

Cravings

FINE FOOD

Plated Dinner

BREAD

House made Focaccia
With EVOO and balsamic

\$3.50

Unlimited table bread available for \$5

House made Dinner Rolls
With whipped seasonal butter

\$5

SALADS

Classic Wedge Salad

With crumbled bacon lardons, heirloom cherry tomatoes, pickled red onion, Craving's homemade buttermilk ranch and a gorgonzola crumble.

\$14

The Boston Bride

Boston bibb lettuce with artisan cheddar, watermelon radish, cherry tomatoes, julienne cucumber and carrots, fresh avocado with a creamy dill vinaigrette.

\$13

Tomato Salad with Cucumber Caviar

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

\$14

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

Cucumber Bound Heritage Greens

Served with your choice of

Summer Stonefruit

Olive Oil Company® seasonal balsamic vinaigrette (black cherry or bourbon maple), grilled stonefruit, blueberries, frizzled parsnips with honey and maldon salt

\$10

OR

Blushing Bride

Fresh strawberries and blackberries, vanilla bean, pecan crusted chevre and a champagne vinaigrette.

\$12

OR

Citrus Summer Salad

Cucumber Bound Heritage Greens with Cranberry goat cheese, toasted walnuts, mandarin oranges with a chiffonade mint, blood orange, honey and thyme vinaigrette

SOUPS

Butternut Squash Soup

Garnished with green goddess oil and frizzled parsnips

\$10

Roasted Red Pepper and Tomato Soup

Garnished with parmesan frico

\$10

VEGETARIAN MAINS

Carrot and Pistachio Crostada

Rainbow heirloom carrots, cashew cream and seedling salad

\$24

GF Version \$28

Seasonal Arancini

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

\$26

MEAT MAINS

Chicken Piccata

Skin on chicken thighs with lemon, capers and white wine sauce, topped with a citrus zest. Served with chili and coriander spiced green beans and pecorino potatoes.

\$32

Bourbon Chicken Supreme

Seared chicken supreme finished in apple smoke served with maple whisky heirloom carrots, creamy polenta and a candied bbq bechamel

\$35

Steak au Poivre

Roasted garlic pomme puree, grilled seasonal vegetables tossed in balsamic reduction and chive oil, accompanied by a mount tellicherry sourced peppercorn cream sauce

\$36 for petit tender

\$54 for beef tenderloin

Braised Beef Short Rib

48hr Braised beef short rib served with creamed spinach, garlic whipped potato, onion straws and red wine demi

\$37

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

\$35

Portobello Chicken Wellington

Chicken breast wrapped with portobello mushroom duxelle and golden puff pastry served with sweet potato beurre noisette, red onion pearls and brandy peppercorn cream sauce.

\$37

Beef Wellington

Layered with crepes, prosciutto, mushroom duxelle and an aged dijon, wrapped in a flakey puff pastry. Accompanied by demi glace, charred pearl onions, potatoes with truffle and asiago and sauteed rainbow chard.

\$400 for whole - serves 10

FISH

Ontario Trout

Seared ontario trout with dry cider beurre blanc, potato parsnip purée with kale fennel and green apple.

\$33

Glazed Sesame Ginger Salmon

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

\$32

Pan Seared Halibut

With dill gremolata, artichoke cream, asparagus almonidine and cauliflower puree

\$52

DESSERT

HoneyBee Cake

Two layers of moist, honey-infused cake dripping with glistening honey butterscotch mirror glaze. Garnished with bee pollen and honey twille.

\$10

Strawberry Semifreddo Cheesecake

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

\$12

Chocolate Mousse with Strawberries and Champagne

Three delicious layers of dark, milk and white chocolate mousse stacked on top of a bittersweet chocolate cookie base. Garnished with champagne marinated strawberries.

\$11

Butter Tart Cheesecake

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

\$12

Vegan Chocolate Cake GF

A decadent chocolate cake, garnished with a chocolate twille

\$12



Hors D'oeuvres Menu 2024

VEGETARIAN

Vegetarian Samosas
served homemade roasted Ontario plum sauce

Hot Honey Cauliflower Skewers
Cauliflower florets in a tempura batter drizzled with signature hot honey and lemon zest
Vegan - .

