

*Corporate Catering*



*2024 Menu*

# Corporate Catering with



A Certain Flair Catering would love to help with your next catered event.

Whether you are hosting a simple office meeting or needing a fully serviced sophisticated event, A Certain Flair Catering are here to help with all your catering needs. We offer a wide variety of corporate breakfasts and lunches, both hot and cold, as well as platters and snacks to keep you and the team going all afternoon. A Certain Flair Catering understands “you eat with your eyes” using only the freshest ingredients we ensure every meal is delicious, while also keeping a focus on presentation. We will be sure to impress both your team and your clients with a beautifully displayed meal that not only looks good but tastes amazing as well.

Our corporate menus are a great starting point to help with inspiration for your next office event. We custom build all of our menus and would love to work with you to cultivate a menu that works with both tastes and budget in mind. Our menus can be switched up in any way or if you have your own group favorites, we would be happy to incorporate your ideas to design a menu that suits the whole team. Depending on your vision for the event, A Certain Flair Catering has a variety of additional menu options such as appetizer, reception or plated menus for events outside the boardroom. Additional menu ideas can be found at [www.flaircatering.ca](http://www.flaircatering.ca)

Our catering experts would love to assist you along the process of designing the menu for your event and ensuring every last detail is looked after.

To get your order started please take a look at our menu options below and once you've made your choices, contact one of our catering specialists by calling (403)863-8635 or by emailing [info@flaircatering.ca](mailto:info@flaircatering.ca)

If you don't know where to start, can't find what you're looking for in our menus or have questions regarding allergens or ingredient restrictions, don't hesitate to give us a call and consult with our professional catering planners. We will work with you to help develop a menu that meets your budget and dietary requirements to make sure you have the perfect lunch for your occasion.

# 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

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**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.**

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# Lunch with

# A Certain *flair* CATERING

## DELICATESSEN

### **The Basics**

Wraps and Sandwiches with Artisan Fillings  
Chefs' Choice Green Salad  
Garden Vegetable Tray with Dip  
Fresh Baked Cookie Tray  
\$19.95 per person

### **Business' Choice**

Wraps and Sandwiches with Artisan Fillings  
Chefs' Choice Green Salad  
Seasonal Fresh Fruit Tray  
Soup of the Day  
Fresh Baked Cookie Tray  
\$22.95 per person

### **Executive Choice**

Assorted Sandwiches with Artisan fillings.  
Choice of Soup or Salad  
Import Cheese Tray with Seasonal Fruit  
Dessert Squares  
\$29.50 per person

*Upgrade any package to Gourmet Fillings for \$3.50 per person or Panini for \$4.50 per person*

### **Artisan Selection**

Black Forest Ham and Cheddar  
Chicken Breast with Swiss  
Egg Salad and Tuna Salad  
AAA Roast Beef and Cheddar  
\$9.95 each  
*Vegetarian available upon request*

### **Panini's**

Reuben with Swiss  
Turkey Bacon Melt  
Grilled Caprese with Prosciutto and Mozza  
Philly Cheese Steak  
\$14.50 each  
*Vegetarian available upon request*

### **Gourmet Fillings**

Black Forest Ham and Brie with Apricot Preserve  
Mediterranean Salami with Feta, Sun Dried Tomatoes and Basil Pesto  
Shaved Roast Beef with Aged Cheddar, Burnt Onion Aioli and Pickled Mustard Seed  
Grilled Chicken Breast with Toasted Almonds, Apple and a Curry Aioli  
Turkey Breast with Goats Cheese, Spinach and Cranberry Mayonnaise  
\$13.50 each

### Available upon request:

Smoked Salmon with Cream Cheese and Capers  
Vegan Curried Chickpea Salad on Harvest Grain Bread

Assorted Beverages - \$2.00each  
Deli selection with No Pork - add \$1.00  
Compostable Disposables - \$1.00  
Box it up option - Individually packaged add \$3.00  
Gluten Free / Vegan Substitute - add \$1.75  
Separate plating fee for Specialty requests - \$1.00



## BOWLS

### **Loaded Steak Bowl**

Flank Steak, Romaine, Roasted Corn and Black beans  
Cheddar, Cherry Tomatoes, Avocado and Cilantro  
Crispy Tortilla Strips and Creamy Southwest Dressing  
\$25.95 per person

### **Grains Bowl**

Quinoa, Chickpeas, Roasted Cauliflower, Grilled Salmon  
Arugula, Tomatoes, Cucumber and Pumpkin Seeds  
Goats Cheese and Greek Yogurt Dressing  
\$25.95 per person

### **Vegetarian Bowl**

Rice, Chickpeas, Roasted Peppers, Black Beans  
Arugula, Tomatoes, Cucumber and Sunflower Seeds  
Lemon Tahini Dressing  
\$18.95 per person

