

# CARVED + CRAFTED

Premium Event  
*catering*







**CARVED+**  
**CRAFTED**  
*casual catering*

## PLATED BREAKFAST \$26.99 pp

Plated breakfasts available for groups of 20 or more guests. All plated breakfasts include freshly brewed regular & decaf coffee, orange pekoe and herbal tea and juice. All items are priced per person.

### **GREAT CANADIAN**

Free range poached egg, Yukon gold potato rosti, roasted peameal, citrus hollandaise, herb salad. Fruit garnish

### **TRADITIONAL BREAKFAST**

Local free range scrambled eggs, smoked cheddar, crisp bacon, chicken blueberry sausage, sea salt roasted sweet potato. Fruit garnish

### **EXECUTIVE BREAKFAST**

Comfort cream & chive quiche, country style sausage, maple smoked bacon, thyme seasoned mini potatoes, roasted tomatoes, watercress. Fruit garnish

# BREAKFAST BUFFET

Breakfast Buffet are available for groups of 12 or more. All Buffet's include freshly brewed regular & decaf coffee, orange pekoe and herbal plus juice selection. All items are priced per person.

**CONTINENTIAL** \$19.99  
Sliced fruit & seasonal berries, freshly baked savory & sweet scones, assorted butter croissants, bagels, creamery butter, local preserves, seasonally flavoured cream cheese

**CANADIANA** \$23.99  
Sliced fruit & seasonal berries, individual yogurts, house made granola free range scrambled eggs, peameal bacon, home style herb potatoes

**FORAGE** \$24.99  
Seasonal & imported fruit salad, individual yogurts, oatmeal, honey, dried berries, toasted seeds, forest mushroom egg frittata, country style pork sausage, Yukon gold parmesan & rosemary potatoes

**LEAN & GREEN** \$ 24.99  
Individual wheat grass smoothie organic & nut free granola, free range scrambled eggs, roasted zucchini & peppers, chicken sausage, sweet potatoes

**HEALTHY** \$21.99  
Yogurt & berry parfaits, natural granola bars, breakfast sandwiches: free range egg, peameal bacon, aged cheddar, tomatoes, whole wheat English muffin

**SALMON** \$26.99  
Selection of seasonal fruits, individual yogurts. House cured salmon, crème fraiche, lemon, capers, chives, whole wheat & sesame seed bagels, flavoured cream cheese

**VEGETARIAN** \$21.99  
Seasonal & imported fruit salad, yogurt & toasted grains parfaits, tofu scrambled burrito and banana loaf

**CARVED + CRAFTED**  
*catering*

## A LA CARTE

### MUFFINS

\$2.99

Cranberry, blueberry, raisin bran, apple cinnamon, low fat, low sugar tender pumpkin muffins.

### SUGARED SCONES

\$3.19

Served with whipped butter and preserves.

### ORANGE CRANBERRY SCONES FRESHLY BAKED

\$3.19

### BAGELS

\$3.19

Served with cream cheese

### CINNAMON ROLLS

\$3.49

### OVEN BAKED CROISSANTS

\$3.49

Chocolate, almond and regular.

### SEASONAL FRESH FRUIT SKEWERS

\$6.99

Two skewers per order.

### CANADIAN MAPLE YOGURT (Glass mason jar)

\$5.49

### SEASONAL FRESH FRUIT PLATTER ASSORTED DRY

\$6.99

### CEREALS with toppings

\$4.49

with 2% Milk.

### ASSORTED FRUIT YOGURT

\$3.49

### GRANOLA BARS (Homemade)

\$3.49

### BREAKFAST BREAD LOAF

\$3.49

### COFFEECAKE LOAF

\$3.49

### FRESH WHOLE FRUIT

\$2.69

### YOGURT PARFAITS

\$5.49

### FRUIT SMOOTHIE

\$5.49

### HOT OATMEAL

\$3.49

Apple cinnamon with brown sugar & raisins

### POWER BARS

\$4.49

**CARVED + CRAFTED**  
*catering*



**CARVED+  
CRAFTED**  
*casual catering*

## CARVED SANDWICHES & WRAPS \$22. 99 PP

All sandwiches and wraps are available for groups of 12 or are served on fresh baked artisan breads; and come with an individual bag of potato chips, a gourmet chocolate chip cookie, fresh whole fruit and bottled water. Select your variety it will arrive plattered to your event location.

