



## Christmas Appetizers by the Dozen

Appetizers prior to dinner

Fire Roasted Red Pepper Mini Quiche - 62  
Parmesan crusted Brussel sprouts - 62  
Sweet Potato Pie Bites - 72  
Goats Cheese and Cranberry Tartlets - 72  
Polenta Bites with Wild Mushrooms and Fontina - 68

Risotto Spoons with Herbed Prawns - 120  
Smoked Salmon Roses - 96  
Crab stuffed Mushrooms - 86  
Ginger Soy Salmon Skewer - 120  
Garlic Shrimp Stick - 120

Cranberry and Sage Meatballs - 62  
Aged Cheddar, Pancetta, Apple and Arugula Flatbread - 96  
Cinnamon and Blood Orange Pork - 96  
Bacon wrapped Apricot Bites - 86

Apricot glazed Chicken Bites - 72  
Rosemary and Olive Oil Chicken Skewers - 72  
Smoky Cranberry Chicken Wings - 72  
Caramelized Onion and Rosemary Chicken Tartlet - 96

Mini Beef Yorkshire Puddings - with Beet Horseradish - 120  
Beef Wellington Mini Pot Pies - 132  
French Dip Sliders - 98  
Steak Frites - 144

Cranberry Chicken Phyllo Cups - 84  
Smoked Salmon Roses - 96  
Thyme Roasted Tomato Crostini - 72  
Caramelized Onion and Bacon Crostini - 84  
Tenderloin and Thyme Mayo Crostini - 144  
Cranberry, Brie and Candied Pecan Crostini - 72  
Prosciutto, Fig and Mint Crostini - 96  
Candied Walnut Brussel Sprouts 72



Minimum 3 dozen each. Appetizer Full Menus available for Cocktail style event (reduced priced per person)

## Sample Christmas Appetizers Menu 1

Hot Hors d'oeuvres :

Candied Walnut Brussel sprouts  
Cranberry and Sage Meatballs  
Balsamic Orange Pork  
Mini Beef Yorkshire Puddings  
with Beet Horseradish

Cold Hors d'oeuvres :

Garden Fresh Vegetable Basket  
with Cumin Lime Dip

Seasonal Fresh Fruit Tray  
with Honeyed Yogurt

Smoked Tomato Bruschetta  
with Baguette Rounds

Caprese Sticks  
with Balsamic Drizzle

\$49.95 per person  
Price based on approximately 30 - 50 guests

## Sample Christmas Appetizers Menu 2

Hot Hors d'oeuvres :

Cranberry Goats Cheese Tartlets  
Caramelized Onion and Rosemary Chicken Tartlets  
French Dip Sliders  
Risotto Spoons with Herbed Prawns  
Aged Cheddar, Pancetta, Apple and Arugula Flatbread

Cold Hors d'oeuvres:

Charcuterie  
with locally cured Meats, Cheeses, Dried Fruits, Olives, Candied Walnuts and Crisps

Garden Fresh Vegetable Basket  
with Cumin Lime Dip

Fruit and Cheese Selection  
with Fresh Crisps and Candied Pecans

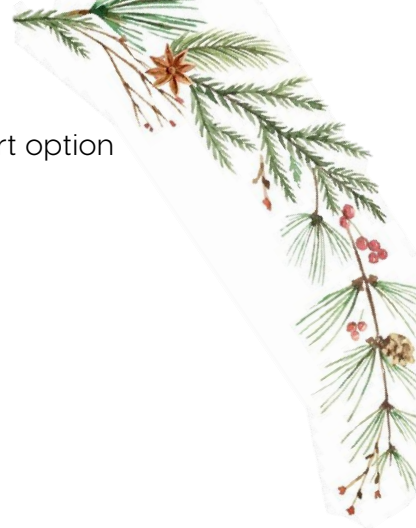
Crostini Selection  
Thyme Roasted Tomato, Cranberry, Brie & Candied Pecans, Prosciutto, Fig & Mint

\$62.95 per person  
Price based on approximately 30 - 50 guests



## Christmas Family Style Selections

All Entrées include 1-2 Salad options, 2-3 Side Options, 1 Dessert option



### Entrees:

Traditional:  
\$68.95 per person

Orange and Honey Ham  
with a Brown Sugar Orange Glaze

Herb Crusted Carved Turkey Breast  
with a Classic Gravy

Timeless:  
\$78.95 per person

AA Roast Beef  
with Beet Horseradish

Cranberry and Brie stuffed Chicken

Historic:  
\$68.95 per person

Christmas Tourtière

Carved Turkey Breast  
with a Classic Gravy

Classic:  
\$89.95 per person

Dijon Crusted Striploin  
with a Cabernet Demi Glaze

Crispy Sage and Goats Cheese Chicken

Connoisseur:  
\$98.95 per person

Beef Tenderloin  
with a Cabernet Reduction

Christmas Baked Salmon



## Christmas Family Style Selections

All Entrées include 1-2 Salad options, 2-3 Side Options, 1 Dessert option

### Salads:

Crispy Brussels Sprouts Salad with Cranberry Vinaigrette

Christmas Greens Salad with Pomegranate Seeds, Pistachio's and Citrus Vinaigrette

