



Formal Menu

Carving Station Entrées

Prime Rib of Beef

Accompanied with fresh horseradish and hot au jus

Harvest Roasted Turkey Breast

Juicy turkey breast seasoned with complementary spices

Herb Crusted Pork Loin

Center cut pork loin, slow roasted to perfection

Virginia Baked Ham

Served with a sweet pineapple glaze

Garlic & Pepper Crusted Top Round

Accompanied with fresh horseradish and hot au jus

Charred Beef Tenderloin (Filet Mignon)

Accompanied with fresh horseradish and hot au jus

Entrées

Chicken Bruschetta

Panko breaded chicken breast on a bed of spinach, topped with fresh, homemade tomato bruschetta

Whiskey Marinated Pork Tenderloin

Tender pork marinated in Flair of Country's sweet whiskey marinade and charred to perfection

Italian Steak Braciolo

Beef flank, stuffed with fresh spinach and Romano cheese
Served with sweet tomato sauce

Grilled Garlic Lime Chicken Pieces

Boneless chicken pieces, marinated in our house marinade

Almond Crusted Chicken with Cranberries & Brie

Juicy chicken breast with toasted, crushed almonds, stuffed with cranberries and Brie cheese

Homemade Italian Baked Shells

Your choice of spinach or sausage stuffing, baked with Flair of Country's homemade marinara

Parmesan-Panko Crusted Tilapia

Tilapia, crusted with a parmesan-panko topping, baked and served with fresh lemon

Grilled Salmon

Grilled fresh salmon caramelized with a sweet lemon dill glaze

Chicken Piccata

Sautéed chicken breast in a white wine lemon butter sauce with capers and fresh herbs

Brown Sugar Roasted Pork Loin

Slow roasted pork tenderloin with fresh apples and onions

Vegetables

White Wine Green Beans (Bacon Optional)

Roasted Seasonal Vegetables

Grilled Vegetable Medley

Honey Glazed Carrots

Starches

Roasted Red Potatoes with Crushed Rosemary

Garlic Mashed Potatoes

Creamy Pesto Tortellini

Wild Rice Pilaf

Baked Vegetable Penné with our Homemade Marinara

Seasonal Ravioli

Vegetable Farfalle with Garlic White Wine Sauce

Salads

Garden

Mixed greens, tomatoes, cucumbers, and red onions -
Served with Flair of Country's house Ranch and Italian dressings

Caesar

Romaine lettuce, black olives, garlic croutons and shaved asiago cheese - Served with Caesar dressing

Greek

Mixed greens, tomatoes, red onions, cucumbers, black olives, green olives, green peppers, pepperchini and feta cheese -
Served with Greek Feta dressing

Fresh Berry

Mixed greens with seasonal fruits and berries, almonds and feta cheese - Served with Poppyseed and Raspberry Vinaigrette dressings

BBQ Pit

Mixed greens topped with roasted sweet corn, bacon crumbles, shredded cheese, Texas Toast croutons, tomatoes, cucumbers and red onions - Served with our house BBQ Ranch dressing

Honeycrisp

Mixed greens, apples, pecans, red onion and feta cheese -
Served with our Cranberry Dijon dressing

Autumn

Mixed greens, pears, dried cranberries, pumpkin, sunflower and chia seeds, tomatoes and red onions - Served with our Honey Dijon Yogurt dressing

These are just some of the options Flair of Country Catering and Event Planning offers. If you have other menu items in mind, or a special family tradition you would like us to recreate, please do not hesitate to talk to us about them. We will gladly work with you to create the exact menu you want.

For more information on our catering services and menus, please visit www.flairofcountry.com or call (814)270-2258.