



5flavors

WHERE FLAVOR BEGINS

distinctive sophisticated deliciously organic

We take pride in sustainability that extends beyond using organic, sustainable food from local vendors. Whether its using biodegradable cutlery or zero environment impact packaging, we go the extra mile in reducing our carbon footprint while creating dishes that are both delicious and beautiful.

At 5flavors, every menu we create is customized to match your taste and style. We match our passion for food with our commitment to quality. We assemble the freshest and finest seasonal ingredients, present them with flair and beauty and take care of our clients and guests with gracious, friendly and professional service.

breakfast

small plates (35 person minimum)

Honey and Mint Infused Fruit Salad with House Made Granola. Drizzled with Vanilla Pomegranate Yogurt ~ \$11.95

New York Style Bagel with Honey Cured Salmon Grav Lox, Fresh Caper Berries, Candied Red Onions and Garlic Whipped Cream Cheese ~ \$14.95

Ricotta Tartlet atop a Fresh Tomato, Basil and Black Olive Salad Drizzled with a Lemon Thyme Vinaigrette ~ \$10.95

Maple Pancake Cups filled with Butter Pecan Cream Cheese and Garnished with Fresh Mint ~ \$11.95

large plates (35 person minimum)

Cottage Cheese and Buttermilk Pancakes topped with a Sautéed Peach and Roasted Fig Simple Syrup ~ \$13.95

Roasted Poblano Pepper and Egg Tart Filled with Italian Sausage, Provelone Cheese and Sundried Tomatoes Served with Fingerling Potato Hash ~ \$15.95

Blackened Shrimp Benedict Made with Fresh Baked Brioche Capicola Ham and Soft Poached Eggs Drizzled with Hollandaise ~ \$18.95

Goat Cheese Quiche with Sautéed Spinach and Crispy Pepper Bacon Topped with Tomato ~ \$13.95

breakfast

large plates - continued

Traditional Eggs Benedict with Black Forest Honey Ham and Lemon Hollandaise ~ \$16.95

Blue Crab and Brie Cheese Soufflé with Wilted Greens and Maple Syrup Glaze ~ \$16.95

Banana Walnut Stuffed French Toast topped with Fresh Berry Compote and Caramelized Cane Sugar ~ \$14.95

*All large plates are served with minted fruit salad, roasted fingerling potato hash, coffee and hot tea

pastries (one dozen)

Baker's Muffin Rack- House Made Varietal Muffins with Sweet Cream Butter ~ \$18.95

Grandmas Sticky Buns- House Made topped with Fresh Caramel Sauce ~ \$20.00

Cinnamon Rolls- Extraordinarily Large and Still Warm with Walnut Whipped Butter ~ \$20.00

Beignets- New Orleans Classic filled with Your Choice of Apples and Cinnamon, Cream Cheese and Cherry, Strawberry Jam or Nutella ~ \$21.00

Croissant- Buttery Croissants Served with Nutella, Homemade Preserves and Whipped Butter with Fresh Mint ~ \$16.95

breakfast

performance stations (minimum of 35 people)

Eggs Anyway Station with Five Customer Selected Toppings ~ \$9.95

Crepe Filling Station with Five Customer Selected Fillings ~ \$11.95

Omelet Station with Five Customer Selected Toppings ~ \$9.95

Belgium Waffle Station with Whipped Cream, Berries, Nuts, Whipped Butter and Chocolate Chips - self serve ~ \$9.95

boxed meals

boxed lunch (20 person minimum)

Peppercorn and Horseradish Encrusted Roast Beef, Aged White Cheddar, Whole Grain Mustard, Mixed Greens and Sliced Red Onion on Rosemary Foccacia. ~ \$14.75 per person

All Natural Pineapple and Molasses Baked Pit Ham, Swiss Cheese, Romaine Hearts and Roasted Garlic Aioli on Multigrain Wheat Slices.
~ \$13.50 per person

Cracked Pepper Roasted Turkey Breast with Cranberry Compote, Provolone and Fresh Spinach on a fresh baked croissant. ~ \$14.75 per person

