



A Certain *Flair* CATERING

2026 Menu

Corporate Catering

Corporate Catering with

A Certain *Flair* CATERING

A Certain Flair Catering would love to help with your next catered event.

Whether you are hosting a simple office meeting or needing a fully serviced sophisticated event, A Certain Flair Catering are here to help with all your catering needs. We offer a wide variety of corporate breakfasts and lunches, both hot and cold, as well as platters and snacks to keep you and the team going all afternoon. A Certain Flair Catering understands “you eat with your eyes” using only the freshest ingredients we ensure every meal is delicious, while also keeping a focus on presentation. We will be sure to impress both your team and your clients with a beautifully displayed meal that not only looks good but tastes amazing as well.

Our corporate menus are a great starting point to help with inspiration for your next office event. We custom build all of our menus and would love to work with you to cultivate a menu that works with both tastes and budget in mind. Our menus can be switched up in any way or if you have your own group favorites, we would be happy to incorporate your ideas to design a menu that suits the whole team. Depending on your vision for the event, A Certain Flair Catering has a variety of additional menu options such as appetizer, reception or plated menus for events outside the boardroom. Additional menu ideas can be found at www.flaircatering.ca

Our catering experts would love to assist you along the process of designing the menu for your event and ensuring every last detail is looked after.

To get your order started please take a look at our menu options below and once you've made your choices, contact one of our catering specialists by calling (403)863-8635 or by emailing info@flaircatering.ca

If you don't know where to start, can't find what you're looking for in our menus or have questions regarding allergens or ingredient restrictions, don't hesitate to give us a call and consult with our professional catering planners. We will work with you to help develop a menu that meets your budget and dietary requirements to make sure you have the perfect lunch for your occasion.


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

Sausage, Scrambled Egg, Cheddar,
Sauteed Peppers, Tomato
wrapped in Tortilla with a side of Salsa
\$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
\$12.50 per person

Sub Gluten Free or Vegan Pastry - add \$3.00

Patisserie

Assorted Breakfast Pastries
Seasonal Fresh Fruit and Gourmet Cheese Selections
\$19.50 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
\$23.95 per person

Signature Bagel Bar

Served with Assorted Cream Cheese, Everything Seasoning,
Cinnamon Sugar and Jams
\$8.95 per person

*add Smoked Salmon Slices and Capers (1 oz) \$7.50 per person
add Scrambled Eggs and Bacon \$6.00 per person*

Hearty Traditional Breakfast

Bacon, Scrambled Eggs,
Hash Browns and Mini Croissants
\$18.95 per person

*Sub Vegan Scramble with Sauteed Vegetables
and Hash Browns add \$3.00*

Pancake Breakfast

The Traditional Breakfast
with a Bowl of Berries and Buttermilk Pancakes
\$21.95 per person

*Sub Vegan Scramble with Sauteed Vegetables
and Hash Browns add \$3.00*

Carnivore Frittata

with Hash Browns
Croissants and Butter
\$19.95 per person

Caprese Frittata

with Rosemary Hash Browns
Croissants and Butter
\$18.95 per person

Morning Grazing Board

Selection of Pastries, Meats, Cheeses, Egg Bites,
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

\$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 Option
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 Goat Cheese
Wild Mushroom

Keto/Gluten Free Crustless Quiche available

\$45.95 per dozen

Continental Snacks and Sides

Egg Bites

Roasted Red Pepper, Ham and Cheddar,
Bacon and Gruyere or Spinach and Goat's Cheese
\$35.95 per dozen

Available in one flavor per dozen

Bakers Choice Gluten Free / Vegan Muffin

\$7.95 each

Seasonal Fruit Scones with White Chocolate Chips

Ordered by the dozen \$5.95 per person

Mason Jar Parfait

Yogurt, Honeyed Granola and Fresh Berries
\$5.95 per person

Sub Vegan Yogurt - add \$2.00

Overnight Oats

Cocoa Oats
Berry Sunrise
Cafe au Lait

\$8.95 per person

Protein Powder Boost - add \$3.00

Protein Balls

Peanut Butter Chocolate Chip
Coconut Vanilla

\$3.50 each (minimum 12)

