



# Family Style Menu Ideas

A  
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CATERING

## Entree

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### On the Stick:

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

### Traditional:

Carved Turkey Breast  
Orange and Honey Glazed Ham

### Farm to Fork:

Smoked Beef Brisket  
Pecan Crusted Chicken Breast

### Classic:

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

### Connoisseur:

Beef Tenderloin  
with a Cabernet Reduction  
Cedar Plank Salmon

### Squisito!:

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

### Comida:

Soft and Hard Tortillas with All the Toppings  
Cajun Baby Shrimp, Seasoned Chicken and Cumin Beef

### Zen:

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

Pricing will be based on final menu, event details and guest numbers.  
Market Pricing may apply. Contact us today for customized menus and menu pricing.  
All Entree's include salad, sides and dessert.



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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

All Entree's include a selection of 2 - 4 side options. Some items may be subject to seasonal availability  
All food and beverage is subject to a 20% gratuity



# Family Style Menu Ideas

## Salads

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### **Simple Greens**

with Dark and Leafy Greens with Cucumber, Red Onion, Tomatoes and Sunflower Seeds

### **Tossed Salad**

with Head and Romaine Lettuce, Cucumber Carrot, Tomato and Peppers

### **Mandarin Salad**

with Spinach, Colored Peppers, Red Onion Craisins, Candied Pecans and Mandarins

### **Roasted Vegetable Salad**

with Italian Grilled Vegetables tossed in a Creamy Curry Dressing

### **Pasta Salad**

with Ricotta, Tomatoes, Peppers Gherkins and Fresh Parsley tossed in a Creamy Apple Vinegar Dressing

### **Baby Red Potato and Bacon Salad**

marinated in a Red Wine Reduction

### **Strawberry Feta Salad**

with Spinach, Feta, and Strawberry Craisins and Candied Pecans

### **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

### **Watermelon and Cucumber Salad**

with Feta and a Sesame Orange Dressing

### **Caesar Salad**

with Bacon, Garlic Croutons and Parmesan

### **Greek Salad**

also available with Red Quinoa

### **Broccoli Apple Salad**

with Red Onions, Craisins and Sunflower Seeds tossed in our House Ranch Dressing

### **Bleu Cheese and Pear on Spinach**

with Peppers, Red Onion, Walnuts, and Raisins tossed in a Grainy Mustard Vinaigrette

### **Rainbow Orzo Salad**

with Chickpea, Peppers, Cucumber and Mango

### **Caprese Salad**

Tomatoes, Basil and Bocconcini with a Balsamic Glaze

### **Roasted Cauliflower Salad**

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



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## Dessert Ideas

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### **Mousse Trio**

Rosemary Infused Chocolate,  
Earl Grey and Orange Chocolate,  
and Champagne with Chambord  
additional cost

### **Assorted Dessert Squares and Cookies**

Variety of Fresh Baked Cookies  
and Assorted Squares

### **Tea Treats**

Selection of Macarons, Tarts and Shortbread  
additional cost

### **Layered Death by Chocolate**

with a Graham Base, Dark Chocolate  
and Vanilla Pudding,  
Cream Cheese and Whipped Topping

### **Lemon Strawberry Trifle**

layered with Strawberries, Angel Food Cake,  
Lemon Cheesecake and topped with a  
Mascarpone Whipped Cream

### **Bernard Callebaut Chocolate Fondue**

with Shortbread, Marshmallow and Fruit

### **Apple Crumble**

with Pecan Brittle, Caramel Reduction  
and Vanilla Ice Cream (GF)

### **VEGAN Chocolate Cake**

with Raspberry Compote and Spiced Crumble (GF)  
additional cost

### **Wedding Cake**

Flair Catering will cut and serve your  
Wedding Cake in place of Dessert  
reduced cost

*If having Wedding Cake in addition to Dessert,  
No cake cutting fee will apply*



# Family Style Event's

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**Family Style:** A Certain Flair Catering has various types of service to choose from such as cocktail receptions, buffet and sit down style dinners. While our sit down style menus provide a more formal structure to your event, our family style provides a more casual, relaxed vibe without guests needing to get up from their seats to head to the buffet line. Family style is similar to a "Thanksgiving" dinner at home, but with a continued focus on serving your guests a delicious and beautifully presented meal. The additional perk to family style is that guests are given options right at the table, taking away the hosts work to collect meal selections from their guests.

**Custom Menus:** The above menus are examples of some different menus we have previously created for our clients and their guests and are meant to provide ideas to inspire your custom built menu and provide a general idea of pricing. We look forward to working with you to design a menu that suits your own personal tastes, style and budget. Our menus can be switched up in any way or if you have your own favorites, we would love to incorporate these to build a menu that suits your event. We also offer cocktail hour and midnight snack ideas, please inquire with the Flair Catering team for a list of selections.

**Dietary Concerns:** We offer a wide variety of menus that will accomodate any dietary restrictions such as vegan, gluten free, dairy free etc. We will typically just alter any items that the menu wouldn't already accommodate to work for that one guest, without you having to switch the menu up for the entire group. All that is required is a list of any guests with allergies or restrictions.

**Menu Pricing:** A Certain Flair Catering has many years experience in the catering business and enjoy making each of our events a unique occasion. We cater to all group sizes, from grand receptions to small intimate dinner parties, A Certain Flair Catering will provide you with a day to remember. The final menu price will include 3 courses, salad, entree with sides and dessert. Our menu pricing will be determined by menu selection, event details and guest numbers. Food pricing is subject to adjustment based on fluctuations in market costs of ingredients between the date of booking and the event date. Service fees will be applied to events under \$3000. Contact us today for customized menus and menu pricing.

**Family Style Menu Design:** Organizing multiple menu selections can prove a challenge. Family style allows for you to provide your guests with a wide variety of options to choose from right at their table. Each table for example would get:  
Course 1 - would include approximately 2 salad choices that would be served in large bowls to each table for guests to help themselves to either one or the other or a little bit of each. Course 2 - would include a couple platters with different protein options (ie. beef and Chicken) and then bowls of the sides (ie. Mashed Potato, Steamed Vegetables etc.) to each table and guests could pick and choose or take a bit of everything. Separate plated Entree's would be provided for guests with restrictions such as vegan or vegetarian. Course 3 - would include 1 dessert option served to each table. Additional desserts can be separately ordered for guests with dietary restrictions.

**Staffing:** A Certain Flair Catering has menus available for drop off service for clients that are requiring food only service. However our family style menus do require an on-site team of experienced chef's and servers. Additional staffing charges will apply and a 18% gratuity will be added to food and beverage costs for all events requiring on site staffing. Staffing hours must include an hour for set up prior to the event start and an hour of clean up and take down. Contact us today for more information.

**Services:** At A Certain Flair Catering we want to offer a customised service for you that suits your event. Allow us to handle as much or as little that is required for a succesful event. We have services such as beverage and full bar service, rentals and event planning that will ensure every detail is handled. We would love to hear more about your event details, contact us for your tailored quote.

*Contact us today!*

[www.flaircatering.ca](http://www.flaircatering.ca)

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