

Entree Ideas

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



Menu Ideas

Side Inspirations

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 (add \$5.00 per person)

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 (add \$8.00 per person)

Oven Braised Rainbow Carrots
with Yogurt Parsley Dressing
Spicy Lemon Cauliflower
Brown Sugar Carrot Puree
Honeyed Butternut Squash
Bacon Wrapped Corn on the Cob
with Basil Butter (add \$5.00 per person)
Brussel sprouts and Crispy Onions

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 prices include a selection of 2 - 4 side options. Seasonal availability may apply.



Family Style Menu Ideas



Salad Ideas

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

Family Style A Certain *Flair*
CATERING
Menu Ideas

Dessert Ideas

Mousse Trio

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

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

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

Apple Crumble

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

Bernard Callebaut Chocolate Fondue

with Shortbread, Marshmallow and Fruit

Wedding Cake

Flair Catering will cut and serve your
Wedding Cake in place of Dessert
additional fee may apply

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

