

A Certain Flair Catering

Cold Lunch Ideas

Delicatessen

Artisan Sandwiches

Assorted Deluxe Filling Sandwiches
served on a Variety of Breads, Buns and Croissants

\$7.25 per person

Tortilla Wraps

Assorted Deluxe fillings wrapped in Fresh Tortilla
with Sautéed Peppers and Onions

\$7.25 per person

Deluxe Fillings

Black Forest Ham, Smoked Turkey Breast, Egg Salad, Tuna Salad, Corned Beef and AAA Roast Beef
with Cheddar, Marble and Mozzarella Cheese

Deli Platter

DIY with a beautifully displayed selection of
deluxe Meats, Cheeses and Vegetables
Assorted Gourmet Mustards, Artisan Breads
and all the required condiments

\$7.25 per person



Finger Sandwiches

Assorted Deluxe fillings
on White and Whole Wheat Bread
Make it an afternoon of High Tea with Fresh Fruit,
Scones and Macarons (add \$12.95 per person)

\$7.25 per person

Gourmet Sandwiches

Salami with Gouda, Sun Dried Tomatoes and Basil Pesto, Smoked Salmon with Cream Cheese and Capers,
AAA Roast Beef with Beet Horseradish and Feta, Black Forest Ham with Sweet Mustard, Pineapple and Brie, Chicken Breast
with Herbed Goats Cheese and Apple, Turkey Breast with Cranberry Boursin Chutney, Spinach and Toasted Almonds
all on Artisan Buns and Breads

\$10.25 per person

Lunch Kraft Boxes

Lunch Staples

Deluxe Filling Sandwich,
Traditional Potato Salad or Ricotta Pasta Salad
Whole Fruit and a Fresh Baked Cookie

\$14.50 per person

Artisan

Deluxe Filling Sandwich
Fresh cut Vegetables with Ranch Dip
Honeyed Fruit Salad and a Fresh Baked Cookie

\$15.50 per person

Gourmet

Gourmet Deli Sandwich
Strawberry Feta Salad with Balsamic Vinaigrette
Brie with Crisps and Grapes and a Salted Caramel Chocolate Brownie

\$18.50 per person

All boxes include salt, pepper and a cutlery and napkin set

Fresh Melt Sandwiches

Grilled Caprese

with Tomato, Mozzarella and a Basil Olive Pesto
on Fresh Sourdough

\$11.25 per person

Monte Cristo

Honey Ham, Smoked Turkey, Swiss Cheese
dipped in egg and fried golden brown

\$11.95 per person



Reuben

Corned Beef, Sauerkraut and Swiss
on Marble Rye

\$11.95 per person

Turkey Melt

Turkey Breast
with Broiled Pear and Brie

\$11.95 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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Salads

Simple Greens

Dark and Leafy Greens with cucumber, red onion, tomatoes and sunflower seeds

Spinach Salad

Spinach with caramelized pecans, peppers red onion, cucumbers and Craisins

Tossed Salad

Head and Romaine lettuce with cucumber grated carrot, tomato wedges, and peppers

Mandarin Salad

Spinach with colored peppers, red onion craisins, candied pecans and mandarins

California Mix

Spinach, Kale and Arugula with peppers red onion, blueberries and toasted almonds

Caesar Salad

with Bacon, Garlic Croutons and Parmesan

Roasted Vegetable Salad

Italian grilled vegetables tossed in a curried mayonnaise dressing

Pasta Salad

with Ricotta cheese, tomatoes, peppers gherkins and fresh parsley tossed in a creamy apple vinegar dressing

German Potato Salad

Traditional Potato Salad

Green Bean and Almond Salad

Tossed in French dressing

Tex Mex Salad

Roasted corn with fresh cilantro, black beans and Tomatoes in a Siracha olive oil dressing

Lemony Quinoa Salad

with shaved vegetables, roasted red peppers and a citrus and cardamom vinaigrette



Dressings

Honey Dijon Dressing

Cumin Lime Ranch

Mandarin Sesame

Creamy Cucumber

Balsamic Reduction

Mediterranean Dressing

Mango Glaze

Roasted Red Pepper Dressing

Maple Walnut Dressing

Fresh Herb and Olive Oil

Creamy Curry

Cajun Spiced Dressing

Watermelon Mint Vinaigrette

Peanut Lime Dressing

Creamy Bleu Cheese

Gribiche (Hard Boiled Egg)

