

CURED

Est. 2020

CHARCUTERIE CREATIONS

CATERING MENU

INFO@CUREDCREATIONS.CA
WWW.CUREDCREATIONS.CA



CHARCUTERIE

SPEARS (10) 40
MINI SPEARS (10) 30
CURED MEATS, CUBED CHEESES, OLIVE, PICKLE & GRAPES (GF)

CUPS (12) 120
MINI CUPS (12) 84
PAPER CUPS FILLED WITH CURED MEAT, CHEESE WEDGES, OLIVES, BERRIES, DRIED FRUIT, NUTS, CHOCOLATE, ARTISANAL CRACKER, DEHYDRATED CITRUS & HERBS
(CAN BE DISPLAYED IN BAMBOO BOATS)

ISLAND (10 PP) 250
CURED MEATS, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS, FRUIT, CROSTINI'S, ARTISANAL CRACKERS AND FRESH HERBS
*CAN BE DONE IN INCREMENTS- $25/PER EXTRA PERSON

GRAZING TABLE (50+ PP) 900
A BEAUTIFUL DISPLAY OF CURED MEATS, BRIE WHEEL, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS, BERRIES, CROSTINI'S, ARTISANAL CRACKERS, BREADS & BAGUETTE, DIPS, CHEESE TRUFFLE & CRUDITE

BITES& BOARDS

BOARDS PER 10 PEOPLE

CAPRESE SKEWERS 75
BOCCONCINI & CHERRY TOMATOES TOPPED WITH FRESH BASIL & BALSAMIC GLAZE (VEG/GF)

CANAPES 60 EA.
RADISH & GOAT CHEESE (VEG), CUCUMBER SMOKED SALMON (GF), BRIE & APPLE (VEG), BRUSCHETTA (VEG) & FIG PROSCIUTTO

GOURMET CHEESE BOARD 275
FIVE PREMIUM CHEESES SERVED WITH LOCAL HONEY, GRAPES, DRIED FIGS, APRICOTS, CHOCOLATE NUTS, CANDIED NUTS, ATRISINAL CRACKERS & BAGUETTE (VEG)

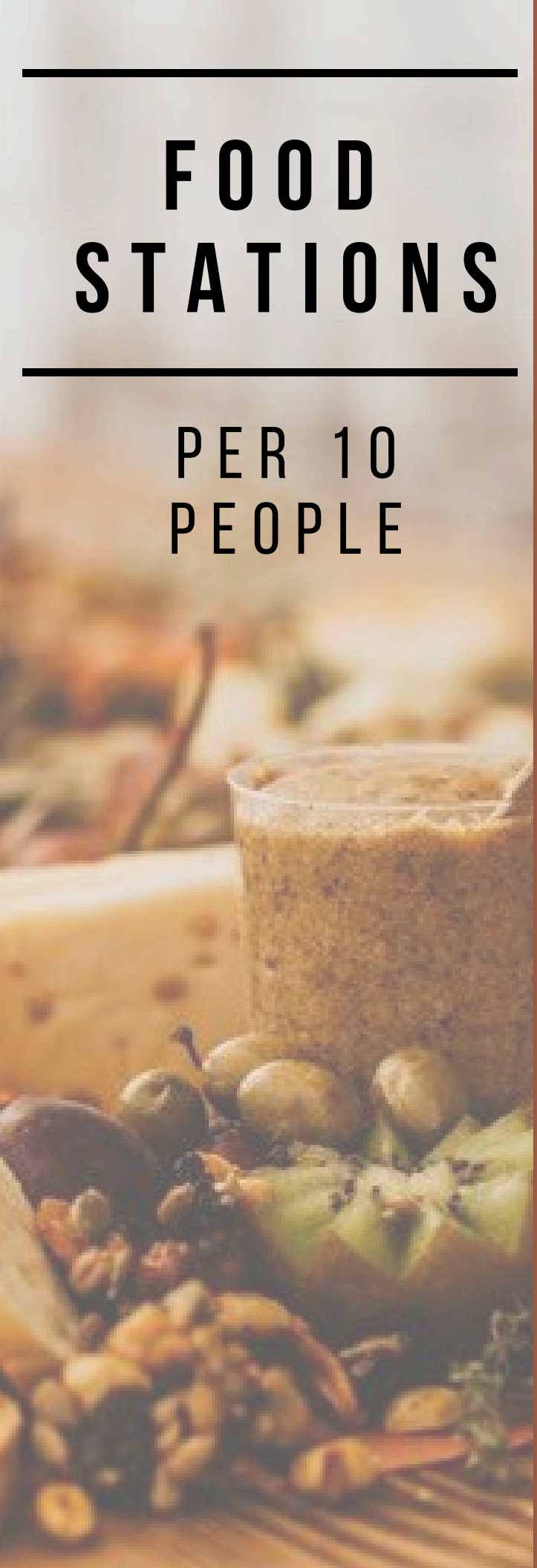
SEAFOOD BOARD 250
CANDIED SALMON, SMOKED SALMON, SMOKED MACKEREL, SEAFOOD DIP, MINI SHRIMP RING WITH HOUSE COCKTAIL SAUCE, CAPERS, PICKLED RED ONION, DILL CREAM CHEESE, CUCUMBER SLICES, LEMON WEDGES & BAGUETTE

