



Buffet Style Entree Menu Ideas

Choose 1

Pecan Crusted Chicken Breast

Crispy Sage and Goats Cheese Chicken

Cilantro Lime Chicken

Ricotta and Spinach Stuffed Chicken
with a Chardonnay Cream Sauce

Chicken Parmesan
with Mozza and Marinara

Choose 1

Sage Rubbed Carved Turkey

Stuffed Apple Porkloin
with Pan Gravy

Orange and Honey Glazed Ham

Rosemary and Olive Chicken Souvlaki
with Whipped Feta Tzatziki

Tennessee Fried Chicken

Add a 2nd Option: (additional fee)

Herb Marinated AAA Roast Beef Skewers
with a Chimichurri Aioli

Smoked Alberta Beef Brisket
with Amarillo Hot Sauce

Braised Beef Short Ribs
slow roasted in a Bordelaise Sauce

Chicken Supreme
with Sorrel Sauce

Maple Glazed Salmon Skewers
with a Kewpie Mayo

Add a 2nd Option: (additional fee)

Braised Lamb Shanks
Slow Roasted in a Lamb Demi

Wild Caught Salmon
in a Lemon Dill Sauce

Carved Dijon Crusted Striploin
with a Wild Mushroom Demi Glaze

Carved Beef Tenderloin
with a Cabernet Reduction

Surf & Turf
Slow Roasted Tenderloin with
Garlic Butter Prawns

All Entree prices include a selection of 2 - 3 side options and 2 - 3 salad options.
Seasonal availability and market pricing may apply.



More Buffet Style Entree Menu Ideas

Squisito!

Parmesan Crusted Chicken Breast
or
Grilled Pesto Chicken

Choice of 2 Pasta
Herb Butter Linguini, Bowtie
or Tri-Color Penne

Choice of 2 Sauces
Alfredo, Rose or Bolognese

Above menu includes Buns and Butter, Choice of
2-3 Salads and 1 Dessert

Zen:

Teriyaki Beef, Sweet Chili Shrimp
and Honey Hoisin Chicken

Fried Rice

Asian Sauteed Vegetables

Above menu includes Buns and Butter, Choice of
2-3 Salads and 1 Dessert

Comida:

Soft and Hard Flour and Corn Tortillas
Seasoned Chicken and Cumin Beef

All the toppings
Lettuce, Tomato, Cheddar, Pico De Gallo, Diced
Red Onion and Chopped Fresh Cilantro
Pineapple Salsa, Sour Cream and Guacamole

Black Bean and Roasted Corn Salad

Coconut Fruit Skewers

Cinnamon Sugar Snacks

BBQ:

Pulled Pork
with a Apple Jack BBQ Sauce

Alberta Beef on a Bun

Baked Beans

Caesar Salad / Potato Salad
Pineapple Coleslaw

Assorted Cookies and Squares

Additional Ideas:

Lasagna
Seasoned Beef, Ricotta and Spinach

Shepherd's Pie

Traditional Pot Pies
Herbed Chicken or Vegetable

Above menu includes Buns and Butter and Choice of 2-3 Salads.

Buffet Style Sides Ideas

A
Certain *flair*
CATERING

Mushroom Cut Roasted Potatoes
Cayenne Kick Baby Potatoes
Garlic Mash
Horseradish and Sour Cream Smashed Potato
Lemon Herb Greek Style Potatoes
Nut Butter Fettuccini
Three Cheese Mac and Cheese
Scalloped Potatoes (additional fee)

Roasted Vegetable Medley
Gingered Carrots and Beans Almandine
Oven Braised Rainbow Carrots
with Yogurt Parsley Dressing
Spicy Lemon Cauliflower
Roasted Root Vegetables
Bacon Wrapped Corn on the Cob
with Basil Butter (additional fee)

Baked Rice Pilaf
Pineapple and Coconut Basmati Rice
Toasted Garlic and Sage Rice
Tomato Rosemary Rice
with Pancetta
Queso Rice
Mushroom-Thyme Rice Pilaf
Risotto (additional fee)

Brussel sprouts and Crispy Onions
talian Grilled Vegetables
Stuffed Tomatoes
Asparagus and Hollandaise
Broccoli with Aged Cheddar
Charred Pepper Medley
Sauteed Mushrooms and Radicchio
in a Balsamic Vinaigrette

All Entree prices include a selection of 2- 3 side options. Seasonal availability may apply.





Buffet Style Salad Ideas

Certain *flair*
CATERING

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

All Entree prices include a selection of 2 - 3 salad options. Seasonal availability may apply.

Buffet Style Dessert Ideas

Dessert Grazing Table

Assortment of Squares, Tarts, Mini Mousse Cups, Cheesecake Bites and Fresh Baked Cookies

Tea Treats

Selection of Macarons, Gourmet Tarts and Shortbread

Bernard Callebaut Chocolate Fondue

with Shortbread, Marshmallow and Fruit

Mini Tarts

Lemon, Blueberry and Strawberry Custard

Fresh Baked Cookies

Mousse Cups

Chocolate, Raspberry and Lemon

Home Baked Pies

Selection of Fresh Baked Pies

Assorted Cakes

Selection of Cakes including Carrot, Cheesecakes and German Chocolate

Popcorn Bar

Assorted Popcorn Flavors with Sweet and Salty add-ins

Wedding Cake

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

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

