



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)	850
A BEAUTIFUL DISPLAY OF CURED MEATS, BRIE WHEEL, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS, BERRIES, CROSTINI'S, ARTISANAL CRACKERS, BREADS, DIPS, CHEESE TRUFFLE & CRUDITE	

BITES

ITALIAN ANTIPASTO SKEWERS (18)	80
BOCCONCINI CHEESE, CHERRY TOMATO, PEPPERONCINIS, ARTICHOKE & RAVIOLI (VEG/GFO)	
CAPRESE SKEWERS (18)	72
BOCCONCINI & CHERRY TOMATOES TOPPED WITH FRESH BASIL & BALSAMIC GLAZE (VEG/GF)	
CRUDITE CUPS (12)	90
MINI CUPS (12)	48
FLAVOURFUL DIP IN INDIVIDUAL CUPS WITH A SELECTION OF SEASONAL VEGETABLES (VEG/GF)	
SNACK CUPS	5 EA.
CHOICE OF WALKING NACHO, PASTA SALAD OR POTATO SALAD (VEG/GFO)	
FIRECRACKER MEATBALLS (10 PP)	70
CHICKEN MEATBALLS IN A SWEET HEAT SAUCE (GF)	
CANAPES (25 PP)	200
RADISH & GOAT CHEESE (VEG), CUCUMBER SMOKED SALMON (GF), BRIE & APPLE (VEG), BRUSCHETTA (VEG) & FIG PROSCIUTTO	

BOARDS

PER 10 PEOPLE

CHARCUTERIE

200

CURED MEATS, CHEESES, PICKLE SELECTIONS,
FRESH BERRIES & GRAPES, CHUTNEYS & ATLANTIC
MUSTARD, CANDIED NUTS, CHOCOLATE, DRIED
FRUITS WITH CRACKERS, CROSTINI & FREHS BREAD

MEDITERRANEAN (VEG)

150

HUMMUS, GRAPE LEAVES, MARINATED OLIVES,
BABA GANOUSH, PICKLED TURNIPS, QUINOA
TABOULI, CRISPY CHICKPEAS, FETA & VEGGIE
FLATBREAD, CRUDITE & PITA

SEAFOOD

250

SMOKED MUSSELS, MINI CRAB CAKES WITH LEMON
SAUCE, SMOKED MACKEREL, MINI SHRIMP RING,
CANDIED SALMON & SMOKED SALMON WITH
Capers, PICKLED RED ONION, DILL CREAM CHEESE,
CUCUMBER SLICES, LEMON WEDGES & BAGUETTE

ITALIAN ANTIPASTO

190

CAPRESE SKEWERS, FRESH PESTO, WHIPPED LEMON
HONEY RICOTTA DIP, MARINATED ARTICHOKE,
CURED MEATS & PROSCIUTTO, BRUSCHETTA, OLIVE
& FIG TAPENADE, FRESH GRAPES WITH CRUSTY
BAGUETTE & GRILLED BREAD