Coffee Vinaigrette

Tangy Ginger Lime Vinaigrette

Raspberry Vinaigrette

Lemon Rosemary Dressing

Olive Oil and Red Wine Vinegar

Ginger Orange Yogurt

Turmeric Tahini Dressing



Avocado Heirloom Salad

Heirloom tomato and Avocado with a Cracked Black Pepper and Red Wine drizzle

Watermelon and Cucumber Salad

with feta and a sesame orange dressing

Thai Noodle and Shrimp

in a Sweet Chili dressing

Strawberry Feta Salad

Spinach with colored peppers, red onion craisins and candied pecans topped with Strawberry slices and Feta

Broccoli Apple Salad

with Red Onions, Craisins and sunflower seeds tossed in a creamy apple vinegar dressing

Rainbow Orzo Salad

with chickpea, peppers, cucumber and Mango

Bleu Cheese and Pear on Spinach

Spinach with colored peppers, red onion, walnuts, and raisins. Tossed in a Grainy Mustard Vinaigrette

Greek Salad

Also available with Red Quinoa

Penne and Crab Salad

with a Rosemary Chardonnay dressing

Baby Red Potato and Bacon Salad

Marinated in a red wine reduction

Celery root and Apple Salad

mixed in a sweet vinegar Dijon dressing

Caprese Salad

Tomatoes, Basil and Bocconcini with a Balsamic Glaze

Roasted Cauliflower Salad

with Farro, Kalamata Olives, Feta and Avocado with a Sun-dried Tomato Dressing

\$3.50 per person

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\$4.50 per person

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Meal Salads

Taco Salad

Seasoned Ground Beef with Lettuce, Tomato
Cheddar, Salsa, Sour cream and Guacamole
in a Tortilla Bowl

\$15.95 per person



Grilled Chicken Salad

Grilled Chicken Breast on Spring Greens
Peppered Strawberries and Toasted Almonds
with a Champagne Vinaigrette

\$14.95 per person

Chefs Salad

Black Forest Ham, Hard Boiled Egg and Cheddar
on a Bed on Butter Leaf and Head Lettuce with Ranch

\$14.95 per person

Chicken Caesar Salad

Traditional Caesar Salad with Grilled Chicken Breast
Thick cut Bacon, Parmesan and Garlic Croutons

\$14.95 per person

Vegetarian Salad

Quinoa with Sweet Potatoes, Broccoli, Apples
with Feta and Grilled Tangerine Balsamic Tofu
topped with Walnuts and a Cinnamon Vinaigrette

\$14.95 per person



Vegan Salad

Maple Balsamic Marinated Tempeh
Fresh Arugula, Cucumber, Avocado and Chickpeas
with a Hemp Tahini Dressing

\$16.95 per person

Try our Asiago Cheese Bowl for your Salad for **\$3.25 per person**

Soups

Old Fashioned Chicken Noodle

Beef Barley

Broccoli and Cheddar

Cream of Cauliflower

Minestrone

Tomato Basil

Vegetable Tortilla Soup

Wild Mushroom

\$6.50 per person



Clam Chowder

Potato and Bacon

Hungarian Goulash

Vegetarian Black Bean Chili

Spanish Chicken and Rice

Curry Chicken and Apple

Gingered Butternut Squash

Roasted Red Pepper and Goats Cheese

\$7.50 per person

Flatbreads

Aged Cheddar, Pancetta, Apple and Arugula

BBQ Turkey and Pineapple

Butternut Squash and Caramelized Onion

Steak, Goat Cheese, and Roasted Brussels Sprouts

Prosciutto and Balsamic Drizzled Greens

Jambalaya Flatbread

Grilled Chicken, Brie and Rosemary

BLTC Flatbread

Hot Pastrami with Pickles, Swiss and Caesar Dressing

Mediterranean Flatbread

California Chipotle Chicken

Cheesy Spinach Pesto Flatbread

\$16.50 per person

Minimum 12 Guests and 1 topping choice per 6 guests (maximum 4/order)



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