

# *Crawings*

FINE FOOD

## Plated Dinner

### BREAD

House made Tapenade Focaccia  
*With green goddess oil and balsamic*

**\$3**

**Unlimited table bread available for \$5**

House made Jalapeno Cornbread  
*With pickled jalapeno relish*

**\$4**

House made Dinner Rolls  
*With whipped seasonal butter*

**\$4**

### SALADS

Cucumber Bound Heritage Greens  
*Served with your choice of*

#### Citrus Summer

*Cranberry goat cheese, toasted walnuts, mandarin oranges with a chiffonade mint, blood orange, honey, and thyme vinaigrette*

**\$10**

**OR**

#### Blushing Bride

*Bright berries, feta cheese and a raspberry rose vinaigrette*

**\$10**

Tomato Salad with Cucumber Caviar

*Local heirloom tomatoes served with marinated feta cheese and cucumber caviar.  
Tossed in a balsamic and green goddess vinaigrette*

**\$12**

Craving's Caesar Salad

*Crisp Romaine, chiffonade kale and bacon lardons tossed in confit garlic and grilled lemon Caesar dressing. Topped with asiago cheese frico and herbed focaccia croutons.*

**\$12**

SOUPS

Butternut Squash Soup

*Garnished with green goddess oil and frizzled parsnips*

**\$8**

Lobster Bisque

*Creamy east coast lobster bisque garnished with frizzled sweet potato and green goddess oil*

**\$13**

VEGETARIAN MAINS

Heirloom Tomato Tart

*With whipped herb goats' cheese, balsamic reduction, and green goddess oil with grilled asparagus salad*

**\$24**

Seasonal Arancini

*Chef inspired fried risotto stuffed with goat cheese, served with creamy polenta and tomato basil sauce with crispy basil*

**\$26**

VEGAN MAINS

Chimichurri Cauliflower Steak

*Served with herbed confit fingerling potatoes and grilled asparagus*

**\$27**

Beet Ravioli RAW  
*Served with beet jus reduction and cashew cream*  
**\$30**

MEAT MAINS

Steak + Frites  
*Sous vide petit tenderloin with parmesan herb frites and demi-glace*  
**\$30**

Braised Beef Alcona  
*Braised short rib served with pierogi duchess potato, rosemary cabernet demi,  
Yorkshire tuile, frizzled root vegetables and seasonal greens.*  
**\$34**

Beef Wellington  
*Layered with crepes, prosciutto, mushroom duxelles and an aged Dijon, wrapped in a  
flaky puff pastry. Accompanied by demi-glace, charred pearl onions, potatoes with  
truffle and asiago and sauteed rainbow chard*  
**\$34** for petit tender  
**\$54** for chateaubriand

Panko Crusted Chicken Roulade  
*Stuffed with aged cheddar and broccoli, served with roasted seasonal vegetables,  
garlic, and chive pomme puree and roasted red pepper bechamel*  
**\$28**

Portobello Chicken Fricassee  
*Pan seared chicken breast with a portobello mushroom, garlic cream sauce and  
French onion potato duchess with frenched green beans*  
**\$26**

Bacon wrapped Chicken Roulade  
*Stuffed with cherry smoked apricot bacon jam, double cream brie, served with a  
brown butter pan gravy sweet potato purée with fried rosemary, and greens*  
**\$30**

FISH

Glazed Sesame Ginger Salmon

*Served with jasmine rice pilaf and seared baby bok choy with green onion*

**\$30**

Pan Seared Halibut

*With dill gremolata, artichoke cream, asparagus almondine and cauliflower puree*

**\$48**

DESSERT

Strawberry Semifreddo Cheesecake

*Served with graham cracker crumble, strawberry compote, and strawberry dust*

**\$12**

Chocolate Mousse

*A light and velvet semi-sweet chocolate mousse with your choice of  
Summer Berries*

*Orange and pistachio*

*Dark Cherry Compote*

**\$10**

Banana Fosters

*Rum and caramelized banana with white chocolate cremeux, dulce de leche, vanilla  
bean chantilly cream on a sable cookie*

**\$11**

Butter Tart Cheesecake

*A Basque style cheesecake on a flaky crust with a buttery and caramel filling*

**\$10**

Vegan Carrot Cake

*Simple and served with warm cashew icing and candied carrots*

**\$11**



## Hors D'oeuvres Menu 2023

### VEGETARIAN

Vegetarian Samosas  
*served homemade roasted Ontario plum sauce*  
**\$2.75**

Kung Pao Cauliflower Skewers  
*Cauliflower florets in a tempura batter drizzled with Kung Pao Sauce, sesame seeds and scallions*  
*Vegan*  
**\$3.50**

