



Plated Menu 2025

BREAD

House made Focaccia
With EVOO and balsamic
\$4.00

House made Dinner Rolls
With whipped seasonal butter
\$5.50

SALADS

Ashbury Summer Salad
Grilled ontario peaches, Hazelnut chevre, Navajo blackberries, butterfly and watermelon radish, raspberry vinaigrette
\$14

Amarillo Spring Salad
Compressed, Sugar Baby watermelon, heritage greens, Ontario blueberries, crumbled feta and julienne cucumber. Served with a strawberry rose vinaigrette dressing.
\$13

Mesclun Mixed Berry Salad
Tender mixed greens, Fennel, Blackberries, Raspberries tossed in a fig and champagne vinaigrette
\$11

Local Harvest Salad
Heritage Greens, Grilled ontario peaches, Fresh blackberries, House candied pecans, feta cheese tossed in a spiced apple cider vinaigrette and garnished with plum infused balsamic reduction
\$14

Cravings Caprese Salad

Heirloom Tomatoes, Marinated Cucumber, Whipped pesto infused ricotta, balsamic glaze, cucumber caviar, Extra virgin olive oil and aged modena balsamic vinaigrette, crispy basil

\$15

Cravings Wedge Salad

Buttermilk dill and Chive Dressing, House cured candied bacon, Heirloom cherry tomatoes, Sliced red onions, avocados, citrus pickled radish, smoked gouda

\$15

Cravings Caesar Salad

Crisp local romaine, chiffonade kale, house smoked maple bacon lardons, pecorino romano frico, fried rosemary focaccia croutons, grilled lemon and roasted garlic caesar dressing

\$14

VEGAN/VEGETARIAN MAINS

Vegetarian - Cravings Smokey “Mac and Cheese” Stuffed Shells

Smoked white cheddar, Aged pecorino romano, toasted herbed gratin with chili broccoli

\$28

Vegetarian -Seasonal Arancini

Mushroom and fried rosemary infused arborio rice, wrapped around ontario goats cheese, Served with a pomodoro sauce and topped with crispy basil

\$28

Vegetarian - Butternut Squash Ravioli

Roasted Ontario squash, Sweet potato and beurre noisette bechamel, candied pecans and goats cheese crumble

\$27

Vegetarian - Roasted Mushroom Ravioli

Grilled portobello mushrooms, ontario corn, truffled alfredo cream sauce, fried rosemary, garlic chips

\$27

Vegan - Chipotle Sofritas

Marinated braised tofu, fluffy basmati rice, pico de gallo, Avocado lime crema, ciffinade tortilla crisps

\$24

Vegan - Grilled Vegetable Ravioli

Garden vegetable ravioli, stuffed with grilled zucchini, peppers and eggplant, served with roasted tomato coulis, green goddess oil and fresh sorrel.

\$33

Vegan - Katsu Tofu Curry

Crispy tofu brushed with miso honey garlic glaze, served with rich spiced curry sauce and white basmati rice, garnished with green onion

\$26

Vegan - King Oyster Mushroom Steaks

Served with vegan basil pesto, topped with fresh toasted almonds/walnuts, served with confit fingerling potatoes and grilled rapini with chili and lemon zest

\$27

MEAT MAINS

Braised Beef Lyonnaise

6oz beef short rib, braised in caramelized onion demi glace, topped with a creamed spinach and caramelized onion nest, served with a boursain potato mousseline, baby heirloom carrots with pistachio crumble and topped with a rich veal demi glace.

\$44

Sous Vide Filet Mignon

Bearnaise sauce, potato pave with thyme infused cream, grilled broccolini with confit garlic and pecorino romano

Market Price

Gallina Moscato

Chicken supreme, brown and king oyster mushrooms, tart moscato pearls, blistered niagara grapes, fresh herbs de provence, sauteed asparagus spears

\$37

Moroccan Chicken Roulade

Moroccan spiced, housemade bacon, apricot and caramelized onion jam, Beurre noisette and fried rosemary sweet potato puree, Lemon and confit garlic Broccolini

\$33

Chicken Involtini

Seared Chicken breast stuffed with spinach, mushrooms, confit garlic, rolled in housemade fried rosemary breadcrumbs, served with a roasted red pepper rondelle and grilled seasonal vegetables with roasted garlic, and finished in white wine and garlic cream sauce, garnished with fried sage

\$34

Pan seared Duck Breast

Thyme and roasted garlic confit fingerling potatoes, Zinfandel reduction, pickled grapes

\$48

Jaquraded Pork Tenderloin

Stuffed with housemade toasted pine nut and basil pesto, fennel and prosciutto, served with a romesco sauce, Grilled seasonal zucchini, topped with a creamy grain mustard and tarragon soubise

\$34

Roasted Pork Tenderloin

Apple celeriac puree, smoked maple brandy carrots au gratin. Finished with cherry smoked maldon salt and veal demi glace

\$32

FISH MAINS

Black Cod

Poached haricots vert with citrus zest and fresh chili, pinot beurre rouge, crispy cauliflower and grilled leak pomme puree

\$39

Pan Roasted Salmon

Seared Salmon filet, lemon and roasted garlic risotto with pecorino, Beurre noisette poached green beans, topped with a sauce vierge