### **Greens Bowl**

Grilled Chicken, Brown Rice, Kale, Broccoli, Avocado  
Hard Boiled Egg, Hummus, Sunflower and Sesame Seeds  
Olive Oil and Herb Dressing  
\$18.95 per person

### **Rice Noodle Bowl**

Chicken Sate, Spring Greens, Carrots, Cucumbers  
Red and Green Onion, Mixed Berries, Pomegranate Seeds  
Peanut and Cilantro Dressing  
\$19.95 per person

## FLATBREADS

Aged Cheddar, Apple and Pancetta  
Steak, Brussel Sprout and Goat Cheese  
Chicken and Brie  
Chipotle Chicken  
Spinach Feta and Pesto  
Mediterranean Antipasto Flatbread  
\$15.99 per person  
Add Soup or Salad to make it a meal

## INDIVIDUAL MEAL SALADS

### **Chef's Salad**

Mixed Greens, Turkey, Ham, Hard Boiled Egg  
Cheddar, Cucumber, Tomato  
Buttermilk Ranch Dressing  
\$16.95 per person

### **Cobb Salad**

with Crisps Greens, Herb Grilled Chicken Breast  
Bacon, Avocado and Roquefort Cheese  
House Ranch Dressing  
\$16.95 per person

### **Fattoush Salad**

Lettuce, Tomatoes, Red Onion, Cucumbers  
Radishes, Bell Peppers, Fried Pita Bread  
Pomegranate Sumac Dressing  
\$15.95 per person

### **Grilled Chicken Caesar Salad**

Bacon, Garlic Croutons and Parmesan  
House Caesar Dressing  
\$16.95 per person

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

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# Soups & Salads

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## SALADS

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### **Tossed Salad**

Spring Greens with Cucumber, Tomato Wedges  
Julienne Carrot, Bell Peppers and House Dressing

### **Lemony Quinoa Salad**

with Shaved Vegetables, Roasted Red Peppers  
Citrus and Cardamom Vinaigrette

### **Honey Lime Chopped Salad**

Craisins, Red Onion and Cucumber

### **Caesar Salad**

Bacon, Garlic Croutons and Parmesan

### **Pasta Salad**

Bell Peppers, Red Onions, Gherkins and Fresh Herbs  
tossed in a Creamy Apple Cider Dressing

### **Tex Mex Salad**

Roasted Corn with Fresh Cilantro, Black Beans  
and Tomatoes in a Siracha Lime Dressing

### **Roasted Cauliflower Salad**

Arugula, Bell Peppers, Pickled Red Onion  
Red Wine Vinaigrette

### **Asian Chopped Salad**

Cabbage and Kale blend with Dried Fruits and Nuts  
Orange Sesame Dressing

### **Strawberry Feta Salad**

Spinach with Strawberries, Red Onion, Craisins,  
Feta and Candied Pecans

### **Broccoli Apple Salad**

Red Onions, Craisins and Sunflower Seeds  
Creamy Apple Cider Dressing

### **Greek Salad**

Bell Pepper, Cucumber, Tomatoes, Red Onion  
Feta, Black Olives and Herb Vinaigrette

### **Baby Red Potato and Bacon Salad**

Marinated in a Red Wine Reduction

### **Caprese Salad**

Tomatoes, Basil and Bocconcini  
Balsamic Glaze

### **Watermelon and Cucumber Salad**

Mint, Pickled Ginger, Feta with Honey Lime Dressing

### **Buffet Salad**

\$4.25 per person

## SOUPS

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Minestrone

Tomato Basil

Vegetarian Black Bean Chili

Spanish Chicken and Rice

Curry Chicken and Apple

Gingered Butternut Squash

Wild Mushroom

Old Fashioned Chicken Noodle

Beef Barley

Broccoli and Cheddar

### **Buffet Soup**

\$5.50 per person

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

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# Hot Lunch with

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## **Greek Lunch**

Chicken Souvlaki  
Herbed Rice  
Traditional Greek Salad  
Pita with Tzatziki and Hummus  
Baklava  
\$24.95 per person

## **Chicken Stir Fry**

Seasonal Vegetables  
Fried Rice  
Asian Chopped Salad  
Seasonal Fresh Fruit Tray  
Fortune Cookies  
\$24.95 per person

## **Lasagna**

Seasoned Beef, Spinach and Ricotta  
Caesar Salad  
Garlic Toast  
Tiramisu  
\$25.95 per person  
(ordered per 9 guests)

## **Pulled Pork**

Apple Jack Daniels BBQ Sauce  
Fresh Kaiser Roll  
Pineapple Coleslaw  
Garden Fresh Vegetable Tray  
Fresh Baked Cookies  
\$23.95 per person

