

## Christmas Appetizers Selection 1

### Hot Hors d'oeuvres :

Candied Walnut Brussel sprouts  
Cranberry and Sage Meatballs  
Balsamic Orange Pork  
Mini Beef Yorkshire Puddings  
with Beet Horseradish

### Cold Hors d'oeuvres :

Garden Fresh Vegetable Basket  
with Cumin Lime Dip

Fruit and Cheese Selection  
with Fresh Crisps and Candied Pecans

Smoked Tomato Bruschetta  
with Baguette Rounds

Caprese Sticks  
with Balsamic Drizzle  
\$44.95 per person

Price based on approximately 30 - 50 guests

## Christmas Appetizers Selection 2

### Hot Hors d'oeuvres :

Cranberry Goats Cheese Tartlets  
Caramelized Onion and Rosemary Chicken Tartlets  
French Dip Sliders  
Risotto Spoons with Herbed Prawns  
Aged Cheddar, Pancetta, Apple and Arugula Flatbread

### Cold Hors d'oeuvres :

Garden Fresh Vegetable Basket  
with Cumin Lime Dip

Charcuterie  
with locally cured Meats, Cheeses, Dried Fruits, Olives, Candied Walnuts and Crisps

Spinach Dip  
with Baguette Rounds

Crostini Selection  
Thyme Roasted Tomato, Cranberry, Brie & Candied Pecans, Prosciutto, Fig & Mint

\$62.95 per person

Price based on approximately 30 - 50 guests



## Christmas Appetizers by the Dozen

Appetizers prior to dinner



Fire Roasted Red Pepper Mini Quiche - 62  
Parmesan crusted Brussel sprouts - 62  
Sweet Potato Pie Bites - 72  
Goats Cheese and Cranberry Tartlets - 72  
Polenta Bites with Wild Mushrooms and Fontina - 68

Risotto Spoons with Herbed Prawns - 120  
Smoked Salmon Roses - 96  
Crab stuffed Mushrooms - 86  
Ginger Soy Salmon Skewer - 120  
Garlic Shrimp Stick - 120

Cranberry and Sage Meatballs - 62  
Aged Cheddar, Pancetta, Apple and Arugula Flatbread - 96  
Cinnamon and Blood Orange Pork - 96  
Bacon wrapped Apricot Bites - 86

Apricot glazed Chicken Bites - 72  
Rosemary and Olive Oil Chicken Skewers - 72  
Smoky Cranberry Chicken Wings - 72  
Caramelized Onion and Rosemary Chicken Tartlet - 96

Mini Beef Yorkshire Puddings - with Beet Horseradish - 120  
Beef Wellington Mini Pot Pies - 132  
French Dip Sliders - 98  
Steak Frites - 144

Cranberry Chicken Phyllo Cups - 84  
Smoked Salmon Roses - 96  
Thyme Roasted Tomato Crostini - 72  
Caramelized Onion and Bacon Crostini - 84  
Tenderloin and Thyme Mayo Crostini - 144  
Cranberry, Brie and Candied Pecan Crostini - 72  
Prosciutto, Fig and Mint Crostini - 96  
Candied Walnut Brussel Sprouts 72



Minimum 3 dozen each. Appetizer Full Menus available for Cocktail style event (reduced priced per person)



## Christmas Buffet Selection 1

Ricotta and Spinach stuffed Chicken  
with a Chardonnay White Sauce

Mushroom cut Baby Potatoes

Grilled Asparagus and Carrots  
With Nut Butter

Christmas Greens and Goat's Cheese Salad  
with Pomegranate Seeds, Pistachio's and Citrus-Champagne Vinaigrette

