



Cravings Co.

Where Every Bite Means More

Breakfast Buffets

*All breakfast packages include freshly brewed coffee and premium teas, served with creamers and natural sugars.

Morning Elegance Package

Price Per Person: \$15.99 | Min. Order Qty: 12

- All-butter pastries (croissants + house-baked banana bread)
- Creamy vanilla yogurt with your choice of house-made berry compote
- Strawberry/Blueberry/Cranberry* (*local, seasonal - until Nov)
- Whole fruits: bananas, apples, oranges

Classic Eggs Benedict

Price Per Person: \$20.50 | Min. Order Qty: 12

- Two Poached XL eggs
- English muffins
- Canadian bacon, served with hollandaise sauce on the side
- Paired with Tuscan herb roasted breakfast potatoes

Gourmet Omelette Buffet

Price Per Person: \$21.65 | Min. Order Qty: 12

- Omelette: Spinach & Feta - baby spinach with crumbled feta
- Omelette: Ham & Cheddar - savory classic with sharp cheddar
- Served with Tuscan herb roasted breakfast potatoes
- Fresh fruit trio: oranges, strawberries, pineapple



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Cinnamon Brioche French Toast

Price Per Person: \$21.65 Min. Order Qty: 12

- Thick-cut brioche (made fresh in-house), dipped in vanilla cream & egg mixture
- Lightly dusted with cinnamon sugar
- Served with English cream & raspberry coulis
- Herb-roasted Tuscan breakfast potatoes

Gourmet Bagel Breakfast Buffet (BYO)

Price Per Person: \$22.80 | Min. Order Qty: 12

- Assorted artisan bagels (plain, everything, whole wheat)
- Whipped cream cheese: classic, herb-garlic
- Protein: Turkey and Bacon
- Toppings: Capers, Red onion, Cucumbers, Tomato, Lettuce
- Cheeses: Sliced cheddar & Swiss
- Fresh fruit trio: oranges, strawberries, pineapple



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Lunch Buffets

*All lunch packages include assorted soft drinks and water. (Crafted with local freshness and care)



Chicken Cordon Bleu

Price Per Person: \$32.00

Min. Order Qty: 12

- Chicken Cordon Bleu - crispy breaded chicken breast filled with smoked turkey Swiss cheese, served with Creamy Mushroom Herb Sauce
- Garlic & chive mashed potatoes
- French beans toasted in herb butter
- Dessert: Mango-Passionfruit Soufflé



Butter Chicken

Price Per Person: \$29.50

Min. Order Qty: 12

- Tender boneless butter chicken in fragrant tomato-based sauce
- Served with Cumin basmati rice
- Warm Naan bread
- Kachumber salad - cucumber, tomato & onion with zesty dressing
- Dessert: Cardamom Saffron Kheer Brûlée - creamy rice pudding with caramelized sugar crust

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Braised Beef Bourguignon

Price Per Person: \$33.00

Min. Order Qty: 12

- Braised beef, simmered in red wine jus with pearl onions & mushrooms
- Served over buttered egg noodles (or creamy mashed potatoes as alternative)
- Roasted seasonal vegetables
- Dessert: French Yogurt Cake with lemon glaze & blueberry compote



BBQ Jackfruit Sliders

Price Per Person: \$29.50

Min. Order Qty: 12

- Pulled jackfruit simmered in smoky BBQ sauce
- Served on slider buns
- Cabbage & carrot slaw with citrus vinaigrette
- Baked Sweet Potato Halves (Herb Butter Glazed)
- Dessert: Apple crumble with oat streusel (dairy-free)

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Turkey & Cranberry Sandwich

Price Per Person: \$23.50

Min. Order Qty: 12

- Deli-sliced turkey with cheddar cheese
- Cranberry aioli & crisp lettuce on artisan multigrain bread
- Served with roasted vegetable couscous salad
- Fresh Baked Oatmeal cookie

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Cocktails & Appetizers

Buffet Style Appetizers:

Price Per Person | Minimum 12 guests

- Choose 3 appetizers - \$17.00 pp
- Choose 5 appetizers - \$25.00 pp

Passed Hors d'Oeuvres:

