



A  
Certain *flair*  
CATERING

2025 Menu

Corporate Catering

# Corporate Catering with

## A Certain *Flair* CATERING

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

## Hand Crafted Breakfast Sandwich

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

*Sub Gluten Free English Muffin - add \$3.00*

## Southern Style Breakfast Burrito

Bacon, Scrambled Egg, Cheddar,  
Sauteed Peppers, Tomato  
wrapped in Tortilla with a Salsa side  
\$8.95 each

## Vegan Breakfast Sandwich

"Just Egg", Tomato and  
Burnt Onion Aioli  
on an Everything Bagel  
\$10.95 each

## Breakfast Basics

Assorted Breakfast Pastries  
Seasonal Fresh Fruit  
Phil and Sebastien's Standard Roast Coffee  
\$13.50 per person  
*Sub Gluten Free or Vegan Pastry - add \$3.00*

## Patisserie

Assorted Breakfast Pastries  
Seasonal Fresh Fruit and Gourmet Cheese Selections  
Phil and Sebastien's Standard Roast Coffee  
\$18.50 per person  
*Sub Gluten Free or Vegan Pastry - add \$3.00*

## Healthy Choice

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

## Hearty Traditional Breakfast

Bacon, Scrambled Eggs,  
Hash Browns and Mini Croissants  
Phil and Sebastien's Standard Roast Coffee  
\$18.95 per person  
*Sub Vegan Scramble with Sauteed Vegetables  
and Hash Browns add \$3.00*

## Pancake Breakfast

The Traditional Breakfast  
with Seasonal Fruit Platter and Buttermilk Pancakes  
Phil and Sebastien's Standard Roast Coffee  
\$21.95 per person  
*Sub Vegan Scramble with Sauteed Vegetables  
and Hash Browns add \$3.00*

## Carnivore Frittata

with Hash Browns  
Seasonal Fresh Fruit  
Croissants and Butter  
Phil and Sebastien's Standard Roast Coffee  
\$20.95 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

### **Morning Grazing Board**

Selection of Pastries, Meats, Cheeses, Mini Quiches,  
Fruits and Spreads

\$16.95 per person

minimum 12 guests / Sub Gluten Free Pastry - add \$3.00

### **Vegan Morning Board**

Assorted Bagels, Fresh and Dried Fruits, Granola,  
Spreads and Vegan Yogurt Dip

\$16.95 per person

minimum 6 guests / Sub Gluten Free Pastry - add \$3.00

### **Next Step Breakfast**

Yogurt Parfait with Granola and Fresh Berries

Assorted Breakfast Pastries

Phil and Sebastien's Standard Roast Coffee

\$12.50 per person

*Sub Gluten, Nut Free or Vegan Pastry - add \$3.00*

*Sub Vegan Yogurt - add \$2.00*

### **Breakfast Bento Box**

Perfect for a Grab & Go Option

a Hard Boiled Egg, Almonds, Fresh Fruit

Prosciutto and Brie

*Keto/Gluten Free Friendly*

\$15.50 per person

### **Mini Quiche Cups**

Cheddar, Pancetta and Thyme

Roasted Red Pepper, Spinach and Goat Cheese

Wild Mushroom

*Keto/Gluten Free Crustless Quiche available*

\$35.95 per dozen

## **Continental Snacks and Sides**

### **Breakfast Platter**

Sweet and Savory Pastries

\$4.95 per person

### **Gluten Free Apple Muffin or**

### **Vegan Nut Free Lemon Cranberry Muffin**

\$7.95 each

### **Mason Jar Parfait**

Yogurt, Honeyed Granola and Fresh Berries

\$5.75 per person

Sub Vegan Yogurt - add \$2.00

### **Side Bacon**

Minimum 12 pieces per order

\$2.50 each

### **Turkey Bacon**

Minimum 12 pieces per order

\$2.50 each

**Choice of Tea or Coffee - \$2.50**

**Juice, Pop or Water - \$2.50**

**Sparkling Water - \$3.50**

**Compostable Disposables - \$1.00**

**Individually packaged Hot Meals - \$3.00**

**Grab and Go Cold Option - \$2.00**

### **Seasonal Fresh Fruit Platter**

Your favorite sliced fruits with Fruit Dip

Feeds up to 6- \$45.00. Feeds up to 15 \$110.25.