Compressed Watermelon Bites  
*Topped with balsamic reduction, black pepper, and frosted mint*  
**\$3.50**

Rice Paper Rolls  
*Watermelon radish, mint, plums, cucumber, avocado and served with Tamari Lime Dip*  
**\$3.50**

Maple, Thyme, and Corn Tostadas  
*Grilled corn on fried corn tortillas with pickled red onion, mint, and avocado cream*  
**\$3.50**

IPA tempura Onion Rings  
*Local IPA batter served with chipotle aioli*  
**\$2.50**

Mini Pretzel Bites  
*Topped with flaked Maldon salt, served with smokey jalapeno & ale queso in a petite cup*  
**\$4**

## **MEAT**

### House Cured Candied Bacon

House smoked pork belly and dipped in maple glaze on a skewer

**\$4.50**

### Jerk Chicken Chop

*Frenched Chicken Drumettes marinated in buttermilk, tossed with house made Jerk seasoning, served with pineapple jam*

**\$4**

### Philly Cheesesteak Egg Roll

*Sauteed bell peppers and onion with thinly sliced beef, provolone cheese sauce and served with au jus*

**\$4**

### Pulled Chicken Taquitos

*Chipotle maple barbecue sauce, cilantro, lime and avocado cream on a fried flour tortilla*

**\$3**

### Southern Fried Chicken and Waffles

*Bite sized Fried Chicken and Waffle pieces served with local maple syrup, Craving's signature ranch and hot sauce pipette*

**\$5**

### Ponzu Beef and Green Onion Roulade

*With toasted sesame seeds and hoisin*

**\$5**

## **FISH**

### Crispy Coconut Shrimp

*Served with a pineapple and mango jam*

**\$3.50**

### Cold Poached Shrimp Shooter

*With Smoky horseradish ketchup and lemon*

**\$3.50**

### Lobster and Shrimp Roll

*Served with Crispy Dill Chips*

**\$5**

Poached Prawn Dumplings  
*Served in an Asian spoon with Pho broth*  
**\$4**

**On Toast**

*The following options are served on petite bread rounds*

Strawberry Bruschetta  
*Strawberry balsamic and figs with whipped blood orange goat cheese*  
**\$3 or \$34 a dozen**

Craving's Bruschetta  
*Tomato jam, confit garlic, herbed feta, pea shoots and olive oil*  
**\$3 or \$34 a dozen**

Togarashi Tuna  
*with sriracha mayo and nori seasoning*  
**\$4 or \$45 a dozen**

Smoked Salmon  
*Lemon and dill mascarpone, pickled red onion, capers, amaranth sprouts and creme fraiche*  
**\$3 or \$45 a dozen**

Roast Beef  
*Horseradish mayo, arugula, and Dijon crunch*  
**\$3 or \$45 a dozen**

**On Chip**

*always gluten free*

Edamame Hummus  
*topped with pineapple jam and pea shoots - VEGAN*  
**\$3.50**

Ponzu Beef  
*Sesame and ginger beef, ponzu peanut sauce, green onion, and edamame crumble*  
**\$4**

## **Sliders**

### Philly Cheese Slider

*Shaved roast beef with sauteed green peppers, mushroom, and onions, topped with provolone.  
Served with Au Jus*

**\$6**

### Mini Mick Slider

*Fried Chicken with shaved iceberg lettuce, pickles, and garlic aioli*

**\$5**

### Mini Mac Slider

*Beef patty with pickles, onions, lettuce, cheddar cheese and special sauce on a mini sesame  
bun*

**\$5**

### Braised Beef Slider

*Braised beef short rib with arugula, horseradish aioli and crispy shallots on a mini milk bun*

**\$6**

### Tofu Banh Mi Slider

*Fried tofu on a vegan bun topped with fine julienne cut jalapenos, carrot, cucumber, green  
onion, and cilantro*

**\$6**





## **Late Night**

### **Pizza Strombolis**

*Hand stretched house made dough by our skilled chefs. Stuffed, folded, and baked.*

Choose 2:

Classic cheese and pepperoni

Vegetarian

Cheese

2 pc per person

**\$12 pp**

### **Pub Night**

Beer Battered Onion Rings

*Local IPA batter served with chipotle aioli*

Southern Fried Chicken and Waffles

*Served with local Canadian maple syrup and Craving's signature ranch*

Dirty Dawg

*Jumbo beef dawg wrapped in puff pastry and topped with herbed butter, mozzarella cheese and a sweet and spicy Thai sauce*

Choice of Slider

**\$16pp**

### **Tater Tot Supreme**

*Crispy tater tots with Jalapeno Queso, grilled peppers, avocado cream, and tomato fresco*

**\$11pp**

### **24 Hour Drive Thru**

Mini Mick Chicken

*Shaved iceberg lettuce, pickles, and garlic aioli*

Mini Mac Slider

*Pickles, onions, lettuce, cheddar cheese and special sauce on a mini sesame bun*

Golden Fries

*Hand cut shoestring fries salted to perfection*

**\$12**

# *Cravings*

FINE FOOD

## **Raw Bar**

East Coast Oysters, poached shrimp, salmon gravlax and caviar. Accompanied by Daikon and carrot slaw, pickled shallots, creme fraiche, cocktail sauce, assorted mignonettes and crostinis.