## **Quesadilla**

Chicken or Beef Quesadilla  
with Cumin Sour cream and Salsa  
Roasted Corn and Black bean Salad  
Toasted Coconut Fruit Skewers  
Cinnamon Sugar Snacks  
\$24.95 per person

## **Bratwurst**

Pretzel Baguette with Sauerkraut  
Gourmet Mustard selection  
German Potato Salad  
Mixed Greens Salad  
Apple Pie  
\$23.95 per person

## **Chicken Pineapple Skewers**

Coconut Basmati Rice  
Fattoush Salad  
Vegetable Tray  
Lemon Squares  
\$24.95 per person

## **Cilantro Lime Chicken**

Spanish Rice  
Honey Lime Chopped Salad  
Grilled Angel Food Cake  
Berries and Whipped Cream  
\$23.95 per person

## **Taco Salad Meal**

Seasoned Beef or Chicken  
Lettuce, Tomato and Cheddar  
Salsa, Sour cream and Guacamole  
Mexican Corn Salad  
Coconut Fruit Skewers  
Cinnamon Sugar Snacks  
\$25.95 per person

## **Traditional Pot Pies**

Herbed Chicken and Fresh Vegetables  
Spinach Salad  
Seasonal Fresh Fruit  
Assorted Squares and Tarts  
\$24.95 per person

## **Buttermilk Oven Fried Chicken**

Mashed Potatoes  
Corn Bread  
Coleslaw  
Assorted Squares  
\$24.95 per person





### **Jerk Chicken**

Pineapple Basmati Rice  
Fried Plantains  
Watermelon and Cucumber Salad  
Assorted Squares and Tarts  
\$23.95 per person

### **Butter Chicken**

Curried Basmati Rice  
Roasted Cauliflower Salad  
Naan Bread  
\$23.95 per person  
Add Gulab Jamun \$3.00 per person

### **Ukrainian Lunch**

Garlic Sausage  
Potato and Cheddar Perogies  
Cabbage Rolls  
Beet Salad  
Fresh Baked Cookies  
\$23.95 per person

### **Goats Cheese and Crispy Sage Chicken**

Roasted Root Vegetables  
Pasta Salad  
Garden Vegetable Tray with Hummus  
Fruit Tarts  
\$25.95 per person

### **Shepherd's Pie**

Traditional English Casserole  
Broccoli Apple Salad  
Buns and Butter  
\$23.95 per person  
Add Assorted Squares and Tarts \$3.25

### **Beef Bourguignon**

Mushrooms, Bacon and Red Wine  
Mashed Potato  
Simple Greens with House Dressing  
Buns and Butter  
\$28.95 per person  
Add Assorted Squares and Tarts \$3.25

### **Ricotta and Spinach stuffed Chicken**

Mushroom Cut Baby Potatoes with Bell Peppers  
Roasted Vegetables  
Caprese Salad  
Double Chocolate Brownies  
\$24.95 per person

### **Pecan Crusted Salmon**

Roasted Baby Potato  
Grilled Seasonal Vegetables  
Strawberry Feta Spinach Salad  
Lemon Squares  
\$32.95 per person

### **DIY Pasta Bar**

Herb Grilled Chicken Breast or Chorizo sausage  
Sautéed Vegetables  
Choice of Penne or Rotini  
Choice of 2 sauces Marinara, Alfredo or Rose  
Mixed Greens Salad or Caesar Salad  
Buns and Butter  
Assorted Squares and Tarts  
\$24.95 per person



Assorted Beverages - \$2.00 each  
Compostable Disposables - \$1.00  
Box it up option - Individually packaged add \$3.00  
Separate plating fee for Specialty requests - \$1.50

**Minimum \$150 order / 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. Vegan, Keto, Gluten Free and Dairy Free Options available for additional charge**

# Snack with A Certain *flair* CATERING

## PLATTERS AND DIPS

### **Garden Vegetable Tray with Dip**

\$4.95 per person

### **International Cheese Platter**

\$12.95 per person

### **Charcuterie**

Delicatessen Meats and Olive Selection  
Grapes, Dried Fruits  
\$14.95 per person

### **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

### **Snack Basket**

Seasonal selection of Whole Fruit  
Homemade Granola Bars (gf/df)  
\$35.95 per dozen

### **Mexican Tortilla Rolls**

Bite Size Wraps with Deluxe Deli Fillings  
\$10.95 per person

### **Smoked Salmon Side**

with Sliced Onion, Capers,  
Lemon and Herbed Cream Cheese  
\$14.95 per person

### **Sushi Platter**

Assorted Sushi served with  
Wasabi, Soya and Pickled Ginger  
\$14.95 per person

