fresh baked dinner rolls and whipped butter to your salad for an additional 1.00 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		15.00
<i>Slow-cooked seasoned prime rib, cooked medium rare to medium and sliced into 8oz. slices.</i>		
Smoked Beef Brisket		12.00
<i>Seasoned beef brisket, slow-cooked for twelve hours until moist and tender. A taste you wont forget.</i>		

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		10.00
<i>Lightly breaded chicken breast with a zesty tomato sauce and melted mozzarella cheese.</i>		
Stuffed Chicken Scaloppini		8.00
<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		5.00
<i>Marinated, and sicilian breaded or herb-grilled chicken breast topped with bruschetta tomatoes and fresh mozzarella cheese.</i>		
Grilled Marinated Chicken Breast		
<i>Marinated in your choice of Italian seasoning or garlic and fresh rosemary.</i>		

SEAFOOD

Shrimp Scampi Skewers		8.00
<i>Sauteed Tiger Shrimp tossed in a garlic herb butter sauce with a hint of red pepper flakes</i>		
Grilled Salmon		12.00
<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.*

Need cake service?

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

Pasta Create-your-own pasta priced by the sauce

CHOOSE YOUR PASTA:

Spaghetti, Farfalle, Penne, or Fettuccini

CHOOSE YOUR SAUCE:

Tomato <i>A light and robust sauce that's full of flavor.</i>	5.50
Tomato Cream <i>A wonderful mix of our homemade tomato sauce and cream.</i>	6.00
Meat <i>Our traditional family recipe made with ground beef and homemade sausage.</i>	5.50
Alfredo <i>Our rich and creamy family recipe passed down through generations.</i>	6.00
Primavera <i>Fresh from the garden! Mushrooms, broccoli, cauliflower, and carrots sauteed with fresh basil in a pecorino cream sauce.</i>	7.00
Creamy Pesto <i>A creamy fresh basil, pine nut, and olive oil sauce straight from the heart of Sicily.</i>	6.00
Seafood Alfredo <i>An abundant mixture of succulent shrimp, scallops, and crab meat. Sauteed with garlic and blended with our homemade alfredo sauce.</i>	9.00

CHOOSE YOUR ADD-ONS:

Meatballs (2ea) 3.00 Crumbled Italian Sausage 2.50
Grilled Chicken Breast 3.00 Scallops 4.00 Sauteed Tiger Shrimp (4pc) 5.00

Specialty Pasta

Tortellini <i>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.</i>	7.00
Lasagna <i>Layers of lasagna noodles, melted cheese and our zesty homemade meat sauce baked until bubbling.</i>	8.00
7-Cheese Lasagna <i>A tasty blend of mozzarella, colby, ricotta, romano, Swiss, asiago, and gorgonzola cheeses melted in layer-upon-layer of pasta and sweet tomato sauce.</i>	8.00

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

Tiramisu (min. 15 guests)	4.00
Cannoli (make it a Cannoli Pyramid for 1.00 more!)	4.00
Italian Cake with Fresh Fruit (min. 15 guests)	4.00
Mini Fruit Pizza Sugar Cookies Topped with Fresh Kiwi, Blueberry and Strawberry.	3.00
Chocolate Covered Strawberries	2.00
Fresh Fruit Skewers	2.50
Cream Puff & Strawberry Skewers w/ Chocolate Drizzle	3.50

Beverages

2.00 PER PERSON

Coffee Service

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

Iced Tea

Lemonade

Canned Soft Drinks (Coke Products)

Bottled Water

Hot Chocolate

Specialty Packages

Packages can be served in any style.

La Venezia

24.00 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*

Per Tutti

24.00 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

Otto Cannoli

26.00 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*

Flo's Favorite

26.00 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>	3.50
Appetizer Tray <i>Capicola, summer sausage, pepperoni, salami, assorted cubed & bar cheese, queen pimento stuffed olives, & assorted crackers.</i>	3.50
Fresh Fruit Tray <i>An assortment of the season's freshest fruits & berries.</i>	3.00
Fresh Vegetable Tray <i>Broccoli buds, celery sticks, baby carrots, cucumber, grape tomatoes & vegetable dip.</i>	2.50
Cheese Tray <i>Cubed cheddar, Swiss, Pepperjack and Bar Cheese served with assorted crackers.</i>	3.00
Gourmet Cheese Tray <i>Havarti, baby brie, Boursin, gouda, cranberry rolled goat cheese, grapes, assorted crackers & french baguette.</i>	3.50
Cocktail Shrimp <i>Jumbo cocktail shrimp served with cocktail sauce.</i>	3.50
Mini Croissant Sandwich Tray <i>Mini butter croissants filled with an all white meat chicken salad or ham salad.</i>	3.50
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>	4.00

*Appetizer & party trays may be added to any custom menu.
\$1 per person for passed appetizers.
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.

12.00 PER PERSON

Add breadsticks for \$1 more (per person)

Catering  *Concepts*

FL  S
COLLECTION