CURED CREATIONS

• EST.2020 •

PEI CHARCUTERIE BOXES

HOLIDAY MENU 2027

INFO@CUREDCREATIONS.CA
WWW.CUREDCREATIONS.CA



BITES & BOARDS

PRICED PER TEN PEOPLE

BITES

CHARCUTERIE WREATH (GF) 130
SKEWERS OF CHERRY TOMATO, CHEESES, MARINATED OLIVES, PICKLES, CURED MEAT & FRESH HERBS

WHIPPED RICOTTA DIP (VEG) 90
WHIPPED LEMON & HONEY RICOTTA DIP WITH A CRANBERRY, PISTACHIO & ROSEMARY TOPPING SERVED WITH CROSTINI

CHEESE TRUFFLE (VEG) 65
HOUSEMADE CRANBERRY CHEESEBALL ROLLED IN FRESH HERBS & WALNUTS, SERVED WITH FRESH BAGUETTE

SPINACH DIP TREE (VEG) 60
PUFF PASTRY CHRISTMAS TREE STUFFED WITH A FESTIVE DIP

TURKEY SLIDERS 140
SLOW ROASTED SLICED TURKEY, SERVED WITH BAKERY SLIDER BUNS, CRANBERRY SAUCE & STUFFING

POTATO BAR (GF) 120
MINI ROASTED POTATOES WITH SIDES OF SOUR CREAM, CHEESE, BACON BITS,KETCHUP & GREEN ONION

STUFFING BALLS (VEG) 55
SAVOURY STUFFING BALLS WITH HOUSE CRANBERRY SAUCE

BOARDS

CHARCUTERIE TRAY 200
CURED MEATS, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CRANBERRY CHUTNEY, FIGGY JAM, CANDIED PECANS, FRUIT, CROSTINI'S, BAGUETTE AND FRESH ROSEMARY

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

DESSERT BOARD 80
A SELECTION OF MINI DESSERTS

The fine print

-Substitutions and dietary restrictions can be added by request. fees will vary.
-Quantites done by 10 but can be added per person
- 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