



CATERING MENU

2023-2024

INFO@CUREDCREATIONS.CA
(902) 393-3039
WWW.CUREDCREATIONS.CA
202 KENT ST, CHARLOTTETOWN

CHARCUTERIE

BAMBOO CONES OR BOATS (GF) (12) 84

CHOOSE YOUR DISPLAY OPTION FILLED WITH CURED MEAT, CHEESES, OLIVES, BERRIES, DRIED FRUIT, DEHYDRATED CITRUS & HERBS (ALL GF)

CUPS (12) 102

BROWN PAPER CUPS FILLED WITH CURED MEAT, CHEESE WEDGES, OLIVES, BERRIES, DRIED FRUIT, NUTS, CHOCOLATE, ARTISANAL CRACKER, DEHYDRATED CITRUS & HERBS

ISLAND (10PP) 200

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

*CAN BE DONE IN INCREMENTS- \$20/PER EXTRA PERSON

CHEESE TOWER (40+PP) 375

THREE TIERS WITH MULTIPLE CHEESE SELECTIONS, DECORATED WITH FRESH BERRIES GRAPES, HERBS WITH HONEY, CRACKERS & FRESH BAGUETTE

GRAZING TABLE (50+PP) 695

A BEAUTIFUL DISPLAY OF CURED MEATS, PROSCIUTTO, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS, FRUIT, CROSTINI'S, ARTISANAL CRACKERS, BREAD STICKS, CHEESE TRUFFLES, DIP & CRUDITE, FRESH FRUIT DISPLAY WITH YOGURT DIP

BITES & BOARDS

PER 10 PEOPLE

MEDITERRANEAN BOARD (V)	90
HUMMUS, GRAPE LEAVES, MIXED OLIVES, BABA GANOUSH, PICKLED TURNIPS, QUINOA TABOULI, CRISPY CHICKPEAS, CRUDITE & PITA	
SEAFOOD BOARD	220
MARY MANETTE'S SMOKED HERRING & MUSSELS, LEMON HORSERADISH SAUCE, SMOKED MACKEREL, MINI SHRIMP RING WITH HOUSE COCKTAIL SAUCE, LOX SALMON & SMOKED SALMON WITH CAPERS, PICKLED RED ONION, DILL CREAM CHEESE, CUCUMBER SLICES, LEMON WEDGES & SIDE CROSTINI	
ITALIAN ANTIPASTO BOARD	150
CAPRESE SKEWERS, FRESH PESTO, WHIPPED LEMON HONEY RICOTTA, MARINATED ARTICHOKEs, CALABRESE, PROSCIUTTO, ASSORTED OLIVES & FRESH GRAPES WITH CRUSTY BAGUETTE	
DIP DUO (VG/GF)	75
SEASONAL & FLAVOURFUL DIPS WITH AN ASSORTMENT OF FRESH CRUDITE	
SWEET BOARD (24)	66
BITE SIZED COOKIES, SQUARES, TARTS, BROWNIES & OTHER ASSORTED DESSERTS	
FIRECRACKER MEATBALLS (GF)	95
CHIKEN MEATBALLS IN A SAUCE WITH A KICK	
BLUBERRY BBQ RIBS (GF)	110
TWO RACKS OF SLOWCOOKED RIBS IN A PEI BLUBERRY BBQ SAUCE	

FOOD STATIONS

APPROX. PER
10 PEOPLE

CANAPE TABLE 150

CRISPY GARLIC TWISTS (VEG), CHEESE TRUFFLE WITH ASSORTED CRACKERS (VEG), BRUSCHETTA BOATS & CROSTINI (VEG), SMOKED SALMON BITES ON CUCUMBER (GF), ITALIAN ANTIPASTO SKEWERS (GF)

SLIDER & POTATO BAR 165

20 SLIDER BUNS, BBQ PULLED PORK WITH APPLE COLESLAW AND A ROASTED POTATO BAR WITH GREEN ONIONS, SOUR CREAM, BACON BITS & SHREDDED CHEESE

TACO STATION 155

FLOUR TORTILLAS & LETTUCE WRAPS WITH SALSA VERDE SHREDDED CHICKEN & SEASONED BEEF WITH SIDES OF LIME CREMA, CORN SALSA, PICKLED RED ONION & SHREDDED CHEESE

SALAD BAR 90

GREEK PASTA, TRADITIONAL BROCCOLI & ROASTED CORN & BEAN SALAD

THE FINE PRINT

- FOR SMALLER OPTIONS PLEASE SEE THE EVENT TRAYS ON THE WEBSITE WWW.CUREDCREATIONS.CA
- 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. 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