

Crawlings
FINE FOOD

2024
HOLIDAY
MENU



Corporate Turkey Lunch

(\$28.99 / Per Person)

Brown butter and fried sage stuffing, with rich turkey stock and caramelized onion

Honey and spiced orange roasted baby carrots

Garlic and chive mashed potatoes

Mixed greens, sliced honeycrisp apples, pomegranate, golden raisins, and pecans, served with an apple pie spiced vinaigrette and topped with frizzled parsnips

Citrus salt, and thyme brined turkey breast, served with a brown butter & fried rosemary gratin, topped with fried sage and turkey gravy

Crawlings
FINE FOOD

Turkey Dinner

(\$35.99 / Per Person)

Fresh rosemary focaccia

Brown butter and fried sage stuffing, with rich turkey stock and caramelized onion

Honey and spiced roasted baby carrots

Garlic and chive mashed potatoes

Mixed greens, sliced honeycrisp apples, pomegranate, golden raisins, and pecans. Served with an apple pie spiced vinaigrette and topped with frizzled parsnips

Citrus salt, thyme brined turkey breast, served with a brown butter and fried rosemary gratin. Topped with fried sage and turkey gravy

Green beans with gremolata

Hors d'oeuvres

(Minimum order quantity of 12 pieces per item)

Savoury profiteroles

Served with goat cheese, fig and pistachio
(\$3.00 / Per Piece)

Spiced honey poached pear

Served on a bed of whipped vanilla mascarpone
and served on a dehydrated fruit cracker
(\$3.00 / Per Piece)

Jalapeno popper egg rolls

Sauteed jalapenos, onion and cream cheese, served with
cravings ranch or cheddar cheese dipping sauce
(\$4.00 / Per Piece)

French onion canapes

Caramelized onion, gruyere, french onion soup puree, beef
stock, consume in a crispy cup, garnished with onion strings
(\$4.00 / Per Piece)

Carnival pizza

Deep fried pizza dough, cheese curds, sauteed bell peppers,
onion, pepperoni, rich tomato sauce, fresh basil,
Cravings ranch & caesar dip
(\$4.00 / Per Piece)

Tex mex egg roll

Pulled chicken, sauteed bell pepper, jalapeno havarti,
sauteed onions and cheddar cheese
(\$4.50 / Per Piece)

Hors d'oeuvres

(Minimum order quantity of 12 pieces per item)

Braised pork belly

Grilled pineapple & red bell pepper salsa, garnished with sorrel
(\$4.50 / Per Piece)

Chicken cordon bleu croquettes

Black forest ham, oven roasted chicken breast, gruyere cheese,
served with swiss bechamel
(\$4.50 / Per Piece)

Popcorn chicken and waffle skewers

Waffle crumble, hot honey drizzle, maple syrup, cravings ranch
(\$5.00 / Per Piece)

Potted prawn en croute

Poached shrimp, garlic & shallot, red bell pepper, saffron, cream,
fresh dill and clarified butter
(\$6.00 / Per Piece)

Scallops normandy

Bacon wrapped scallops with saffron infused hollandaise sauce
and garnished with taro root strings
(\$6.00 / Per Piece)

Peking duck canapes

Scallion and orange zest blini served with oyster sauce and hoisin
(\$6.00 / Per Piece)

First Course

Housemade Bread

Seasonal focaccia
(\$3.50 / Per Person)

Honey butter and milk buns
(\$5.00 / Per Person)

Soups

Butternut squash and poached pear soup
Garnished with frizzled parsnips, green oil and sorrel
(\$9.00 / Per Person)

Potato and caramelized leek soup
Garnished with crispy onions and crusty bread
(\$9.00 / Per Person)

Roasted pumpkin and sweet potato soup
Served with brown butter, fried rosemary, roasted red pepper
and corn chowder
(\$9.00 / Per Person)

Smoky Split pea soup
Garnished with bacon lardons and focaccia croutons
(\$11.00 / Per Person)

First Course

Salads

Mixed green salad

Sliced honeycrisp apples, pomegranate, golden raisins, and pecans, served with an apple pie spiced vinaigrette and topped with frizzled parsnips
(\$10.00 / Per Person)

Poached pear salad

Mixed greens with honey poached pear, dried cranberries, fennel and citrus segments. Served with a fig vanilla champagne vinaigrette and goat cheese
(\$11.00 / Per Person)

Mustard green salad

Served with blood orange, pistachios, red onion and shaved hard cheese
(\$12.00 / Per Person)

Roasted beet salad

Served with whipped goat cheese, cranberries, herb oil
(\$12.00 / Per Person)

Main Course

Entrées

Citrus salt, and thyme brined turkey breast

Served with a brown butter, fried rosemary gratin and topped with fried sage

\$15.00 (minimum order of 10)

Sage salt and peppercorn brined turkey roulade

Stuffed with cherry smoked bacon apricot jam and brie

\$18.00 (minimum order of 10)

Maple glazed ham

Served with orange and clove glaze

\$14.00 (minimum order of 10)

Prime rib

Horseradish cream, au jus, confit garlic mash seasonal vegetables

\$55.00 (minimum order of 10)

Bone in pork roast crown

Stuffed with apple sage brown butter stuffing

\$150 / crown (serves 10)

Heirloom carrot and fennel crostata

Served with goats cheese and charred leeks sauce

(\$28.00 Per Person)

Steak au Poivre

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

(\$36.00 Per Person)

Chicken chasseur

Potato/parsnip/leek puree, veloute cream, chicken demi, golden beet matchsticks served with swiss chard

(\$38.00 Per Person)

Side Dishes

Sides

Citrus braised endive

(\$3.50 Per Person)

Brown butter and fried sage stuffing

Made with rich turkey stock and caramelized onion

(\$4.50 Per Person)

Honey and spiced orange roasted baby carrots

(\$4.50 Per Person)

Garlic and chive mashed potatoes

(\$4.50 Per Person)

Roasted fingerling potatoes

Made with grainy mustard and house bacon

(\$4.50 Per Person)

Green beans with gremolata

(\$4.50 Per Person)

Rosemary fried brussel sprouts

(\$5.00 Per Person)

Cravings scalloped potato

Buttery and roasted in an infused thyme and garlic cream,
topped with cheddar cheese and chives

(\$7.00 Per Person)

Dessert

Carvings Carrot cake

Served with candied carrot ribbons

\$80/cake (serves 10)

Blood orange cake with white chocolate

\$85/cake (serves 10)

Buttered Rum Caramel Eggnog Cheesecake

(\$12/person)

Vegan chocolate cake

Served with candy cane ganache and chocolate twille

(\$12/person)

Candy cane chocolate mousse

(Gluten free)

(\$11/person)