

# Flying Rhino Cafe

508.757.1450

## WILD BITE SAFARI

*Meat and chicken tapas in bite, doublebite and super bite sizes*

<b>Teriyaki Beef Satay</b>	Bite \$9.99	Double Bite \$18.99	Super Bite \$35.99
Grilled marinated flank steak skewers with a Thai peanut sauce			
<b>Quesadilla</b>	Bite \$7.99	Double Bite \$13.99	Super Bite \$26.99
Chili and cheddar loaded tortilla topped with lettuce, tomato and sour cream			
<b>Thai Chicken Lettuce Wraps</b>	Bite \$7.99	Double Bite \$13.99	Super Bite \$26.99
Skillet fried chicken, Bibb lettuce, carrots, cabbage, peanut sauce and soy			
<b>Chicken Fingers</b>	Bite \$8.99	Double Bite \$16.99	Super Bite \$31.99
With a our Black Cherry Mustard. *Also available Buffalo style with Bleu cheese			
<b>Hot Wings</b>	Bite \$8.99	Double Bite \$16.99	Super Bite \$31.99
Delectable spicy honey glazed chicken wings with Bleu cheese and celery			
<b>Potstickers</b>	Bite \$6.99	Double Bite \$12.99	Super Bite \$23.99
Golden fried pork dumplings with our sesame soy			

## WILD BITE COASTAL

*Taste of the sea available in bite, doublebite and super bite sizes*

<b>Crab Rangoons</b>	Bite \$7.99	Double Bite \$14.99	Super Bite \$27.99
Fresh crabmeat, cream cheese, bok choy with sesame in golden fried wontons			
<b>Sashimi Tuna</b>	Bite \$9.99	Double Bite \$17.99	Super Bite \$34.99
Spice encrusted seared tuna, served rare with ginger, wasabi and sesame soy			
<b>Coconut Shrimp</b>	Bite \$9.99	Double Bite \$17.99	Super Bite \$34.99
Handmade coconut and panko breaded shrimp with our Black Cherry Mustard			
<b>Tequila Shrimp</b>	Bite \$9.99	Double Bite \$17.99	Super Bite \$34.99
Sautéed shrimp and onions in a sweet tequila-spiked gravy with garlic toast			
<b>Calamari</b>	Bite \$10.99	Double Bite \$19.99	Super Bite \$38.99
Fried calamari, spinach, banana peppers and garlic with a Rhino Dijonaise			

## WILD BITE RAINFOREST

*Garden vegetable inspired tapas in bite, doublebite and super bite sizes*

<b>Spinach &amp; Artichoke Dip</b>	Bite \$5.99	Double Bite \$10.99	Super Bite \$19.99
Spinach, artichokes and a blend of cheeses served warm with pita chips			
<b>Goat Cheese Terrine</b>	Bite \$7.99	Double Bite \$14.99	Super Bite \$27.99
Layers of goat cheese, pesto and sundried tomato with toasted Ciabatta bread			
<b>Saganaki</b>	Bite \$6.99	Double Bite \$13.99	Super Bite \$26.99
Battered and fried Feta cheese on tomato slices with a drizzle of olive oil. A must try!			
<b>Asparagus in Ambush</b>	Bite \$6.99	Double Bite \$13.99	Super Bite \$26.99
Asparagus, Swiss and prosciutto baked in a flour tortilla, with our Lobster Crème			
<b>Spanakopita</b>	Bite \$6.99	Double Bite \$12.99	Super Bite \$24.99
Classic Greek blend of spinach and cheeses baked in a phyllo crust			

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## LARGE PARTY ENTRÉES CHICKEN AND MEAT SELECTIONS

**HALF HOTEL PAN – SERVES 8 TO 10**

**FULL HOTEL PAN – SERVES 20 TO 24**

### **Chicken Souvlaki**

Grilled marinated chicken skewers accented with zucchini, onions, and peppers served over rice with our delicious Rhino cucumber garlic sauce.

1/2 Hotel pan \$85.00 Full Hotel pan \$170.00

### **Chicken Piccata**

Tender chicken sauteed with, mushrooms and capers in a light lemony butter and white wine sauce over rice or pasta

1/2 Hotel pan \$90.00 Full Hotel pan \$180.00

### **Chicken Marsala**

Tender chicken sauteed with, mushrooms, plum tomatoes and garlic in a robust marsala wine and butter sauce over rice or pasta

1/2 Hotel pan \$90.00 Full Hotel pan \$180.00

### **Citrus Tea Duck**

Pan seared duck breasts with rosemary and black tea in fused glaze over rice with broccoli florets

1/2 Hotel pan \$130.00 Full Hotel pan \$280.00

### **Andouille Sausage Cacciatore**

Spicy Cajun sausage with onions and peppers in a tomato garlic olive oil. Served over penne pasta.

