

Sit Down Event Menus

All Entrée prices include a choice of soup or salad

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 with a Classic Tabouleh Dressing ****VEGAN**** - 2

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

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

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

Classic Caesar Salad with Roasted Prosciutto, shaved Parmesan, Thyme Pumpernickel Croutons served in an Asiago Cheese Cup - 2

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

Smoked Salmon on Micro Greens with a Creamy Caper Chive Dressing - 3

Soups:

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- 3

Entrées:

Ricotta and Spinach stuffed Chicken – 48
with Roasted Garlic Parsnip Puree and Smashed Broccoli

Suprême de Volaille – 50
with Sorrel Sauce and White Bean Cassoulet

Short Rib Pappardelle – 48
with Beef Demi, Gem Tomato, Cured Egg Yolk and Parm Snow

Skuna Bay Salmon – 56
with Lobster Nage, Braised Fennel and Crispy Smashed Fingerlings

Oven Roasted Salmon – 60
with Asparagus, Tarragon spiked Hollandaise and Yukon Gold

Hangar Steak – 65
with Demi, Parsnip Puree, Seasonal Vegetables, Chimichurri and Micro Cilantro

6oz Beef Tenderloin – 72
with Garlic Smash, Broccolini, and Heirloom Carrots

Peppered Duck Breast – 65
Cabernet Reduction, Rosemary Sweet Potato Fondant and Grilled Broccoli

Braised Lamb Shanks – 54
Pomme Purée, Lamb Demi, and Sweet Mint Peas

VEGAN Brown Butter Soy stuffed Portobello – 48
Basmati and Roasted Vegetable Medley

Vegetable Risotto – 52

Dessert:

Apple Crumble - 12
with Pecan Brittle, Caramel Reduction and Vanilla Ice Cream

Citron Custard Pie - 12
with Chantilly Cream, Orange Zest and Graham Cracker Dust

Lavender London Fog Brulé Tart - 15
with Blueberry Compote and White Chocolate Crumble

VEGAN Cranberry Chocolate Verrine - 15
Coconut Chocolate Panna Cotta, Cranberry Compote and Spiced Crumble (GF)

Salted Brownie - 12
with Strawberries and Vanilla Ice Cream (GF)

Tea Treats - 15
Selection of Macarons, Tarts and Shortbread

A
Certain *flair*
CATERING

www.flaircatering.ca

info@flaircatering.ca

(403) 863-8635