



Sit Down Event ^ACertain *Flair*
CATERING
Menu Ideas

Salads

Snap Pea, Mint and Watermelon Radish Salad
with a Truffle and Orange Balsamic Vinaigrette

Spicy Peach and Avocado Salad
in a Cucumber Wrap

Kale Farro Salad
with Almonds and Pomegranate Seeds
and a Classic Tabouleh Dressing
VEGAN - additional cost

Orange Olive Salad
with Fennel Vinaigrette
served in an Asiago Cheese Cup

Simple Greens
with Blueberries, Candied Pecans, Goat Cheese Crumble
and a Lemon Rosemary Dressing

Caprese Salad
with Heirloom Tomatoes, Fresh Basil, Bocconcini
and a Balsamic Glaze Drizzle

Classic Caesar Salad
with Roasted Prosciutto, shaved Parmesan, Thyme
Pumpkinseed Croutons
served in an Asiago Cheese Cup - additional cost

Sante Fe Salad
with Greens, Feta , Black Beans Roasted Corn,
and a Peanut Lime Vinaigrette

Smoked Salmon on Arugula
with a Creamy Caper Chive Dressing - additional cost

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Soups

VEGAN Butternut Squash with a Ginger Cream

Wild Mushroom with Garlic Herb Croutons

VEGAN Tomato Bisque

Lobster Tomato Bisque

Curried Chicken and Apple

Spanish Rice Soup with Tortilla Crisps

Clam Chowder- (additional cost)



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Entree's

Suprême de Volaille

with Sorrel Sauce and White Bean Cassoulet

6oz Beef Tenderloin

with Potato Fondant, Broccolini ,
and Heirloom Carrots

Oven Roasted Salmon

with Asparagus, Tarragon spiked Hollandaise
and Yukon Gold

Short Rib Pappardelle

with Beef Demi, Gem Tomato, Cured Egg Yolk
and Parm Snow

Peppered Duck Breast

with a Cabernet Reduction, Sweet Potato
Fondant and Grilled Broccoli

Vegetarian Brown Butter

Basmati and Roasted Vegetable Medley
(VEGAN available)

Ricotta and Spinach Stuffed Chicken

with Roasted Parsnip Puree
and Smashed Broccoli

Hangar Steak

with Demi, Garlic Mash, Stuffed Tomato
Vegetables, Chimichurri and Micro Cilantro

Skuna Bay Salmon

with Lobster Nage, Braised Fennel and Crispy
Smashed Fingerlings

Apple Stuffed Pork Loin

in a White Wine Cream Sauce
with Baby Potatoes and Roasted Vegetables

Braised Lamb Shanks

with Pomme Purée, Lamb Demi,
and Sweet Mint Peas

Vegetable Risotto

(VEGAN available)



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Desserts

Chocolate Mousse
with a Raspberry Coulis

Apple Crumble
with Pecan Brittle, Caramel Reduction
and Vanilla Ice Cream

Ginger Spice Cake
with a Caramel Rum Sauce

Citron Custard Pie
with Chantilly Cream, Orange Zest and
Graham Cracker Dust

Lavender London Fog Brulé Tart
with Blueberry Compote and White
Chocolate Crumble

VEGAN Chocolate Cake
with Raspberry Compote and
Spiced Crumble (GF)

Salted Brownie
with Vanilla Ice Cream (GF)

Tea Treats
Selection of Macarons, Tarts and
Shortbread



Sit Down Events



Sit Down Style: A Certain Flair Catering has various types of service to choose from such as cocktail receptions, buffets and family style dinners. Our sit down style menus provide a more formal structure to your event providing you and your guests with an elegant culinary experience.

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. 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.

Dietary Concerns: We offer a wide variety of menus that will accommodate 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.

Menu Pricing: A Certain Flair Catering have 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. Our menu pricing will be determined by menu selection, event details and guest numbers. Food pricing is also 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.

Sit Down Menu Design: Organizing multiple menu selections can prove a challenge. We suggest offering 1 - 2 options for your salad and/or soup course, 2 - 3 options for the entree course and 1 - 2 options for the dessert course. In addition we would recommend including a note on the guest selection rsvp for guests to note any allergies and dietary concerns. This will allow for us to adjust the selection for this guest without you having to create the menu around multiple possible restrictions.

We also highly suggest that sit down events have a pre-determined seating chart, detailed meal selection list and individualized guest place cards. This will provide a smooth dinner service and ensure that guests receive the correct order. A Certain Flair Catering will work alongside you throughout the planning of the event to make the meal selection process as simple as possible.

Staffing: A Certain Flair Catering has menus available for drop off service for clients that are requiring food only service. Our sit down 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 all events requiring on site staffing. Contact us today for your tailored quote.

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 successful 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

(825)413-8469

info@flaircatering.ca