

# PRIVATE DINING



## CONTACT

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# PRIVATE DINING ROOM

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Our private event rooms are perfect for any occasion. Rehearsal dinners, corporate dinners and meetings, presentations (A/V equipment available), birthdays, and any other special occasion!

Included with Private Dining:

Tables and chairs with white and black traditional linens, and center candle.

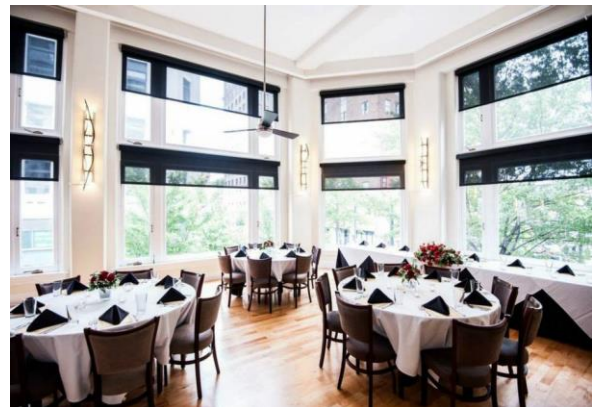
A personal Event Coordinator to help you plan every step of the way.

Complimentary valet.

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## *The Loft*

The beautifully designed Loft sits above the restaurant on Main Street. It offers private space for up to 50 guests and is ideal for hosting rehearsal dinners, corporate events and meetings, and any other type of private function. Equipped with private entrance, restrooms, and coat check.



## MINIMUM REVENUE COMMITMENT

Sunday through Thursday, \$2,000 Food and Beverage Minimum \$500 Room Fee

Friday and Saturday, \$3,000 Food and Beverage Minimum \$1,000 Room Fee

Viewings are available Monday through Friday between 1:00pm and 4:00pm.

# PRIVATE DINING MENU

Flight Restaurant is special to Memphis and unlike any other. The Flight concept allows one to create a unique dining experience through small plates that we call "Flights". This is something that you and your guests will be talking about for years to come.

## 3-Course Meal \$65 per person

### Course One

Select One Salad for all of your guests to enjoy.

#### Harvest

*Mixed Greens, Goat Cheese, Dried Cranberries, Spiced Pecans,  
White Balsamic Vinaigrette*

#### Baby Iceberg Wedge

*Roquefort Blue Cheese, Red Onion, Bacon, Grape Tomatoes, Blue Cheese Dressing*

#### Maple Roasted Acorn Squash

*Pistachio Encrusted Goat Cheese, Caramelized Maple Wild Mushroom*



## Course Two

Select Three Entrees for your guests to enjoy as a Flight.

### Shrimp and Grits

*Gulf Shrimp, Falls Mill Ground Cheese Grits,  
Sautéed Mushrooms and Applewood Smoked Bacon*

### Chicken and Waffles

*Ashley Farms Chicken Breast, Buttermilk Waffle,  
Vermont Maple Syrup, Mushroom Cream Sauce*

### Gulf Grouper

*Shrimp Risotto, Sweet Corn Beurre Blanc*

### Center Cut Filet of Beef

*Potato Puree, Red Wine Bordelaise*

### Red Snapper

*Coconut Rice, Tropical Mango Salsa*

### Pork Tenderloin

*Pumpkin Ravioli, Apricot Gastrique,  
Caramelized Onions*

### Elk Tenderloin

*Truffle White Cheddar Macaroni, Local Mushrooms  
Kahlua Glaze*

### Louisiana Redfish

*Jumbo Lump Crab Meuniere, Cheese Grits*

### Bison Ribeye

*Potatoes Au Gratin, Asparagus*

### Lamb Ribeye

*Loaded Potato Croquette, Mint-Pepper Jelly*

*Vegetarian Flight Available  
Side items are subject to change.  
Dietary requests are available.*



## Course Three

Option One: Select Two Dessert for your guests to choose one.