### KOREAN CHICKEN SALAD

Korean style chicken salad, fresh kimchi, citrus aioli, daikon pickles

### ROAST BEEF & CHEDDAR

Ontario dry aged beef, house made kraut, roasted garlic thyme aioli, aged cheddar

### TURKEY & GOUDA

Herb brined turkey, Jordon station gouda, pickled onion, water cress aioli

### VEGETARIAN

Marinated vegetable noodles, red pepper chickpea spread, baby kale

### CHICKEN WRAP

Roasted chicken wrap, quinoa, vine tomatoes, chickpea spread, pumpkin seed bread

### MARINATED TOFU WRAP

Marinated tofu, lemon tossed cabbage, red pepper sauce, pita

### TUNA WRAP

Sustainable tuna, olive oil poached, tornado sauce, gherkins, shoot boss mustard greens



# PLATED LUNCHES

Minimum 25 Guests

Plated lunches include fresh baked rolls with butter and your choice of soup or salad, entrée and dessert. All plated lunches include freshly brewed regular & decaf coffee, orange pekoe and herbal tea. (ingredients may change based on season and availability). All items are priced per person.

## ENTRÉES

<b>Roasted Chicken</b>	\$29.99
Herb roasted fingerling potato, local seasonal vegetables, mustard green, Baco Noir reduction	
<b>Ballantine Of Chicken</b>	\$29.99
Australian truffle, forest mushrooms, white bean & smoked bacon cassoulette, local seasonal vegetables, smoked chicken broth	
<b>Aged Striploin</b>	\$39.99
Local creamery foie gras butter, sweet potato thyme puree, local seasonal vegetables, beurre rouge	
<b>Local Pork Tenderloin</b>	\$36.99
Birch & maple brined, rosemary tea cooked Israeli couscous, local seasonal vegetables, Shungiku, roasted bone sauce	
<b>Line Caught Salmon</b>	\$39.99
Roasted beet, sweet fern tea cooked green lentils, pepper relish, parsley water cress vinaigrette	
<b>Aged Beef Tenderloin</b>	\$44.99
Butternut squash & celery root succotash, white bean puree, arugula, balsam & beef reduction	

**CARVED + CRAFTED**  
*catering*

## **SALAD SELECTIONS (choose 2)**

### **Arugula & Watercress Salad**

Spiced pumpkin seed, roasted cherry tomatoes, pickled shallot, roasted garlic vinaigrette.

### **Baby Romaine Salad**

Poached quail egg, white anchovy, sour dough croutons, lemon capper dressing.

### **Wintergreens Salad**

Shaved celery root, firm cheese, cider poached apples, honey thyme dressing.

### **Stone Fruit Salad (July-Sept)**

In season pick of stone fruit, usually served in several different methods, crisp speck, bacon noir & balsamic reduction, cucumber pickle, citrus vinaigrette.

### **Beet Salad**

Roasted & smoked beets, fresh cream, watercress, mustard green, parsley Vinaigrette.

## **SOUP SELECTIONS (choose 1)**

### **Roasted Tomato Bisque**

Goat feta, extra virgin soya bean oil, basil cress.

### **Charred Leek & Cauliflower**

Roasted floret, green onion pesto.

### **Watermelon Soup**

Resiling Gelle, poached fennel, cucumber. (Late May- September)

### **Potato & Double Smoked Bacon**

Roasted garlic crisp, parsley oil, rendered bacon.

### **Local Asparagus Soup**

Crème fraiche, blue cheese, pickled asparagus tops (April – May).

## **DESSERT (choose 1)**

### **Strawberry Rhubarb Tart**

Rhubarb butter, marinated strawberries, red shiso.

### **Mini Tiramisu**

Lady fingers, coffee liqueur, cocoa, chocolate grand Marnier sauce.

### **Lavender Panna Cotta**

In season berry puree, basil sugar.

### **Signature**

House made ice cream, brownie, ice wine gastrique, berry espuma.

