

# Lunch with

A  
Certain *flair*  
CATERING

## 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

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# 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.**

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