Option Two: Select Three Desserts for your guest to enjoy as a Flight. (\$6/per person)

### Pecan Crusted Cheesecake

*Woodson Ridge Farms Berries*

### Chocolate Chip Cookie Cake

*Chocolate and Vanilla Bean Ice Cream*

### Classic Crème Brulee

*Woodson Ridge Farms Berries, Citrus  
Shortbread Cookie*

### White Chocolate Blondie

*White Chocolate Brownie, Cashews, Almonds,  
Macadamia, Pecans, Peanuts, Vanilla Gelato*

### “The Peanut Shoppe” Brownie

*Traditional Brownie, “The Peanut Shoppe”  
Roasted Peanuts, Butterscotch Caramel,  
Salted Caramel Gelato*

### Blueberry Strudel

*Phyllo Wrapped Blueberry Pastry, Sweet Cream  
Cheese, Champagne Custard*

### Banana Fosters Bread Pudding

*Praline Caramel Sauce, Caramelized Bananas*

### Memphis Belle Pie

*Georgia Pecans, Dark Chocolate*



## Children's Flight \$12

Select One or All 3 as a Flight

Chicken Tenders  
Grilled Cheese Sandwich  
Pasta with Butter Sauce

# Hors D' Oeuvres



## DISPLAYED

*Priced Per Person*

**Seasonal Fruit Display \$4.5**

**Baked Brie \$5**

*Warm Brie baked in a Puff Pastry, Wild Berry Compote*

**Crispy Gulf Oyster Deviled Egg \$3**

*Delta Moon Farm Eggs topped with Cornmeal Dusted Oysters and Bacon Marmalade*

**Spinach and Artichoke Dip \$5**

*Creamed Spinach, Parmesan Cheese, Tortilla Chips and Salsa*

**Trio of Dips \$5**

*Warm Queso, Guacamole, and Salsa served with Tortilla Chips*

**Assorted Artisanal Cheeses \$6**

*Mixed Seasonal Fruit and Accompaniments*

**Crawfish Dip \$6**

*Cajun Style Crawfish with Rich Cream Sauce with Tortilla Chips*

**Smoked Salmon Dip \$6**

*Cream Cheese and Fine Herbs, served with Crostini*

**Charcuterie Platter \$7**

*Assorted Game & Newman Farms Pork Sausages, House Made Muscovy Duck Prosciutto, Brie, Beemster Goat Cheese and Blueberry Stilton Cheeses, Homemade Pickles and Fresh Fruit*

**North Atlantic Smoked Salmon Platter \$7**

*Served with Chef's Sauce and Crostini's*

**Beef Carpaccio Platter \$7**

*Beef Tenderloin, Arugula, Shaved Parmesan, Capers, Olive Oil*

# Hors D' Oeuvres



## PASSED

*Priced Per Piece*

Classic Deviled Egg \$1.5

Spinach and Artichoke Spanakopita \$2

*Sautéed Spinach, Artichoke Hearts, Garlic, Tangy Feta Cheese*

Crab Stuffed Mushroom \$2

*Crimini Mushrooms, Fresh Herbs, Toasted Breadcrumbs*

Crispy Tempura Shrimp \$3

*Cilantro, Chili Lime Dressing*

Crab Cake Fritter \$3

*Sweet Peppers, Fresh Herbs and Basil Aioli*

Pimento Cheese Crostini \$3

*Woodson Ridge Farms Cheese, House-made Crostini*

Shrimp and Grits Spoon \$4

*Our Signature Shrimp and Grits Recipe*

Miniature Beef Wellington \$4

*Traditional Beef Wellington, Tenderloin, Puff Pastry*

## RAW BAR

*Priced Per Piece*

Specialty Oysters \$3

Colossal Shrimp \$4

Tuna Tartare \$6

Salmon Sashimi \$8

Yellow Fin Tuna \$12

½ Main Lobster \$17

# Buffet Setup



## CARVING STATION

(\$75 Setup Fee per Station)

*Priced Per Person*

Prime Rib \$25

Beef Tenderloin \$27

## MAIN DISHES

Harvest Salad and Bread Display \$6 *Per Person*

Lobster Ravioli \$5 *Per Piece*

Grilled Chicken Breast \$10 *Per Person*

Shrimp and Grits \$12 *Per Person*

Grilled Salmon \$15 *Per Person*

Lobster Gnocchi \$16 *Per Person*

## SIDE DISHES

*\$4 Per Person*

Grilled Asparagus

Pumpkin Ravioli

Sautéed Mixed Vegetables

Shrimp Risotto

Cheese Grits

Mushroom and Truffle Risotto

Mashed Potatoes

Sweet Potato Casserole