### **Individual Lemon Tart**

Candied lemon.

# **MENU**



# WORKING LUNCH

Minimum 50 Guests. Included with your Working Lunch is freshly brewed coffee & decaf coffee, orange pekoe & herbal tea. All items are priced per person.

## 'SOUPER' SANDWICH

\$29.99

Chef's daily soup, choose 4 of the following:

- Deli Ham
- Smoked Turkey
- Hungarian Salami
- Slow Roasted Beef
- Ocean Tuna
- Farmers Egg
- Roasted Chicken Salad

Includes house made pickles & local vegetables, roasted garlic & lemon dip, house made spice potato chips and wonder sauce *squares* & *assorted cookies*

## D.I.Y. HOT SANDWICH DELI

\$29.99

Classic coleslaw, parsley, lemon, farms garden salad, pickled onion, hot house tomato, daikon, hot beef, roasted garlic & horse radish aioli, 48 HR pulled pork, smoky BBQ sauce Pulled chicken, lemon parsley aioli, chickpea roasted vegetable & tofu cassalette, charred tomato, selection of locally made breads & pitas, fresh house made pickles, Italian & Spanish olives, sliced fresh fruit (seasonal), cinnamon apple crumble, flavoured whip cream

## TRATTORIA

\$29.99

Hot house tomato, buffalo mozzarella, shoot boss basil, arugula, balsamic chicory salad, shaved pecorino, roasted pearl onions, dried cherries, house made ricotta lasagna, fresh tomato sauce, freshly made mushroom ravioli, cauliflower cream, fresh peas, roasted butternut squash tortellini, walnut & arugula pesto, mini tiramisu

## Local Feature

\$29.99

Market inspired soup, farm greens, green onion, chili, lime, marinated chicken, orange ginger rice, local seasonal vegetables, fresh bakery breads & whipped butter, mixed berry crumble

**CARVED + CRAFTED**  
*catering*





## BREAK PACKAGES

*Minimum 12 people. All break packages include freshly brewed regular & decaf coffee, and orange pekoe & herbal tea. All items are priced per person.*

**QUICK START** \$13.99

Selection of in-house baked muffins & vegetable loaves, locally whipped butter & in-house preserves

**HEALTH BREAK** \$14.99

Low fat & fruit yogurt, granola bars, seasonal whole fruit smoothies select, soft drinks

**SWEET & COOKIE BREAK** \$14.99

Tarts & squares, chewy pecan squares, mini cheesecake squares assorted cookies

**POWER UP BREAK** \$15.99

Energy bars, low fat & fruit yogurt, granola bars, select whole fruit, assorted energy drinks

**COFFEE BREAK** \$15.99

Coffee cake, biscotti, chocolate croissant, local coffee & specialty coffees, fruit juices & soft drinks

**LOCAL BREAK** \$16.99

Selection of local fruit, seasonal fruit smoothies, pear cake

# PLATED DINNERS

*Plated dinners include a choice of entrée, salad or soup, fresh baked rolls with butter and dessert, freshly brewed regular & decaf coffee, and orange pekoe & herbal tea. Soup and salad options on next page. Each entree price listed is per person*

## ENTRÉES

**Roasted Chicken Supreme** \$41.99

Local celery root puree, vinegar poached beets, spout leaves, reduction sauce

**Free Range Duck** \$41.99

Beluga lentils, braised greens, butternut squash, carrot, black gold

**Herb Seared Country Short Rib** \$47.99

Spiced carrot puree, baby turnip, scallion & herb salad, juniper

**Cider Brined Tamworth Pork** \$44.99

Sweet potato, apple butter, in season vegetables, roasted bone sauce

**Aged Beef Tenderloin** \$47.99

Australian truffled mash, local carrots, beans, roasted onion, long pepper sauce

**Pacific Line Caught Halibut** \$48.99

Pickled beet, celery salad, saffron Israeli couscous, pearl onion, beurre rouge

**Birch Basted Beef Ribeye** \$54.99

Spruce tips, smoked apple pickles, parsley root in a cedar sauce

**Grilled Sword Fish** \$50.99

Braised seasonal greens, cucumber & radish escabeche, local seasonal vegetables, green sauce