Minimum 3 dozen per selection | \$47.00 per dozen

Premium selections marked ★ incur +\$6.00 per dozen

Meat & Seafood

- Chicken Satay Skewers - sesame soy glaze
- ★ Mini Beef Bourguignon Bites - braised beef on crostini with jus drizzle
- ★ Shrimp Cocktail Shots - lemon wedge & house cocktail sauce

Vegetarian & Vegan

- ★ BBQ Jackfruit Sliders (mini) - smoky pulled jackfruit with slaw
- Caprese Skewers - tomato, bocconcini & basil with balsamic glaze
- Stuffed Mushroom Caps - garlic-herb oat crumb

Cheese & Specialty

- ★ Baked Brie Bites - phyllo cups with cranberry compote
- Mini Spanakopita - spinach-feta pastry triangles



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Sharing Platters

Perfect for receptions, networking events, or light lunches. Each platter is beautifully arranged, nut-free, and serves approximately 10-12 guests.

Meat & Cheese Platter - \$125.00 per platter

An assortment of deli meats and artisan cheeses, paired with crackers, olives, and dried

Cheese Platter - \$105.00 per platter

A selection of local and international cheeses with crackers, grapes, and house-made chutney.

Vegetable Crudité Platter - \$95.00 per platter

Fresh seasonal vegetables served with creamy ranch and roasted red pepper hummus.

Fresh Fruit Platter - \$95.00 per platter

Seasonal fresh-cut fruit arranged with style.

Mediterranean Mezze Platter - \$105.00 per platter

Hummus, baba ghanoush, marinated olives, grilled vegetables, and pita triangles.



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Dessert Selections

*Indulge in handcrafted desserts, perfect as an addition to any menu or as a standalone treat.



Classic

Price Per Person (Buffet): \$6.85

Boxed: \$5.50

With Any Meal Package: \$4.55

Min Qty: 10

- Apple Crumble with Vanilla Drizzle
- Chocolate Brownie Bites
- Lemon Loaf Slices



Signature Desserts

Price Per Person (Buffet) : \$7.25

Boxed: \$6.60

With Any Meal Package: \$5.00

Min Qty: 10

- Mango-Passionfruit Soufflé
- Cardamom-Saffron Kheer Brûlée
- Éclairs (Chocolate, Coffee, or Mango-Passion Fruit)
- Vanilla Bean Crème Brûlée
- Lemon-Yuzu Meringue Tart
- Classic Tiramisu

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Essential Packages

Balanced and satisfying for meetings & training sessions.

Includes breakfast, lunch, and one break (AM or PM)

Add an additional break for \$4.99 (includes Coffee and Tea service)

Morning Experience - \$30.00 per person | Min Order Qty: 20

Breakfast: Pastries | Yogurt with berry compote | Whole fruit |
Coffee/tea

Lunch: Creamy Chicken Penne Alfredo | Garden salad | Garlic bread |
Drinks

Break: Oatmeal cookie | Coffee + tea

Comfort Classics - \$30.00 per person | Min Order Qty: 20

Breakfast: Cinnamon Brioche French Toast | English cream | Raspberry
coulis | Breakfast potatoes | Coffee/tea

Lunch: Chicken Penne Rose Pasta | Caesar salad | Garlic bread | Drinks

Break: Banana bread slice | Coffee + tea

Global Flavors - \$30.00 per person | Min Order Qty: 20

Breakfast: Waffles | Maple syrup | Butter | Breakfast potatoes | Coffee/tea

Lunch: Chicken Tinga Bowls | Cilantro-lime rice | Corn-pepper salad |
Crema | Drinks

Break: Lemon loaf slice | Coffee + tea

Additional Break Options:

1. Oatmeal Bites with Apple Sauce
2. Chocolatine
3. Veggie Sticks (Carrot and Cucumber) with Hummus



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Signature Packages

Designed for gatherings that call for a little extra variety.
Includes breakfast, lunch, and one break (AM or PM)
Add an additional break for \$5.99 (includes Coffee and Tea service)

Warm & Wholesome - \$40.00 per person | Min Order Qty: 16

Breakfast: Scrambled eggs with chives | Breakfast sausage | Bacon | Roasted potatoes | Toast with preserves | Fresh Fruit | Coffee + tea

Lunch: Lemon-thyme roasted chicken breast | Herb potatoes | Apple-arugula salad | Drinks

