

Sit Down Event Menu Ideas

Salads:

Snap Pea, Mint and Watermelon Radish Salad with a Truffle and Orange Balsamic Vinaigrette

Spicy Peach and Avocado Salad in a Cucumber Wrap

Kale Farro Salad with Almonds and Pomegranate Seeds with a Classic Tabouleh Dressing ****VEGAN****

Orange Olive Salad with Fennel Vinaigrette served in an Asiago Cheese Cup

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

Caprese Salad with Heirloom Tomatoes, Fresh Basil, Bocconcini with a Balsamic Glaze Drizzle

Classic Caesar Salad with Roasted Prosciutto, shaved Parmesan, Thyme Pumpernickel Croutons served in an Asiago Cheese Cup

Shrimp Sante Fe Salad with Greens, Dates, Feta, Roasted Corn and Beans and a Peanut Lime Vinaigrette

Smoked Salmon on Micro Greens with a Creamy Caper Chive Dressing

Soups:

Butternut Squash with a Ginger Cream

Wild Mushroom with Garlic Herb Croutons

Orange and Cumin Tomato Bisque

Curried Chicken and Apple

Miso

Seafood Bisque

Egg Drop Soup

Pumpkin Soup with a Mint Crème' Swirl

Entrée's:

Pan-Roasted Chicken

Chimichurri Sauce with Spanish Rice, Taco Slaw and Micro Cilantro

Ricotta and Spinach stuffed Chicken

with Roasted Garlic Parsnip Puree and Smashed Broccoli

Suprême de Volaille

Basmati Rice Pilaf and Seasonal Veg Medley

Aglione e Olio with Crispy Prosciutto

Soy Maple Salmon

with Roasted Cauliflower and Pistachios

Pacific Sockeye Salmon

with Curried Cream, Seasonal Veg and Jasmine Rice

Poached Salmon

with Asparagus, Tarragon spiked Hollandaise and Yukon Gold

Herb Crusted Striploin

with a Portobello Chardonnay Demi Glaze, Roasted New Potatoes and Seasonal Veg Medley

Tenderloin

Sauce au Poivre with Garlic Mash, Crispy Onion, Rapini and Gingered Carrot

Beef Wellington

Wild Mushroom Risotto, Shaved Truffle

Peppered Duck Breast

Cabernet Reduction, Rosemary Sweet Potato Fondant and Grilled Broccoli

Bacon wrapped Sour Cherry Pork Tenderloin

Sour Cherry Balsamic Sauce, Crispy Parmesan Smashed Potatoes, Carrots and Beans Almandine

Brown Butter Soy stuffed Portobello

Basmati and Roasted Vegetable Medley

Vegetable Risotto

Dessert:

Almond Tart

filled with Spiced Honey Cream and topped with Fresh Figs, Plated on a Raspberry Lemon Gel

Pavlova

Coconut Hibiscus Meringues filled with Earl Grey Orange Curd and topped with Seasonal Fruit

Raspberry Lychee Tarts

Plated on a Dark Chocolate Bernard Callebaut Chocolate

Almond Basket

with Raspberry Cream

Black Pepper Brownie

with Strawberries and Cassis Whipping Cream

Mousse Trio

Rosemary Infused Chocolate, Earl Grey and Orange Chocolate, and Champagne with Chambord

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