

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 Options

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 Goats 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.