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

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

Polenta "Chicken" Wing
served with Roasted Red Pepper Dip
\$4

Watermelon and Feta Bite
served with Balsamic Pearls and Frosted Mint
\$4

MEAT

House Cured Candied Bacon
House smoked pork belly dipped in hoisin & maple glaze
\$4

Jerk Chicken Chop
Frenched Chicken Drumettes marinated in buttermilk, grilled and then tossed with housemade Jerk seasoning, served with pineapple jam
\$4.50

Gar Par Chicken Chop
Frenched chicken drumettes dredged in flour, fried, then tossed with garlic parmesan, lemon zest and served with housemade ranch
\$4.50

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
\$6

Ponzo Beef and Green Onion Roulade
With toasted sesame seeds and hoisin
\$5

Bah Mi Mini Taco
Marinated pork, pickled vegetables, lemongrass and coriander
\$5

Duck Prosciutto
Seasonal jam, honey comb on multigrain crisp
\$6

FISH

Crispy Coconut Shrimp
Served with a pineapple and mango jam
\$4.25

Cold Poached Shrimp Shooter
With Smoky horseradish ketchup and lemon
\$3.50

Lobster and Shrimp Roll
Served with Crispy Dill Chips
\$5.50

Poached Prawn
Garlic cream sauce, dill, saffron and smoked paprika
\$4

Citrus Crab Salad
Served in a phyllo tart with nori
\$5.50

On Toast

The following options are served on petite bread rounds

Strawberry Bruschetta
Strawberry balsamic and figs with whipped blood orange goat cheese
\$3.50

Craving's Bruschetta
Tomato jam, confit garlic, herbed feta, pea shoots and olive oil
\$3

Togarashi Tuna
with sriracha mayo and nori seasoning
\$4.50

Smoked Salmon
Lemon and dill mascarpone, pickled red onion, capers, amaranth sprouts and creme fraiche
\$3.50

Roast Beef
Horseradish mayo, arugula, and dijon crunch
\$4

Burrata
Served with basil, blackberry and roasted garlic compote on a crostini
\$4

Marinated Stone Fruit
Served with chinese five spice goat cheese on a rye crisp
\$3.50

On Chip

Wonton Chip

Pineapple mango chutney on a spiced tajin wonton chip, topped with corn 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

Slider \$6

Petit \$4

Mini Mick Slider

Fried Chicken with shaved iceberg lettuce, pickles and garlic aioli

Slider \$6

Petit \$4

Mini Mac Slider

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

Slider \$6

Petit \$4

Braised Beef Slider

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

Slider \$6

Petit \$4

Tofu Banh Mi Slider

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

Slider \$6

Petit \$4



Stations Menu 2024

Grazing Station

Chef Selected Cured Meats, Artisan Domestic and Imported Cheeses
Red and Green Grape Clusters, Marinated and Pickled Vegetables, Jams and Jellies, Cravings
Crostiti and Flatbread Crackers, Fresh and Dried Fruits, Fresh Breads.

\$14.99 pp

Raw Bar

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

Market Price

Asian Noodle Bar

Chow mein noodles dressed in soya, mirin and oyster sauce.

Served with an assortment of toppings:

Ajitsuke, *shiitake mushrooms*, *pork belly*, *scallions*, *bean sprouts*, *napa cabbage*, *chili oil and
roasted nuts*.

\$15 pp

Tacos

Taco Carne Asada (fried cauliflower vegetarian option)

*Served with corn and black bean succotash, pico de gallo, avocado cream and pickled onions.
Sriracha Mayo on the, cilantro and limes served on the side.*

2pc per person

\$14 pp

Braised Beef Short Rib Station

Braised beef short rib served with pomme puree, red wine reductions and blistered tomatoes

\$18

Cravings

FINE FOOD

Portobello Chicken Wellington Station

Chicken breast wrapped with portobello mushroom duxelle and golden puff pastry served with sweet potato beurre noisette, red onion pearls and brandy peppercorn cream sauce.

\$15

Fish and Chips Station

Ontario trout coated in a beer batter and fried to perfection. Served with crispy chips and homemade tartar sauce

\$15

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

Slider Bar

A variety of our signature sliders:

Cravings Slider - with brie, caramelized onions and horseradish aioli

Mini Mac Slider - pickles, onions, lettuce, cheddar cheese and special sauce on a sesame seed bun

Green Goddess Burger - goats cheese, pesto aioli, arugula and heirloom tomatoes

\$14pp



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

\$14

Dessert Station

Chocolate Mousse Shooters

Jeweled Fruit Skewers

Mini Hand Pies

\$14pp