Available in one flavor per dozen

Compostable Disposables - \$1.50

Individually packaged Hot Meals - \$3.50

Grab and Go Cold Option - \$2.50

Seasonal Fresh Fruit Platter

Your favorite sliced fruits with Fruit Dip
\$8.00 per person

Breakfast Platter

Sweet and Savory Pastries
\$4.95 per person

Fruit and Cheese Board

Seasonal Fresh Fruit with a Gourmet
Selection of Domestic and International Cheeses
with Assorted Crisps
\$17.00 per person

Coconut Fruit Skewers

With Fruit Dip
\$39.95 per dozen

Snack Basket

Seasonal Selection of Whole Fruit, Baby Bell
and Assorted Granola Bars
\$9.95 per person

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 - \$2.95 (8oz cup)

Juice, Pop or Water - \$2.95

Sparkling Water - \$3.50

Kombucha - \$7.00

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.*

Lunch with

A
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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
\$11.95 each
Vegetarian available upon request

Panini's

Reuben with Swiss
Turkey Bacon Melt
Grilled Caprese with Prosciutto and Mozza
Philly Cheese Steak
\$15.95 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 Maple Mustard Aioli
Turkey Breast with Goats Cheese, Spinach and Cranberry Mayonnaise
\$14.50 each

Available upon request:

Smoked Salmon with Cream Cheese and Capers
Vegan Curried Chickpea Salad on Harvest Grain Bread

Assorted Beverages - \$2.95 each

Kombucha - \$7.00

Sparkling Water - \$3.50

Deli Selection with No Pork - add \$1.00

Compostable Disposables - \$1.50

Box It Up Option - Individually Packaged add \$3.50

Separate Plating Fee for Specialty Requests - \$2.00

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

Soups & Salads

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SALADS

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

\$5.50 per person

served Buffet Style

SOUPS

Minestrone
(DF/V)

Tomato Basil
(GF/V/DF)

Vegetarian Black Bean Chili
(GF/V/DF)

Spanish Chicken and Rice
(GF/DF)

Curry Chicken and Apple

\$6.50 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

\$6.50 per person

served Buffet Style

Gingered Butternut Squash

Wild Mushroom

Old Fashioned Chicken Noodle
(DF)

Beef Barley
(DF)

Broccoli and Cheddar

Cream of Leek

Minimum \$200 order and minimum 10 guests per selection.

*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.*

BOWLS, BREADS AND BEYOND

Loaded Steak Bowl

Chargrilled Steak, Romaine, Roasted Corn and Black Beans
Cheddar, Cherry Tomatoes, Avocado and Cilantro
Crispy Tortilla Strips and Creamy Southwest Dressing

Crispy Fried Tofu available

\$25.95 per person

Greens Bowl

Grilled Chicken, Rice, Kale, Broccoli, Avocado
Hard Boiled Egg, Sunflower and Sesame Seeds
Olive Oil and Herb Dressing

Crispy Fried Tofu available

\$20.95 per person

Grains Bowl

Quinoa, Chickpeas, Roasted Cauliflower, Grilled Salmon
Arugula, Tomatoes, Cucumber and Pumpkin Seeds
Goats Cheese and Greek Yogurt Dressing

Crispy Fried Tofu available

\$23.95 per person

Poke Bowl

Poke Tuna, Rice, Cucumbers, Radish, Avocado,
Edamame, Carrots, Cucumbers
Ponzu Sauce

Crispy Fried Tofu available

\$25.95 per person

Flatbreads

Aged Cheddar, Apple and Pancetta
Rosemary Chicken and Brie
Spinach, Feta and Pesto

\$15.95 each (8")

