



**CULINARY
CONSPIRACY**

2019

SPRING & SUMMER MENU

Conspire with Us to Create Your Special Event !

From a Private Party in Your Home to a Major Event.

Culinary Conspiracy can Create a Menu to Suit Your Taste, Theme and Budget.

We Specialize in Providing You and Your Guests with Customized Menus.

Our Professional Catering Consultants will be Pleased to Work with You on the Menu of Your Choice.

ALLERGENS

At Culinary Conspiracy, we do our Utmost to Accommodate Dietary Restrictions. Our Kitchen is Peanut-free but we do use other Nuts. We have Gluten-free Options, but our Kitchen is Not Gluten-free. It is possible that some of our Ingredients may come into contact with Allergens at some point during the supply chain. Therefore, we cannot guarantee that our Food Items are Purely Nut-free and/or Gluten-free.

DELIVERY / RENTALS / HST

Delivery Service and Rentals are not included. Rental Dishes available. Prices do not include HST.

Symbols: V=Vegetarian vv=Vegan GF=Gluten Free NF=Nut Free DF=No Dairy

12-855 Industrial Ave | Ottawa, ON | K1G 4L4 | T 613.241.3126 | culinaryconspiracy.ca | info@culinaryconspiracy.ca

BREAKFAST & BREAKS

**Each Morning We Prepare & Bake the Following
for Ultimate Freshness !**

<u>Continental Breakfast</u> ^{V/NF} : Danishes/Muffins/Croissants Jams/Butter/ Orange & Apple juice/Coffee & Tea	\$12.00/pp	<u>Scrambled Eggs Benedict</u> ^{DF/NF} : Toasted English Muffin/Back Bacon/Scrambled Egg/Hollandaise Sauce/Home Fries	\$16.00/pp
<u>Pastries</u> ^V : A selection that may include Authentic French Butter Croissant/Pure Butter Chocolatine/Fruit Danish	\$5.50/pp	<u>Culinary Breakfast Burrito</u> ^{NF/V} : Scrambled eggs/ Diced Bell Peppers with Pepper Jack Cheese (2 per person)	\$10.50/pp
<u>Scones & Muffins</u> ^{V/N} : Sweet & Savoury Scones/Oat & Bran muffins	\$5.50/pp	<u>Culinary Breakfast Sandwich</u> ^{NF} : Egg/ Back Bacon/Canadian Cheese with Home Fries on an English Muffin	\$14.00/pp
<u>Fruit Parfait Breakfast Combo</u> ^{V/NF} : Yogurt Parfait/Berry Compote/Granola accompanied with assorted Pastries/ Scones Muffins/ Jams/Butter	\$9.00/pp	<u>French Toast</u> ^{NF} : With Bacon/Sausage /Maple Syrup Butter	\$13.00/pp
<u>Fresh Fruit Breakfast Combo</u> ^{V/NF} : Fresh Fruit Salad accompanied with assorted Pastries/Scones/Muffins/Jams/Butter	\$8.00/pp	<u>Belgian Waffle</u> ^{NF} : With Bacon/Sausage/Maple Syrup Butter and Strawberry Compote and Whipped Cream.	\$15.00/pp
<u>Bagels and Lox</u> ^{V/NF} : Assortment of Old-Fashioned Bagels with Scandinavian Smoked Salmon/ Tomatoes/Thinly Sliced Red Onion Whipped Cream Cheese	\$11.00/pp (minimum 20)	<u>Sweet Loaves</u> ^{V/NF} : Lemon/Cranberry or Triple Chocolate or Morning Glory (serves 10)	\$12.00/loaf
<u>Mushroom & Bacon Quiche</u> ^{NF} : Eggs/ Bacon/Sautéed Mushrooms/ Caramelized Onions/Cream/Roasted Garlic	\$9.00/pp (minimum 20)	<u>Mini Breakfast Pastries</u> (2 pieces per person)	\$6.00/pp
<u>Spanish Frittata</u> ^{NF/GF/DF} : European Style Egg Omelet with Thinly Sliced & Sautéed Potatoes/Chorizo/Onions/ Baby Spinach/Sundried Tomatoes/Smoked Paprika	\$14.00/pp	<u>Fruit Parfait</u> ^{V/GF/NF} : Vanilla Infused Yogurt/Fresh Berry Compote Homemade Granola on the Side	5.00/pp
<u>Veggie Frittata</u> ^{NF/GF/DF} : Spinach, sauté onions, potato crust with farm fresh eggs	\$13.00/pp	<u>Fresh Fruit Salad</u> ^{V/vv/ GF/ NF/DF} : Seasonal Fresh Fruits	\$4.50/pp
<u>Gluten Free Scrambled Egg Combo</u> ^{DF/NF} : Turkey Bacon/Chicken Sausage/Home Fries	\$16.00/pp	<u>Fresh Whole Fruit of the Day</u> ^{V/vv/GF/NF/DF}	\$1.50/each
<u>Scrambled Egg Combo</u> ^{DF/NF} : Bacon/ Sausage / Home Fries	\$15.00/PP	<u>Fresh Fruit Skewer</u> ^{NF/V/GF} : Served with Yogurt Dip	\$5.50/pp
		<u>Homemade Granola Bars</u> ^{NF/GF/vv/V} : Seeds and Dried Fruits	\$3.00/each
		<u>Gluten Free & Vegan Granola Bars</u> ^{vv/V/DF/GF}	\$3.50/each
		<u>Gluten Free & Vegan Cookie</u> ^{vv/V/DF/GF/NF}	\$3.50/each
		<u>Biscotti</u> ^V :	\$3.50/each
		<u>Tortilla Chips & Salsa</u> ^V : Serves 10-12 ppl Gluten Free Quinoa Chips add \$2/platter	\$14.50/platter

