

Sample Stampede & BBQ Menus

Cocktail Ideas

Mini Corn Dogs

with Honey Mustard, Dijon and Sweet Heat Mustard

Brie and Mango Quesadillas

with Fresh Guacamole, Pineapple Salsa and Sour Cream

Bison on a Bun

with BBQ Sauce on a Dollar Bun

Pulled Pork

with Homemade Jack Daniels BBQ Sauce on a Ciabatta Mini

Slider Selection

Chicken Breast with Apple wood Bacon and a Chipotle Mayo, AAA Beef with a Bleu Cheese Whiskey Sauce, and Salmon with Lemon and Dill Cream Sauce

Bacon Tartlets
with Baked Beans

Porcupine Meatballs
with Molasses BBQ Sauce

Mini Chicken and Waffles
with Apple Cider and Molasses Syrup

Vegetarian Spring Rolls
with Sweet Chilli Sauce

Deep Fried Mac & Cheese Lollipops

Buffalo Wings

Jerk Chicken Skewers

St Louis Spare Ribs

Bacon wrapped Scallops

Blackened Scallop with Pepper Salsa

Grits and Green
in a Champagne Flute

Tortilla Cones
with Baja Baby Shrimp and Avocado Chicken

Pineapple Chorizo Skewers

Spanish Beef Skewers

Selection of Mexican Pinwheels

Antipasto Platter

Tri Colored Crisps
with Black Bean Salsa, Sour Cream and Guacamole

Antipasto Platter
Selection of Meats, Cheese and Olives

Cilantro and Smoked Tomato Bruschetta
with Baguette Rounds

Chili Con Queso
served with Tortilla Chips



Lunch and Dinner Ideas:

Stampede Sample Menu 1

Grilled Alberta Beef Burger
with all the fixings

Garden Fresh Vegetable Tray
with Cumin Lime Ranch

Assorted Potato Chips

Fresh Baked Cookies
\$14.95 per person

Stampede Sample Menu 2

Grilled Alberta Beef Burger
with all the fixings

Grilled Chicken Breast
with Chipotle Mayo on a Fresh Kaiser

Smoke Flavor Baked Beans

Garden Salad
with Cumin Lime Ranch

Fresh Baked Cookies
\$16.95 per person

Stampede Sample Menu 3

Grilled Alberta Beef Burger
with all the fixings

Grilled Chicken Breast
with Chipotle Mayo on a Fresh Kaiser

Smoke Flavor Baked Beans

Traditional Potato Salad

Caesar Salad
with Bacon and Parmesan

Fresh Baked Cookies
\$18.95 per person

Lunch and Dinner Ideas:

Stampede Sample Menu 4

AAA Alberta Beef on a Bun

simmered in Homemade BBQ Sauce and served with Beet Horseradish

Smoke Flavor Baked Beans

Garden Salad
with Cumin Lime Ranch

Assorted Potato Chips

Fresh Baked Cookies
\$19.95 per person

Stampede Sample Menu 5

AAA Alberta Beef on a Bun

simmered in Homemade BBQ Sauce and served with Beet Horseradish

Smoke Flavor Baked Beans

Traditional Potato Salad

Garden Salad
with Cumin Lime Ranch

Seasonal Fresh Fruit Tray
with Vanilla Yogurt Dip

Fresh Baked Cookies
\$22.95 per person

Stampede Sample Menu 6

AAA Alberta Beef on a Bun

simmered in Homemade BBQ Sauce and served with Beet Horseradish

Roasted Red Potatoes
with a Cayenne Kick

Smoke Flavor Baked Beans

Corn on the Cob

Bowtie Pasta Salad

Garden Fresh Vegetable Tray
with Cumin Lime Ranch

Fresh Baked Cookies
\$25.95 per person

Stampede Sample Menu 7

Pulled Pork

with Apple and Jack Daniels BBQ Sauce on a Fresh Kaiser

Baked Beans

Bacon wrapped Corn on the Cob

Baby Red Potato Salad

Caesar Salad

with Bacon and Parmesan

Assorted Squares, Tarts and Cookies

\$24.95 per person

Stampede Sample Menu 8

Italian Sausage on a Baguette

with Fried Onions and Dijon

Classic Baked Potato

with Sour Cream, Bacon Bits, Chives and Butter

Smoke Flavor Baked Beans

Corn on the Cob

Bowtie Pasta Salad

Strawberry Spinach Salad

with Balsamic Vinaigrette

Assorted Squares, Tarts and Cookies

\$24.95 per person

Stampede Sample Menu 9

AAA Alberta Striploin
with Red Wine Gravy

Garlic and Herb Mashed Potatoes

Smoke Flavor Baked Beans

Corn on the Cob

Bowtie Pasta Salad

Strawberry Spinach Salad
with Balsamic Vinaigrette

Garden Fresh Vegetable Tray
with Cumin Lime Ranch

Seasonal Fresh Fruit Tray
with Vanilla Yogurt Dip

Assorted Pies, Cakes and Tortes
\$35.95 per person

Stampede Sample Menu 10

AAA Alberta Tenderloin
with Cabernet Demi Glaze

Mushroom cut Baby Potatoes

Baked Beans in a Bacon Tart

Grilled Vegetables

Mandarin and Sesame Spinach Salad

Watermelon, Cucumber and Feta Salad

Ricotta and Rotini Salad

Cilantro Bruschetta
with Baguette Rounds

Garden Fresh Vegetable Tray
with Cumin Lime Ranch

Seasonal Fresh Fruit Tray
with Vanilla Yogurt Dip

Assorted Pies, Cakes and Tortes
\$52.95 per person

The above prices are based on events with over 200 guests. Please call A Certain Flair Catering staff today for a quote. We cater to all size events!
All menus are samples only and can be changed in anyway to suit all tastes and budgets
Call our staff today for a custom designed menu and quote

Pop \$1.75 each

Bottled Water \$2.00 each

Punch \$0.75 per person

Coffee & Tea \$1.75 each (includes Paper cups, Cream, Sugar and Stir Sticks)

Disposable Plates, Napkins and Cutlery \$0.25 per person

Biodegradable Disposable Plates, Napkins and Cutlery \$0.75 per person

Staffing is not included in the above prices. Please see our website for staff price list

www.flaircatering.ca

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