



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.

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

Soups & Salads

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SALADS

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

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

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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
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Separate plating fee for Specialty requests - \$1.50

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