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PLATTERS

Fresh Fruit Platter^{V/GF/NF}: A selection of Seasonal Fruits & Berries served with Vanilla-Honey-Yogurt Dip (serves 10)

Triple Dips and Crisps^{V/DF/NF/vv}: Baba ghanoush/Hummus/Roasted Red Pepper Dips served with an Assortment of Crostini/Artisanal Breads/Pita Crisps (serves 10)

The Culinary Cheese Platter^{V/NF}: Domestic & Imported Cheeses served with Grape Clusters, Strawberries & Biscuits (serves 10)

Lactose Free Cheese Platter^{V/DF/NF/DF}: (serves 10)

From Garden to Table^{V/GF/DF/NF/vv}: A combination of Fresh Vegetable Crudités with Dijon Honey Mustard (serves 10)
Add Healthy Root Vegetable \$1.50/pp

Roasted Vegetable Platter^{V/GF/DF/NF/vv}: Red, Yellow and Green Peppers/Red Onion/Eggplant/Zucchini with Mediterranean Glaze Served Room Temperature (serves 10)

French Pâtés: A Selection of Premium Pâtés served with Condiments/Gherkins/Crostini/Fresh Artisanal Bread (serves 10)

Bruschetta^{V/DF/NF}: Vine Ripened Tomatoes with Italian Spices & Extra Virgin Olive Oil served with Toasted Garlic Baguette (serves 10) Gluten-free Rice Crackers available \$1.50/person

Charcuterie Platter^{DF/NF}: A variety of Locally Crafted Cured Meats. May include Genoa Salami/Hungarian Salami/Canadian Prosciutto from Niagara/Canadian Maple Glazed Sausage/Smoked Duck Breast. Served with Homemade Chutney/Gherkins/Baguette (serves 15)

\$55

\$5.50/extra person

\$50

\$5/extra person

\$70

\$7/extra person

\$90

\$9/extra person

\$50

\$5/extra person

\$65

\$6.50/extra person

\$70

\$7/extra person

\$45

\$99

\$9/extra person

Cold Cut Platter^{DF/NF}: Roast Beef/ Smoked Turkey Breast/ Sweet Capicola/ Montreal Smoked Meat/ Beef Salami/ Deli Mustard & Rye Bread (serves 10)

Smoked Salmon Platter^{V/DF/NF}: With Pumpnickel Bread Capers/Red Onion/Lemon Wedges (serves 10)

Fresh Atlantic Salmon Platter^{V/GF/DF/NF}: With Russian Dill Sauce Served Room Temperature (serves 10)

Roast Beef Platter^{GF/DF/NF}: Oven-Roasted Sirloin of Beef (medium rare) with Horseradish Mayo (serves 10)

Chicken Breast Platter^{GF/DF/NF}: With Orange and Sweet Thai Chili Glaze. Served Room Temperature (serves 10)

