



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

Jaquaraded 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



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
Crostini 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 crostini.

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



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

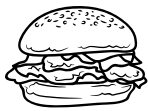
Dessert Station

Chocolate Mousse Shooters

Jeweled Fruit Skewers

Mini Hand Pies

\$14pp



BBQ Menu

DELUXE BURGER BAR

100% Angus beef burgers (5 oz.), with choice of one gourmet bun
(choose from pretzel, brioche, caramelized onion, potato, classic sesame seed),
served with ketchup, mustard, relish, and aged white cheddar.

\$14.00/per person

Add-ons:

- Crispy Onion Strings \$2.00
- Caramelized Onion \$2.00
- Double Smoked Bacon \$3.00
- Herbed havarti cheese \$2.00
- Smoked Caciocavallo Cheese \$3.00
- Sauteed Wild Mushroom Medley \$3.00

SLIDER BAR

A variety of signature sliders (3 oz each) served on a mini potato roll,
served with ketchup, mustard and relish.

Choice of 2 Sliders:

Banquet Burger Sliders (bacon and cheese)

Ground Chicken Sliders (stuffed with smoked cheddar)

Buffalo Chicken Sliders (panko crusted with Frank's Red Hot)

Gourmet Sweet Potato Sliders (with buffalo mozzarella topper)

\$16.00/per person

Optional House-made Sauces - \$8.00/250mL

(Available for Deluxe Burger Bar and Slider Bar)

- Spiced Aioli
- Pesto Aioli
- Chipotle Aioli
- Ranch Aioli
- 'Mac' sauce





Grill Classics

CHICKEN WINGS

Grilled chicken wings, served with a choice of BBQ sauce, honey garlic, buffalo, house-made ranch, or garlic parmesan.

6lb with a choice of 1 sauce per lb. \$16.00/lb

GRILLED CHICKEN

Southern BBQ chicken breast (8 oz.), roasted and brushed with house-made BBQ sauce
\$14.00/per person (minimum 6 people)

BBQ BABY BACK RIBS

Braised, grilled and brushed with house-made BBQ sauce
\$264.00 - Serves 12 people, 1/2 Rack per person

BBQ Souvlaki Supreme

Assorted Souvlaki (options listed below),
Served with house-made tzatziki, grilled pita, rice pilaf and Greek salad

CHICKEN SOULVAKI

Lemon, confit garlic, olive oil and oregano marinated chicken breast
\$29.00/per person

PORK SOULVAKI

Red wine vinegar, confit garlic, lemon zest and fresh herb marinated pork tenderloin
\$26.00/per person

VEGAN/VEGETARIAN OPTION

Marinated plant based protein, bell peppers, zucchini, red onion
with lemon garlic and red pepper seasoning
\$26.00/per person





Smokehouse Deluxe

Choice of brisket or pulled pork accompanied by soft potato rolls, pickled onions, horseradish aioli, crispy onions, and dressed arugula salad

CRAVINGS SLOW COOKED BRISKET

16-hour cherry smoked AAA brisket, seasoned with Cravings house-made rub.

\$500.00 - Serves 15-20 ppl

PULLED PORK

Smoked pork shoulder braised in maple whiskey BBQ sauce, accompanied by soft potato rolls, pickled onions, horseradish aioli, crispy onions, and arugula

\$350.00

Optional Sides:

- Garden Vegetable Rice Pilaf

A premium blend of sautéed bell peppers, carrots, onions, celery and scallions, mixed in with tender basmati rice.

\$4.00/per person

- Mykonos Couscous

Sweet cherry tomatoes, diced cucumber, crumbled feta cheese, red onion and bell peppers, combined with tender couscous and finished with fresh herbs.

\$4.00/per person

- Herbed Potato Wedges

Oven roasted Yukon Gold potato wedges, seasoned with a zesty spice blend and topped with savoury fried rosemary and fresh chives.

\$4.00/per person

- Crispy Mediterranean Pita

Traditional Greek style pita, grilled and seasoned with our signature spice blend and drizzled with cold pressed olive oil.

\$4.00/per person

- Jalapeño Corn Bread with Honey Butter

Southern style corn bread, infused with fresh jalapeños and served with whipped honey butter rosettes

\$24.00/Dozen

- Crispy Potato Chips

Hand cut in-house fried potato chips, thick cut and tossed with our zesty gar-par seasoning.

\$4.00/per person

- Buttermilk Biscuits

House-made golden brown buttermilk biscuits, accompanied by whipped honey-butter rosettes.

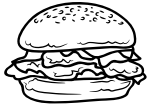
\$26.00/Dozen

- XL Fried Potato Croquette

Jumbo crispy taters stuffed with cheddar cheese, served with buttermilk ranch or zesty cheese sauce.

\$3.50/per person





Menu Add-Ons

COWBOY POTATO SALAD

Yukon Gold potatoes, crispy bacon, buttermilk ranch, grilled red onion, smoked paprika, sweet bell pepper and chives.

\$8.00/per person

MEDITERRANEAN PASTA SALAD

Cavatappi, feta cheese, fresh cucumber, kalamata olives, red onion, heirloom tomato, pesto Genovese and fresh herbs.

\$8.00/per person

GARDEN VEGGIE COLESLAW

Green cabbage, shredded heirloom carrot, julienne sweet bell peppers, in a Sherry vinaigrette dressing.

\$5.00/per person

MEXICAN BLACK BEAN AND CORN SALAD

Grilled corn, roasted red pepper, black beans, sweet bell peppers, crispy corn tortilla strips.

\$8.00/per person

CLASSIC CRAVINGS CAESAR

Kale, romaine lettuce, parmesan cheese, bacon, ciabatta croutons and caesar dressing.

\$8.00/per person

MIXED GREENS SALAD

Mixed greens, carrot ribbon, red onion, sunflower seeds, cherry tomatoes with seasonal vinaigrette.

\$5.00/per person