### **Spinach and Artichoke Dip**

selection of Crudites, Crackers and Baguette  
95 per person

### **Greek Pita Dip**

Garlic Hummus, Tzatziki and Pita  
4.95 per person

### **Tomato and Basil Bruschetta**

Baguette Rounds  
4.95 per person

### **Sombrero Platter**

Salsa, Sour Cream and Guacamole  
5.95 per person

## DESSERTS

### **Assorted Dessert Platter**

Selection may include Lemon Bars, Brownies, Coconut  
Macaroon Bars, Date Squares & Carrot Cake  
\$4.95 per person

### **Cookie Platter**

\$2.50 each

### **Candy and Popcorn Bar**

Personalized Candy and Popcorn Assortment  
Sweet and Salty Add In's  
\$15.95 per person

### **Mousse Cups**

Strawberry, Chocolate, or Vanilla  
\$7.95 per person

### **Chocolate Dipped Strawberries**

\$52.50 per dozen

### **Home Baked Apple Pie**

\$4.95 per person

### **Bernard Callebaut Chocolate Fountain**

Assortment of Fruits and Shortbread  
\$16.95 per person

### **Fine French Pastries and Petit Fours**

\$12.50 per person

### **NY Style Cheesecake**

Monthly Feature Flavours  
10.95 per person

### **Chocolate Brownies**

Gluten Free, Dairy Free, Vegan  
\$6.95 each

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# Information

## Beverages

Phil and Sebastien's Roast Coffee - \$2.00

Assorted Tea Selection - \$2.00

Canned Pop - \$2.00

Juice (bottled) - \$2.00

Water (bottled) - \$2.00

Bar Service Available - Ask your Flair Catering Specialist

## Delivery

Corporate delivery hours - Monday to Friday from 6:00am - 2:00pm  
(additional delivery hours available for a extra charge)

Delivery Fee - \$15.00 (includes delivery, set-up and next business day pick up).

Same Day Pick up - \$30.00

After Hours Delivery - \$30.00 - \$45.00

We offer Drop off service which includes delivery, set up and pick up or full service catering depending on your needs. We can provide event menus, beverages, bar service, staffing and assist with rentals if ever needed. Please ask your catering specialist for more information.

## Dietary Restrictions

A Certain Flair Catering understands the wide varieties of food preferences, restrictions and allergies. We offer a wide variety of alternatives and will make the ordering process as easy as possible. For guests with dietary restrictions we will attempt to alter any items that the menu wouldn't already accommodate to work for that one guest, without having to switch the menu up for the entire group. Or we will be able to provide a substitute as needed. Just pass along any requirements and our team will handle the rest.

Separate plating fee for Specialty requests - \$1.50

Vegan, Vegetarian, Keto, Gluten Free and Dairy Free Options available for additional charge

Please note that we are not a NUT FREE Facility. Additional allergen ingredients are kept ON site. Please advise our team of ANY allergies and we will ensure that the chefs are aware and will do their best to avoid any cross contamination, but please note that if the allergen ingredient is stocked at our kitchen location we can not 100% guarantee.

## Order Times

We ask that customers try to place breakfast and lunch orders by 11:00 AM the day prior to your event or earlier if available. We will always try to assist with last minute requests so please call, and we will try our best to accommodate. Please know that preference will be given to customers who have given advance notice orders.

Orders requiring staffing or after hours delivery will require additional notice.

## Tableware

Our catering is delivered "Buffet style" on platters and in chafing dishes. Our menu prices include the necessary serveware such as serving utensils, chafing dishes, sterno's and china platters. Most menu items can be packaged individually if needed for an additional charge.

Box it up option or Individually packaged - add \$3.00

Additional Chafer Fuel - \$2.00

We have compostable disposable plates, napkins cutlery etc available for \$1.00 per person. China rental is also available.

Compostable Disposables - \$1.00

China Rental - Ask you Flair Catering Specialist

## Minimums

Our company has had many years experience in the catering business and have enjoyed making each of our events a unique occasion. We cater to all size events. Whatever the event from, " six course meals to smaller events that are budget conscious". A Certain Flair Catering will provide you with an event to remember.

Our corporate menu prices apply to corporate events taking place during business hours. Menu prices may change for larger / after hours events.

Depending on your vision for the event, A Certain Flair Catering has a variety of additional menu options such as appetizer, reception or plated menus for events outside the boardroom. Additional menu ideas can be found at [www.flaircatering.ca](http://www.flaircatering.ca) or ask your Flair Catering Specialist.

Some corporate menu items will require a minimum order.

Minimum \$150 order

Minimum 8 guests per selection.

For events under 8 guests, please inquire with the Flair Catering Team.