\$38

Charred Orange Honey Glazed Salmon

Pan roasted salmon filet, charred orange and honey garlic glaze, Gamja Jorim potatoes, Scallions, Sauteed gai lan with garlic chips and citrus zest

\$37

Pecan Panko Crusted Trout

Roasted Ontario trout filet, crusted with a honey mustard pecan and panko gremolata, served alongside a scented basmati rice pilaf and grilled broccolini

\$35

Acqua Pazza

Red snapper en papiotte, braised fennel, blistered heirloom tomatoes, fresh basil, garlic crostini, romesco sauce, shallot, roasted garlic and white wine sauce with kalamata olives

\$38

Seared Artic Char

Brown butter and lemon beurre blanc, Cauliflower and grilled leak pomme puree, Yuzu Gel

\$37

DESSERT

Strawberry Semifreddo Cheesecake

graham cracker crumble, strawberry compote and strawberry dust

\$13

Smores Chocolate Torte

Graham shell, dark chocolate and espresso filling, toasted marshmallow, Hershey's milk chocolate and snappy graham crumble

\$15

Lemon Blueberry Tarte

Lemon and blueberry crud, Vanilla sugar, garnished with candied lavender

\$15

Cravings

FINE FOOD

Hors D'oeuvres Menu 2025

VEGETARIAN

Rice Paper Rolls

Watermelon radish, mint, plums, cucumber, avocado and served with tamari lime dip
\$4

100 Layer Potato

Thyme and confit garlic infused layered crispy potato, topped with creme fraiche, caramelized onion and chives
\$6

Maple and Orange Zest Blini

Mini blinis served with locally sourced ontario maple syrup and candied orange topped with orange zest infused whipped cream
\$4

Peach and Almond Tartlets

Peach chutney, candied almond, seasonal stone fruit jelly in a phyllo tart
\$3

Chevre Miel

Local Innisfil creek honey, toasted hazelnuts, tuscan olive oil, premium unripened goa cheese, spanish bee pollen, savory biscotti base
\$4

Sweet Potato Raviolo

Sweet potato beurre noisette and fried rosemary bechamel, hazelnut chevere crumble, topped with green pesto oil, and beaujolais demi glace
\$6

Jalapeno Popper Egg Rolls

Sauteed jalapenos & onion, cream cheese, wonton wrappers, served with cravings ranch or cheddar cheese dipping sauce.

\$5

Polenta "Chicken" Wing

Served with Gorgonzola and Honey Honey

\$4.50

Watermelon and Feta Bite

served with Balsamic Pearls and Frosted Mint

\$3

Bah Mi Mini Taco

Marinated tofu, pickled vegetables, lemongrass and coriander

\$5

MEAT

House Cured Candied Bacon

House smoked pork belly dipped in sweet maple cherry wood glaze

\$4

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

Chicken Cordon Bleu Croquettes

Black forest ham, oven roasted chicken breast, gruyere cheese, served with swiss cheese bechamel

\$5

Tex Mex Egg Roll

Pulled chicken, sauteed bell pepper, jalapeno havarti, sauteed onions, cheddar cheese

\$4

Whipped Feta Meatball

House ground kofta style meatball with whipped feta and mint pesto

\$4

Ponzu Beef and Green Onion Roulade

With sesame seeds and hoisin

\$6

Fois Noisette Canapés

Beurre noisette toasties, piped fois mousseline sandwiched between two layers of toast,
barolo fig jam, two color beet creme fraiche, navel orange pea

\$10

Antipasto Skewer

Herbed Goat Cheese, Peppercini, salami and pistachio grape

\$3

FISH

Crispy Coconut Shrimp

Served with Thai aioli

\$4.50

Cold Poached Shrimp Shooter

With smoky horseradish ketchup and lemon

\$4

Scallops Normandy

Bacon wrapped scallops, saffron infused hollandaise sauce and shrimp crema

\$5

Mother of Pearl Oysters

Oysters with red onion pearl (mignonette pearls) dusted with edible gold/silver dust

\$8

Poached Prawn Tartlette

Saffron butter, poached prawn, spanish paprika, seafood crema, hollandaise, phyllo tart shell,
red onion pearl, fresh drill, sorrel

\$6

Seared Yellowfin Tu

Togarashi mayo, pickled zucchini, gochujang pearls seared yellowfin tuna
on a cucumber round

\$6

Deconstructed Crab Rangoon:

Snow crab, infused cream cheese, bell pepper and scallion, prawn mousse,
on a crispy wonton chip

\$6

ON TOAST

The following options are served on petite bread rounds

Craving's Bruschetta

Tomato jam, confit garlic, herbed feta, pea shoots and olive

\$3.50

Smoked Fish

Lemon and dill mascarpone, pickled red onion, capers, amaranth sprouts and creme fraiche

\$4

Roast Beef

Horseradish mayo, arugula, and dijon crunch

\$4.50

SLIDERS

Smoked Brisket Mini Slider

Cherry wood house smoked ontario brisket, horseradish aioli, pickled red onion,
served on a mini potato roll

\$8

Mini Mick Slider

Fried chicken with shaved iceberg lettuce, pickles and garlic aioli

\$6

Mini Mac Slider

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

\$6

Braised Beef Slider

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

\$7



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