



## 2019 Easter Menu

Holiday Hours of Operation

Good Friday - 10:00am-4:00pm

Saturday April 20<sup>th</sup>, 2019 – 10:00am – 5:00pm

Easter Sunday -Sunday April 21<sup>st</sup>, 2019 – Closed

Easter Monday – Monday April 22<sup>nd</sup>, 2019 - Open 10:00am – 6:00pm

### MINIMUM ORDER OF 6 PEOPLE FOR PACKAGES

\*\*\*See selection Salads, Starch and Vegetables listed below\*\*\*

#### Package #1 - \$85.00/6 People

Brine Roasted Whole Chicken -Quartered with Lemon Butter  
Choice of one Salad  
Choice of one Starch  
Choice of one Vegetable  
Homestead Artisan Baguette and Butter

#### Package #2 - \$95.00/6 People

Whole Roasted Herbed Porchetta Roast with an Apple Mostarda  
Choice of one Salad  
Choice of one Starch  
Choice of one Vegetable  
Homestead Artisan Baguette and Butter

#### Package #3 - Beef Brisket - \$140.00/6 People

Sliced Beef Brisket in Jus  
Choice of one Salad  
Choice of one Starch  
Choice of one Vegetable  
Homestead Artisan Baguette and Butter

#### Package #4 - Harissa Lamb Shanks - \$140.00/6 People

Harissa Lamb Shanks with Pomegranate and Mint  
Choice of one Salad  
Choice of one Starch  
Choice of one Vegetable  
Homestead Artisan Baguette and Butter

Packages available for cold pick up only - Heating instructions provided  
Orders may be placed by phone to 705-734-2272 or by email to: [info@cravingsfinefood.ca](mailto:info@cravingsfinefood.ca)

\*\*\*Please have orders in by Tuesday April 16<sup>th</sup>, 2019 at 4:00p.m. \*\*\*

## Side Options

### Salads

Orzo Pasta Salad/Asparagus/ Lemon/Parsley/Pecorino Cheese/Pine Nuts/ Radish  
Caesar Salad /Romaine/Croutons/Parmesan/Bacon/Lemon/Caesar Dressing  
Mixed Baby Greens with Vegetable Ribbons /Mixed Greens/Cucumber/ Carrot/Tomato/ Choice of  
Champagne or Balsamic Vinaigrette

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### Starch

Scalloped Potatoes  
Roasted New Potatoes/Arugula Butter

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### Vegetables

Honey Glazed Carrots/Carrot Greens Dressing  
Braised Leeks/Tarragon



A la Carte Options		
Item	Quantity	Pricing
<b>Hors D'oeuvres and Appetizers</b>		
Hot Smoked Salmon Filets with Lemon Herbed Cream Cheese, Caper Berries, Pickled Red Onion and Lemon Wedges. Served with house-made Crostini		10-15ppl (1lb) \$60.00
Dips-250ml Container <ul style="list-style-type: none"> <li>• Cranberry Goat Cheese</li> <li>• Roasted Red Pepper and Feta</li> <li>• Black and Green Olive Tapenade</li> <li>• Spinach and Artichoke</li> </ul> Choice of Cravings Signature Chips: <ul style="list-style-type: none"> <li>• Pita Chips</li> <li>• Sweet Potato</li> <li>• Taro Root Chips</li> </ul>		\$6.00 per 250ml Dip  \$4.50 per Chip Bag
<b>Soups – 1ltr. feeds approx. 3ppl</b>		
Split Pea and Ham		\$10.99/per litre
Chicken Noodle		\$9.99/per litre
Coconut Curry Cauliflower Soup		\$10.99/per litre
<b>Mains</b>		
Brine Roasted Whole Chicken - Quartered with Lemon Butter		\$20.00/Whole Chicken ***Serves approx. 6ppl***
Herbed Porchetta Roast		\$8.00 per person (8oz/pp)
Beef Brisket - Sliced in Jus		\$12.00 per person (8oz/pp)
Harissa Lamb Shanks with Pomegranate and Mint		\$12.00 per person (1 shank pp)
<b>Sides (Salads/ Starches/ Vegetables)</b>		
Orzo Salad with Asparagus, Lemon, Parsley, Pecorino Cheese, Pine Nuts, and Radish		\$4.00 per person
Mixed Baby Greens, Cucumber, Carrot, Tomato. Choice of Champagne or Balsamic Vinaigrette		\$4.00 per person
Caesar Salad with Romaine, Croutons, Parmesan, Bacon, Lemon and Caesar Dressing		\$4.00 per person
Scalloped Potatoes – Yukon Gold Potato, Caramelized Onions, Cheese		\$4.00 per person
Roasted New Potatoes with Arugula Butter		\$4.00 per person
Honey Glazed Carrots with Carrot Greens Dressing		\$4.00 per person
Braised Leeks and Tarragon		\$4.00 per person
<b>Desserts</b>		
Carrot Cake with Cream Cheese Icing and Candied Carrot Chips		\$40.00/Cake ***Serve approx. 8ppl***
Lemon Meringue Pie		\$22.99/Pie
Custard Filled Chocolate Mousse		\$36.00/6pcs
<b>Brunch</b>		
Quiche Lorraine		\$18.99/Quiche
Seasonal Fruit Platter		\$4.00 per person