Add Soup or Salad to make it a meal

Bahn Mi

Pickled Radish and Carrot, Fresh Jalapeno,
Vietnamese Chicken and Cilantro
on a Sub Bun

\$15.95 each

Add Soup or Salad to make it a meal

Mediterranean Salad

Mixed Greens, Herbed Chicken Breast
Olives, Tomatoes, and Feta
Lemon Tahini Dressing

\$17.95 per person

Fattoush Salad

Lettuce, Tomatoes, Red Onion,
Cucumbers

Radishes, Bell Peppers,
Fried Pita Bread

Lemon Tahini 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

\$19.95 per person

Taco Salad Meal

Seasoned Beef or Chicken
Tortilla Strips, Lettuce, Tomato and
Cheddar. Salsa, Sour cream and Guacamole

Mexican Corn Salad

Coconut Fruit Skewers

\$25.95 per person

add Cinnamon Sugar Snacks \$2.00

add Taco Bowl \$4.00

Grilled Chicken Caesar Salad

Bacon, Garlic Croutons and Parmesan
House Caesar Dressing

\$18.95 per person

Minimum \$200 order and minimum 10 guests per selection/variety.

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Build a Bite with A Certain *Flair* CATERING

Nacho Ordinary Bar

Choice of Seasoned Ground Beef or Pulled Chicken
In House Tortilla Chips and Queso
Assorted Toppings – Guacamole, Salsa, Sour Cream, Fresh Jalapeños, Pickled Onions,
Roasted Corn, Black Olives, Green Onion, Diced Tomatoes, Black Beans, Cilantro
\$21.95 per person

add Cinnamon Sugar Snacks - \$2.00

Holy Guacamole Bar

Chicken or Beef
Spanish Rice
Grilled in Authentic Mexican Spices
Served with Diced Red Onion, Chopped Fresh
Cilantro, Lime Wedges, Sour Cream and Pico De Gallo
Corn or Flour Tortillas
\$24.95 per person (3pp)

add Cinnamon Sugar Snacks - \$2.00

Tuscan Table 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
\$25.95 per person

add Assorted Squares and Tarts \$4.00

“Leaf It Your Way” Salad Bar

Grilled Chicken Breast
Choice of Starch - Quinoa, Orzo or Jasmine Rice
Spring Greens and Crispy Romaine
Assorted Vegetables, Berries and Nut toppings
Choice of 2 Dressings - Raspberry Vinaigrette, Chipotle Chili Lime,
Maple Dijon,
Herb Vinaigrette, Creamy Ranch or Balsamic Vinaigrette
Feta and Parmesan Cheese
\$23.95 per person

add Cookie Tray-\$2.00

The Perfect Patty Bar

Beef or Chicken Patty with Buns,
Potato Salad, Coleslaw,
Cheese, Lettuce, Tomato, Grilled Onions, Pickles,
Ketchup, Mayo, Mustard & Relish
\$23.95 per person

add Cookie Tray \$2.00

add Bacon \$2.95 per person

Mac Daddy Bar

Classic Creamy Four Cheese Mac & Cheese Base
Assorted Toppings may include – Bacon Bits, Roasted Broccoli, Jalapeños, Green
Onions, Panko Breadcrumbs, Crispy Onions, Crushed Tortilla Chips and Parmesan
Sauce Drizzles – Hot Sauce, Ketchup and BBQ Sauce
\$19.95 per person

add Chicken or Beef - \$6.50 pp

add Mini Powdered Donuts - \$2.00 pp

Minimum \$200 order / Minimum 10 guests per selection.