Ricotta Pasta Salad

Kale Salad With Apples and Toasted Almonds

Mandarin Orange Spinach Salad with Champagne Vinaigrette

Simple Greens with Blueberries, Candied Pecans, Goat Cheese Crumble and a Rosemary Dressing

Roasted Beet Goat Cheese Salad with a Balsamic Glaze Drizzle

Cranberry, Feta, Sweet Potato Salad tossed in Honey Dijon

Beet Salad with Pistachio Beet Green Gremolata

### Sides:

Mushroom Cut Baby Potatoes

Baked Rice Pilaf

Traditional Walnut and Cranberry Stuffing

Rosemary Roasted Red Potatoes

Cranberry and Toasted Walnut Rice

Garlic Mash

Horseradish and Sour Cream Smashed Potato

Tomato Rosemary Rice with Pancetta

Scalloped Potatoes (add \$7.00 per person)

Risotto (add \$9.00 per person)

Asparagus and Hollandaise

Broccoli with Aged Cheddar

Gingered Carrots and Beans Almandine

Roasted Root Vegetables

Winter Vegetable Medley

Balsamic Sauteed Mushrooms and Radicchio

Brown Sugar Carrot Puree

Honeyed Butternut Squash

Yorkshire Pudding (additional \$2.00 per person)

### Desserts:

Traditional Sticky Toffee Pudding

Assorted Squares and Tarts

Apple Crisp

with Vanilla Ice Cream

Christmas Mousse

Orange Infused Chocolate and Rum Eggnog

Sherry Trifle

with Vanilla Custard and Fresh Berries

Fruitcake and Stollen

with a Caramel Rum Sauce

## Christmas Sit Down Selections

### Salads:

Crispy Brussels Sprouts Salad with Cranberry Vinaigrette - 10

Christmas Greens Salad with Pomegranate Seeds, Pistachio's and Citrus Vinaigrette - 10

Kale Salad With Apples and Toasted Almonds - 10

Mandarin Orange Spinach Salad with Champagne Vinaigrette - 10

Simple Greens with Blueberries, Candied Pecans, Goat Cheese Crumble and a Rosemary Dressing - 10

Roasted Beet Goat Cheese Salad with a Balsamic Glaze Drizzle - 11

Cranberry, Feta, Sweet Potato Salad tossed in Honey Dijon - 12

Bacon Pea Salad - 10

Beet Salad with Pistachio Beet Green Gremolata - 10



### Soups:

Winter Squash with a Ginger Cream - 10

Two Mushroom Velouté with Garlic Herb Croutons - 10

Roasted Sweet Potato Soup With Pistachio, Orange, and Mint Salsa - 13

Curried Chicken and Apple - 11

Beet and Red Cabbage Borscht - 10

Chestnut Soup with Grappa Cream - 15

Barley Scotch Soup - 10



## Entrée's:



### Honey and Apple Glazed Turkey Breast

Roasted Garlic Gravy, Traditional Walnut Sage stuffing, Baby Potatoes  
and Brown Sugar Glazed Carrots and Brussel sprouts - 52

### Ricotta and Spinach stuffed Chicken

with Roasted Garlic Parsnip Puree and Winter Veg Medley - 52

### Cranberry Blood Orange stuffed Alberta Pork

with Vin Cotta Glaze, Brown Nut Butter Baby Potatoes,  
and Honey Gingered Carrots - 50

### Black Angus Roast Beef

with Beet Horseradish and Traditional Burgundy Demi Glaze, Yukon Gold Puree,  
Yorkshire Pudding, and Fire Roasted Heirloom tomato on Pea Jam - 70

### Steelhead

with Cranberry Risotto and Roasted Balsamic Root Vegetables - 65

### Baked Salmon

with Asparagus, Tarragon spiked Hollandaise and Yukon Gold - 62

### Beef Tenderloin

with Rosemary New Potatoes, Yorkshire Pudding,  
and Gingered Carrots and Beans Almandine - 88

### Peppered Duck Breast

Cabernet Reduction, Rosemary Sweet Potato Fondant  
and Grilled Winter Vegetables - 70

### Brown Butter Soy stuffed Portobello

Basmati and Roasted Vegetable Medley - 48

### Winter Risotto

with Wilted Kale, Roasted Tomatoes and Parmesan Cheese - 52



## Dessert:

Traditional Sticky Toffee Pudding - 10

Almond Tart

filled with Spiced Honey Cream and topped with Fresh Figs,  
Plated on a Cranberry Mint Gel- 15

Mousse Trio

Candy Cane Chocolate, Orange Infused Chocolate, and Rum Eggnog - 13

Sherry Trifle

with Vanilla Custard and Fresh Berries - 10

Black Pepper Brownie

with Strawberries and Cassis Whipping Cream - 10

Stolen

with a Caramel Rum Sauce- 10



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