**Market Price**

## **Tacos**

Chimichurri flank steak

Or

Pulled Adobo Chicken

OR

Fried Cauliflower

*Accompanied by Pico de gallo, avocado cream, sriracha mayo, cilantro, limes, and pickled onions.*

*Served on corn or flour tortillas.*

2pc per person

**\$12 pp**

**Add on options \$4 per**

**Roasted corn, mushroom, and jalapeno succotash**

**Classic Coleslaw**

## **Dessert Station**

Chocolate Mousse Shooters

Mini Eclairs

Jeweled Fruit Skewers

Mini Hand Pies

**\$13pp**



## **BBQ Buffet Menu 2023**

Minimum 10ppl - 48hrs notice required

Prices are for **cold pickup only**

**Heating, delivery, staffing options, Disposable plates, cutlery and napkins  
are available at an additional cost**

### **The Burger Bar**

**Select 2 options**

5oz Burgers with fresh buns

Turkey, Beef or Sweet Potato (veg)

All served with tomato, onion, pickle, ketchup, mustard and relish

**Add:** Cheddar or Brie \$1.50/person

**\$10.00/person**

#### Optional sides:

Potato Salad - \$4/person

Creamy or Pesto Pasta Salad - \$4/person

Classic Coleslaw - \$4/person

Garden Salad - \$4/person

Caesar Salad - \$5/person

Roasted Corn, Mushroom and Jalapeno Succotash - \$5/person

Jalapeno Cornbread Biscuits - \$4/person

Crudite and Dip - \$6/person

### **The Bomb Burger**

**Select 2 options**

Banquet Burger with Bacon and Cheddar

Chicken Burger with Smoked Applewood Cheddar

Sweet Potato with Buffalo Mozza Topper

Roast Beef Dip with Crispy Onions

Crispy Chicken Sliders with Panko Crusted - 2 pcs/person

Buffalo Chicken Sliders with Panko Crusted and Frank's Red Hot - 2 pcs/person

**\$14.00/person**



Optional Sauces:

**\$6/quarter litre**

Spiced Aioli

Pesto Aioli

Chipotle Aioli

Ranch Aioli

**Southern Belle**

Grilled Chicken Wings Served with choice of sauces

Southern BBQ Chicken Breast, Roasted and Brushed with Bourbon Peach BBQ Sauce

BBQ Baby Back Ribs, Braised, Grilled and Brushed with BBQ Sauce - ½ rack/per

BBQ Pork Tenderloin, Thinly Sliced, Brushed with Diana's BBQ Sauce

Grilled Chicken or Tofu Souvlaki Skewer

Served with Tzatziki and Pita

**\$27.00/person for 2 options**

**\$34.99/person for 3 options**

Optional Sides:

Garden Vegetable Basmati Rice \$3/person

Herbed Potato Wedges \$3/person

Crispy Mediterranean Pita \$2/person

Mykonos Cous-Cous \$4/person

Jalapeno Cornbread \$4/person

**A Night in Louisiana**

Shrimp and Lobster Po' Boy Slider on a brioche bun

Jambalaya Croquettes served with Louisiana Aioli

Sauteed Creole Garlic Shrimp

Basmati Rice

Corn on the Cob

**\$38.99/person**



### **The Lakeside**

Cedar Plank Atlantic Salmon with Avocado, Heirloom Tomato Concasse  
Grilled AAA Striploin with Fried Rosemary and Portobello Mushroom Duxelles

**Add on:** Sauteed Shrimp and Baby Scallop Topper \$12/person

**OR**

Grilled Lobster Tail with Fresh Dill and Lemon/Chive Compound Butter \$22/tail

#### **Choose any 2 Sides:**

Pierogi Duchesse Potatoes

Roasted Garlic and Chive Pomme Puree

Scalloped Sweet Potato Pave

Roasted Garlic/Parmesan Fingerling Potatoes

Broccolini Almondine

Grilled Mediterranean Zucchini Spears

Grilled Asparagus with Gremolata

Caesar Salad

**\$52.00/person**