

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)

Corporate Christmas Luncheon 1

Ricotta and Spinach stuffed Chicken
with a Chardonnay White Sauce

Mushroom cut Baby Potatoes

Grilled Asparagus and Carrots
With Nut Butter

Simple Greens Salad
with Maple Dijon Vinaigrette
Tri Color Pasta Salad

Winter Fruit Salad

Fresh Buns and Butter

Assorted Christmas Cookies, Squares, and Tarts
\$28.95 per person

Corporate Christmas Luncheon 3

Sage Roasted Turkey Breast
with Apple Walnut Stuffing

Rosemary Roasted Baby Potatoes

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

Seasonal Fresh Fruit Tray

Fresh Buns and Butter

Stollen
with a Caramel Rum Sauce
\$32.95 per person



Corporate Christmas Luncheon 3

Stuffed Apple Pork loin
with Sage Gravy

Roasted Garlic-Parmesan Fingerling Potatoes

Root Vegetable Medley

Traditional Potatoes Salad
Cranberry Walnut Slaw

Seasonal Fresh Fruit Tray

Fresh Buns and Butter

Egg Nog and Chocolate Candy Cane Mousse
\$34.95 per person

Prices based on "Drop off" Weekday Christmas Luncheon - minimum 25 guests

Custom Menus available

Vegetarian, Vegan, Gluten Free, etc. available upon request



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