

## 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 – 52  
with Roasted Garlic Parsnip Puree and Smashed Broccoli

Suprême de Volaille – 54  
with Sorrel Sauce and White Bean Cassoulet

Short Rib Pappardelle – 52  
with Beef Demi, Gem Tomato, Cured Egg Yolk and Parm Snow

Skuna Bay Salmon – 60  
with Lobster Nage, Braised Fennel and Crispy Smashed Fingerlings

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

Hangar Steak – 68  
with Demi, Parsnip Puree, Seasonal Vegetables, Chimichurri and Micro Cilantro

6oz Beef Tenderloin – 76  
with Garlic Smash, Broccolini, and Heirloom Carrots

Peppered Duck Breast – 68  
Cabernet Reduction, Rosemary Sweet Potato Fondant and Grilled Broccoli

Braised Lamb Shanks – 60  
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

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