1/2 Hotel pan \$130.00 Full Hotel pan \$280.00

### **Roasted Prime Rib of Beef**

Exquisitely seasoned and slow roasted English cut of beef, served with roasted potatoes and vegetable

1/2 Hotel pan \$140.00 Full Hotel pan \$280.00

### **London Broil**

Marinated Flank steak char grilled and served over rice with your choice of sauce;

Savory Mushroom Gravy ~ Jack Daniels Sauce ~ Pepper Brandy Creme ~ Teriyaki Sauce and Pineapple Mango Salsa

1/2 Hotel pan \$130.00 Full Hotel pan \$280.00

## SEAFOOD SELECTIONS

### **Baked Boston Schrod**

Baked schrod with a cracker crumb topping, white wine and herb butter served with rice and vegetable medley

1/2 Hotel pan \$85.00 Full Hotel pan \$170.00

### **Crab Stuffed Sole**

Delicately seasoned crab stuffed sole topped with our Lobster Sherry Creme over rice with a vegetable medley

1/2 Hotel pan \$100.00 Full Hotel pan \$220.00

### **Coconut Lime Salmon**

Corn flake crusted seared salmon filets with a sweet and tangy coconut lime glaze, over Jasmine rice and bok choy

1/2 Hotel pan \$100.00 Full Hotel pan \$220.00

### **Lemon Dill Salmon**

Salmon medallions served over rice with a lemon dill caper sauce and grilled asparagus

1/2 Hotel pan \$100.00 Full Hotel pan \$220.00

### **Grilled Mahi Mahi**

Fresh grilled cajun spiced Mahi over Jasmine rice with a fresh cucumber sauce and sauteed vegetables

1/2 Hotel pan \$95.00 Full Hotel pan \$200.00

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## LARGE PARTY ENTRÉES SAUTÉ SELECTIONS

**HALF HOTEL PAN – SERVES 8 TO 10**

**FULL HOTEL PAN – SERVES 20 TO 24.**

### **Penne a la Vodka**

Penne pasta in a tomato cream sauce with spinach, onions, romano cheese, vodka, and a touch of crushed red pepper

1/2 Hotel pan \$75.00 Full Hotel pan \$150.00

### **Penne a la Vodka with Chicken**

1/2 Hotel pan \$95.00 Full Hotel pan \$195.00

### **Penne a la Vodka with Shrimp**

1/2 Hotel pan \$120.00 Full Hotel pan \$250.00

### **Veggie Primavera**

A medley of garden vegetables in a light lemon herb butter sauce over Penne

1/2 Hotel pan \$75.00 Full Hotel pan \$150.00

### **Veggie Primavera with Chicken**

1/2 Hotel pan \$95.00 Full Hotel pan \$195.00

### **Veggie Primavera with Shrimp**

1/2 Hotel pan \$120.00 Full Hotel pan \$250.00

### **Asian Stir Fry over Jasmine Rice**

Broccoli, zucchini, red peppers, snow peas, carrots, celery and mushrooms, quickly sautéed and seasoned with a Szechwan kick

1/2 Hotel pan \$75.00 Full Hotel pan \$150.00

### **Asian Stir Fry with Chicken**

1/2 Hotel pan \$95.00 Full Hotel pan \$195.00

### **Asian Stir Fry with Shrimp**

1/2 Hotel pan \$120.00 Full Hotel pan \$250.00

### **Bombay Saute**

Crisp snow peas, sweet red peppers, pineapple, mango and peanuts in a spicy Garam-Masala sauce over Jasmine rice

1/2 Hotel pan \$75.00 Full Hotel pan \$195.00

### **Bombay Saute with Chicken**

1/2 Hotel pan \$95.00 Full Hotel pan \$180.00

### **Bombay Saute with Shrimp**

1/2 Hotel pan \$120.00 Full Hotel pan \$250.00

### **Rum Crème Ravioli**

Homemade pumpkin raviolis, asparagus, cranberries and walnuts in a cinnamon rum creme