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with taste and budget in mind. Vegan, Keto, Gluten Free and Dairy Free Options available for additional charge**

Hot Lunch with

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Chicken Pineapple Skewers

Coconut Basmati Rice
Garden Fresh Vegetable Tray with Hummus
Buns and Butter
\$25.95 per person
add Lemon Squares \$3.00

Goats Cheese and Crispy Sage Chicken

Garlic Mash
Garden Vegetable Tray with Hummus
Buns and Butter
\$25.95 per person
add Mini Key Lime Pie \$3.50

Greek Lunch

Chicken Souvlaki Skewers
Herbed Rice
Traditional Greek Salad
Pita with Tzatziki and Hummus
\$25.95 per person
add Baklava \$4.00

Lemongrass Chicken Stir Fry

Seasonal Vegetables
Fried Rice
Asian Chopped Salad
\$25.95 per person
add Fortune Cookies \$2.00

Butter Chicken

Curried Basmati Rice
Roasted Cauliflower Salad
Naan
\$23.95 per person
add Gulab Jamun \$3.00 per person

Cilantro Lime Chicken

Spanish Rice
Honey Lime Chopped Salad
\$25.95 per person
add Grilled Angel Food Cake with Berries and Whipped Cream \$5.00

Jerk Chicken

Pineapple Basmati Rice
Fried Plantains
Caribbean Coleslaw
\$25.95 per person
add Assorted Squares and Tarts \$3.50

Traditional Pot Pies

Herbed Chicken and Fresh Vegetables
Spinach Salad
Seasonal Fresh Fruit
\$25.95 per person
add Lemon Tarts \$3.50

Ricotta and Spinach Stuffed Chicken

Mushroom Cut Baby Potatoes
Roasted Vegetables
Caprese Salad
\$25.95 per person
add Double Chocolate Brownies \$4.00

Quesadilla

Chicken or Vegetarian Quesadilla
with Cumin Sour Cream and Salsa
Roasted Corn and Black Bean Salad
Toasted Coconut Fruit Skewers
\$26.95 per person
add Cinnamon Sugar Snacks - \$2.00

Tennessee Fried Chicken

Buttermilk Sage Fried Chicken
Mashed Potatoes
Cornbread
Coleslaw
\$25.95 per person
add Butter Tarts \$4.00

Slow Braised Beef

Braised in a Smoky BBQ Sauce on a Fresh Kaiser
Topped with Caramelized Onion Jam
Fresh Kaiser Roll
Pineapple Coleslaw
Garden Fresh Vegetable Tray
\$29.95 per person
add Fresh Baked Cookies \$2.00

Ukrainian Lunch

Potato and Cheddar Perogies with Garlic Sausage
Beef Cabbage Rolls
Creamy Cucumber Salad
\$25.95 per person
add Fresh Baked Cookies \$2.00

Teriyaki Beef Stir Fry

Seasonal Vegetables
Fried Rice
Asian Chopped Salad
\$28.95 per person
add Fortune Cookies \$1.00

Lasagna

Seasoned Beef, Spinach and Ricotta
Half Sheet \$159 (Feeds 9)
Full Sheet \$315 (Feeds 18)
Add Caesar Salad, Focaccia and Tiramisu
\$9.95 per person

Shepherd's Pie

Traditional English Casserole
Tossed Salad
Buns and Butter
\$25.95 per person
add Raspberry Shortcake-\$3.50 per person

Papier Salmon

Roasted Baby Potato
Grilled Seasonal Vegetables
French Bistro Salad
\$32.95 per person
add Lemon Squares \$3.00 per person

Shawarma Plate

Beef or Chicken
Turmeric Rice or Garlic Potatoes
Fattoush Salad
Traditional Toppings and Garlic Sauce
\$26.95 per person
add Assorted Squares and Tarts \$3.50

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 \$3.50

Assorted Pop, Juice or Water - \$2.95 each
Kombucha - \$7.00
Compostable Disposables - \$1.50

Individually packaged - \$3.50
Separate plating fee - \$2.00
(for Specialty requests)
Hot Food Surcharge \$6.00 each

Minimum \$200 order / Minimum 10 guests per selection.