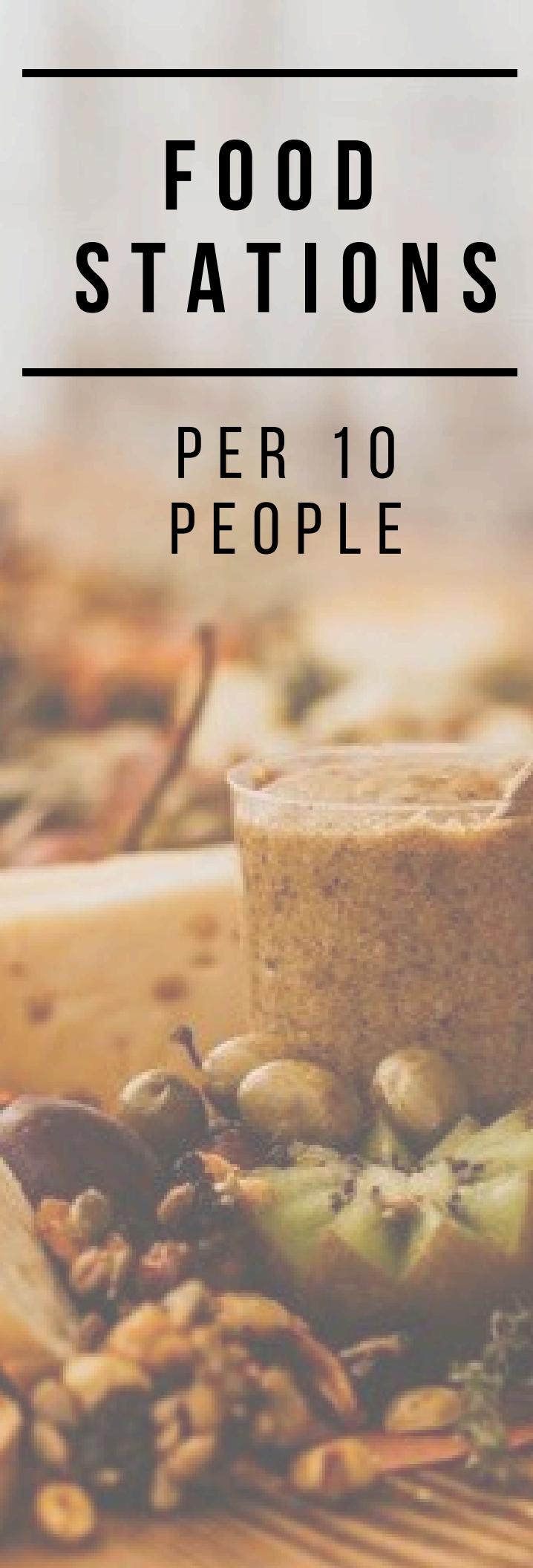
CRUDITE (VG/GF)

85

SEASONAL & FLAVOURFUL DIP WITH AN
ASSORTMENT OF FRESH VEGETABLES

FOOD STATIONS

PER 10
PEOPLE



SLIDER BAR

190
20 SLIDER BUNS WITH PULLED PORK & SLICED BEEF WITH SIDES OF APPLE COLESLAW, SHREDDED LETTUCE, BBQ SAUCE, HORSERADISH AIOLI & CRUNCHY DIJON

POTATO BAR

75
ROASTED HERB MINI POTATOES & WHIPPED GARLIC BUTTER POTATOES WITH SIDES OF GREEN ONIONS, SOUR CREAM, BACON BITS & SHREDDED CHEESE

TACO STATION

185
20 FLOUR TORTILLAS & ADDITIONAL LETTUCE WRAPS WITH SALSA VERDE CHICKEN & SHREDDED CARNE ASADA BEEF, SIDES OF LIME CREMA, CORN SALSA, PICKLED RED ONION & SHREDDED CHEESE

PASTA STATION

85 EA.
CHOOSE FROM PESTO CHICKEN PENNE, CREAMY LEMON LINGUINE (VEG) & TOMATO SAUSAGE FUSILLI OR GARLIC ROASTED VEGGIE BOWTIE (VEG)

PLATED & BUFFET

PRICED PER PERSON- 50 MAX

PLATED MEAL (50 PP MAX)

PORK (GF) 42
HONEY & GARLIC PORK TENDERLOIN,
WHIPPED POTATOES & ROASTED SEASONAL
VEGGIES

CHICKEN (GF) 45
CHICKEN THIGHS WITH A BUTTER MUSTARD
SAUCE, ROASTED POTATOES & GLAZED
CARROTS

VEGETARIAN (GF) 32
MEDITERRANEAN STUFFED ZUCCHINI BOATS
WITH SPRING VEGETABLE RICE PILAF

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

ADD SOUP, SALAD OR DESSERT 9

**BUFFET MEAL
(100 PP MAX)** 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)
- 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.
- 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

V= VEGAN

VG= VEGETARIAN

GF= GLUTEN FRIENDLY