Roasted Chicken Salad, Red Seedless Grapes, Toasted Walnuts and Chive Aioli on Brioche Slices. ~ \$13.95 per person

Herb Grilled Chicken Breast with Thick Cut Pepper Bacon, Provelone Cheese, Pesto Aioli and Bibb Lettuce Leaves on Fresh Baked Foccacia
~ \$13.95 per person

Lemon and Thyme Salmon Fillet, Fresh Spinach, Sliced Red Onion and a Kalamata Olive Spread on a Crunchy Baguette. ~ \$16.95 per person

Soy and Scallion Soaked Portobello with Marinated Cucumbers and Tomatoes, Mixed Greens and Sliced Brie Cheese on a Crunchy Baguette
~ \$11.95 per person

Spicy Capicola Ham and Prosciutto Topped with Romano and Provolone Cheeses, Fire Roasted Sweet Peppers, Bibb Lettuce, Lemon Thyme Vinaigrette and Red Onions on a French Batard. ~ \$14.50 per person

boxed meals

All sandwiches come with a mixed green salad tossed in our signature citrus vinaigrette dressing, a sweet treat from our weekly bakery selection and iced tea or freshly squeezed lemonade.

Side salad may be substituted select from the following: Yukon Dijon Crunch Potato Salad, Chip Variety, or House Pasta Salad

Service guaranteed with 24 hour notice

Delivery available with \$100 minimum order (fees may apply)

Additional items available please inquire

Side substitutions require a minimum of ten of each side substituted

meals on the go

Grilled Eggplant, Roasted Sweet Peppers, Herbed Port Salut Cheese & Chipotle Aioli Rolled in a Spinach Tortilla ~ \$11.95 per person

Sesame Salmon Fillet with Sweet Chili-Hoisin Glaze Served on a Bed of Artisan Lettuce, Red Pepper, Edamame Beans, Mandarin Orange Segments, Fried Wontons and Asian Vinaigrette ~ \$17.75 per person

Gram masala roasted Chicken 3 piece with Marinated and grilled vegetable couscous ~ \$12.75

5flavors Caesar Salad: Boston Bibb lettuce, Japanese bread crumbs, lemon preserves, diced tomato, shaved parmesan and green goddess dressing ~ \$10.00 With Chicken ~ \$13.49

Tuna Nicoise: Roasted Potatoes, Artichoke Hearts, Sliced Olives, Hard Boiled Eggs, Tomato Wedges, Fresh Green Beans and Albacore Tuna over Mixed Greens Drizzled with Lemon Thyme Vinaigrette ~ \$13.95

Curried Chicken Salad with Marinated Portobello's, Roasted Red Peppers, Toasted Cashews and Julienne Carrots and Celery Over Baby Spinach with Asian Vinaigrette ~ \$13.95

Mandarin Lump Crab Salad, Orange Supremes, Peas, Julienne Vegetables, Fried Wontons and Almonds Over Bibb Lettuce ~ \$15.95

*All salads come with focaccia bread, butter and a chocolate pecan cookie

hors d'oeuvres

Aside from the items listed in our catering guide, arrangements can be made to design a menu which reflects the special needs of your particular group. Our professional staff would be delighted to assist you in planning the details of your function to make it a truly special event.

cold side (based on 50 people)

Bruschetta with Vine Ripe Roma Tomatoes, Basil, and Balsamic Reduction on a Garlic Croustade ~ \$74.00

Prosciutto Wrapped Asparagus with Lemon Aioli ~ \$96.00

Grilled Spinach and Sun Dried Tomato Stuffed Flat Iron Steak on a Croustade with Chevre Cheese and Balsamic Syrup ~ \$136.00

Vietnamese Fresh Vegetable Spring Rolls Filled with Mango, Mint, Cilantro, and Toasted Coconut, Topped with Sweet and Sour Sauce and Sweet Sambal ~ \$85.00

Seared Rare Ahi Tuna Wrapped in Nori with Wasabi Aioli and Red Pepper Coulis ~ \$130.00

