

A Certain Flair Catering

Italian Sausage

with Bruschetta on a Fresh Baguette
Three Leaf Greens
Fresh Fruit Tray
Squares and Tarts
\$22.95 per person

Pulled Pork

with Apple & Jack Daniels BBQ Sauce
on a Fresh Kaiser Roll
Pineapple Cole Slaw
Garden Fresh Vegetable Tray
Fresh Baked Cookie Platter
\$19.95 per person

Traditional Pot Pies

with Herbed Chicken and Fresh Vegetables
(add \$2.00 for Beef)
Baby Red Potato and Bacon Salad
Fresh Fruit and Dessert Tray
\$22.95 per person

Chicken Quesadillas

with Cumin Sour Cream and Salsa
Tomato and Basil Salad
Toasted Coconut Fruit Skewers
Cinnamon Sugar Snacks
\$22.95 per person

Chicken Pineapple Skewers

Coconut Basmati Rice
Hot Fresh Vegetables
Watermelon and Cucumber Salad
Selection of Freshly Baked Cookies
\$22.95 per person

Cilantro & Lime Chicken

Spanish Rice
Honey Lime Chopped Salad
Seasonal Fresh Fruit Tray
Grilled Angel Food Cake with Fresh Berries
\$23.95 per person



Beef Dip

Served on a Warm Baguette with Au Jus
Fresh Vegetables with Ranch Dip
Seasonal Fresh Fruit Tray
Strawberry Rhubarb Pie
\$24.95 per person

Yorkshire Beef Wrap

AAA Roast Beef with Cabernet Demi Glaze
wrapped in a Yorkshire Pudding
Traditional Potato Salad
Garden Fresh Vegetable Tray
Double Chocolate Cake
\$26.95 per person

Mini Gourmet Flatbread Pizzas

Please inquire for topping Variety's
Antipasto Salad
Fresh Fruit Tray
Raspberry Chocolate Mousse
\$22.95 per person

Orange and Honey Glazed Ham

Carrots and Beans Almandine
Baby Red Potatoes
Fresh Buns and Butter
Fruit and Dessert Tray
\$19.95 per person

Buttermilk Oven Fried Chicken

with Mashed Potatoes
Corn Bread
Orange & Fennel Salad
Fresh Fruit & Dessert Tray
\$23.95 per person

Goats Cheese and Crisp Sage Chicken

Honey Roasted Butternut Squash
Red Quinoa & Vegetable Salad
Seasonal Fresh Fruit Tray
Homemade Apple Pie
\$23.95 per person

Assorted Fresh Melt Sandwiches \$9.95

Reuben with Corned Beef, Sauerkraut and Swiss on Marble Rye
Gourmet Grilled Cheese with Tomato, Provolone, Mozza & Cheddar on Sourdough
Monte Cristo with Honey Ham, Smoked Turkey, Swiss Cheese Dipped in Egg and Fried Golden Brown
Turkey Melt with Rosemary Turkey Breast, Broiled Pear & Brie

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Pasta

Lasagna

with Seasoned Beef, Spinach and Ricotta
Caesar Salad
Seasonal Fresh Fruit Tray
Tiramisu
\$22.95 per person

Sage Crusted Chicken Parmesan

Fettuccini Alfredo
Strawberry Spinach Salad
Seasonal Fresh Fruit Tray
White Chocolate Raspberry Cake
Baguettes and Butter
\$23.95 per person

Beef Burgundy

with Mushrooms, Bacon and Red Wine
Roasted Vegetable Salad
Seasonal Fresh Fruit Tray
Triple Chocolate Brownies
\$28.95 per person

Smoked Salmon with Penne

White Wine Sauce
Waldorf Salad
Seasonal Fresh Fruit Tray
Orange and Chocolate Mousse
Sourdough Garlic Bread
\$31.95 per person



Creamy Four Cheese Mac & Cheese

with Italian Sausage (add \$5 for Lobster)
Broccoli & Apple Salad
Fresh Fruit & Dessert Tray
Garlic Toast
\$21.95 per person

