



2023 Holiday Menu

A La Carte menu - Pricing per Person unless otherwise stated
Based on Cold Pick Up with Heating Instructions
Heating/Delivery/Catering are an additional Charge.

Hors D'oeuvres (per piece)

- Prime Rib Potato Poppers - \$4.00/pc
- Cauliflower Mac n Cheese Bites (VEG) - \$3.50/pc
- Potato latkes with double smoked bacon and creme fraiche (GF) - \$4.50/pc
- Confit Turkey with Cranberry and Sage Beurre Noisette on a petit roll- \$4.00/pc
- Lamb Lollipops with rosemary grape compote (DF/GF) - \$9.00/pc
- Poached Shrimp with Cocktail sauce (DF/GF) - \$4.00/pc
- Smoked Salmon with creme fraiche, pickled shallots, phyllo purse - \$4.00/pc
- Veggie Samosa with roasted plum and ginger sauce - \$3.00/pc
- Turkey Meatballs with cranberry relish - \$3.50/pc
- Salmon Cakes with lemon, caramelized shallots and roasted red pepper \$4.00/pc
- Crab Rangoon- Crab and Cream Cheese Stuffed Wontons \$4.00/pc
- Oyster Rockefeller \$7.00/pc
- Mini Yorkshire with thinly sliced filet mignon, crispy shallots and a horseradish aioli \$5.00/pc
- Candied Pecan Crusted Goat Cheese Canape with Black Cherry Jus \$3.00/pc
- Stuffed Cremini Mushroom Caps \$4.00/pc
- Cucumber Canape with Lemon and Dill Cream \$2.50/pc
- Gingerbread Spiced Churros with Maple and Vanilla Dip \$4.00/pc
- Mini Pecan Hand Pies \$4.00/pc

Breads with Butter - \$3.50/person

- Yorkshire Puddings
- Rosemary Focaccia (DF)

Butter options

- Whipped maple thyme butter (GF)
- Olive Tapenade

Mains

8oz Braised Beef Short Rib with Demi Glace (DF/GF) -*\$18.99/person*
Sous Vide Turkey Breast with Sage Beurre Noisette 8 oz Cut (GF) - *\$12.99/person*
Rack of Lamb 1 lb Rack with cranberry sauce - Feeds 2 ppl (DF/GF) -*\$55.00/rack*
Braised Cornish Hen with Pear and Sage Feeds 2 ppl (DF/GF) ½ hen per person - *\$24.99/hen*
8oz Roasted Salmon Filet with Shaved Fennel, Citrus and Pomegranate. (DF/GF)- *\$18.99/person*
12oz Prime Rib, Carved (Catering Only) (DF/GF) - *Market Price*
8oz Beef Tenderloin with Shallot Frites and Demi Glace (Catering Only) (DF/GF) - *Market Price*
8oz Beef Wellington layered with crepes, prosciutto, mushroom duxelle and an aged Dijon, wrapped in a flaky puff pastry and demi glace, *\$34.00/person*
Chicken Fricassee Portobello mushroom, garlic cream sauce *\$26.00/person*

Vegetarian

Acorn Squash with Cranberry Walnut Quinoa Stuffing & Squash Bechamel (V/GF) - *\$19.00/Person*
Beet Ravioli RAW Served with beet jus reduction and cashew cream - *\$30.00/Person*

Sides

Sage and Browned Butter Stuffing *\$3.00/person*
Garlic and Chive Mashed Potatoes (GF) *\$4.00/person*
Roasted Brussels Sprouts with Bacon and Parmesan (GF) *\$6.00/person*
Sweet Potato Galette with Caramelized Onions (GF) *\$6.00/person*
Maple Cinnamon Carrots with shallots and Raisins (DF/GF) *\$4.00/person*
Rosemary Polenta (DF/GF) *\$4.00/person*
Roasted Baby Yukon Gold potatoes with fried rosemary and Pecorino (DF/GF) *\$4.00/person*
Brown sugar and Cinnamon Acorn Squash (DF/GF) *\$4.00/person*

Sauces

Pan Drippings Turkey Gravy (DF/GF) *\$10.99/L*
Beef Demi Glace (DF/GF) *\$15.99/L*
Juniper, Clove, and Pomegranate Cranberry Sauce (DF/GF) *\$3.00/person*