Cold Water Shrimp Platter^{GF/NF/V}: 100 Jumbo Shrimp/Tangy Cocktail Sauce, Lemon Wedges (serves 20-25)

Finger Sandwiches: An Assortment of Finger Sandwiches including Salmon/Tuna/Egg (serves 20)
Meat selection available on request

Neptune Platter^{V/DF/NF}: Lobster Rolls/ Smoked Salmon Marinated Shrimp/served with Pickled Red Onions & Sour Gherkins (serves 10)

\$90

\$120
\$12/extra person

\$90.00

\$90
\$9/extra person

\$65

\$225

\$120

\$140
\$14/extra person

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SANDWICH PACKAGES

Add Soup or Salad for \$4.50

The Express ^{DF/NF}

\$14

- A Medley of Tuna/Egg Salad/ Chicken Salad/ Roasted Vegetables on Freshly Baked Tea Buns (white & whole wheat). 2/person
- Celery & Carrot Sticks with Dijon Honey Mustard Dipping Sauce
- Cookies

Deli Quick & Light ^{DF/NF}

\$16

- Assortment of Deli Meat Sandwiches: Montreal Smoked Meat Seasoned Roast Beef/Smoked Chicken Breast/Honey Maple Ham Vegetarian Sandwiches available upon request 2.5/pp
- Celery & Carrot Sticks with Dijon Honey Mustard Dipping Sauce
- Cookies

Wrap & Roll ^{DF/NF}

\$16

- Assorted Flavoured Wraps with Meat & Vegetarian Fillings
- Celery & carrot Sticks with Dijon Honey Dipping Sauce
- Cookies

Wrap & Roll Dairy ^{V/DF/NF}

\$16

- Tuna, Egg and Salmon Salad in Assorted Wraps
- Celery & Carrot Sticks with Dijon Honey Mustard Dipping Sauce
- Cookies

Manhattan Sandwich Platter ^{DF/NF}

\$18

- Assorted Large Deli Sandwiches on Fresh Baked Rye Bread (1.5 pp): Montreal Smoked Meat/Seasoned Roast Beef/Smoked Chicken Breast/ Honey Maple Ham Vegetarian sandwiches available upon request
- Dills & Olives
- Apple Squares

Conspiracy Classic ^{NF}: includes a selection of

\$17

- Ham & Swiss: Sweet Capicola Ham/Swiss Cheese/Lettuce Tomato/Honey Mustard
- Smoked Turkey Club Wrap: Smoked Turkey/Tomato Red Onion/Romaine Lettuce/Bacon/Pesto Spread
- Traditional Roast Beef: Roast Beef/Tomato/Pickled Red Onion/Lettuce/Havarti/Horseradish Mayo
- Classic Chicken: Lemon & Herb Grilled Chicken/Tomato Lettuce/Orange Cheddar/Sundried Tomato Aioli
- Oven Roasted Vegetables^V: Oven-roasted Mixed Vegetables/Basil Pesto Spread
- Crudit : Crunchy Celery/Carrot Sticks/Cauliflower/Broccoli Buds Red Peppers/Homemade Dipping Sauce
- Cookies: Double Chocolate/Oatmeal Raisin/Macadamia Nut

HOT SANDWICHES

Meatball Sub ^{NF}: (6") Meatball Sub with Marinara Sauce and Mozzarella Cheese, served with Italian Salad & Cookies

\$15

Pull Pork Sandwich ^{NF}: Pull Pork on a Ciabatta Bun, served with Creamy Coleslaw & Cookies

\$15

Add Chef Soup of the Day or Chef Salad for \$4.50

Gluten Free & Vegan Sandwiches available Upon Request.