"Make your Own" Pasta

Herbed Grilled Chicken & Sauteed Veggies
Choice of Penne, Rotini or Fettuccini
Choice of Bolognese, Alfredo or Rose Sauce
Fresh Fruit & Dessert Tray
Garlic Toast
\$23.95 per person

Beef Stroganoff

Herb Butter Linguini
Green Bean and Almond Salad
Dessert Tray
Focaccia and Butter
\$26.95 per person



Pear & Pecorino Mezza Luna

with Apple Brandy White Sauce
Grilled Chicken Breast
Tomato Bocconini Salad
Fruit Flan
Focaccia and Herb Butter
\$25.95 per person

Gourmet

Pesto Salmon in Phyllo Pastry

with Minted Cous Cous
Orzo Salad
Gingered Fruit Salad
Neapolitans
\$35.95 per person

Roasted Rosemary Lamb

with Mushroom Cut Baby Red Potatoes
Cracked Wheat Salad
Stuffed Tomatoes topped with Asiago
Triple Chocolate Brownies
Fresh Bread, Buns and Herb Butter
\$31.95 per person



Grilled Salmon with a Pesto Crust

Wild Mushroom Risotto
Mandarin Spinach Salad
Seasonal Fresh Fruit Tray
Peaches with Caramel Whipped Cream
\$35.95 per person

Beef Wellington

with Stuffed Potatoes
Strawberry and Feta Spinach Salad
Italian Grilled Vegetables
Seasonal Fresh Fruit Tray
Crème brûlée
\$33.95 per person

A Certain Flair Catering

Global Inspired Lunches

Mexican Taco's

Beef filled Hard or Soft Taco's
Mexican Salad
Coconut Fruit Skewers
Cinnamon, Sugar Snacks
with Salsa, Sour Cream and Guacamole
\$23.95 per person



Greek Souvlaki

with a Grilled Chicken Breast
Herbed Rice
Traditional Greek Salad
Pita with Tzatziki & Hummus Dip
Baklava
\$22.95 per person

Butter Chicken

with Curried Basmati Rice
Orange Fennel Salad
Seasonal Fresh Fruit Tray
Gulab Jamun
Naan Bread
\$22.95 per person



Italian Three Cheese Tortellini

with Diced Chorizo Sausage
in a Rose Sauce
Caesar Salad
Tiramisu
with Toasted Garlic Baguette
\$22.95 per person

Ukrainian Lunch

Ukrainian Sausage
Potato and Cheddar Perogies
Cabbage Rolls
Carrot, Apple and Raisin Salad
Fruit Salad with Yogurt
\$22.95 per person

Asian Chicken Stir Fry

with Seasonal Fresh Vegetables
Fried Rice
Thai Salad with Baby Shrimp
Seasonal Fresh Fruit Tray
Fortune Cookies
\$22.95 per person

English Shepherds' Pie

Homemade with Beef and Fresh Vegetable:
Topped with Mash Potatoes and Cheddar
Tossed Salad
Seasonal Fresh Fruit Tray
Raspberry Trifle
\$22.95 per person

Caribbean Jerk Chicken

Pineapple Basmati Rice
Fried Plantains
Jamaican Sea Breeze Salad
Seasonal Fresh Fruit Tray
Coconut Rice Pudding
\$22.95 per person

Bratwurst

with Fresh Baguette
Herbed Spätzle
Traditional Potato Salad
Apple Strudel
Fresh Buns and Butter
\$22.95 per person

A Certain Flair Catering

Stuffed Chicken

Filling Choices:

Ricotta and Spinach
Apricot and Brie
Goats Cheese and Apple
Homemade Bruschetta and Mozzarella

Please ask if you would like your Grilled Chicken Breaded with our In House Herb Panko Crust

With

Baby Red Potatoes or Basmati Rice
Strawberry Spinach Salad
Seasonal Fresh Fruit Tray
Assorted Dessert Tray
Fresh Bread, Buns and Butter
\$28.95 per person



*All menu prices are subject to a \$15.00 delivery charge
Please ask us if you have any lunch preferences that are not on our menus
8 person Minimum for Hot Meals*

*All Menu options can be altered to accommodate any dietary restrictions such as
Gluten free, Vegetarian, Lactose free or Vegan*

www.flaircatering.ca

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