

Family Menu Ideas

All Entrées include 1-2 Salad options, 2-3 Side Options, Warm Bread, Buns and Butter and 1 Dessert option

On the Stick: \$68.95per person

Herb Marinated AAA Roast Beef Skewers
Rosemary and Olive Chicken Souvlaki
with Whipped Feta Tzatziki

Traditional: \$64.95per person

Orange and Honey Glazed Ham
with a Brown Sugar Orange Glaze
Carved Turkey Breast
topped with Cranberry Boursin

Farm to Fork: \$75.95per person

Pecan Crusted Chicken Breast
Smoked Beef Brisket
with Amarillo Hot Sauce

Classic: \$92.95per person

Dijon Crusted Striploin
with a Wild Mushroom Demi Glaze
Crispy Sage and Goats Cheese Chicken

Connoisseur: \$102.95per person

Beef Tenderloin
with a Cabernet Reduction
Cedar Plank Salmon

Squisito!: \$70.95per person

Sauteed Garlic Shrimp, Pesto Chicken Breast and Crispy Prosciutto
Herb Butter Linguini
Penne Bolognese

Comida: \$70.95per person

Cajun Baby Shrimp, Sauteed Roasted Onion and Red Pepper, Seasoned Chicken Breast and Cumin Beef Steak
Corn Flour Soft and Hard Tortillas
served with Cilantro Slaw, Cheddar, Tomato and Crisp Lettuce

Zen: \$70.95per person

Teriyaki Beef, Sweet Chili Shrimp and Honey Hoisin Chicken Breast
Asian Sauteed Vegetables

Family Menu Ideas

Salads:

Simple Greens

Dark and Leafy Greens with cucumber, red onion, tomatoes and sunflower seeds

Spinach Salad

Spinach with caramelized pecans, peppers red onion, cucumbers and Craisins

Tossed Salad

Head and Romaine lettuce with cucumber grated carrot, tomato wedges, and peppers

Mandarin Salad

Spinach with colored peppers, red onion craisins, candied pecans and mandarins

California Mix

Spinach, Kale and Arugula with peppers red onion, blueberries and toasted almonds

Roasted Vegetable Salad

Italian grilled vegetables tossed in a curried mayonnaise dressing

Pasta Salad

with Ricotta cheese, tomatoes, peppers gherkins and fresh parsley tossed in a creamy apple vinegar dressing

German Potato Salad

Traditional Potato Salad

Green Bean and Almond Salad

Tossed in French dressing

Tex Mex Salad

Roasted corn with fresh cilantro, black beans and Tomatoes in a Siracha olive oil dressing

Lemony Quinoa Salad

with shaved vegetables, roasted red peppers and a citrus and cardamom vinaigrette



Dressings

Honey Dijon Dressing

Cumin Lime Ranch

Mandarin Sesame

Creamy Cucumber

Balsamic Reduction

Mediterranean Dressing

Mango Glaze

Creamy Curry

Cajun Spiced Dressing

Watermelon Mint Vinaigrette

Peanut Lime Dressing

Creamy Bleu Cheese

Coffee Vinaigrette

Tangy Ginger Lime Vinaigrette

Raspberry Vinaigrette

Lemon Rosemary Dressing

Olive Oil and Red Wine Vinegar

Ginger Orange Yogurt

Turmeric Tahini Dressing

Roasted Red Pepper Dressing

Maple Walnut Dressing

Fresh Herb and Olive Oil

Avocado Heirloom Salad

Heirloom tomato and Avocado with a Cracked Black Pepper and Red Wine drizzle

Watermelon and Cucumber Salad

with feta and a sesame orange dressing

Caesar Salad

with Bacon, Garlic Croutons and Parmesan

Strawberry Feta Salad

Spinach with colored peppers, red onion craisins and candied pecans topped with Strawberry slices and Feta

Broccoli Apple Salad

with Red Onions, Craisins and sunflower seeds tossed in a creamy apple vinegar dressing

Bleu Cheese and Pear on Spinach

Spinach with peppers, red onion, walnuts, and raisins. Tossed in a Grainy Mustard Vinaigrette

Greek Salad

Also available with Red Quinoa

Rainbow Orzo Salad

with chickpea, peppers, cucumber and Mango

Baby Red Potato and Bacon Salad

Marinated in a red wine reduction

Celery root and Apple Salad

mixed in a sweet vinegar Dijon dressing

Caprese Salad

Tomatoes, Basil and Bocconcini with a Balsamic Glaze

Roasted Cauliflower Salad

with Farro, Kalamata Olives, Feta and Avocado with a Sun-dried Tomato Dressing

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Sides:

Mushroom Cut Roasted Potatoes
Cayenne Kick Baby Potatoes
Garlic Mash
Horseradish and Sour Cream Smashed Potato
Lemon Herb Greek Style Potatoes
Nut Butter Fettuccini
Three Cheese Mac and Cheese
Scalloped Potatoes (additional \$5.00 per person)

Baked Rice Pilaf
Pineapple and Coconut Basmati Rice
Toasted Garlic and Sage Rice
Tomato Rosemary Rice with Pancetta
Queso Rice
Mushroom-Thyme Rice Pilaf
Basic, Vegetable or Wild Mushroom Risotto
Risotto (additional \$8.00 per person)

Green Beans with Crushed Salt and Vinegar Chips
Asparagus and Hollandaise
Broccoli with Aged Cheddar
Charred Pepper Medley
Gingered Carrots and Beans Almandine
Roasted Mushrooms and Radicchio in a Balsamic Vinaigrette
Brussel sprouts with Crispy Onions
Oven Braised Rainbow Carrots with Yogurt Parsley Dressing
Spicy Lemon Cauliflower
Brown Sugar Carrot Puree
Honeyed Butternut Squash
Bacon Wrapped Corn on the Cob with Basil Butter (additional \$5.00 per person)
some items may be seasonal

Desserts:

Mousse Trio – Rosemary Infused Chocolate, Earl Grey and Orange Chocolate, and Champagne with Chambord (add \$6.00)

Assorted Gourmet Squares and Tarts –Variety available

Macarons and Petit Fours – Variety available (add \$5.00)

Layered Death by Chocolate – Graham Base, Dark Chocolate and Vanilla Pudding, Cream Cheese and Whipped Topping

Homemade Apple Crisp– with Vanilla bean Ice Cream

Bernard Callebaut Chocolate Fondue – With Shortbread, Marshmallow and Fruit

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All Event Menu's can be custom built to accommodate Tastes and Budget. Please Enquire with your Flair Staff Team
Gluten Free, Vegetarian, Vegan, and Dairy Free Options available upon request



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