Tri Color Pasta Salad

Winter Fruit Salad

With Lemon Poppy seed Dressing

Fresh Buns and Butter

Assorted Christmas Cookies, Squares, and Tarts

\$48.95 per person

## Christmas Buffet Selection 2

AAA Roast Beef

with a Red Wine Demi Glaze

Garlic Mash

Roasted Peppers

with Pine Nuts and Parsley

Mandarin Orange Spinach Salad

with Fennel Vinaigrette

Broccoli Apple Salad

Beet Salad

with Pistachio Beet Green Gremolata

Garden Vegetable Basket

with Cumin Lime Dip

Assortment of Warm Breads, Buns and Butter

Assortment of Festive Pastries, Tortes, and Pies

\$62.95 per person

Tenderloin available for additional \$25.00 per person



### Christmas Buffet Selection 3

Sage Roasted Turkey Breast  
with Apple Walnut Stuffing

Rosemary Roasted Baby Potatoes

Mushroom Salad  
with Fennel and Goats Cheese

Simple Greens Salad  
Cranberry Brussel sprout Kale Salad

Seasonal Fresh Fruit Tray

Fresh Buns and Butter

Stolen  
with a Caramel Rum Sauce  
Croquembouche  
\$48.95 per person

### Christmas Buffet Selection 4

Stuffed Apple Pork loin  
with Sage Gravy

Roasted Garlic-Parmesan Fingerling Potatoes

Root Vegetable Medley

Simple Green Salad  
Traditional Potatoes Salad  
Cranberry Walnut Slaw

Seasonal Fresh Fruit Tray

Fresh Buns and Butter

Egg Nog and Chocolate Candy Cane Mousse  
\$48.95 per person



## Christmas Sit Down Selections

### Salads:

Crispy Brussels Sprouts Salad with Cranberry Vinaigrette - 10

Christmas Greens Salad with Roasted Beets and Bocconcini -with Pomegranate Seeds, Pistachio's and Citrus-Champagne Vinaigrette - 10

Kale Salad With Apples and Toasted Almonds - 10

Mandarin Orange Spinach Salad with Fennel Vinaigrette - 10

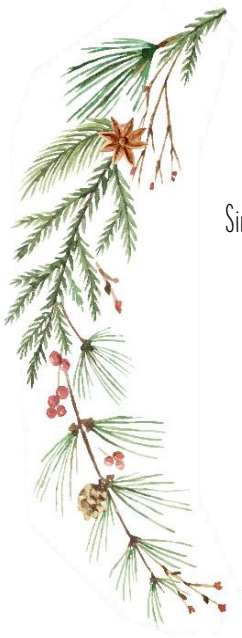
Simple Greens with Blueberries, Candied Pecans, Goat Cheese Crumble with a Lemon Rosemary Dressing - 10

Roasted Beet Goat Cheese Salad with a Balsamic Glaze Drizzle - 11

Cranberry, Feta Sweet Potato Salad tossed in Honey Dijon - 10

Bacon Pea Salad - 10

Beet Salad with Pistachio Beet Green Gremolata - 10



### Soups:

Winter Squash with a Ginger Cream - 10

Two Mushroom Velouté with Garlic Herb Croutons - 10

Roasted Sweet Potato Soup With Pistachio, Orange, and Mint Salsa - 10

Curried Chicken and Apple - 11

Beet and Red Cabbage Borscht - 10

Chestnut Soup with Grappa Cream - 10

Barley Scotch Soup - 10



## Entrée's:



Honey and Apple Glazed Turkey Breast - 30

Roasted Garlic Gravy, Traditional Walnut Sage stuffing, Roasted Baby Potatoes and Brown Sugar Glazed Carrots and Brussel sprouts

Ricotta and Spinach stuffed Chicken - 30  
with Roasted Garlic Parsnip Puree and Smashed Broccoli

Cranberry Blood Orange stuffed Alberta Pork loin - 35  
with Vin Cotta Glaze, Brown Nut Butter Baby Potatoes, and Crispy Prosciutto and Honey Gingered Carrot Medley

Black Angus Prime Rib - 40  
with Beet Horseradish and Traditional Burgundy Demi Glaze, Yukon Gold Puree, Yorkshire Pudding, and Fire Roasted Heirloom tomato on Pea Jam

Steelhead - 35  
with Cranberry Risotto and Roasted Balsamic Root Vegetables

Poached Salmon - 35  
with Asparagus, Tarragon spiked Hollandaise and Yukon Gold

Herb Crusted Striploin - 40  
with a Portobello Chardonnay Demi Glaze, Roasted New Potatoes and Winter Veg Medley

Tenderloin - 45  
Sauce au Poivre with Garlic Mash, Crispy Onion and a Winter Vegetable Medley

Beef Wellington - 40  
with Rosemary New Potatoes, Yorkshire Pudding, Gingered Carrots and Beans Almandine

Peppered Duck Breast - 35  
Cabernet Reduction, Rosemary Sweet Potato Fondant and Grilled Broccoli

Brown Butter Soy stuffed Portobello - 30  
Basmati and Roasted Vegetable Medley

Winter Risotto - 32





Dessert:

Almond Tart - 12

filled with Spiced Honey Cream and topped with Fresh Figs, Plated on a Cranberry Mint Gel

Sherry Trifle - 12

with Vanilla Custard and Fresh Berries

Stolen - 10

with a Caramel Rum Sauce

Sticky Toffee Pudding - 12

Black Pepper Brownie - 10

with Strawberries and Cassis Whipping Cream

Mousse Trio - 10

Candy Cane Chocolate, Orange Infused Chocolate, and Rum Eggnog



[www.flaircatering.ca](http://www.flaircatering.ca)

A  
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