Feeds up to 25 \$159.50

### **Cheese Board**

Feeds up to 6- \$89.00. Feeds up to 12 \$159.95.

Feeds up to 20 \$239.50

### **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**

\$2.95 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.*

# Lunch with

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## DELICATESSEN

### **The Basics**

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

### **Business' Choice**

Wraps and Sandwiches with Artisan Fillings  
Chefs' Choice Green Salad or Soup of the Day  
Seasonal Fresh Fruit or Garden Vegetable Tray  
Fresh Baked Cookie Tray  
\$23.95 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  
\$11.50 each  
*Vegetarian available upon request*

### **Panini's**

Reuben with Swiss  
Turkey Bacon Melt  
Grilled Caprese with Prosciutto and Mozza  
Philly Cheese Steak  
\$15.50 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 - \$2.50 each  
Sparkling Water - \$3.50  
Deli selection with No Pork - add \$1.00  
Compostable Disposables - \$1.00  
Box it up option - Individually packaged add \$3.00  
Separate plating fee for Specialty requests - \$1.50

Halal Substitute - add \$3.00  
Gluten Free Substitute - add \$3.00  
Vegetarian Substitute - add \$1.75  
Vegan Substitute - add \$3.00  
Keto Substitute - add \$3.00  
Other Dietary Restriction Requests \$1.00-\$3.00

## BOWLS

### **Loaded Steak Bowl**

Hangar 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

### **Vegan Bowl**

Rice, Chickpeas, Roasted Peppers, Black Beans  
Arugula, Tomatoes, Cucumber and Sunflower Seeds  
Lemon Tahini Dressing  
\$19.95 per person

### **Greens Bowl**

Grilled Chicken, Brown Rice, Kale, Broccoli, Avocado  
Hard Boiled Egg, Hummus, Sunflower and Sesame Seeds  
Olive Oil and Herb Dressing  
\$19.95 per person

### **Rice Noodle Bowl**

Chicken Sate, Spring Greens, Carrots, Cucumbers  
Red and Green Onion, Roasted Chickpeas  
Peanut and Cilantro Dressing  
\$19.95 per person

## FLATBREADS

Aged Cheddar, Apple and Pancetta  
Rosemary Chicken and Brie  
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, Hard Boiled Egg, and Roquefort Cheese  
House Ranch Dressing  
\$17.95 per person

### **Fattoush Salad**

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

### **Grilled Chicken Caesar Salad**

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

*Minimum \$200 order and minimum 10 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

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### Tossed Salad

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

### Mixed Greens Salad

Spring Greens with Blueberries, Cucumber, Toasted  
Almonds and Balsamic Dressing

### Asian Chopped Salad

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

### 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

### Pineapple Coleslaw

Mixed Cabbage, Shredded Carrot, Pineapple and Coleslaw  
Dressing

**\$5.00 per person**

*served Buffet Style*

### Lemony Quinoa Salad

with Shaved Vegetables, Roasted Red Peppers  
Citrus and Cardamom Vinaigrette

### Roasted Cauliflower Salad

Arugula, Bell Peppers, Pickled Red Onion  
Red Wine Vinaigrette

### Strawberry Feta Salad

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

### 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 and Balsamic Glaze

### Chickpea Romaine

Romaine, Toasted Chickpea and Slivered Almonds  
with a Honey Dijon Dressing

**\$6.00 per person**

*served Buffet Style*

## SOUPS

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### Minestrone (DF/V)

**\$6.50 per person**

*served Buffet Style*

### Tomato Basil (GF/V/DF)

### Gingered Butternut Squash

### Wild Mushroom

### Vegetarian Black Bean Chili (GF/V/DF)

### Old Fashioned Chicken Noodle (DF)

### Spanish Chicken and Rice (GF/DF)

### Beef Barley (DF)

### Curry Chicken and Apple

### Broccoli and Cheddar

*Minimum \$200 order and minimum 10 guests per selection.*

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with taste and budget in mind. Vegan, Keto, Gluten Free and Dairy Free Options available for additional charge*