Add \$2 extra per person

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HOT ENTRÉES

(Includes Choice of 2 Sides)

All Entrées include Fresh Artisan Breads and Butter

<u>Roast New York Sirloin</u> ^{GF/NF/DF} : Served Hot with a Three-Peppercorn Sauce or Room Temperature with Horseradish Mayo	\$30	<u>Chicken Stir Fry</u> ^{GF/NF/DF} : Chicken Breast Strips with a Medley of Fresh Market Veggies tossed with Sesame Oil	\$25
<u>Beef Bourguignon</u> ^{GF/NF/DF} : Tender Morsels of AAA Canadian Beef with Mushrooms and Onions in a Red Wine Sauce	\$28	<u>Chicken Brochette</u> ^{GF/NF/DF} : Black Peppercorn & Balsamic Infused Chicken with Red Pepper, Onions & Cherry Tomato (2/person)	\$26
<u>Top Sirloin Medallion</u> ^{GF/NF/DF} : With Sautéed Mushrooms and Onions in a Wine Demi-glaze	\$28	<u>Maple Glaze Chicken</u> ^{GF/NF/DF} : Oven Roasted Chicken Legs finish with a Mild Maple Glaze (2 per person)	\$26
<u>Grain Fed Breast of Chicken Supreme</u> ^{NF} : With Café au Lait Sauce	\$26	<u>Barbeque Chicken & Ribs</u> ^{GF/NF/DF} : ¼ Chicken Legs in a Maple BBQ Sauce & ¼ Ribs in a 40 Creek BBQ Sauce	\$32
<u>Mediterranean Chicken</u> ^{GF/NF/DF} : Marinated Pan-seared Chicken Breast Stuffed with Spinach & Mushroom with a hint of Mediterranean Spices & a Lemon Cello Glaze	\$26	<u>Oven-Roasted Pork Medallion</u> ^{GF/NF/DF} : In a Wild & Tame Mushroom Ragu or served with Dijon Maple Glaze	\$30
<u>Tandoori Chicken</u> ^{GF/NF/DF} : Marinated Chicken with Tandoori Spice and Cooked in our Clay Oven	\$26	<u>Pork Rib Chop</u> ^{GF/NF/DF} : Double cut 10oz Chop with Mushroom Forrestier Sauce	\$30
<u>Chicken Cacciatore</u> ^{GF/NF/DF} : Morsels of chicken in a Roasted Roma Tomato Sauce with a Medley of Onions and Bell Peppers	\$26	<u>Fresh Atlantic Salmon</u> ^{GF/NF/DF} : In a Pesto Sauce	\$30
<u>Chicken Parmigiana</u> ^{NF} : Grain-fed Breast of Chicken, Flattened and Coated with Panko Bread Crumbs and topped with Marinara Sauce, Finished with Mozzarella Cheese	\$26	<u>Halibut</u> ^{GF/NF/DF} : Grilled Halibut Steak with a Red Onion, Cilantro & Bell Pepper Salsa with a Splash of Lime	\$30
<u>Chicken Piccata</u> ^{GF/NF/DF} : Thinly sliced Breast of Chicken in a Lemon Caper Sauce	\$26	<u>Tuna Steak</u> ^{GF/NF/DF} : Tuna Steak Cook to Medium Rare with Orange & Mango Chutney with a Squeeze of Fresh Lemon	\$30
		<u>Pickerele</u> ^{GF/NF/DF} : Pan Fried Pickerele with a Lemon Cello Sauce	\$27

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HOT ENTRÉES VEGETARIAN MENU

Thai Coconut Vegetarian Curry ^{V/vv/GF/NF}: Red Thai Curry Paste \$25
Coconut Milk/ Roasted Cauliflower/ Broccoli/ Carrots/ Sweet Potato
Mini Red & White Potatoes/Celery Root

Lentil Ratatouille ^{V/vv/GF/NF/DF}: Roasted Red Bell Pepper Stuffed \$26
with Lentils (2 per person)

Stir-Fry ^{V/vv/GF/NF/DF}: A Medley of Market Fresh Vegetables tossed \$25
with a Sesame Oil Stir-Fry Sauce with Rice Noodles

Vegetarian Lasagna ^{V/NF}: Our Signature Lasagna is Loaded with \$25
Cheese, Vegetable & Simple Basil Tomato Sauce

Vegetarian Shepherd's Pie ^{V/vv/GF/NF/DF}: Made with Yves Ground \$25
Round & a Medley of Seasonal Vegetables

Eggplant Parmigiana ^{V/NF}: Tender Slices of Eggplant Dipped in \$25
Eggs & Breaded with Panko in a Roasted Roma Tomato Sauce and
Topped with Mozzarella

Vegetarian Chili ^{V/vv/GF/NF/DF}: A Tex Mex Style made with Veggie \$25
Ground Round, Beans, Corn & Tomatoes

LUNCH BUFFET (Includes Dessert)