Dessert: Warm apple crumble | Vanilla Drizzle

Break: Mini spinach-feta pastry | Coffee + tea

Fresh & Light - \$40.00 per person | Min Order Qty: 16

Breakfast: Yogurt parfait bar | Berry compote | Granola | Cocoa Nibs | Fresh seasonal fruit | Coffee + tea

Lunch: Ginger-garlic chicken stir-fry | Jasmine rice | Crisp Asian slaw | Drinks

Dessert: Lemon posset | Shortbread crumble

Break: Mini Veg Quiche | Coffee + Tea

Additional Break Options:

1. Mini Savory tartlet
2. Yogurt Cup with Berry Compote and Granola



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Premium Packages

Designed for executive gatherings and special celebrations.
Includes breakfast, lunch, and one break (AM or PM)
Add an additional break for \$5.99 (includes Coffee and Tea service)

European Indulgence - \$52.50 per person | Min Order Qty: 12

Breakfast: Choice of omelettes, vegetables, cheese & meats | Tuscan herb breakfast potatoes | Fresh fruit | Coffee + tea

Lunch: Braised beef bourguignon | Buttered egg noodles | French bistro salad | Drinks

Dessert: French Yogurt Cake with lemon glaze | Blueberry compote

Break: Mini savory tartlets (onion & cheese | roasted vegetable) | Coffee + tea

Refined Freshness - \$52.50 per person | Min Order Qty: 12

Breakfast: Eggs Benedict - Two Poached XL eggs | English muffins | Canadian bacon | Hollandaise sauce | Tuscan herb breakfast potatoes | Coffee + tea

Lunch: Herb-crusted tilapia | Lemon-herb quinoa pilaf | Citrus green salad | Drinks

Dessert: Lemon olive-oil cake | Macerated berries

Break: Fresh fruit cup with mascarpone whip | Coffee + tea

Additional Break Options:

1. Prosciutto & cheese crostini
2. Brie & caramelized onion phyllo bite



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All-Day Packages

Perfect for conferences, corporate retreats, and full-day events, our All-Day Packages keep guests satisfied from morning through evening with thoughtfully curated breakfasts, lunches, and dinners.

Each package includes beverages with every meal, ensuring your guests stay refreshed throughout the day.

Balanced & Fresh - \$63.50 per person | Min Order Qty: 20

Breakfast: Morning Elegance - pastries | yogurt with berry compote | whole fruit | coffee + tea

Lunch: Lemon-thyme roasted chicken breast | Herb potatoes | Apple-arugula salad | Seasonal fruit tart | Drinks

Dinner: Wild mushroom risotto | Roasted root vegetables | Vanilla panna cotta with berry coulis



Comfort & Indulgence - \$63.50 per person | Min Order Qty: 20

Breakfast: Classic hot breakfast - scrambled eggs with chives | breakfast sausage | bacon | roasted potatoes | toast with preserves | fruit | coffee + tea

Lunch: Croissant sandwich with turkey & cheddar | Citrus green salad | Chocolate pot de crème | Drinks

Dinner: Herb-crusted tilapia | Lemon-herb quinoa pilaf | Seasonal vegetables | Warm apple crumble with whipped cream



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Executive Signature - \$80.00 per person | Min Order Qty: 20

Breakfast: Morning Elegance - pastries|yogurt with berry compote|whole fruit|coffee + tea

Lunch: Lemon-thyme roasted chicken breast|Herb potatoes|Apple-arugula salad | Seasonal fruit tart | Drinks

Dinner: Wild mushroom risotto|Roasted root vegetables|Vanilla panna cotta with berry coulis

All-Day Coffee & Tea Service

Half Day (AM or PM): \$10.25 per person

Full Day (Morning through Afternoon): \$14.50per person

What's Included:

- Unlimited freshly brewed coffee (regular & decaf)
- Premium teas with hot water service
- Assorted creamers, milk, and natural sweeteners
- Cups, napkins, and condiments provided
- Service is monitored by staff throughout the day (checked/refreshed hourly to ensure hot & fresh supply)



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Four-Course Dining Experience

An elegant, Chef-crafted menu served in four courses, designed for galas, VIP events, and special celebrations.

