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# HOLIDAY MENU 2022

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**INFO@CUREDCREATIONS.CA**  
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**WWW.CUREDCREATIONS.CA**



## **CHARCUTERIE ISLAND**

**200**

INCLUDES CURED MEATS, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS, FRUIT, CRUDITE & DIP, CROSTINI'S, ARTISANAL CRACKERS AND FRESH HERBS

## **CHARCUTERIE WREATH**

**90**

SKEWERS OF CHERRY TOMATO, LOCAL CHEESE, MARINATED OLIVES, PICKLES, CURED MEAT & FRESH HERBS

## **FIG BRIE BITES**

**55**

BAKED BRIE ON FRESH BAGUETTE WITH HOUSEMADE FIGGY JAM & LOCAL HONEY

## **CHEESE TRUFFLE**

**65**

HOUSEMADE CRANBERRY CHEESEBALL ROLLED IN FRESH HERBS & WALNUTS, SERVED WITH CROSTINI & CRACKERS

## **TURKEY MEATBALLS**

**125**

SAVOURY TURKEY MEATBALLS WITH A CRANBERRY SAUCE

## **SEAFOOD BOARD**

**195**

MINI PRAWN RING, COCKTAIL SAUCE, CANDIED SALMON, MARY MANETTE'S SMOKED HERRING & SMOKED MUSSELS, LEMON HORSERADISH SAUCE, SMOKED SALMON WITH CAPERS, PICKLED RED ONION, DILL CREAM CHEESE, CUCUMBER SLICES, LEMON WEDGES & CROSTINI

## **ITALIAN ANTIPASTO BOARD**

**180**

CAPRESE SKEWERS, CHILLED MELON CHUTNEY WITH CRISPY PROSCIUTTO, WHIPPED LEMON HONEY RICOTTA & ROASTED GRAPES, MARINATED ARTICHOKES, PEPPERONCINIS, CALABRESE, PROSCIUTTO, ASSORTED OLIVES, FRESH GRAPES, BALSAMIC & FLAVOURED OIL WITH CRUSTY BAGUETTE

# **BITES & BOARDS**

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**PRICED PER  
TEN PEOPLE**





# BUFFET OR PLATED MEAL

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## PLATED

PRICED PER PERSON

### BEEF (GF)

35

GARLIC & HERB ROAST WITH  
TARRAGON PEPPERCORN JUS,  
WHIPPED POTATOES, & BACON  
MAPLE BRUSSELS SPROUTS

### STUFFED CHICKEN

37

JUICY CHICKEN STUFFED WITH  
DRESSING, SIDE MASHED  
POTATOES, CRANBERRY GRAVY  
& HONEY GLAZED CARROTS

## BUFFET

PRICED PER 10 PEOPLE

360

WHOLE CARVED TURKEY  
WITH SAVOURY GRAVY,  
ORANGE CRANBERRY  
SAUCE, WHIPPED POTATO,  
GLAZED SEASONAL  
VEGETABLES, STUFFING,  
ROLLS & BUTTER

**ADD** SOUP, SALAD OR A  
DESSERT

9



# ADD ONS

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## VENUE REANTAL

200

RENT OUR COZY & PRIVATE VENUE AT 202 KENT ST. BE SERVED AT OUR HARVEST TABLE FOR UP TO TEN PEOPLE & ENJOY OUR LOUNGE AND BAR AREA (4 HOURS)

## WINE PAIRING

TBD

ADD WINE PAIRING TO YOUR COURSES

## PREMIUM SPIRITS & COCKTAIL MENU

TBD

LET CURED CREATIONS DESIGN A CUSTOM COCKTAIL MENU FOR YOUR EVENT, PRICE WILL INCLUDE A BARTENDER & PREMIUM SPIRITS





## THE FINE PRINT

- SUBSTITUTIONS CAN BE MADE DEPENDING ON THE ITEM AND REQUEST.
- OTHER OPTIONS SUCH AS VEGAN , KETO, GLUTEN FREE OR VEGETARIAN CAN BE ADDED OR ADJUSTED FOR A FEE.
- HST AND A 10% SERVICE FEE WILL BE ADDED TO THE FINAL TOTAL.
- A 25% NON REFUNDABLE RETAINER WILL BE REQUESTED TO HOLD YOUR DATE, THE REMINDER IS DUE 30 DAYS BEFORE THE EVENT. THE RETAINER IS TRANSFERABLE IF EVENT IS CANCELLED OR POSTPONED.

TO RECEIVE A QUOTE YOU WILL NEED TO FILL OUT THE CATERING REQUEST FORM TO THE BEST OF YOUR ABILITY.

THANK YOU,

THE CURED TEAM

V= VEGAN    VG= VEGETARIAN    GF= GLUTEN FRIENDLY