

Canape Ideas

Pea & Prawn Crostini's

Beetroot Blinis

Tomato Basil & Boccioni

Caper Deviled Eggs

Cucumber & Pepper Hummus

Strawberry Bruschetta

Pear and Goats Cheese

Mini Greek Skewers

Cucumber with Fruit Salsa

Goats Cheese Stuffed Tomato's

Candied Walnut on Endive

Brie Stuffed Dates

Roquefort & Peach Bruschetta

Strawberry Ricotta Crostini

Moroccan Beef

Prime Rib & Horseradish Cream

Steak and Gorgonzola

Roast Beef and Bleu Cheese

Smoked Duck & Berry Compote



Open Faced Baguettes

Mexican Tortilla Rolls

Salami Coronets

Prosciutto & Honey on a Rice Crisp

Figs wrapped in Prosciutto

Parma Ham & Mozzarella

Baby Potato with Bacon & Brie

Crab Stuffed Cherry Tomato's

Baby Shrimp in Dill Cream

Sweet Corn & Tuna on a Crisp

Salmon & Caviar Potatoes

Chili Prawn Toasts

Smoked Salmon Roses

Herb Scones and Steelhead

Pacific Shrimp Shooters

Smoked Salmon Rouladen

Caviar Blini's and Crème Fraiche

Assorted Crostini's and Blinis

Duck Rillettes

These are just a few ideas - Please inquire for additional Appetizer suggestions



Cold Hors d Oeuvres Platters

Garden Fresh Vegetable Basket

Selection of Fresh Crisp Vegetables
with Cumin Lime Dip

Old Fashioned Relish Tray

Assortment of Beets, Pickles
Dills, Baby Corn and Olives

International Cheese Board

Selection of Domestic and Imported
Cheeses with Gourmet Crackers

Toasted Coconut Skewers

Seasonal Fruit with Toasted Coconut
and Honeyed Yogurt Dip

Open Faced Baguettes

with Gourmet Deli Toppings
on a Baguette Round

Mexican Tortilla Rolls

with Deluxe Deli Fillings
with Cream Cheese in a Fresh Wrap

Smoked Salmon Side

Served With Sliced Onion, Capers,
Lemon and Herbed Cream Cheese

Sushi Platter

Assorted Sushi served with
Wasabi, Soya and Pickled Ginger

Pineapple Shrimp Pyramid

with a Brandy Sauce

Kiwi Mussels

with Spicy tomato Chutney

Spinach and Artichoke Dip

In House Dip
served with Baguette Rounds

Cilantro & Tomato Bruschetta

Homemade with Smoked Tomato
served with Baguette Rounds

Sombrero Platter

Fresh Salsa, Sour cream and Guacamole
with Cumin Tortilla Chips

Greek Dip Platter

Garlic Hummus and Tzatziki
with Pita

Mini Tortilla Cones

with Shrimp and Chicken fillings

Antipasto Platter

with Meats, Olives, Nuts and Dried Fruits

Assorted Squares and Tarts

Gourmet French Pastries

Callebaut Chocolate Strawberries

Petit Four Selection



Hot Hors d Oeuvres

Vegetarian Spring Rolls

Ricotta stuffed Baby Mushrooms

Deep Fried Pecan Brie Bites

Assorted Phyllo Puffs

Vegetable Pot stickers

Roasted Red Pepper Quiche

Wild Mushroom Quiche

Spanakopita

Bags of Gold

Baked Brie

Gyoza's

Chicken Cordon Bleu Pieces

Sesame Chicken Drumettes

Coconut Crusted Chicken

Assorted Chicken Wings

Chicken Sate

Tandoori Chicken

Rosemary Chicken Skewer

Chicken and Spinach Puffs

Mango Chicken Spoons

Gourmet Mini Pizzas



Pacific Crab Cakes

Sesame Orange Shrimp

Cajun Shrimp Skewers

Coconut Shrimp Skewers

Bacon wrapped Scallops

Saskatoon Pork Brochettes

Lamb Lollipops

Lamb Kofta

Pineapple and Chorizo Skewers

Bacon Tartlet

Sausages in Bacon

Saskatoon Pork Brochettes

Chokecherry Marinated Pork

Bacon wrapped Asparagus

Teriyaki Meatballs

Spanish Beef Skewers

Mini Yorkshires

Meatball Sliders

Creole Cream Meatballs

Steak Bites

Gourmet Sliders

These are just a few ideas - Please inquire for additional Appetizer suggestions

Action Stations

(Action Stations will require additional labor cost for chef)