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

Snack with A Certain *flair* CATERING

Seasonal Fresh Fruit Platter

Your favorite sliced Fruits with Fruit Dip

\$8.00 per person

Cheese Board

Gourmet selection of Domestic and International Cheeses with Assorted Crisps

\$15.00 per person

Charcuterie Board

May include Smoked and Cured Meats, Olive Selection, Dried Fruits, and Pickled Mustard Seed served with Crackers and Breads

\$17.00 per person

Vegan Grazing Board

May include Vegan Cheeses, Fresh and Dried Fruits, Olives, Pickles and Microgreens

\$15.00 per person (Minimum order of 8)

Garden Crudité Tray

Seasonal Vegetables with Ranch or Hummus

\$6.00 per person

Grazing Table

May include Delicatessen Meats and Cheeses, Dips, Fresh Vegetables, Seasonal Fruits, and Olive Selection with Assorted Breads, Crackers, Jams and Mustards

\$23.00 per person

Smoked Salmon Side

with Sliced Onion, Capers, Lemon and Herbed Cream Cheese

\$15.00 per person

Sushi Platter

Assorted Sushi served with Wasabi, Soya and Pickled Ginger

\$15.00 per person

Spinach and Artichoke Dip

with a Selection of Crudites, Crackers and Baguette

\$5.00 per person

Greek Pita Dip

Garlic Hummus, Tzatziki and Pita

\$5.00 per person

Tomato and Basil Bruschetta

with Baguette Rounds

\$5.00 per person

Sombrero Platter

Salsa, Sour Cream and Guacamole

\$5.00 per person

Mexican Tortilla Rolls

Bite Size Wraps with Deli Fillings

\$10.00 per person

The Sweets with

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CATERING

DESSERTS

Assorted Dessert Platter

Selection may include Lemon Bars, Brownies,
Macaroon Bars, Date Squares & Carrot Cake
\$4.95 per person

Cookie Platter

\$2.50 each

Mousse Cups

Double Chocolate or Lemon
\$9.95 per person

Chocolate Brownies

Vegan and Gluten Free
\$6.95 each

Carrot Cake

\$6.95 each

Truffle Popcorn

\$4.95 per person

Chocolate Dipped Strawberries

\$49.95 per dozen

Home Baked Apple Pie

\$4.95 per person

Bernard Callebaut Chocolate Fountain

Assortment of Fruits and Shortbread
\$16.95 per person
Minimum 50 guests and only available for
staffed events

Fine French Pastries and Petit Fours

\$12.50 per person

NY Style Cheesecake

Monthly Feature Flavors
\$10.95 per person

Popcorn Bar

Assorted Popcorn with Sweet and Salty add-in's
\$15.95 per person

BEVERAGES

Phil and Sebastien's Roast Coffee - \$2.95

Assorted Tea Selection - \$2.95

Canned Pop - \$2.95

Juice (bottled) - \$2.95

Water (bottled) - \$2.95

Kombucha - \$7.00

Bar Service Available - Ask your Flair Catering Specialist



Selection 1.

3 pieces /per person \$15.00 (Choose 3 - 4)

6 pieces /per person \$29.00 (Choose 6-8)

10 pieces /per person \$45.00 (Choose 10-12)

Tomato Basil & Bocconcini (GF/V)
 Deviled Eggs (GF/DF/V)
 Smoked Tomato Bruschetta (V)
 on Baguette Rounds
 Mini Greek Salad Skewers (GF/V)
 Cucumber Cups (GF/DF/VV)
 with Hummus or Fruit Salsa
 Brie Stuffed Dates (V)
 Vegan Samosas (DF/VV)
 Ricotta Stuffed Baby Mushrooms (GF/V)
 Spanakopita (V)
 Vegetable Pot stickers (DF/VV)
 Roasted Red Pepper or Wild Mushroom Quiche (V)
 Mexican Tortilla Rolls
 Salami Coronets (GF)
 Pineapple and Chorizo Skewers (GF/DF)
 Pulled Pork and Pineapple Slaw Sliders (DF)
 Baby Baked Potato (GF)
 with Bacon & Brie
 Tandoori Chicken (GF)
 Rosemary Chicken Skewer (GF/DF)
 Salt and Pepper Chicken Wings (GF/DF)
 Curried Chicken Blini (DF)
 with Apples and Almonds
 Roast Beef and Whipped Feta Crostini's
 with Beet Horseradish and Pickled Mustard Seed
 Sliced Beef Sliders in a House BBQ Sauce
 Teriyaki or Creole Meatballs
 Smoked Salmon Mousse on Pumpnickel

