CURED

Est. 2020

CHARCUTERIE CREATIONS

BRUNCH & LUNCH

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BRUNCH

(PER 10 PEOPLE)

BRUNCH BUFFET 250
CURED MEAT & CHEESE PLATE WITH CHUTNEY & GRAPES, PASTRY SELECTIONS, MUFFINS WITH HONEY BUTTER, FRUIT SALAD, YOGURT PARFAIT BAR WITH FRESH BERRIES & HOUSE GRANOLA

SMOKED SALMON BOARD 150
SMOKED SALMON, CAPERS, PICKLED RED ONION, CUCUMBER, DILL CREAM CHEESE & MINI BAGELS

MINI QUICHES 65
CHOOSE BACON CHEDDAR OR SAUTÉED VEGETABLE & HAVARTI CHEESE

FRUIT PLATTER (VEG) 85
AN ASSORTMENT OF FRESH MELONS, KIWI, BERREIS & OTHER FRUIT

PASTRY BOARD- SWEET 55
PASTRY BOARD- SAVOURY
A SELECTION OF SWEET PASTRIES

HOT SELECTIONS AVAILABLE UPON REQUEST



LUNCH

(PER 10 PEOPLE)

BYO SANDWICH TRAY 150
TRAYS WITH DELI MEATS & SLICED CHICKEN, CHEESES, PICKLES, MUSTARD, AIOLI & VEGETABLE SELECTIONS WITH BREADS

SANDWICHES & WRAPS 95
CHOICE OF BAGUETTE SANDWICHES OR WRAPS (SELECTIONS VARY)

PASTA SALAD (VEG) 65
SEASONAL VEGETABLE SALAD WITH A MAYO OR OIL BASED VINAIGRETTE

CAESAR SALAD 75
ROMAINE, CROUTONS, BACON, PARMESAN AND A HOMEMADE CAESAR SALAD DRESSING

DIP & CRUDITE (GF/VG) 85
SEASONAL DIP WITH FRESH VEGETABLES

INDIVIDUAL LUNCH COMBOS CAN BE DONE BY REQUEST

The fine print

-everything is designed to be set up cold, hot food can be requested.
-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.
-mileage may be added
- 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