Sautéed Vegetable Ratatouille of the Season on Salted Crostini with Balsamic Reduction ~ \$85.00

Pan Seared Diver Scallop atop a Pea Puree, Finished with an Enoki Mushroom and Paprika Oil ~ \$230.00

White Tuscan Bean Puree on a Crostini with a White Anchovy Filet ~ \$79.00

Deviled Quail Egg Topped with Candied Fennel and Capers ~ \$100.00

Sliced English Cucumber with Curried Chicken Salad and Golden Raisins ~ \$79.00

[hors d'oeuvres]

cold side - continued

Bloody Mary Shooter, Rimmed with Celery Salt and Topped with a Peppercorn Crusted New York Strip Steak Satay ~ \$134.00

House Cured Coffee and Cumin Rubbed Pork Tenderloin with Shallot Mango Gastrique ~ \$98.00

Goat Cheese Quenelles in a Tasting Spoon with Gin Soaked Blueberries ~ \$128.00

Smoked Salmon Grav Lox Roll with Dill Cream Cheese and Lemon Oil ~ \$95.00

Smoked Mussel on Grilled Batard with Boursin Cheese and Micro Greens ~ \$130.00

Fresh Snapper Tomato Ceviche Shooter with Blue Corn Tortilla Straws ~ \$164.00

Sweet Pea Lobster Roll with Micro Greens and Citrus Aioli ~ \$market

Citrus Poached Prawns with Caramelized Onion Marmalade ~ \$124.00

Crab Salad Spoon with Lemon Gremolata ~ \$113.00

Beef Tartar Roll with Spinach, Remoulade Sauce and Chopped Egg ~ \$130.00

Julienne Vegetable Display Shooter with Buttermilk Ranch Dressing ~ \$79.00

Fruit Spoons with Mint, Ghost Chili, Honey and Orange ~ \$85.00

Tuna Poke on a Crispy Wonton with Ponzu and Brunoise Carrot ~ \$112.00

[hors d'oeuvres]

warm side (based on 50 pieces)

Portobello Mushroom Stuffed with Smoked Gouda, Bacon and Chives ~ \$96.00

Pan Seared Pork and Angus Beef Meatball Sliders with a Zesty Puttanesca Topped with a Chiffonade of Spinach and Shaved Reggiano ~ \$141.00

Rum Spritzed Coconut Encrusted Shrimp with Orange Marmalade ~ \$120.00

Prosciutto Wrapped Black Mission Fig Filled with Goat Cheese and Balsamic Tar ~ \$199.00

Tempura Fried Chicken Slider with Sesame Slaw and Wasabi Aioli ~ \$148.00

House Grind Tenderloin Beef Slider with Crispy Pancetta, Caramelized Onions and Garlic Aioli ~ \$146.00

Blue Corn Crusted Chicken Satay with Grilled Sweet Corn Cream and Cilantro ~ \$95.00

Pork Belly Chicharrones with Caviar Crème Fraiche ~ \$188.00

Port Salut Grilled Cheese with Tomato Roquefort Soup Shooter ~ \$124.00

Andouille Sausage Crostini with Truffled Mushroom Duxelle and Shaved Reggiano ~ \$80.00

Arancini with Kalamata Olive and Port Salut ~ \$86.00

Grilled New York Strip Satay with Blue Cheese Bacon Crème Fraiche ~ \$156.00

[hors d'oeuvres]

warm side - continued

Roma Tomato Tart Tatin with Basil Pesto and Feta Cheese ~ \$79.00

Baby Grilled Chicken Skewer with Sweet Chili Sauce ~ \$78.00

Croque Madam Ham and Cheese Bite topped with a Fried Quail Egg ~ \$194.00

Spaghetti and Meatball Spoons with Roasted Garlic Cream and Toasted Panko ~ \$125.00

Brie and Cheddar Mac n Cheese with Edamame and Parmesan Cracker ~ \$140.00

Sweet Potato Nachos with Barbacoa Pork Belly Snow Cone with Citrus Aioli ~ \$154.00

Garam Masala Pomme Frites with Curry Aioli in a Paper Cone ~ \$95.00

Green Top Carrot Fritters with Tomato Chutney ~ \$95.00

Green Curry Spiced Coconut Soup Shooters with Crispy Wonton Frittes ~ \$80.00

[hors d'oeuvres]

Also available as entrée portions
for an additional charge.