1/2 Hotel pan \$105.00 Full Hotel pan \$220.00

### **Rum Crème Ravioli with Chicken**

1/2 Hotel pan \$125.00 Full Hotel pan \$265.00

### **Rum Crème Ravioli with Shrimp**

1/2 Hotel pan \$150.00 Full Hotel pan \$320.00

### **Tortellini Alfredo**

Tir-color tortellini with broccoli florets in a parmesan creme

1/2 Hotel pan \$105.00 Full Hotel pan \$220.00

### **Tortellini Alfredo with Chicken**

1/2 Hotel pan \$125.00 Full Hotel pan \$265.00

### **Tortellini Alfredo with Shrimp**

1/2 Hotel pan \$150.00 Full Hotel pan \$320.00

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## SANDWICHES

### CREATE YOUR OWN PLATTER

CHOOSE THREE OF OUR DELICIOUS SANDWICHES

**\$90.00 PLATTER SERVES 10-12 PEOPLE**

#### Gourmet Veggie

Delicious grilled portabella mushroom, eggplant, zucchini, roasted red peppers and onion wrapped in warm pita bread with a dab of spicy mayo

#### The Cuban

Baked ham, marinated pork, Swiss, pickles, mustard and our Cuban inspired mojo sauce on rustic peasant loaf

#### Cali Tuna

All white albacore tuna salad with a hint of lemon and cilantro on grilled sourdough with Swiss and fresh avocado

#### White Rhino

Roasted turkey, bacon, cheddar, tomatoes, spinach and a dab of cranberrymustard on grilled multi grain bread

#### Falafel

Handmade fried falafel, tomato, cucumber, and red onion, wrapped in pita bread with Tsaziki sauce

#### Peanut Chicken

Grilled chicken, a medley of crisp veggies and chow mein noodles in warm pita bread with a tasty peanut sauce

#### Grilled Chicken Caesar Wrap

Tenders drenched in hot sauce, wrapped with lettuce, carrots and homemade Caesar dressing in a flour tortilla

#### Southwest Turkey Burrito

Spiced up turkey breast with lettuce, tomato, cheddar, corn, black beans, rice and Ranch dressing, rolled in a flour tortilla and grill marked in the panini press

#### Ivory Tusk

A Rhino favorite! Chicken cheese steak, with caramelized onions and American cheese, on toasted Italian

## DESSERT

*Deliciously homemade!*

<b>White Chocolate Croissant Pudding</b>	Piece \$6.99	15 Servings \$45	30 Servings \$80
Rich bread pudding baked with buttery croissants, white chocolate morsels and a drizzle of caramel. Served warm with vanilla ice cream			
<b>Zebra Mousse Pie</b>	Piece \$6.99	15 Servings \$60	
Layers of white and milk chocolate mousses, in a chocolate cookie crust			
<b>Cheesecake</b>	Piece \$6.99	Full Cake 14 Servings \$75	
Depending on the day, cheesecake may be plain or quite unique			
<b>Chocolate Decadence a la mode</b>	Piece \$7.99	15 Servings \$100	
Chocolate lover's dream! Chocolate cake with an ooey gooey middle and a chocolate ganache topping			
<b>Carrot Cake</b>	Piece \$6.99	Full Cake 15 to 18 \$60	
Homemade with coconut, walnuts and a scrumptious cream cheese frosting			

## BITE SIZE DESSERT PLATTERS

**BUILD YOUR OWN PLATTER WITH YOUR FAVORITES. \$1.25 PER BITE.**

**WE SUGGEST 2 PIECES PER PERSON...ENJOY!**

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## HOMEMADE SOUPS

### Soup of the Moment , New England Clam Chowder or Beef & Bean Chili

Ten Servings \$30      Twenty Servings \$60

## SALADS & SIDES

### Fresh Garden "House"

Mixed greens, cukes, carrots, tomatoes, onion, croutons w/lite Zinfandel dressing

Ten Servings \$20      Twenty Servings \$40

### Sesame Spinach

Fresh spinach, field greens, cabbage, pineapple mango salsa, Jasmine rice, chow mein noodles with our sesame orange dressing

Ten Servings \$30      Twenty Servings \$55

### Harvest

Iceberg and baby lettuces with grilled Andouille sausage, Goat cheese, green apple, dried cranberries, candied walnuts and Vidalia onion dressing

Ten Servings \$45      Twenty Servings \$85

### Caesar Salad

Crisp Romaine lettuce with croutons, Romano and homemade Caesar dressing

Ten Servings \$25      Twenty Servings \$45      **Chicken Caesar**      Ten \$40      Twenty \$75

### Fattoush

Lettuce tomato, cukes, onion, Feta and pita chips with a lemon-mint vinaigrette

Ten Servings \$30      Twenty Servings \$55      **Falafel Fattoush**      Ten \$40      Twenty \$75