Selection 2

3 pieces /per person \$19.00 (Choose 3 - 4)

6 pieces /per person \$37.00 (Choose 6-8)

10 pieces /per person \$60.00 (Choose 10-12)

Brie and Raspberry En Croute (V)
 Strawberry Ricotta Crostini (V)
 Roquefort & Peach Bruschetta Crostini (V)
 Beetroot Mousse on a Crisp (V)
 Deep Fried Pecan Brie Bites (V)
 Spanakopita (V)
 Assorted Blini's (V)
 Crispy Onion, Pecan and Thyme Fig,
 Bleu Cheese and Truffle Honey
 Reuben Stack
 with Sweet Pickles and a Hot Mustard Emulsion
 Prosciutto , Arugula and Fig Jam Ciabatta
 Bacon wrapped Asparagus (GF/DF)
 Chicken Breast and Apple wood Bacon Slider (DF)
 Rustic Tarts
 with Chicken and Caramelized Shallots
 Satay Chicken Pastry Cups
 Sesame Chicken Drumettes (GF/DF)
 Jerk Chicken and Peach Skewers (GF/DF)
 Mango Chicken Spoons (GF/DF)
 Moroccan Beef Skewers (GF/DF)
 Beef Slider
 with Aged Cheddar and Horseradish Aioli
 Mini Yorkshires
 with Cognac Au Jus and Beet Horseradish
 Soy Maple Salmon Skewers (GF/DF)
 Cajun Shrimp Skewers (GF/DF)

Prices are based on a minimum of 65 guests, additional charges may apply for smaller groups.

Vegetarian, Vegan, Gluten and Dairy Free options available

Minimum orders for items may apply

Small Bites

Selection 3

3 pieces /per person \$27.00 (Choose 3 - 4)

6 pieces /per person \$53.00 (Choose 6-8)

Floral Smashed Avocado Bites (VV)
Heirloom Tomato and Gruyere Tartlets (V)
Roasted Cinnamon Pear Bruschetta (GF/DF/VV)
Beet and Goat Cheese Canape
with Balsamic Glaze And Micro Herbs (GF/V)
Chicken and Leek Vol au Vents
Chicken Cordon Bleu Pieces
Truffle Honey Glazed Chicken Wings (GF/DF)
Mini Chicken Katsu (DF)
Pork Belly (GF)
with Chili Jam and Goat Cheese
Bacon Tartlet
Tomato and Garlic Prosciutto Crostini (DF)
Service Berry Pork Brochettes (DF)
Steak and Gorgonzola (GF)
Mexican Spiced Beef in Phyllo
Steak Frites (GF)
Potato Cake, Grilled Striploin, Chervil Pluche and Horseradish Cream

10 pieces /per person \$85.00 (Choose 10-12)

14 pieces /per person \$112.00 (Choose 12 - 14)

Lamb Lollipops (GF/DF)
Smoked Duck Crisp
with a Berry Compote
Caviar topped Devilled Eggs (GF/DF)
Canadian Caviar Blini (GF)
with Creme Fraiche, Cured Egg Yolk and Chive
Shrimp Shooter (GF/DF)
Pacific Crab Cakes (DF)
Prawns on a Braised Seasonal Beet (GF/DF)
with Lime and Fresh Jalapeno
Sambuca and Tomato Butter Jumbo Prawns (GF)
Poke Bites-Mini Ahi Tuna in a Phyllo Bowl
Chili Prawn Toasts
Wasabi Shrimp (GF/DF)
with Avocado on a Rice Cracker
Bacon wrapped Scallops (GF)
Caviar and Crème Fraiche Blini's
Smoked Salmon Roses (GF)
Risotto and Herbed Prawn Spoons (GF)

Prices are based on a minimum of 65 guests, additional charges may apply for smaller groups.

