



CATERING MENU

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

CHARCUTERIE

SPEARS (10)

30

MINI SPEARS (10)

20

CURED MEATS, CUBED CHEESES, OLIVE, PICKLE & GRAPES (GF)

CUPS (12)

102

MINI CUPS (12)

72

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)

200

ISLAND (10 PP)

+20 PER EXTRA PERSON

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 (25+ PP)

175

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

GRAZING TABLE (50+ PP)

695

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

BITES

ITALIAN ANTIPASTO SKEWERS (18)	65
BOCCONCINI CHEESE, CHERRY TOMATO, PEPPERONCINIS, ARTICHOKES, PICKLED CAULIFLOWER & OLIVES (VEG/GF)	
CAPRESE SKEWERS (18)	55
BOCCONCINI CHEESES & CHERRY TOMATOES TOPPED WITH FRESH BASIL & BALSAMIC GLAZE (VEG/GF)	
CRUDITE CUPS (12)	78
MINI CUPS (12)	48
FLAVOURFUL DIP IN INDIVIDUAL CUPS WITH A SELECTION OF SEASONAL VEGETABLES (VEG/GF)	
SNACK CUPS	4 EA.
CHOICE OF WALKING NACHO, PASTA SALAD, POTATO SALAD, SWEET & SALTY POPCORN (VEG/GFO)	
FIRECRACKER MEATBALLS (10 PP)	70
CHICKEN MEATBALLS IN A SWEET HEAT SAUCE (GF)	
BLUEBERRY BBQ RIBS (10PP)	110
SLOW COOKED PORK RIBS IN A PEI BLUEBERRY BBQ SAUCE (GF)	
CANAPE TABLE (10 PP)	180
CHICKEN SATAYS (GF), CUCUMBER SMOKED SALMON BITES (GF), PUFF PASTRY BRIE & APPLE BITES (VEG), WHIPPED GOAT CHEESE DIP & CRUDITE (GF/VEG), ITALIAN ANTIPASTO GNOCCHI SKEWERS (VEG)	

BOARDS

PER 10 PEOPLE

CHARCUTERIE

165

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

MEDITERRANEAN (VEG)

120

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

SEAFOOD

220

SMOKED MUSSELS, MINI CRAB CAKES WITH LEMON SAUCE, SMOKED MACKEREL, MINI SHRIMP RING WITH HOUSE COCKTAIL SAUCE, 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 ARTICHOKEs, CURED MEATS & PROSCIUTTO, BRUSCHETTA, OLIVE & FIG TAPENADE, FRESH GRAPES WITH CRUSTY BAGUETTE & GRILLED BREAD

CRUDITE (VG/GF)

65

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

85

ROASTED HERB POTATOES, CRISPY WEDGES & WHIPPED GARLIC BUTTER POTATOES WITH SIDES OF GREEN ONIONS, SOUR CREAM, BACON BITS, KETCHUP & 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

145

PESTO CHICKEN PENNE, CREAMY LEMON LINGUINE (VEG) & TOMATO SAUSAGE FUSILLI WITH SIDES OF CHEESES, HERBS, SUN-DRIED TOMATO & OIL, CRISPY BITS & FRIED ONIONS



PLATED & BUFFET

PRICED PER PERSON - 50 MAX

PLATED MEAL (50 PP MAX)

PORK (GF) 38

HONEY & GARLIC PORK TENDERLOIN,
WHIPPED POTATOES & ROASTED SEASONAL
VEGGIES

CHICKEN (GF) 40

CHICKEN THIGHS WITH A BUTTER MUSTARD
SAUCE, ROASTED POTATOES & GLAZED
CARROTS

VEGETARIAN (GF) 32

MEDITERRANEAN STUFFED ZUCCHINI BOATS
WITH SPRING VEGETABLE RICE PILAF

KIDS 15

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

ADD SOUP, SALAD OR DESSERT 9

BUFFET MEAL 48
(100 PP MAX)

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