

Breakfast with A Certain *Flair* CATERING

Breakfast Basics

Assorted Breakfast Pastries
Seasonal Fresh Fruit
Phil and Sebastien's Standard Roast Coffee
\$12.50 per person



Next Step Breakfast

Yogurt Parfait with Granola and Fresh Berries
Assorted Breakfast Pastries
Phil and Sebastien's Standard Roast Coffee
\$12.50 per person

Patisserie

Assorted Breakfast Pastries
Seasonal Fresh Fruit and Selection of Domestic and International Cheeses
Phil and Sebastien's Standard Roast Coffee
\$18.50 per person

Traditional Breakfast

Your Choice of Sausage or Bacon
Scrambled Eggs, Hash browns and Mini Croissants
Phil and Sebastien's Standard Roast Coffee
\$17.95 per person

Pancake Breakfast

The Traditional Breakfast
with Seasonal Fruit Platter and Buttermilk Pancakes
Phil and Sebastien's Standard Roast Coffee
\$21.95 per person

Healthy Choice

Spolumbo's Chicken Sausage (gf),
Scrambled Eggs with Sauteed Peppers, Onions and Mushrooms,
Garden Vegetable Hash Browns and Mini Croissants
Phil and Sebastien's Standard Roast Coffee
\$23.95 per person

Eggs Benedict

Perfectly Poached Egg, Canadian Back Bacon
on a Toasted English Muffin with a Creamy Hollandaise
Hash browns and Fresh Fruit Salad.
Phil and Sebastien's Standard Roast Coffee
\$22.95 per person

Caprese Frittata

with Rosemary Hash browns
Seasonal Fresh Fruit
Croissants and Butter
Phil and Sebastien's Standard Roast Coffee
\$19.95 per person

Minimum \$150 order and minimum 8 guests per selection.

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.





French Banana Toast

Whipped Cream and a Caramel Rum Sauce
Bacon, Roasted Potatoes
Seasonal Fresh Fruit Tray
Phil and Sebastien's Standard Roast Coffee
\$20.95 per person

Lemon French Toast

Berry Compote, Chantilly Cream
Bacon, Roasted Potatoes
Seasonal Fresh Fruit Tray
Phil and Sebastien's Standard Roast Coffee
\$20.95 per person

Mini Quiche Cups

Cheddar, Pancetta and Thyme
Roasted Red Pepper, Spinach and Goats Cheese
Wild Mushroom
Keto/Gluten Free Friendly Crustless Quiche available
\$35.95 per dozen

Breakfast Sandwich

Bacon or Ham, Egg, Cheddar and Tomato
on an English Muffin
\$8.95 each

Breakfast Burrito

Breakfast Sausage, Scrambled Egg, Cheddar,
Sauteed Peppers, Tomato and Salsa side
\$8.95 each

Continental Snacks

Breakfast Platter

Sweet and Savory Pastries
\$4.95 per person

Parfait

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

Choice of Tea or Coffee - add \$1.50

Juice or Water - \$2.00

Compostable Disposables - \$1.00

Individually packaged - \$3.00

Seasonal Fresh Fruit Platter

Your favorite sliced fruits with Fruit Dip
\$6.75 per person

Fruit and Cheese Board

Selection of Import Cheeses and Fresh Fruit
\$12.95 per person

Coconut Fruit Skewers

with Fruit Dip
\$37.95 per dozen

Fruit Basket

Seasonal selection of Whole Fruit
\$23.95 per dozen

Homemade Granola Bars

\$3.25 each (gf/df)

House Baked Cookie Selection

\$2.50 each



Minimum \$150 order and minimum 8 guests per selection.

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.