# Hot Lunch with

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## Chicken Pineapple Skewers

Coconut Basmati Rice  
Vegetable Tray  
Lemon Squares  
*\$25.95 per person*

## Goats Cheese and Crispy Sage Chicken

Garlic Mash  
Garden Vegetable Tray with Hummus  
Mini Key lime Pie  
*\$25.95 per person*

## Greek Lunch

Chicken Souvlaki Skewers  
Herbed Rice  
Traditional Greek Salad  
Pita with Tzatziki and Hummus  
Baklava  
*\$25.95 per person*

## Jerk Chicken

Pineapple Basmati Rice  
Fried Plantains  
Caribbean Coleslaw  
Assorted Squares and Tarts  
*\$24.95 per person*

## Traditional Pot Pies

Herbed Chicken and Fresh Vegetables  
Spinach Salad  
Seasonal Fresh Fruit  
Lemon Tarts  
*\$25.95 per person*

## Cilantro Lime Chicken

Spanish Rice  
Honey Lime Chopped Salad  
Grilled Angel Food Cake  
Berries and Whipped Cream  
*\$24.95 per person*

## Quesadilla

Chicken or Vegetarian Quesadilla  
with Cumin Sour cream and Salsa  
Roasted Corn and Black Bean Salad  
Toasted Coconut Fruit Skewers  
Cinnamon Sugar Snacks  
*\$25.95 per person*

## Tennessee Fried Chicken

Buttermilk Sage Fried Chicken  
Mashed Potatoes  
Corn Bread  
Coleslaw  
Butter Tarts  
*\$24.95 per person*

## Pecan Crusted Salmon

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

## Butter Chicken

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

## Ricotta and Spinach stuffed Chicken

Mushroom Cut Baby Potatoes  
Roasted Vegetables  
Caprese Salad  
Double Chocolate Brownies  
*\$25.95 per person*



### **Pulled Pork**

Apple Jack Daniels BBQ Sauce  
Fresh Kaiser Roll  
Pineapple Coleslaw  
Garden Fresh Vegetable Tray  
Fresh Baked Cookies  
*\$24.95 per person*

### **Lemongrass Chicken Stir Fry**

Seasonal Vegetables  
Fried Rice  
Asian Chopped Salad  
Seasonal Fresh Fruit Tray  
Fortune Cookies  
*\$25.95 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*

### **DIY Pasta Bar**

Herb Grilled Chicken Breast or Chorizo sausage  
Sauteed 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  
*\$25.95 per person*

Assorted Beverages - \$2.50 each  
Compostable Disposables - \$1.00  
Individually packaged - \$3.00  
Separate plating fee - \$1.50  
*(for Specialty requests)*  
Hot Food Surcharge \$6.00 each

### **Ukrainian Lunch**

Potato and Cheddar Perogies with Garlic Sausage  
Cabbage Rolls  
Beet Salad  
Fresh Baked Cookies  
*\$25.95 per person*

### **Teriyaki Beef Stir Fry**

Seasonal Vegetables  
Fried Rice  
Asian Chopped Salad  
Seasonal Fresh Fruit Tray  
Fortune Cookies  
*\$28.95 per person*

### **Shepherd's Pie**

Traditional English Casserole  
Tossed Salad  
Buns and Butter  
Raspberry Shortcake  
*\$25.95 per person*

### **Lasagna**

Seasoned Beef, Spinach and Ricotta  
Caesar Salad  
Focaccia  
Tiramisu  
*\$26.95 per person*  
*(ordered per 9 guests)*

### **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*

**Minimum \$200 order / Minimum 10 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**

# Street Eats with

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## **Bahn Mi**

Pickled Radish and Carrot, Fresh Jalapeno,  
Vietnamese Chicken and Cilantro  
on a Sub Bun  
*\$15.50 each*

## **Asian Pot Stickers**

Vegetarian or Pork  
served with a Garlic Ginger Sauce  
\$18.95 per person (6 pp)  
Minimum order of 8