### Gourmet Vegetable Medley

Seasoned and grilled marinated portabella mushroom, asparagus, zucchini, summer squash, eggplant, peppers and red onion

Ten servings \$30      Twenty servings \$55

### Broccoli Slaw

Broccoli, red onion, carrots and raisins in slaw dressing

Ten servings \$20      Twenty servings \$35

### Brazilian Black Beans

Our delicious garlic and pork flavored beans

Ten servings \$15      Twenty servings \$25

### French Fries

Crispy fried and salted

Ten servings \$15      Twenty servings \$25

### Jasmine Rice

Aromatic white rice

Ten serving \$15      Twenty servings \$25

### Macaroni Primavera Salad

Tricolor pasta tossed with a medley of fresh vegetables and our delicious homemade vinaigrette \*need 36 hour notice

Ten servings \$25      Twenty servings \$45

### Potato Salad

Red Bliss potatoes with onions, peppers and a touch of mayo and herbs

\*need 36 hour notice

Ten servings \$20      Twenty servings \$35

### Sweet Potato Salad

Sweet potatoes, cilantro, red onion and jalapeno peppers with our maple lime dressing

\*need 36 hour notice

Ten servings \$25      Twenty servings \$ 40

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## AVAILABLE OPTIONS FOR CATERED EVENTS

### CARVING STATIONS

Prime Rib of Beef  
Roast Beef  
Steamship Round  
Roast Turkey  
Glazed Bourbon Baked Ham

### SAUTE STATIONS

Omelet  
Pasta  
Seafood

### FONDUE IDEAS

Chocolate  
Cheese  
Barbeque

### EXTRAS

Clambake  
Pig Roast  
Grill/Smoker/Fryer

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## **GOURMET APPETIZERS**

**25 pieces per platter**

### **\$30.00 PER PLATTER CHOICES**

Spinach, Artichoke and Cheese in Phyllo  
Baked Stuffed Mushrooms  
Freshmade Guacamole w/ Tortilla Chips  
Hummus with Grilled Flatbread  
Pork Pot Stickers w/ Seasoned Soy  
Swiss and Cheddar w/ Crackers  
Corn & Black Bean Salsa with Chips

### **\$35.00 PER PLATTER CHOICES**

Honey Cheese Tarts  
Vegetable Crudite w/ Dip  
Goat Cheese and Pesto Terrine w/ Crackers  
Vegetable Spring Rolls  
Grilled Vegetable Canape  
Rhino Honey Hot Wings  
Andouille Sausage and Apple Skewers

### **\$40.00 PER PLATTER CHOICES**

Baked Brie, Nuts & Berries w/ Crackers  
Cheese and Crackers w/ Grapes  
Fruit Platter w/ Yogurt Dip  
Portabello and Goat Cheese Strudel w/ Black Cherry Mustard  
Sashimi Tuna Cucumber Bites w/ Wasabi Creme  
Peanut Chicken Satay  
Mojo Citrus Chicken Skewers  
Mexicali Chicken Bites with Queso Sauce  
Coconut Chicken Bites w/ Black Cherry Mustard  
Cajun Chicken Bites w/ Ranch  
Cranberry Turkey Salad Toast Points

### **\$45.00 PER PLATTER CHOICES**

Tomato w/ fresh Mozzarella on Grilled Focaccia  
Brie, Bleu, Swiss, Cheddar, and Boursin Cheese Board  
Crab Salad Phyllo Cups  
Crab Stuffed Mushrooms  
Shrimp & Sweet Potato Cakes w/ Maple Lime Aioli  
Sushi Tuna Skewers w/ Avocado and Mango  
Beef Skewers Mediterranean w/ Tzaziki Sauce  
Beef Skewers Teriyaki with Peanut sauce  
Tuna Canape on Rosemary Focaccia  
Asparagus and Prosciutto Wrap w/ Lobster Crème  
Chocolate Dipped Strawberries

### **\$50.00 PER PLATTER CHOICES**

Grilled Vegetable Platter  
Coconut Lime Shrimp & Sausage Skewers  
Tequila Shrimp w/ Toast Points  
Shrimp Cocktail w/ Gazpacho Salsa  
Roasted Garlic Shrimp Skewers  
Scallops wrapped in Bacon  
Smoked Salmon w/ Capers, Onions & Wasabi Crème  
Mini Beef Wellington with Red Pepper Creme  
Roast Beef Canape w/ Capers and Horseradish Creme