The Red, White and Green (minimum 20 people) \$25
Italian Salad ^{V/vv/GF/NF/DF}
Garlic Bread ^{V/NF}
Choice of Beef or Vegetarian Lasagna ^{V/NF}
Homemade Fruit Salad ^{V/vv/GF/NF/DF}

The Middle Eastern (minimum 20 people) \$26
Fattoush Salad ^{V/vv/GF/NF/DF}
Chicken Souvlaki ^{GF/NF/DF} Veggie Souvlaki ^{V/vv/GF/NF/DF}
Lentil Rice with Crispy Onions ^{V/vv/GF/NF/DF}
Pita ^{NF}
Baklava

The Stir-Fry ^{NF} (minimum 10 people) \$28
Spring Rolls (1 per person)
Chicken Stir-Fry
Oriental Rice
Noodle Chow Mein
Fortune Cookies and Sliced Oranges

The Greek (minimum 10 people) \$28
Greek Salad ^{V/vv/GF/NF/DF}
Chicken Brochettes ^{GF/NF/DF} (2 per person)
Mediterranean Rice ^{V/vv/GF/NF/DF}
Baklava

The Indian (minimum 10 people) \$28
Butter Chicken ^{GF/NF/DF}
Rice Palao ^{V/GF/NF/DF}
Potatoes Baji ^{V/GF/NF/DF}
Sweet Balls in Rose Water

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SALADS

À La Carte \$4.50 Per Person

Horiatiki^{V/GF/NF}: A Mediterranean Blend of Plum Tomatoes/Sweet Peppers/Sweet Red Onions/Cucumbers/ Kalamata Olives/Tears of Romaine Hearts/Crumbled Feta/ Lemon-Oregano & Olive Oil Vinaigrette

Campagna^{V/GF/NF}: Baby Spinach & Radicchio topped with Slivered Local Apples/Sundried Cranberries/ Pickled Red Onions/Shaved Asiago Cheese/Buttermilk-Poppy Seed Vinaigrette

Mini Reds Potato^{V/vv/NF/DF}: Tossed with Diced Onions/ Red & Yellow Peppers/ Honey Mustard Dressing

Greek Quinoa^{V/vv/NF}: Quinoa tossed with Diced Tomato/Cucumbers/Onions/Peppers/Black Olives/Sweet Greek Vinaigrette

Strawberry Fields^{V/GF}: Arugula topped with Fresh Sliced Strawberries/ Crumbled Goat Cheese/Candied Walnuts/Raspberry Vinaigrette

Baby Arugula^{V/vv/DF} Arugula topped with Cherry Tomatoes/Strawberries/Pralines/Raspberry Vinaigrette

Mixed Kale Salad^{V/GF/NF}: tossed with Cranberries/Sunflower Seeds/Poppy Seed Dressing

Taco Salad^{V/vv/DF/NF}: Salad Green/Assorted Beans/Assorted Peppers/Tri-colour Nacho Chips/Avocado Dressing

Sonora^{V/vv/NF/DF}: Roasted Corn/Kidney Beans/Roasted Red Peppers/Sweet Vinaigrette

Fattoush Salad^{V/vv/NF/DF}: Tossed Iceberg Lettuce/Hothouse Tomatoes/ Cucumber/Carrot/ Sweet Pepper/Baked Pita Chips with Sumac Dressing

Italian Salad^{V/vv/GF/NF/DF}: Lettuce/Tomatoes/Cucumber/Onions Pepperoncini/Oregano Oil and Vinegar Dressing

Oriental Noodle Salad^{V/DF/NF}: With a Medley of Bell Peppers/ Red Onion/Crispy Egg Noodles/Tossed in Sweet Soy Dressing

Heritage Lettuce and Mango Salad^{V/vv/GF/NF/DF}: With Hothouse Tomatoes/Baby Cucumber/Tossed in an Aged Balsamic Dressing

Asian Cucumber Salad^{V/NF/DF}: Slice Cucumber/Bell Peppers/Rice Noodles/Red Onions /Asian Sesame Dressing

Summer Time Salad^{V/vv/GF/NF/DF}: Blueberries/Broccoli/Spinach tossed with Raspberry Dressing

Roasted Sweet Potatoes Salad^{V/GF}: With Sliced Almond/Feta Cheese/Mediterranean Dressing

