

A Certain Flair Catering Breakfast Selections

Morning Kraft Boxes

Breakfast Basics

Fresh Baked Muffin
with Whole Fruit or Fruit Salad
\$7.50 per person



Next Step Breakfast

Yogurt Parfait with Granola and Fresh Berries
with a decadent Breakfast Loaf
\$8.50 per person



Patisserie Box

Gourmet Pastry
with High-end Cheese, Crisps and Vine of Grapes
\$12.50 per person
All boxes include jams, butter and a cutlery and napkin set

Continental Options

Breakfast Platter

Fresh Baked Muffin, Loaves and Croissants
\$4.25 per person

Patisserie Platter

Sweet and Savory Pastries
\$5.25 per person

Seasonal Fresh Fruit

Your favorite sliced fruits with Vanilla Coconut Yogurt
\$5.00 per person

Healthy Start

Yogurt, Honeyed Granola and Fresh Berries
\$5.75 per person

Fruit and Cheese Board

Beautifully displayed selection of Import and International Cheeses
Fresh Fruit and Crisps
\$10.95 per person



Morning Grab and Go Delights

Breakfast Sandwich

Egg, Tomato, Swiss Cheese and Bacon or Ham
on an Toasted English Muffin
\$9.95 per person

Breakfast Burrito

Seasoned Scrambled Egg and Sausage with Sautéed Peppers, Tomatoes and Cheddar. Served with Salsa
\$9.95 per person



Apple Crisp Jars

Apples sweetened with Pure Maple Syrup, spiced with Cinnamon and Topped with Brown Sugar Oats and Walnuts. Served in a Mason Jar with a Dollop of Cream
\$9.95 per person

Honey Berry Bread Pudding

Dessert for Breakfast
Loaded with Fresh Berries in a rich Vanilla Custard
Served in a Mason Jar and Drizzled with Warm Honey
\$10.95 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.

A Certain Flair Catering Breakfast Selections

Hot and Hearty

Traditional Breakfast

Your Choice of Ham, Sausage or Bacon
with Scrambled Eggs, Hash browns and Mini Croissants
\$14.95 per person



Pancake Breakfast

The Traditional Breakfast with Seasonal Fruit Platter,
fluffy Pancakes, and a Saskatoon berry Syrup
\$17.95 per person

Eggs Benedict

Perfectly poached Egg, Canadian Back Bacon
on a Toasted English Muffin with a Creamy Hollandaise
Served with Hash browns and Fresh Fruit Salad.
\$18.95 per person



Smoked Tomato and Basil Omelette

Your choice of Ham, Bacon or Sausage
Rosemary seasoned Hash browns
Croissants and Herb Butter
\$18.95 per person

Quiche Cups

Choice of Quiche: Cheddar, Pancetta & Thyme, Bacon and Savory Herb,
Wild Mushroom and Asiago, Roasted Red Pepper Quiche, Spinach and Goats' Cheese with Caramelized Shallots (Vegetarian)
All made in individual Puff Pastry Crust. Keto/Gluten Free Friendly Crustless Caprese available in Mason Jar cups
\$9.95 per person (one flavor per 16 guests)

Savory

Cocoa Crepes

with whipped cream, brown sugar and Cinnamon
Served with Hash browns and Fresh Berries.
\$17.95 per person



Belgium Style Waffles

with a Raspberry whip cream and Caramel Rum Sauce
Served with Shredded Hash and Fresh Fruit.
\$17.95 per person

French Banana Toast

with whipped cream and a Bernard Callebaut dipping Sauce
Served with Bacon, Roasted Potatoes and a Seasonal Fresh Fruit Tray
\$20.95 per person

Meals are typically set up buffet style. Individual portions can be accommodated for an additional \$2.00 per person

Coffee \$1.50
Tea \$1.50
Juice \$2.00



Disposables \$0.50
Compostable \$1.00

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