



CURED CREATIONS

• EST. 2020 •

PEI CHARCUTERIE BOXES

BRUNCH & LUNCH

INFO@CUREDCREATIONS.CA

(902) 393-3039

WWW.CUREDCREATIONS.CA

202 KENT ST, CHARLOTTETOWN

BRUNCH

SELF SERVE ON COMPOSTABLE
PALM LEAF TRAYS
(PER 10 PEOPLE)

BRUNCH BUFFET

200

CURED MEAT & CHEESE, SCONES WITH JAM,
MUFFINS WITH WHIPPED BUTTER, DANISHES,
YOGURT PARFAITS WITH BERRIES & HOUSE
GRANOLA

SMOKED SALMON BOARD

150

SMOKED SALMON, CAPERS, PICKLED RED ONION,
CUCUMBER, DILL CREAM CHEESE & MINI BAGELS

BAGEL BOARD (VEG)

70

MINI BAGELS WITH A SELECTION OF HOUSE MADE
CREAM CHEESES & WHIPPED BUTTERS

MINI QUICHES (VEG)

60

VEGGIE & CHEESE QUICHE IN MINI TARTS SHELLS

FRUIT TRAY

AN ASSORTMENT OF FRESH FRUITS & BERRIES
WITH A YOGURT DIP

75

BREAKFAST SANDWICH COMBO BOXES

16 PP

INDIVIDUALLY PORTIONED, ALL SERVED WITH
FRUIT SALAD

CHOOSE FROM:

- CROISSANT SANDWICH WITH EGG, ARUGULA,
PROSCIUTTO, & GARLIC AIOLI
- WESTERN OMELETTE SANDWICH WITH SALSA ON
BAKERY BREAD (VEG)
- HAMMY SAMMY WITH EGG, BACON JAM, GENOA &
SMOKED CHEDDAR ON MINI BAGUETTE



LUNCH

SELF SERVE ON COMPOSTABLE
PALM LEAF TRAYS
(PER 10 PEOPLE)

CHARCUTERIE TRAY

105

CURED MEATS, CHEESES, PICKLE SELECTION,
MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS,
FRUIT, CROSTINI'S & ARTISANAL CRACKERS

SANDWICHES & WRAPS

95

TRAY WITH A SELECTION OF VEGETARIAN & MEATS
OPTIONS

GARDEN SALAD (GF/V)

35

MIXED GREENS, CHUNKY VEGGIES, PICKLED RED
ONION & HOUSE VINAIGRETTE

DIP DUO (GF/VG)

80

A SEASONAL DIP WITH CRUDITE

PASTRY BOARD

75

COOKIES, SQUARES, TARTS, DANISHES & MUFFINS

SOUP & SANDWICH COMBO

16 PP

INDIVIDUALLY PORTIONED- CHOOSE FROM:

- PULLED CHICKEN SANDWICH WITH ROASTED RED PEPPER AIOLI, GREENS & CHEESE ON BAKERY BREAD
- CAPRESE SANDWICH WITH PESTO, MOZZA & TOMATO ON MINI BAGUETTE (VEG)
- CHARCUTERIE SANDWICH WITH CURED MEATS, CHEESE, PICKLES, CHUTNEY & MUSTARD ON MINI BAGUETTE

SOUPS TO BE DETERMINED DEPENDING ON PREFERENCE

THE FINE PRINT

-EVERYTHING IS DESIGNED TO BE DROPPED OFF OR PICKED UP, ITEMS CAN BE MADE ON LARGER WOOD TRAYS BY REQUEST DEPENDING ON DATE & TIME.

-SUBSTITUTIONS AND DIETARY RESTRICTIONS CAN BE ADDED BY REQUEST. FEES WILL VARY.

- 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 CANCELED OR POSTPONED.

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

THANK YOU

V= VEGAN

VG= VEGETARIAN

GF= GLUTEN FRIENDLY