ANTIPASTO BOARD 200
WHIPPED RICOTTA DIP, BRUSCHETTA, ROASTED RED PEPPER DIP, HUMMUS, PITA, CRUDITE & OLIVES WITH BAGUETTE & GRILLED BREAD (VEG)

CRUDITE 85
CRUDITE CUPS (12) 96
SEASONAL & FLAVOURFUL DIP WITH AN ASSORTMENT OF FRESH VEGETABLES (VG/GF)

FOOD STATIONS

PER 10 PEOPLE



SLIDER BAR 190

CHAFERS OF BBQ PULLED PORK & SLICED BEEF WITH SLIDER BUNS (20) SIDES OF COLESLAW, SLICED CHEESE & HORSERADISH AIOLI

POTATO BAR (GF) 75

CHAFERS WITH ROASTED HERB MINI POTATOES & WHIPPED GARLIC BUTTER POTATOES WITH SIDES OF GREEN ONIONS, SOUR CREAM, BACON BITS & SHREDDED CHEESE

TACO STATION (GFO) 195

CHAFERS WITH SALSA VERDE CHICKEN & TACO BEEF AND SIDES OF FLOUR TORTILLAS (20) LIME CREMA, CORN SALSA, PICKLED RED ONION & SHREDDED CHEESE

MEATBALLS (GF) 95

BEEF/PORK MIX WITH CHOICE OF BBQ, HONEY GARLIC, MAPLE CHILI, MARINARA OR STICKY BUFFALO

BYO PASTA STATION 100 EA.

PASTA WITH CHOICE OF TOMATO, CREAM OR PESTO SAUCE WITH TOPPINGS SUCH AS CHICKEN, SHRIMP, BACON, PARM & SAUTEED VEGETABLES

HOT DIPS (CHOOSE TWO) 85 EA.

SPINACH DIP (GF/VEG), BUFFALO CHICKEN (GF), WALKING NACHO (GF/VEG), JALAPENPO POPPER (GF), SEAFOOD DIP (GF) & FRENCH ONION (VEG) ALL SERVED WITH PITA CHIPS, TORTILLA CHIPS & BREADS
DAIRY FREE UPON REQUEST



PLATED & BUFFET

PRICED PER PERSON

PLATED MEAL

PORK (GF) 42
PORK ROAST, WHIPPED POTATOES & ROASTED SEASONAL VEGETABLES

CHICKEN (GF) 45
BRAISED CHICKEN THIGHS, ROASTED POTATOES & GLAZED CARROTS

VEGETARIAN (GF) 32
ROASTED MUSHROOM STUFFED RAVOILI, PARMESEAN, GOAT CHEESE & CREAM SAUCE WITH GARLIC BREAD

KIDS 18
BREADED CHICKEN TENDERS, POTATO WEDGES & CARROTS (SERVED WITH KETCHUP)

ADD SOUP, SALAD OR DESSERT 9

BUFFET MEAL 55

HERB & GARLIC CHICKEN, MUSHROOM ROAST BEEF, BABY ROASTED POTATOES, GLAZED SEASONAL VEGGIES, GARDEN SALAD, PASTA SALAD, ROLLS & BUTTER

The fine print

-food stations will be set up with chafing dishes & serving items, plates, cutlery etc will have to be rented or supplied (paper can be requested for a fee)
-Substitutions and dietary restrictions can be added by request (GF/Vegetarian/vegan etc). fees will vary.
- 15% HST and a 10% service fee will be added to the final total.
-Mileage may apply
- 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.

Thank you

V= VEGAN VG= VEGETARIAN GF= GLUTEN FRIENDLY