



Midnight Snack A *Certain Flair* *Station Ideas*
CATERING

STREET TACOS

Selection of Hard and Soft Tacos with all the toppings including Pineapple Salsa, Guac and Sour Cream Seasoned Ground Beef, Baja Chicken or Grilled Spicy Lime Shrimp

PUB FAVORITES

Jalapeno Poppers, Mozzarella Sticks, Roasted Buffalo Cauliflower Bites, Onion Rings, Chicken Wings and Veggies with Ranch

PEROGIES

Potato and Cheddar Perogies with Caramelized Onions, Thick Cut Bacon, Chives, Cheddar and Sour Cream

POUTINE

Thick Cut French Fries Canadian Smoked Meat, Pulled Pork and Greek inspired Poutine options

MINI GOURMET PIZZA'S

Pear and Gorgonzola Prosciutto, Pesto, Boccioni and Cherry Tomato. Spinach, Tomato and Basil. Ricotta or Turkey and Boursin Roasted Vegetable

SKEWER STATION

Peppers, Red Onions, Pineapple and Cherry Tomatoes Your choice of Chorizo, AAA Beef or Seasoned Chicken with a selection of accompaniments

LATE NIGHT BREAKFAST

Eggs, Bacon, Sausage and Shredded Hash Browns. Served with a Fresh Fruit Platter

Prices based on Event and Guests numbers
Inquire with your ACFC liaison for a quote today.
Vegetarian, Vegan, Gluten and Dairy Free options available

Easy Passed Midnight Snack's

A
Certain *Flair*
CATERING

Corn Dogs

with Waffle Fry Cones

Sliders

Chicken Breast and Apple wood Bacon
Pulled Pork and Pineapple Slaw
Beef, Aged Cheddar and Horseradish Aioli

BBQ Sliders

Pulled Pork and Pineapple Slaw
Sliced Beef in a Whiskey BBQ Sauce

Quesadilla Quarters

Slow cooked Chipotle Chicken, Sauteed Onion,
Peppers and Jalapenos

Souvlaki Wraps

Greek Style Chicken Wrap with Tzatziki
Feta, Romaine, Tomatoes and Jalapenos

Grilled Cheese Shooters

Four Cheese Grilled Cheese Triangles with
Tomato Basil Soup Cups

All Beef Jumbo Hot Dogs

Choice of 2

Traditional Dog, BLT Dog,
Caramelized Onion and Cheddar Dog,
The Jalapeno Apple Slaw Dog,
or Grilled Mexican Street Corn Dog

Fish and Chips

Beer Battered Fish with Home cut Fries

Sombrero Cups

with In House Tortillas
and a Mexican Four layer Dip

Mini Chicken and Waffles

Spicy Sage Buttermilk Chicken
with a Maple Glaze

Prices based on Event details and guest numbers

Inquire with your ACFC liaison for a quote today

Vegetarian, Vegan, Gluten and Dairy Free options available



Midnight Snack Deli and Platters

A
Certain *flair*
CATERING

Deli Platter

served on a variety of Tortilla Wraps
Breads, Buns and Croissants
\$8.95 per person

French Croissants

\$8.95 Per Person

Mexican Tortilla Rolls

Bite Size Wraps
\$9.95 per person

Finger Sandwiches

\$8.95 per person

All above selections include Deluxe Fillings
Gourmet available for an additional \$3.50 per person



Seasonal Fresh Fruit

or Toasted Coconut Fruit Skewers
with Honeyed Yogurt Dip
\$7.95 per person

Sombrero Platter

Fresh Salsa, Sour cream and Guacamole
with Cumin Tortilla Chips
\$5.95 per person

Cilantro & Tomato Bruschetta

served with Baguette Rounds
\$5.95 per person

Greek Dip Platter

Hummus, Tzatziki and Pita
\$5.95 per person

Spinach and Artichoke Dip

In House Dip served with Baguette Rounds
\$5.95 per person

Open Faced Baguettes

with Gourmet Deli Toppings
\$11.95 per person

Charcuterie

Delicatessen Meats and Olive
Selection Grapes and Dried Fruits
\$17.95 per person

Cheese Board

Domestic and Imported Cheeses
with Gourmet Crackers
\$14.95 per person

Smoked Salmon Side

Served With Sliced Onion, Capers,
Lemon and Herbed Cream Cheese
\$15.95 per person

Garden Fresh Vegetable Basket

with Cumin Lime Dip
\$5.95 per person



A
Certain *Flair*
CATERING

Midnight Sweets

Traditional Treats

Assorted Cookies, Squares
and Tarts
\$5.95 per person

Fine French Pastries and Petit Fours

Assortment of Gourmet Desserts
\$12.50 per person

Candy Bar

Personalized Candy Assortment
\$17.95 per person

Smore's

Campfire Favorites
\$15.95 per person

Ice cream Sandwich

Home Baked Chocolate Chip Cookies
with Vanilla Ice Cream
\$11.95 per person

Assorted Fresh Baked Cookie Bar

Served with Individual Milk Glasses
\$8.25 per person

Macaron Bar

Variety of Colorful Macarons
\$18.50 per person

Popcorn Station

with Sweet and Salty add-ins
\$17.95 per person

Gourmet Donut Bar

with Sweet and Salty add-ins
\$17.95 per person

Tuxedo Strawberries

Fresh Strawberries dipped in
White and Dark Bernard
Callebaut Chocolate
\$6.25 per person

Chocolate Fountain

Bernard Callebaut Chocolate
with Shortbread and Fresh Fruit
\$16.95 per person
Minimum 50 Guests

Custom menus are available. Inquire with your Flair catering expert to create your perfect end of the night menu.

Prices are subject to change based on event details and guest numbers Inquire with your ACFC liaison for a quote today

Minimum Orders may be apply on select menu items