All entrée prices are buffet style
except noted otherwise and can
be served for an additional cost
of \$8.00 per person.

Chef Performance Stations [carved items]

Pesto Crusted Turkey Breast with Roasted Garlic Aioli, Dijon Mustard and
Caramelized Onion Relish ~ \$15.75

Classic Steamship Round of Beef with Horseradish Cream and Herbed
Mayonnaise ~ \$15.50

24 hour Brined Pork Loin with Dijon Crust Served with Tarragon
Aioli ~ \$13.25

Whole Roasted Beef N.Y. Strip with Bourbon Peppercorn and Dijon Cream
Sauces ~ \$17.75

Roasted Jalapeno Cornbread Stuffed Meat loaf (house ground burger), with
Spicy Creole Ketchup and Smoked Gouda Fondue ~ \$14.00

*All carved items are served with mini buns, homemade baked focaccia bread
and honey butter

[hors d'oeuvres]

Chef Performance Stations - continued [sauté items]

Pasta: Sweet Italian Sausage Tossed with Gemelli Pasta, Fresh Herbs, Parmesan Cheese and Tomato Basil Sauce -Served in a tapas style bowl ~ \$12.00

Mac n Cheese: Served with Edamame and Capicola Ham, Tossed with a Brie and Cheddar Sauce, Topped with Crispy Japanese Bread Crumbs - Served in a ramekin ~ \$12.00

Stir-Fry: Grilled Chicken Stir-Fry with Julienne Vegetables, Sweet Chili Sauce and Soba Noodles -Served in a take-out box with chop sticks ~ \$12.00

Chicken Masala: Sautéed Chicken Breast with a Mushroom Masala Wine Sauce Served with Angel Hair Pasta and Herbs - Served in a take-out box with chop sticks ~ \$12.00

Horseshoe: Ground Beef Burger and Tempura Battered Buffalo Chicken, Served with Brioche and Focaccia Toast, White Wine Cheddar and Beer Cheddar Sauces, Shoestring Fries, Bleu Cheese Crumbles and Garlic Aioli
Entrée ~ \$20.00
Tapas ~ \$10.00

entrée selections

All entrée salads available as side salad with entrée for \$3.95

Salads and Breads

Chopped Romaine Hearts with Olive Oil Poached Tomatoes, Basil Infused Croutons , Grated Parmesan and Balsamic Glaze ~ \$3.85

Artisan Lettuce with Candied Pecans, Port Infused Cranberries, Blue Cheese Crumbles and Pomegranate Vinaigrette ~ \$3.85

Baby Organic Spinach with Grilled Corn, Smoked Almonds, Red Onion Rings, Fresh Strawberries and a Lime Poppy Seed Vinaigrette ~ \$3.85

Baby Arugula, Shaved Fennel, Parmesan Cheese, Japanese Panko Croutons, Pine Nuts with a Red Wine Vinaigrette ~ \$3.85

Deconstructed Caesar: Romaine Hearts, Preserved Lemon, Bruinoise Tomato, Shaved Parmesan and Garlic Herb Japanese Bread Crumbs with Green Goddess Dressing ~ \$3.85

Boston Bibb Wedge with Bacon, Toasted Panko, Blue Cheese, Tomato and Cucumber with a Buttermilk Dressing ~ \$3.85

Pears and Blueberries with Roasted Walnuts, Green Onions and Mixed Greens Tossed in an Orange Vanilla Bean Vinaigrette ~ \$3.85

House Made Rosemary Focaccia Bread with Sweet Honey Butter ~ \$1.95

Olive Loaf with Truffle Butter ~ \$1.95

Grilled Cheese and Tomato Soup (bread) - Cheddar Bread Loaf with Tomato Whipped Butter and Sea Salt ~ \$1.95