Bowtie Pasta Salad^{V/NF/DF}: Bowtie Noodles/Medley of Peppers Slivered Red Onions/Italian Style Dressing

Cucumber & Tomato Salad^{V/vv/GF/NF/DF}: Tossed with Red Onions in a Dill Vinaigrette

Orzo Pasta Salad^{V/NF}: Orzo Noodles/Sweet Peppers/Red Onions Oregano Feta Dressing

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SIDES

Choose Two Sides with Your Hot Entrée
or À La Carte \$4.50/pp

POTATO

Yukon Gold Wedges ^{V/vw/GF/NF/DF}: Rosemary/Smoked Paprika
Garlic/Olive Oil

Yukon Gold Mashed ^{V/vw/GF/NF/DF}

Oven Roasted Mini Reds ^{V/vw/GF/NF/DF}

Red Skin Mashed ^{V/vw/GF/N/DF}

Oven Fried Potato Pancakes ^{V/vw/GF/NF/DF}

GRAIN

Middle Eastern Couscous ^{V/vw/GF/NF/DF}: Couscous/Cinnamon
Golden Raisins/Tri-Rainbow Peppers

Mediterranean Rice ^{V/vw/GF/NF/DF}: Long Grain Rice/Onion/Red,
Yellow & Green Pepper

Rice Palao ^{V/vw/GF/NF/DF}: Basmati Rice/Herbs/Sweet Garden Peas

Oriental Rice ^{V/NF/DF}: Long Grain Rice/Sautéed Onions/Celery/Red,
Yellow & Green Peppers/Light Soy Sauce

LENTIL

Red Lentils ^{V/vw/GF/NF/DF}: With Coconut Curry

VEGETABLE

Grilled Vegetable Medley ^{V/vw/GF/NF/DF}: Grilled Marinated Red
Peppers/Yellow Peppers/Green Peppers/Zucchini/Eggplant/Spanish
Onion/ Served Room Temperature or Hot

Oven-Roasted Root Vegetables ^{V/vw/GF/NF/DF}: Includes Carrots/
Parsnip/Sweet Potato/Celery Root/Turnips. Served Hot

Panache of Fresh Vegetables ^{V/vw/GF/NF/DF}:
Turnip/Carrot/Cauliflower/Pepper Medley with a Buttery Glaze

Oven Roasted Brussel Sprouts ^{V/vw/GF/N/DF}: With Balsamic
Reduction

Spaghetti Squash ^{V/vw/GF/NF/DF}: With a Maple Glaze

Sweet Corn Casserole ^{V/vw/GF/NF/DF}
Sweet Corn/Sweet Potato/Sautéed Onions

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DESSERTS

Homemade Cookies ^V : Double Chocolate/Oatmeal Raisin/Macadamia Nut	\$3/pp
Squares & Tartlets ^V : Brownies/Apple Squares/Carrot Cake	\$4/pp
Fresh Fruit Platter ^{V/GF/NF/DF}	\$6/pp
Mini Desserts ^V : Nanaimo/ Éclairs/Fruit Tarts	\$5/pp
Lemon Curd Tart ^V	\$6/pp
Cheesecake Slices ^V : With Fresh Strawberry Compote	\$7.50/pp
Chocolate Cake Slices ^V	\$7.50/pp
Strawberry Shortcake Slices ^V	\$7.50/pp
Red Velvet Cake ^V	\$8/pp
Crème Brûlée ^V : In a Sweet Tart Shell	\$8/pp
Flourless Chocolate Torte ^{V/GF}	\$9/pp
Homemade Granola Bars ^{V/NF} : Seeds and Dried Fruits	\$3 ea

Gluten Free/Vegan Granola Bars ^{V/vw/GF/DF}	\$4 ea
Gluten Free/Vegan Cookie ^{V/vw/GF/DF/NF}	\$3.50 ea
Biscotti ^V	\$3.50 ea
Tortilla Chips & Salsa ^V : Serves 10-12 people Gluten Free Quinoa Chips add \$2/platter	\$14.50/platter

BEVERAGES

Soft Drinks/Sparkling Water/Still Water	\$2.50 ea
Fruit Juices: Apple & Orange	\$2.50 ea
Coffee & Tea	\$2.25/pp
Decaf Coffee	\$17.50/pot