Desserts

Eggnog Cheesecake with Gingerbread Crumble - *\$9.00*
Chocolate cake with Candy Cane Pecan ganache (VEGAN) - *\$12/person*
Carrot Cake with Candied Carrots *\$60.00/Cake - Serves 8-10 ppl*



2023 Holiday Turkey package

*****Minimum order of 10 ppl*****

Lunch Menu

4oz Sous Vide Turkey Breast
Homemade Gravy
Sage and Brown Butter Stuffing
Maple Cinnamon Roasted Winter Vegetables
Garlic and Chive Whipped Potatoes
Sauteed Green Beans with Candied Pecans and Chilies

\$28.99/person

Dinner Menu

Homemade Dinner Rolls
6oz Sous Vide Turkey Breast
Homemade Gravy
Sage and Brown Butter Stuffing
Maple Cinnamon Roasted Winter Vegetables
Garlic and Chive Whipped Potatoes
Sauteed Green Beans with Candied Pecans and Chilies

\$34.99/person

Add Ons

Rosemary Focaccia (DF)

\$3.50/ person

Kale Caesar Salad

\$12.00/person

Dessert Options

Pecan Pie

\$24.99/Pie

Apple Pie

\$24.99/Pie

Carrot Cake with Candied Carrots

\$60.00/Cake - Serves 8-10 ppl

Chocolate cake with Candy Cane ganache (Vegan)

\$12.00/person

Serving Staff

\$150.00/Team Member



2023 HOLIDAY MENU ORDER GUIDE

Name: _____ Number of People _____

Email Address: _____ Phone: _____

Day/Date of Pick-up: _____ Time of Pick Up: _____

Meals available for cold pick up (with heating instructions)

Friday December 22nd – Saturday December 23rd

between the hours of 9:00am and 2:00pm

Orders may be placed by phone to: 705-734-2272 or by email to:

admin@cravingsfinefood.ca

***Please have orders in by Wednesday Friday December 15th at 4:00p.m. ***

Prix Fixe - Feeds 4-6ppl		
Item	Quantity	Price
Cravings Hand Stretched Focaccia (one loaf) Garlic Mashed Potato with Chive Butter Medallions Maple Cinnamon Roasted Winter Vegetables Sautéed Green Beans with Pecan brittle and Chillies Herb Roasted and Chilli Citrus Brined turkey breast Classic Turkey Gravy Brown Butter, caramelized onion, sausage and sage stuffing Cranberry and Apricot Compote Spiced Honey Syrup for festive cocktails *Vegetarian Substitute <i>Heirloom Carrot, Pistachio and Spiced feta Galette</i>		\$235.00
Add On		
Dips - 250ml. Container <ul style="list-style-type: none"> ● Cranberry Goat Cheese ● Spinach and Artichoke ● Roasted Red Pepper and Feta ● Black and Green Olive Tapenade Add:	----- ----- ----- ----- -----	All Dips \$7.50/250ml Dip \$6.00 /chip bag

<ul style="list-style-type: none"> ● Cravings Signature Pita Chips, Wonton or Taro Root 		
Vegan Shepherd's Pie		\$7.99/Person
Garlic Mashed Potato with Chive Butter Medallions <i>Serves 4-6 ppl</i>		\$36.00
Maple Cinnamon Roasted Winter Vegetables <i>Serves 4-6 ppl</i>		\$30.00
Sautéed Green Beans with Pecan brittle and Chillies <i>Serves 4-6 ppl</i>		\$25.00
Brown Butter, Caramelized Onion and Sage Stuffing <i>Serves 4-6 ppl</i>		\$25.00
Herb Roasted and Chilli Citrus Brined turkey breast <i>Serves 4-6 ppl</i>		\$105.00
Turkey Gravy		\$10.99/litre
Cranberry and Apricot Compote		\$6.99/250mL
Pecan Pie		\$24.99/Pie
Apple Pie		\$24.99/Pie
Carrot Cake with Candied Carrots <i>Serves 8-10 ppl</i>		\$60.00/Cake
Eggnog Cheesecake with Gingerbread Garnish <i>Serves 8-10 ppl</i>		\$85.00/Cake