Assorted Breads: French Baguettes, Olive Loaf and Focaccia with Whipped Butter ~ \$2.75

entrée selections

Chicken

Asian Style Coq au Vin with Sake Wine, Scallion Soba Noodle Sauté and Sesame Ginger Braised Bok Choy ~ \$17.90

Walnut Panko Chicken Breast and Dijon Cream Reduction with Buttermilk Whipped Potatoes, Thyme Roasted Green Top Carrots and Oyster Mushroom White Wine Glaze ~ \$17.95

Garam Masala Roasted 1/2 Chicken, Caramelized Onion Mashed Potato and Fried Brussels Sprouts with Carrots and Bacon broth ~ \$18.10

Saltimbocca Chicken Wrapped with Prosciutto Ham and Provolone Cheese over an Oyster Mushroom Cream Sauce, Potato Gratin and Sweet and Sour Asparagus ~ \$18.95

Blue Corn Fried Chicken with Sweet Corn Cream, Crunch Fried Potato Salad with Dijon, Red Cabbage Cole Slaw and Molasses Chipotle Corn Bread ~ \$18.75

Chicken Roulade, Stuffed with Artichoke Hearts, Sundried Tomato and Spinach Drizzled Sauce Supreme Served with Asparagus, Julienne Carrots and Whipped Caramelized Onion Potato ~ \$20.55

Pan Seared Airline Chicken Breast Topped with a Balsamic Fig Reduction and Natural Pan Jus, Potato Dauphinoise and Carrots Vichy ~ \$20.75

entrée selections

Seafood

Grilled Salmon with a Ginger Saffron Foam, Cauliflower Mash and Stir Fry of Asparagus and Red Pepper ~ \$19.20

Lump Crab Cakes with Jicama, and Red Pepper, Sweet Corn Bake with Shallot and Celery Leaf Butter Sauce ~ \$25.19

Grilled Halibut Over Asparagus and a Forest Mushroom Risotto with Caramelized Vidalia Onion Broth ~ \$26.10

Parmesan Crusted Snapper with Roasted Red Potato Coins, Seasonal Vegetable And Sweet Corn Butter Sauce ~ \$22.35

Pan Seared Salmon Filet with Mashed Potato Puree, Broccolini and a Lemon - Thyme Shallot Stew ~ \$19.10

Soy Lacquered and Seared Tuna Steak with Gingered Green Beans and Cabbage, Soba Noodles and Mango Chutney ~ \$26.85

Pecan Crusted Sea Bass, Warm Tarragon and Purple Potato Salad, Broccolini with a Sweet Corn Butter Sauce ~ \$48.80

Jerk Marinated Snapper Over Coconut Basmati Rice with Pineapple Salsa, Edamame and Julienne Carrots ~ \$25.50

Sautéed Prawns in a Star Anise and Pinot Gris Cream with Angel Hair Pasta and Julienne Vegetables ~ \$25.65

Pan Fried Perch with Roasted Olives, Preserved Lemon, Poached Fingerling Potatoes, Fresh Herbs and a White Wine Pan Sauce ~ \$27.40

entrée selections

beef

Charred N.Y. (Fillet) Steak with Julienne Vegetable, Roasted Garlic Mashed Potatoes and Sweet Onion Mustard Butter ~ \$28.50

Horse Radish and Peppercorn Roasted Prime Rib Au Jus with Vegetable of the Season, Potato Crunch, Caramelized Onion Mashed Potatoes ~ \$32.00

Marinated Beef Tenderloin Cooked Sous Vide with Creamed Spinach, Potato Gratin and Tarragon Aioli ~ \$39.50

24 Hour Braised Shaker Style Beef Pot Roast with Buttermilk Whipped Potatoes, Green Beans and Julienne Carrots with Natural Jus ~ \$15.95