**Ricotta Gundi** \$37.99

Wild mushroom, truffle, parmesan

**Wild Rice & Barley Risotto** \$34.99

Seasonal vegetable, soft cheese, herbs

**CARVED + CRAFTED**  
*catering*

## SOUP OPTIONS

### **Golden Onion & Smoked Bacon Soup**

Burnt onion, sour cream basil pesto  
parmesan crostini

### **Spring Asparagus Soup**

(Hot or cold) - available mid May-June,  
comes with fresh mint  
and yogurt

### **Parsnip & Apple Soup**

Orchard apple & spice

### **Potato and Leek**

Crisp leek and Ontario potatoes

### **Gazpacho**

(Cold soup) fine dice cucumbers and micro  
coriander

### **Mushroom Puree**

Mushroom cream, foraged mushroom  
powder

### **Beet**

Local beets with a maple thyme crème  
fraiche

## SALAD OPTIONS

### **Lake Erie Farms Greens**

Pickled squash, spiced nuts, cranberry,  
cider

### **Caesar**

Romaine lettuce, quail egg, white  
anchovy, parmesan cracker,  
house Caesar dressing

### **Apple Salad**

Smoked apples, last harvests apple butter,  
fresh shoots, yogurt fluid  
gel, dried apple, maple apple dressing

### **Rocket Salad & Nasturtium**

Candied walnuts, pickled peach, shaved  
fennel, birch dressing

### **Frisée Salad**

Frisée leaves, baby arugula, roasted beets,  
goat feta,  
sherry vinaigrette

## DESSERT OPTIONS

### **Carrot Apple Cake**

### **Baked Apple Crème Brule**

### **Frozen White Chocolate & Local Rhubarb Mousse**

### **Warm Chocolate Cherry Cake**

### **Molten Lava Cake, Minted Crème Anglaise**

### **Chocolate Tower with Ginger Infused Berry Purée**



# DINNER BUFFET

\$69.99 pp

Minimum 50 guests

All dinner buffet options include fresh baked bread, freshly brewed regular & decaf coffee, and orange pekoe & herbal tea, water, pop and juice. Please choose two (2) entrees, two (2) salads, two (2) side dishes two (2) desserts.

## **Chicken**

Roasted Bone & Mushroom Sauce

## **Berkshire Pork Loin**

Black Garlic & Maple Rub, Red Wine Plum Reduction

## **Line Caught Swordfish**

Pickled Shallot and Celery Leaf (June-late August)

## **Layered Vegetable Lasagna**

Green Zucchini, Peppers & Egg Plant, Olive Oil Tomato Sauce

## **Aged Striploin, Red Wine Reduction**

## **Muscovy Duck**

Citrus brined, roasted apples, juniper reduction

## **Line Caught Salmon**

Roasted fennel, carrot butter

# MENU



# DINNER BUFFET

## SALADS

*Please select Two (2) of the following:*

### **Baby Greens**

Olive oil poached greenhouse cherry tomatoes, white balsamic pickled cucumber, lemon salted radish

### **Watercress & Spinach**

Hydroponic greens, charred red pepper, shaved pecorino, toasted pumpkin seeds, roasted shallot dressing

### **Romaine & Baby Kale**

Pickled red onions, candied walnuts, goat feta, cucumber dressing

### **Tomato & Chickpea Salad**

Hydroponic cucumbers & chili's, coriander, lemon zest & juice, Spanish olive oil

### **Garden Green & Yellow Bean Salad**

Italian parsley, roasted garlic, toasted sunflower seeds, champagne vinegar  
(Available late July –September)

### **Wheat Berry Salad**

Scallions, ginger, heirloom tomatoes, baby kale, citrus dressing

### **Mini Red & White Potato Salad**

Spanish onions, chives, green onion, grainy mustard

### **Classic Caesar Salad**

Double smoked bacon, blue cheese, crispy herbed croutons,  
white anchovy, house made Caesar dressing