Menu I: Price Per Person: \$51.50 | Minimum Qty: 10

Starter

Roasted Tomato-Basil Velouté
- silky blend, finished with cream

Main

Chicken Cordon Bleu
- crispy breaded chicken breast | smoked turkey | Swiss cheese |
Mushroom & Spinach Fricassée

Sides

Potato Dauphinoise | Buttered Haricots Verts

Dessert

Paris-Brest "Maple Diplomat"
- maple-vanilla cream | caramelized feuilletine | delicate glaze

Beverage

Sparkling Citrus & Rosemary Cooler
- bright citrus with herbal notes, refreshing and elegant



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Menu II: Price Per Person: \$57.00 | Minimum Qty: 10

Starter

Classic Parmesan Arancini
- crispy risotto ball | parmesan | light tomato emulsion

Main

Pan-Seared Salmon
- finished with citrus beurre blanc

Sides

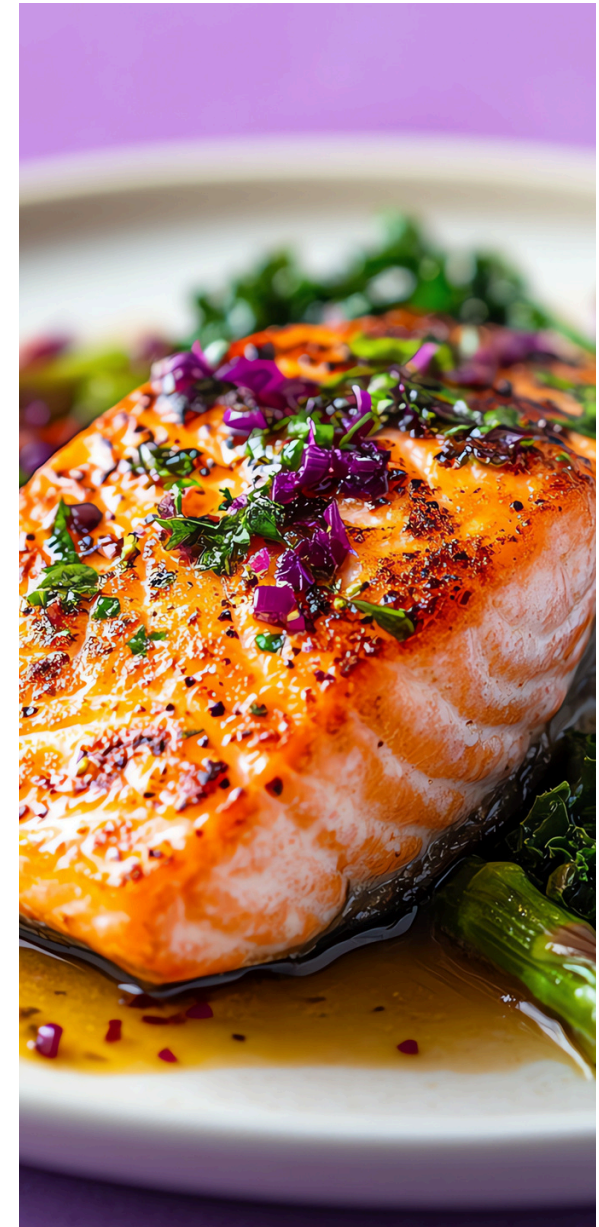
Saffron Rice Pilaf | Roasted Tri-Color Carrots

Dessert

Lemon-Yuzu Meringue Tart
- torched Italian meringue | micro-basil

Beverage

Blackberry & Basil Fizz
- vibrant blackberry, lime & basil with sparkling finish



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Menu III: Price Per Person: \$57.00 | Minimum Qty: 10

Starter

Vegetable Samosa Chaat

- crisp samosa | chickpea masala | tamarind & mint chutneys | sev garnish

Main

Chettinad Chicken Curry

- aromatic South Indian chicken curry with black pepper, fennel & curry leaves

Sides

Jeera Basmati Rice | Kachumber Salad

Dessert

Cardamom-Saffron Kheer Brûlée

- creamy rice pudding | caramelized sugar crust | exotic spice finish

Beverage

Masala Soda Spritz

- sparkling lime soda with cumin, black salt & mint, a refreshing Indian classic



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