## **Street Tacos**

Chicken or Beef  
Grilled in Authentic Mexican Spices  
Served with Diced Red Onion, Chopped Fresh  
Cilantro, Lime Wedges and Pico De Gallo  
Corn or Flour Tortillas  
*\$6.95 each*  
Minimum order of 20

## **Chicago Style Hot Dogs**

All Beef Jumbo Dog Pickled Mustard Seed, Homemade Relish,  
Onions, Tomatoes, Pickles, Hot Peppers and Celery Salt  
*\$12.50 each*

## **Chorizo Mac and Cheese**

Three Cheese Sauce, Breadcrumbs  
and Spicy Chorizo  
\$16.95 per person

Assorted Beverages - \$2.50 each  
Compostable Disposables - \$1.00  
Box it up option - Individually packaged add \$3.00  
Separate plating fee for Specialty requests - \$1.50  
Gluten Free Bun - add \$3.00

Add Fried Rice - \$3.00  
Add Mexican Rice - \$3.00  
Add Salad - \$3.00  
Add Cinnamon Sugar Snacks - \$2.00  
Add Fortune Cookies - \$2.00

*Minimum \$200 order / Minimum 10 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

### **Seasonal Fresh Fruit Platter**

Your favorite sliced fruits with Fruit Dip

Small - \$45.00 (up to 6 guests)

Medium - \$110.25 (up to 15 guests)

Large - \$159.50 (up to 25 guests)

### **Cheese Board**

Gourmet selection of Domestic and International Cheeses with Assorted Crisps

Small - \$89.00 (up to 6 guests)

Medium - \$159.95 (up to 12 guests)

Large - \$239.50 (up to 20 guests)

### **Charcuterie Board**

Delicatessen Meats and Olive Selection  
Grapes, Dried Fruits

Small - \$109.00 (up to 6 guests)

Medium - \$199.95 (up to 12 guests)

Large - \$299.95 (up to 20 guests)

### **Vegan Grazing Board**

Vegan Cheeses, Fresh and Dried Fruits, Olives, Pickles and Micro Greens

\$14.95 per person

Minimum order of 8

### **Garden Crudité Tray**

Seasonal Vegetables with Ranch or Hummus

Small - \$36.00 (up to 6 guests)

Medium - \$82.50 (up to 15 guests)

Large - \$125.00 (up to 25 guests)

### **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  
\$5.95 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

### **Mexican Tortilla Rolls**

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

### **Snack Basket**

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

# The Sweets with

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## DESSERTS

### **Assorted Dessert Platter**

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

### **Cookie Platter**

\$2.50 each

### **Mousse Cups**

Double Chocolate or Lemon  
\$7.95 per person

### **Chocolate Brownies**

Vegan and Gluten Free  
\$6.95 each

### **Carrot Cake**

\$6.95 each

### **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  
Minimum 50 guests

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

\$12.50 per person

### **NY Style Cheesecake**

Monthly Feature Flavors  
\$10.95 per person

### **Popcorn Bar**

Assorted Popcorn with Sweet and Salty add-in's  
\$15.95 per person

## BEVERAGES

Phil and Sebastien's Roast Coffee - \$2.50

Assorted Tea Selection - \$2.50

Canned Pop - \$2.50

Juice (bottled) - \$2.50

Water (bottled) - \$2.50

Bar Service Available - Ask your Flair Catering Specialist

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# Information

## Delivery

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

**Delivery Fee - \$20.00- 6:00 AM-2:00 PM**  
(includes delivery, set-up and next business day pick up).

**Same Day Pick up - \$45.00**

**After Hours Delivery - 2:00 PM-5:00 PM \$45.00 & After 5:00 PM is \$90.00**

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.

A separate plating fee for Specialty requests may apply.

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 they 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 & Cancellation Policy

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.

Within 24 hours cancellation fee of 50% of invoice total. Within 48 hours cancellation fee of 25% of invoice total.

## Tableware

Our catering is delivered "Buffet style" on platters and in chafing dishes. Our menu prices include the necessary service ware 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

Hot Food Surcharge - \$6.00

Additional Chafer Fuel - \$2.00

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

China Rental - Ask your 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 for breakfast & \$200 for lunch orders.

Minimum 8 guests per selection for breakfast & 10 for lunch orders.

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