## SIDE DISHES

*Please select Two (2) of the following:*

**Roasted New Potatoes, Fresh Herbs**

**Celery Root & Sweet Potato Gratin**

**Whipped Yukon Gold Potatoes, Confit Garlic**

**Smoked Bacon, Parmesan, Gnocchi**

**Ginseng Tea infused Jasmine Rice**

**Roasted Garlic and Caramelized Onion**

**Smashed Potatoes**

**Creamy Polenta with Woolwich Goat Cheese**

**Baby Carrots and Local Asparagus**

**Sautéed Green Beans with Double Smoked**

**Bacon and Pearl Onions**

**Roasted Tri-Color Beets and Parsnips**

**Barley Risotto with Rosemary and**

**Dried Cranberries**

## DESSERT

*Please select Two (2) of the following:*

**Individual Apple Cranberry Crisps**  
with crème fraîche

**Cherry Lane Chocolate Bread Pudding**

**Caramel Apple Upside Down Cake**

**Ice-wine Crème Brule**

# MENU



# CANAPÉ SELECTIONS – HORS D'OEUVRES

Minimum 50 guests

Prices are listed as per dozen

## COLD

<b>Chef's Choice</b>	\$30.99doz
<b>Lemon Cured Salmon, Cucumber Relish</b>	\$34.99doz
<b>Line Caught Tuna Crudo, Toasted Millet, Charred Green onion</b>	\$37.99doz
<b>Poached Fingerling Potato, Crème Fraiche, Acadian Gold Caviar</b>	\$33.99doz
<b>Korean Sweet Potato Noodle Salad, Fresh Kimchi</b>	\$33.99doz
<b>Digby Scallop, Apple Dashi, Mustard Shoots</b>	\$40.99doz
<b>Pink Lady Apple, Cider Gel, Apple Powder</b>	\$39.99doz
<b>Sashimi, Rice, Tamari</b>	\$43.99doz
<b>Cured Guanciale, Black Garlic, Scallion, Pickled Mustard Seeds</b>	\$36.99doz
<b>Tomato Salad, Cold Smoked Markel, Shoots</b>	\$36.99doz
<b>Shucked Oyster with Mignonette</b>	\$43.99doz
<b>Chicken Liver Parfait, Rye Cracker, Pickled watermelon Rind/</b>	\$41.99doz
<b>Polenta Heirloom Tomato Jam and Murray River Pink Flake Salt</b>	\$40.99doz
<b>Rabbit Rillettes</b>	\$45.99doz
<b>Pickled Fig, Blue Cheese, Wildflower Honey</b>	\$37.99doz
<b>Caprese Skewers with Juniper Balsamic</b>	\$34.99doz

**CARVED + CRAFTED**  
*catering*



# CANAPÉ SELECTIONS – HORS D'OEUVRES

Minimum 50 guests

Prices are listed as per dozen

## HOT

<b>Chef's Choice, Regular or Deluxe</b>	\$30.99doz
<b>Korean Pork Ssam</b>	\$37.99doz
<b>Poached Quail Egg, Grilled Asparagus, Cucumber Caviar</b>	\$36.99doz
<b>Mini Yorkie, Braised Beef, Baco Noir Reduction</b>	\$40.99doz
<b>Digby Scallop, Smoked Pork Belly, Cauliflower Espuma</b>	\$41.99doz
<b>Shrimp Pot Stickers, Pickled Daikon Sla</b>	\$43.99doz
<b>Sweet Potato Beggars Purse, Cumin Maple Yogurt</b>	\$37.99doz
<b>Vegetarian Samosa</b>	\$37.99doz
<b>Mini Crab Cakes, Red Pepper Relish</b>	\$41.99doz
<b>Chicken Spring Rolls</b>	\$40.99doz
<b>Mini Quiche</b>	\$37.99doz
<b>Pork Pot Stickers</b>	\$40.99doz
<b>Stuffed Mushroom Caps</b>	\$37.99doz
<b>Savoury Gougeres</b>	\$26.99doz
<b>Turkey &amp; Trimmings Pinwheels</b>	\$36.99doz
<b>Corn &amp; Shrimp Fritters</b>	\$36.99doz

**CARVED + CRAFTED**  
*catering*

# RECEPTION PACKAGES – AND À LA CARTE

Prices are listed as per person.

