

Midnight Snack Station Ideas

Street Taco's

Selection of Hard and Soft Tacos with Seasoned Beef, Grilled Spicy Lime Shrimp and Baja Chicken with all the toppings including Homemade Pineapple Salsa, Guacamole and Cilantro infused Sour Cream



Sliders

Chicken Breast and Apple wood Bacon Slider with a Chipotle Mayonnaise
Beef Sliders topped with Crispy Onion, Smoked Cheddar and Horseradish Aioli
Salmon Sliders topped with Micro Greens and Lemon Garlic Aioli



Hot Dog

All Beef Jumbo Hot dogs - Choice of 3

Traditional Dog, BLT Dog, The Buffalo Dog, Chili Dog, Caramelized Onion and Cheddar Dog, The Hawaiian Dog, Jalapeno Apple Slaw Dog, Grilled Mexican Street Corn Dog, Mango Pineapple Salsa Dogs, Mac and Cheese Dogs

Pub Favorites

Jalapeno Poppers, Mozzarella Sticks, Roasted Buffalo Cauliflower Bites, Onion Rings
Chicken Wings, Dry Ribs and Veggies with Ranch



Perogies

Potato and Cheddar Perogies
with Caramelized Onions, Thick cut Bacon, Green Onions, Cheddar and Sour Cream



Poutine

Thick Cut French Fries
Canadian Smoked Meat Poutine, Pulled Pork Poutine and Greek Poutine options.



BBQ Sliders

Pulled Pork with Pineapple Slaw and Apple Jack Sauce, Beef Brisket with Amarillo Hot Sauce
Served with Traditional Potato Salad

Fajitas

Seasoned and Sautéed Onions and Peppers. With Choice of Grilled Chicken or Shrimp
with Real Cheddar Cheese, Lettuce, Tomato, Pineapple Salsa, Sour cream and Fresh Guacamole



Mini Gourmet Pizza's

Pear, Gorgonzola and Prosciutto, Salami, Pesto, Boccioni and Cherry Tomato,
Spinach, Tomato and Basil, Roasted Vegetable and Ricotta, Turkey and Cranberry Boursin

Skewer Station

Make your own Chorizo Sausage, AAA Beef, and Seasoned Chicken Skewers with Selection of accompaniments



Late Night Breakfast

Eggs, Bacon, Sausage and Shredded Hash Browns. Served with a Fresh Fruit Platter

*Prices based on Event and Guests numbers - Inquire with your ACFC liaison
Vegetarian, Vegan, Gluten and Dairy Free options available*

Easy Passed Midnight Snack's

Truffle Infused Grilled Cheese Triangles
with Tomato Basil Soup Cups



Sombrero Cups
with In House Tortillas, and a Mexican Four layer Dip

Chicken and Waffles
Spicy Sage Buttermilk Chicken with a Maple Glaze



Fish and Chips
Beer Battered Fish with Home cut Fries

Tacos Cups and Cones
Poblano Mushroom, Baja Chicken
Spanish Beef and Spicy Lime Shrimp

Donair
Donair Beef, Sweet Sauce, Pickled Onions
Alternate protein options available



Corn Dogs
with Waffle Fry Cones

Not chor Nacho
Individual Nacho platters

Quesadilla Quarters
Tex Mex, Sauteed Onion, Peppers and Jalapenos

Deconstructed Sushi Cups
Individual Nacho platters

Asian Take out Boxes
Fried Rice or Noodles with Teriyaki
Chicken or Beef and Vegetables

Souvlaki Wraps
Greek Style Chicken Wrap with Tzatziki
Feta, Romaine, Tomatoes and Jalapenos

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Midnight Snack Deli

European Deli Platter
with assorted deluxe fillings
served on 7 Grain, Sour dough, Rye,
White, Whole wheat and Croissants
\$6.95 per person

French Croissants
assorted deluxe fillings
\$6.95 Per Person

Open Faced Baguettes
with Gourmet Deli Toppings
on a Baguette Round
\$11.95 per person



Tortilla Wraps
with assorted deluxe fillings
served on 7 Grain, Sour dough, Rye,
White, Whole wheat and Croissants
\$6.95 per person

Finger Sandwiches
assorted deluxe fillings
\$7.25 per person

Mexican Tortilla Rolls
with Deluxe Deli Fillings
with Cream Cheese in a Fresh Wrap
\$8.95 per person

Midnight Snack Platters

Garden Fresh Vegetable Basket
Selection of Fresh Crisp Vegetables
with Cumin Lime Dip
\$4.95 per person



International Cheese Board
Selection of Domestic and Imported
Cheeses with Gourmet Crackers
\$10.95 per person

Smoked Salmon Side
Served With Sliced Onion, Capers,
Lemon and Herbed Cream Cheese
\$14.95 per person



Pineapple Shrimp Pyramid
with a Brandy Sauce
\$10.95 per person

Spinach and Artichoke Dip
In House Dip
served with Baguette Rounds
\$5.95 per person

Sombrero Platter
Fresh Salsa, Sour cream and Guacamole
with Cumin Tortilla Chips
\$5.95 per person

Mini Tortilla Cones
with Shrimp and Chicken fillings
\$14.95 per person



Charcuterie
Delicatessen Meats and Olive Selection
Grapes and Dried Fruits
\$12.95 per person

Seasonal Fresh Fruit or
Toasted Coconut Fruit Skewers
with Honeyed Yogurt Dip
\$4.95 per person

Sushi Platter
Assorted Sushi served with
Wasabi, Soya and Pickled Ginger
\$13.95 per person

Kiwi Mussels
with Spicy tomato Chutney
\$24.95 per person

Cilantro & Tomato Bruschetta
Homemade with Smoked Tomato
served with Baguette Rounds
\$5.95 per person

Greek Dip Platter
Garlic Hummus and Tzatziki
with Pita
\$5.95 per person

Antipasto Platter
with Meats, Olives, Nuts and Dried Fruits
\$6.95 per person

Midnight Snack Sweets

Traditional Treats

Assorted Cookies, Squares and Tarts

\$5.25 per person

Fine French Pastries and Petit Fours

Assortment of Gourmet Desserts

\$12.50 per person

Candy Bar

Personalized Candy Assortment

\$16.95 per person

Smore's

Campfire Favorites

\$14.95 per person

Ice Cream Sandwich

Home Baked Chocolate Chip Cookies
with Vanilla Ice Cream

\$10.95 per person



Assorted Fresh Baked Cookie Bar

Served with Individual Milk Glasses

\$8.25 per person

Macaron Bar

Variety of Colorful Macarons

\$18.50 per person

Popcorn Station

with Sweet and Salty add-ins

\$16.95 per person

Donut Bar

with Sweet and Salty add-ins

\$14.95 per person

Tuxedo Strawberries

Fresh Strawberries dipped in
White and Dark Bernard Callebaut Chocolate

\$6.25 per person

Chocolate Fountain

Bernard Callebaut Chocolate
with Shortbread and Fresh Fruit

\$16.95 per person

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