Grilled Flat Iron Steak with Fingerling Potato Hash, Thyme Roasted Green Top Carrots and Vanilla Cardamom Syrup with a Thyme Shallot Compound Butter ~ \$31.85

Grilled Hanger Steak with Chimmichuri Sauce, Soft Polenta, Squash and Red Pepper Sauté, Chive Oil and Fried Shallots ~ \$17.00

* All items can be made buffet , plated or stations

entrée selections

pork

Coffee, Orange and Brown Sugar Braised Country Style Pork Ribs with Roasted Vegetables and Five Spice Roasted Sweet Potatoes ~ \$16.00

Honey Mustard Pretzel Crusted Pork Tenderloin with Potato Gratin, Grilled Vegetables and Dijon Cream Sauce ~ \$17.00

Cold Smoked and Grilled 10 oz Pork Chop with a Spinach Strewn Polenta Cake, Grilled Corn and Pepper Sauté , Fig and Apple Reduction ~ \$18.00

Roasted Pork Tenderloin with Fresh Sage and Brown Butter Masala Sauce, Sweet Potato Hash and Sautéed Broccolinnl ~ \$16.25

3 Little Pigs: Cumin Pulled Pork, Tomato and Chili Spiced Pork Belly and Grilled Tenderloin Medallion with Whipped Chive Potato and Sautéed Asparagus ~ \$17.95

Porchetta: Traditional Whole Roasted Suckling Pig Stuffed with Rosemary, Garlic and Sundried Tomatoes, Served with Pan Jus, Soft Polenta and Brocollini ~ \$21.00 *50 person minimum

entrée selections

mixed grill

Grilled Beef Tenderloin and Pan Seared Salmon with Forest Mushroom Blend Mashed Potatoes, Grilled Vegetables and Red Wine Reduction ~ \$30.50

Thyme Seared Halibut and Braised Beef with Roasted Root Vegetables and Forest Mushroom Sauce ~ \$22.00

Blackened Halibut Filet and Char Grilled Chicken Breast with Smoked Bacon and Sweet Corn Mashed Potatoes, Bayou Braised Vegetables and Apple Bourbon Glaze ~ \$21.00

Herb Crusted Shrimp and Seared Hanger Steak Medallions with Potato Gratin, and a Stir Fry of Asparagus, Red Onion, Ginger Root and Red Pepper Garnished with an Aged Balsamic Syrup ~ \$28.00

entrée selections

pasta

Spaghetti Carbonara with Edamame, Crispy Pancetta, Shaved Parmesan, Fresh Herbs and White Wine Cream Reduction, Topped with a Pan Fried Farm Fresh Egg ~ \$14.95

Spicy Lamb Sugo with Gemelli Past, Sautéed Asparagus, Herbed Ricotta Cheese and Roasted Garlic ~ \$20.50

Italian Sausage Lasagna Layered with Grilled Portabello Mushrooms, Sautéed Spinach and Roasted Red Peppers Layered with Blistered Tomato Sauce and Light Garlic Cream~ \$15.95

Port Salute Stuffed Meatball with Herbed Marinara Over Traditional Spaghetti ~ \$15.95

vegetarian

Grilled Vegetable and Basmati Stuffed Pate a Choux Shell with Butternut Squash Cream, Shaved Parmesan and Herbs ~ \$14.95

Blistered Red Pepper and Garlic Risotto with Seasonal Vegetables and Fried Shallots ~ \$14.00

Marinated and Grilled Portobello Mushroom Steak with Herbed White Beans, Sautéed Green Beans, Artichokes, Tomatoes and Balsamic Reduction ~ \$20.00

Curried Idaho Potatoes and Chickpeas with Sautéed Onion and Spicy Broccoli in a Tomato Sauce, Topped with Fresh Cilantro and Lime ~ \$15.00

Printed with AGRI-TEK V
vegetable oil-based ink on 100%
post-consumer recycled paper.

The logo for 5flavors features the number '5' in a light green color, followed by the word 'flavors' in white. The letter 'o' in 'flavors' is replaced by a stylized graphic of three overlapping, concentric circles in a light green color.

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