

# PRIVATE DINING



## CONTACT

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# PRIVATE DINING ROOMS

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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 Wine Cellar*

Seated Capacity 100

Cocktail Reception Capacity 120

The beautifully designed Wine Cellar sits below the restaurant on Main Street. It offers private space for up to 120 guests and is ideal for hosting rehearsal dinners, corporate events and meetings, and any other type of private function. Equipped with private entrance, full bar, restrooms, and coat check.



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## MINIMUM REVENUE COMMITMENT

Sunday through Thursday, \$1,200 F&B Minimum. Friday and Saturday, \$3,000 F&B Minimum.

Viewings are available Monday through Friday between 12:00 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 \$59 per person

*Off Menu ordering and Full Sized Entrée ordering is available for groups of 15 guests or less.*

### Course One

Select One Salad for all of your guests to enjoy.

#### Harvest

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

#### Baby Iceberg Wedge

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

#### Seasonal Salad

*Please ask about our chef's current selection*



## 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*

### Sea Bass

*Shrimp Risotto, Sweet Corn Beurre Blanc*

### Pork Tenderloin

*Pumpkin Ravioli, Caramelized Onion, Apricot  
Gastrique, Grilled Scallions*

### Gulf Snapper

*Coconut Rice, Tropical Mango Salsa*

### Center Cut Filet of Beef

*Red Bliss Potato Puree, Red Wine Bordelaise Sauce*

### Australian Lamb Chop

*Potato Croquette, Mint-Pepper Jelly*

### Vegetarian Flight Available

*Please ask about our current selection*

*Side items are subject to change.  
Dietary requests are available.*





## Course Three

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

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

New York Style Cheesecake

Chocolate Chip Cookie Soufflé

*Caramel and Chocolate Sauce*

Classic Crème Brulee

*Woodson Ridge Farms Berries, Citrus  
Shortbread Cookie*

Apple Walnut Cobbler

*Walnuts, Caramel, Vanilla Bean 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 and Chocolate*



## Children's Menu

Chicken Tenders - \$12

Grilled Cheese Sandwich - \$12

Pasta with Butter Sauce - \$12

*Served with choice of: French Fries and Ketchup, or Fresh Fruit*

# 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*

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*

Antipasti Platter \$6

*Chef's selection of shaved Italian meats, Grilled Vegetables, Rustic Olives, Marinated Artichoke Hearts*

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*

Caprese Salad Brochette \$1.5

*Mozzarella Cheese, Heirloom Cherry Tomato, Basil*

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*

Crispy Gulf Oyster Deviled Egg \$3

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

Shrimp and Grits Spoon \$4

*Our Signature Shrimp and Grits Recipe*

Miniature Beef Wellington \$4

*Traditional Beef Wellington, Tenderloin, Puff Pastry*

Lollipop Lamb Chop \$7

*Mint-Pepper Jelly*

## RAW BAR

*Priced Per Piece*

Specialty Oysters \$3

Colossal Shrimp \$4

Tuna Tartare \$6

Salmon Sashimi \$8

Yellow Fin Tuna \$12

1/2 Main Lobster \$17

# Buffet Setup



## CARVING STATION

(\$75 Setup Fee per Station)

*Priced Per Person*

Rack of Lamb \$20

Prime Rib \$21

Beef Tenderloin \$25

## MAIN DISHES

Lobster Ravioli \$4 *Per Piece*

Lollipop Lamb Chop \$7 *Per Piece*

Grilled Chicken Breast \$10 *Per Person*

Veal Scallopini \$11 *Per Person*

Shrimp and Grits \$12 *Per Person*

Grilled Salmon \$14 *Per Person*

Lobster Gnocchi \$16 *Per Person*

## SIDE DISHES

*\$4 Per Person*

Grilled Asparagus

Sautéed Mixed Vegetables

Cheese Grits

Mashed Potatoes

Truffle Mac and Cheese

Shrimp Risotto

Mushroom and Truffle Risotto

Sweet Potato Casserole

Pumpkin Ravioli