"Make your own" Salad

Selection of Crisp Fresh Lettuce, Assorted Seasonal Fruits, Nuts and Vegetables, Cheese Selection, with Grilled Chicken, Ham and Cooked Shrimp and Assortment of Homemade Dressings

Seafood:

Candied Gingered Scallops

Seared Ahi Tuna

Oysters

served on the Half Shell

Carving Stations:

Herb Crusted Alberta Beef Tenderloin

served with Béarnaise, Beet Horseradish and Stone Ground Mustard

AAA Roast Beef

served with Beet Horseradish and Mustard Selection

Rosemary and Sage Turkey Breast

with Cranberry Chutney

Orange and Honey Glazed Ham

with a Sweet and Spicy Mustard

Additional Ideas:

Fajitas

Seasoned and Sautéed Onions and Peppers. With Choice of Grilled Chicken or Shrimp with Real Cheddar Cheese, Lettuce, Tomato, Pineapple Salsa, Sour cream and Fresh Guacamole

Skewer Station

Make your own Chorizo Sausage, AAA Beef, and Seasoned Chicken Skewers with Selection of accompaniments

Pasta Station

Penne, Linguini and Bowtie Pasta with Homemade Sauces, Roasted Vegetables, Fresh Herbs and Asiago Cheese
Sauce Options: White Wine Alfredo, Bolognese, Vodka Marinara, Heavy Cream Pesto

Mashed Spuds

Selection of Mashed Yukon Gold, Sweet(Honeyed) and Red Potato with Traditional Gravy
Real Bacon Bits, Caramelized Onions, Shredded Cheddar, Sour cream, Butter and Chives

Mini Gourmet Pizza's

Pear, Gorgonzola and Prosciutto, Salami, Pesto, Boccioni and Cherry Tomato,
Spinach, Tomato and Basil, Roasted Vegetable and Ricotta, Turkey and Cranberry Boursin

Taco Bar

Selection of Hard and Soft Tacos with Sauteed Beef and Chicken
with all the toppings including Homemade Smoked Salsa, Guacamole and Sour Cream

Mini Sliders

Chicken Breast and Apple wood Bacon Slider with a Chipotle Mayonnaise
Beef Sliders topped with Smoked Cheddar and Dijon Horseradish Mustard
Dessert Stations such as Bananas Foster, Ice Cream Bar and Crepes are available.
Please ask for additional action station ideas

Sample Reception Menu



Action Station:

Candied Gingered Scallops

Hot Hors d Oeuvres: (Stationary)

Lamb Lollipops with a Pesto Crust
Vegetarian Spring Rolls with Ginger Sauce
Teriyaki Meatballs
Chicken Sate'

Cold Hors d Oeuvres: (Stationary)

Spinach Artichoke Dip
Cilantro and Smoked Tomatoes Bruschetta
with Baguette Rounds
Garden Fresh Vegetable Basket
with Cumin Lime Dip
Gourmet Canadian Cheese Board
with Assorted Crisps
Toasted Coconut Fruit Skewers

(Butlered)

Pacific Shrimp Shooters
Goat's Cheese Stuffed Cherry Tomatoes
Cucumber Cups with Pineapple Salsa
Dates stuffed with Brie
Smoked Salmon Roulade

Dessert:

Assorted French Pastries

Prices are based on menu selection, guest numbers, and function time. Please call us today to design your reception menu

info@flaircatering.ca



www.flaircatering.ca

Phone (403)863-8635

