

# A Certain Flair Catering Breakfast Selections

## Morning Kraft Boxes

### Breakfast Basics

Fresh Baked Muffin  
with Whole Fruit or Fruit Salad  
**\$7.50 per person**



### Next Step Breakfast

Yogurt Parfait with Granola and Fresh Berries  
with a decadent Breakfast Loaf  
**\$8.50 per person**



### Patisserie Box

Gourmet Pastry  
with High-end Cheese, Crisps and Vine of Grapes  
**\$12.50 per person**  
All boxes include jams, butter and a cutlery and napkin set

## Continental Options

### Breakfast Platter

Fresh Baked Muffin, Loaves and Croissants  
**\$4.25 per person**

### Patisserie Platter

Sweet and Savory Pastries  
**\$5.25 per person**

### Seasonal Fresh Fruit

Your favorite sliced fruits with Vanilla Coconut Yogurt  
**\$5.00 per person**

### Healthy Start

Yogurt, Honeyed Granola and Fresh Berries  
**\$5.75 per person**

### Fruit and Cheese Board

Beautifully displayed selection of Import and International Cheeses  
Fresh Fruit and Crisps  
**\$10.95 per person**



## Morning Grab and Go Delights

### Breakfast Sandwich

Egg, Tomato, Swiss Cheese and Bacon or Ham  
on an Toasted English Muffin  
**\$9.95 per person**

### Breakfast Burrito

Seasoned Scrambled Egg and Sausage with Sautéed Peppers, Tomatoes and Cheddar. Served with Salsa  
**\$9.95 per person**



### Apple Crisp Jars

Apples sweetened with Pure Maple Syrup, spiced with Cinnamon and Topped with Brown Sugar Oats and Walnuts. Served in a Mason Jar with a Dollop of Cream  
**\$9.95 per person**

### Honey Berry Bread Pudding

Dessert for Breakfast  
Loaded with Fresh Berries in a rich Vanilla Custard  
Served in a Mason Jar and Drizzled with Warm Honey  
**\$10.95 per person**

Custom menus available. Inquire with your Flair catering expert to create your office favorites with taste and budget in mind. Vegetarian, Vegan, Keto, Gluten Free and Dairy Free Options available.

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## Hot and Hearty

### Traditional Breakfast

Your Choice of Ham, Sausage or Bacon  
with Scrambled Eggs, Hash browns and Mini Croissants  
**\$14.95 per person**



### Pancake Breakfast

The Traditional Breakfast with Seasonal Fruit Platter,  
fluffy Pancakes, and a Saskatoon berry Syrup  
**\$17.95 per person**

### Eggs Benedict

Perfectly poached Egg, Canadian Back Bacon  
on a Toasted English Muffin with a Creamy Hollandaise  
Served with Hash browns and Fresh Fruit Salad.  
**\$18.95 per person**



### Smoked Tomato and Basil Omelette

Your choice of Ham, Bacon or Sausage  
Rosemary seasoned Hash browns  
Croissants and Herb Butter  
**\$18.95 per person**

## Quiche Cups

Choice of Quiche: Cheddar, Pancetta & Thyme, Bacon and Savory Herb,  
Wild Mushroom and Asiago, Roasted Red Pepper Quiche, Spinach and Goats' Cheese with Caramelized Shallots (Vegetarian)  
All made in individual Puff Pastry Crust. Keto/Gluten Free Friendly Crustless Caprese available in Mason Jar cups  
**\$9.95 per person**

## Savory

### Cocoa Crepes

with whipped cream, brown sugar and Cinnamon  
Served with Hash browns and Fresh Berries.  
**\$17.95 per person**



### Belgium Style Waffles

with a Raspberry whip cream and Caramel Rum Sauce  
Served with Shredded Hash and Fresh Fruit.  
**\$17.95 per person**

### French Banana Toast

with whipped cream and a Bernard Callebaut dipping Sauce  
Served with Bacon, Roasted Potatoes and a Seasonal Fresh Fruit Tray  
**\$20.95 per person**

Meals are typically set up buffet style. Individual portions can be accommodated for an additional \$2.00 per person

Coffee \$1.50  
Tea \$1.50  
Juice \$2.00



Disposables \$0.50  
Compostable \$1.00

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