



Sit Down Event A *Certain Flair*
CATERING
Menu Ideas

Salad Ideas

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 - addition fee will apply

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
Pumpernickel Croutons
served in an Asiago Cheese Cup - additional fee will apply

Santa 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 fee will
apply

Menu Ideas

Soup Ideas

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 fee will apply

All Entree prices include one course - soup or salad.
Additional meal courses may be added for an additional fee



Menu Ideas

Entree Ideas

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 Parmesan Snow

Peppered Duck Breast

with a Cabernet Reduction,
Sweet Potato Fondant and Grilled Broccoli

Vegetarian Brown Butter Portobello

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

Center Cut Black Cod

with Ginger Soy, Lemon Broccolini, Cucumber-
Dill Mélange and Roasted Potato

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)

All Entree prices include one course , soup or salad.



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Dessert Ideas

Chocolate Mousse
with a Raspberry Coulis

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

Crème Brulé Cheesecake
with a Berry Coulis and Vanilla Cream

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

Vanilla Bean Cheesecake
with lavender-blueberry compote, fresh berries

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

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*

