

Crawlings
FINE FOOD

2024
HOLIDAY
EVENTS

Only Available for Staffed Events

Available until December 22nd

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

(Minimum order quantity of 12 pieces per item)

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)