Vegetarian, Vegan, Gluten and Dairy Free options available

Minimum orders for items may apply

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Information

Delivery

**Corporate delivery hours - Monday to Friday from 6:00am - 2:00pm
(additional delivery hours available for a extra charge)**

Delivery Fee - \$39.00- 6:00 AM-2:00 PM

(includes delivery, set-up and next business day pick up).

Same Day Pick up - \$60.00

After Hours Delivery - 2:00 PM-5:00 PM \$55.00 & After 5:00 PM and Weekends is \$100.00

We offer Drop off service which includes delivery, set up and pick up or full service catering depending on your needs. We can provide event menus, beverages, bar service, staffing and assist with rentals if ever needed. Please ask your catering specialist for more information.

Dietary Restrictions

A Certain Flair Catering understands the wide varieties of food preferences, restrictions and allergies. We offer a wide variety of alternatives and will make the ordering process as easy as possible. For guests with dietary restrictions we will attempt to alter any items that the menu wouldn't already accommodate to work for that one guest, without having to switch the menu up for the entire group. Or we will be able to provide a substitute as needed. Just pass along any requirements and our team will handle the rest.

A separate plating fee for Specialty requests may apply.

Vegan, Vegetarian, Keto, Gluten Free and Dairy Free Options available for additional charge

Please note that we are not a NUT FREE Facility. Additional allergen ingredients are kept ON site. Please advise our team of ANY allergies and we will ensure that the chefs are aware and they will do their best to avoid any cross contamination, but please note that if the allergen ingredient is stocked at our kitchen location we can not 100% guarantee.

Order Times & Cancellation Policy

We ask that customers try to place breakfast and lunch orders by 11:00 AM the day prior to your event or earlier if available. We will always try to assist with last minute requests so please call, and we will try our best to accommodate. Please know that preference will be given to customers who have given advance notice orders.

Orders requiring staffing or after hours delivery will require additional notice.

Within 24 hours cancellation fee of 50% of invoice total. Within 48 hours cancellation fee of 25% of invoice total.

Tableware

Our catering is delivered "Buffet style" on platters and in chafing dishes. Our menu prices include the necessary service ware such as serving utensils, chafing dishes, sterno's and china platters. Most menu items can be packaged individually if needed for an additional charge.

Box it up option or Individually packaged - add \$3.50

Hot Food Surcharge - \$6.00

Additional Chafer Fuel - \$2.00

We have compostable disposable plates, napkins cutlery etc available for \$1.00 per person. China rental is also available.

China Rental - Ask your Flair Catering Specialist

Minimums

Our company has had many years experience in the catering business and have enjoyed making each of our events a unique occasion. We cater to all size events. Whatever the event from, " six course meals to smaller events that are budget conscious". A Certain Flair Catering will provide you with an event to remember.

Our corporate menu prices apply to corporate events taking place during business hours. Menu prices may change for larger / after hours events.

Depending on your vision for the event, A Certain Flair Catering has a variety of additional menu options such as appetizer, reception or plated menus for events outside the boardroom. Additional menu ideas can be found at www.flaircatering.ca or ask your Flair Catering Specialist.

Some corporate menu items will require a minimum order.

Minimum \$150 order for breakfast & \$200 for lunch orders.

Minimum 8 guests per selection for breakfast & 10 for lunch orders.

For events under 8 guests, please inquire with the Flair Catering Team.