## **Domestic and International Cheese Display**

\$14.99

Selection of locally produced, Canadian and international cheeses, local honey, fruit chutney, dried apricots, sliced baguettes and crackers

## **Display of Seasonal Sliced Fruit Berries**

\$13.99

Maple yogurt dipping sauce

## **Fresh Local Vegetable Display**

\$11.99

Carrots, sweet peppers, broccoli florets, cucumbers, celery, cherry tomatoes with roasted red peppers hummus and garlic herb aioli

## **Chicken and Beef Satay Station**

\$15.99

Teriyaki, sweet chili, or honey thyme glaze with plum sauce and cucumber yogurt rita

## **Antipasto Display**

\$16.99

Local meats, cheeses vegetables, olives and stone fruit chutney, sliced artesian breads and crackers

## **Poutine Station**

\$14.99

Pulled pork, caramelized onions, mushroom ragout, chili, apple smoked bacon, sour cream, tomato salsa, chicken, grilled red and green bell peppers, upper Canadian cheese curds, beef and vegetable gravy and homemade chips

## **Slider Station**

\$16.99

Choose from a selection of local meats including beef, chicken and sausage

## **Assorted Toppings to Include:**

Aged cheese, blue cheese, caramelized onions, mushrooms, smoked bacon, ketchup, cherry BBQ sauce, mustard, honey mustard, tomatoes, shredded lettuce, onion, wheat and white buns

**CARVED + CRAFTED**  
*catering*

# RAW FOOD BAR

Minimum 12 guests. Prices are listed as per person.

**Cured Albacore Tuna, Poached Scallops,  
Smoked Salmon & East Coast & West Coast  
Oysters Served with Mignonette, Assorted Sauces,  
Citrus, Grissini & Toasted Pita Crisps** \$24.99

**Bruschetta and Flat Bread Display** \$14.99  
Toasted flatbreads lightly brushed with extra virgin olive oil  
Specialty toppings to include: heirloom tomato, roasted red pepper  
hummus, basil pesto, olive tapenade

# CARVED TO ORDER

Minimum 12 guests. Prices are listed as per person.

**Steamship Round of Beef** \$20.99  
Horseradish cream, mustards, herb aioli, rolls

**Three Peppercorn Seared Beef Tenderloin** \$25.99  
Green peppercorn demi, horseradish cream, herb aioli, dinner rolls

**Roasted Leg of Lamb** \$24.99  
Mustard, rosemary, slow roasted mint marmalade, rosemary demi,  
and cucumber yogurt sauce

**Dry Aged Strip Loin** \$24.99  
Horseradish cream, mustard, chimichurri sauce and fresh rolls

**Glazed Roasted Pork Loin** \$19.99  
Plumb chutney and white wine sage sauce

**Savory Blinis Display** \$18.99  
Cedar smoked salmon and classic garnishes

# MENU







**CARVED+  
CRAFTED**  
*casual catering*

## RECEPTION DESSERT STATION

Minimum 12 guests. Prices are listed as per person.

### **Ice Cream Social**

\$14.99

Premium vanilla ice cream, assorted parlor toppings, nuts, cherries, dried fruits, whipped cream, shredded toasted coconut, chopped assorted candy, gummy bears and cookie crumble

### **Strawberry Shortcake Station**

\$14.99

Build Your Own Strawberry Shortcake  
Strawberries, mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream

### **Warm Maple Pudding**

\$14.99

### **Apple 'Crisp' Baked Apples**

\$10.99

### **Sweet Maple Ice-wine Crepes Suzette**

\$14.99

### **Sweet Station**

\$14.99

Assortment of petite fours, truffles and tarts

- To ensure proper delivery, place your orders with a 72-hour notice or sooner.
- Napkins and disposable cutlery will be provided as needed depending on menu choice and guest count.
- Waitstaff and china are available upon request for an additional cost.
- Please let us know if any of your guests have food allergies and/or dietary restrictions; we are happy to accommodate.
- Sanitation and safety is of our utmost importance. Please see all labels for quality assurance and temperature on all menu selections that need refrigeration and heating.
- Please contact [events@nait.ca](mailto:events@nait.ca) T 780.471.8493