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COLD HORS D'OEUVRES

\$90.00 per 3 dozen

Minimum Order 3 dozen per item

Favolosa Skewers ^{NF/GF}: Genoa/Italian Spice Mozzarella/Cherry tomato/Fresh Basil

Assorted Mini Quiche ^{NF}: 3 Cheese/Florentine/Swiss & Ham/Cheese & Bacon

Caprese Skewers ^{V/NF}: Mozzarella Balls/Cherry Tomato/Fresh Basil Balsamic Reduction

Jumbo Madras Spiced Prawn ^{DF/NF/GF}: Orange-Chili Glaze/Toasted Coconut

Antipasto Skewers ^{NF/GF}: Prosciutto/Provolone/Kalamata Olive Cherry Tomato

Thai Beef Cucumber Circles ^{DF/NF/GF}: Medium Spiced Beef Julienne Cucumber Circles

Wild Mushroom Bruschetta ^{V/NF/DF}: Garlic Crostini/Roma Tomatoes Wild Mushrooms

Beef Tulips ^{NF}: Phyllo Cups/Medium Rare Ribeye Beef Slices/Raspberry Horseradish

Salmon Skewers ^{DF/NF/GF}: Oven-baked Caramelized Salmon Fillet with Mango Salsa

Smoked Salmon Rosette ^{NF}: Dill and Cream Cheese mousse on Pumpernickel Circles

Vietnamese Rolls ^{V/DF/NF/GF}: Mango/ Rice Noodles/Cilantro Sweet Thai Chili Sauce

Curry Chicken Tulips ^{NF}: Miniature Phyllo Cups/Tandoori Curry Chicken

Oriental Chicken Confit Rolls ^{NF/DF}: Rice Paper /Chinese Lettuce/Chicken Confit/Hoisin Paste/ Hoisin BBQ Sauce (Gluten Free without dipping sauce)

Beef Strip Spoons ^{GF/DF/NF}: With Carrot Garnish/Balsamic Reduction served in Chinese Spoon

PREMIUM HORS D'OEUVRES

\$120.00 per 3 dozen

Minimum Order 3 dozen per item

Sashimi Tuna Poke ^{NF/DF/V}: Sushi Grade Tuna/Oriental Glazed served in Chinese Spoon

\$105.00 per 3 dozen

Minimum order 3 dozen per item

Stuffed Dates ^{NF/GF}: With Herbs Whipped Cream Cheese/Cranberry/Wrapped in Pepper Prosciutto

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HOT HORS D'OEUVRES

\$90.00 per 3 dozen

Minimum Order 3 dozen per item

Assorted Mini Quiche ^{NF/GF}: /3 Cheese/ Florentine/ Swiss & Ham/
Cheese & Bacon

Dusted Petit Chicken Fillets ^{NF/DF}: With Plum Sauce

Spinach in Phyllo Beggar's Pouch ^{NF/V/DF}: Fresh
Spinach/Oregano/Feta

Mini Cordon Bleu Chicken Bite ^{NF}

Mini Fresh Atlantic Salmon Cakes ^{NF/DF}: Served with a Seafood
Dipping sauce

Harissa Chicken Skewers ^{NF/GF/DF}: Thin Chicken Fillets/Curried
Coconut / Tamarind Dip

Cocktail Samosas ^{V/NF}: Served with a Sweet Chili Dip

Tempura Chicken Bites ^{NF/DF}

Mini Gyoza ^{NF}: Wonton Wrap/Chopped Vegetables/Chicken & Beef/
Thai Chili Sauce

Hot Dog in a Blanket ^{NF}: Beef Hot Dog wrapped in Pastry served with
Deli Mustard

Mini Spring Rolls ^{V/NF}: Served with Plum Sauce

Chicken Bruschetta Wonton ^{NF}: Served with Chili Sauce

Shrimp Tempura ^{NF}: Served with Pico de Gallo Mayo

Mini Chicken Lollipops ^{NF/DF/GF}: Served with Sweet Chili Sauce

Dusted Chicken Wings ^{NF/DF}: Served with Honey Garlic Sauce

Japanese Ginger Chicken Bites ^{NF/DF}

Fire cracker Chicken Popper with Jalapenos ^{NF}

PREMIUM HORS D'OEUVRES

\$150.00 per 3 dozen

Minimum order 3 dozen per item

Mini Lamb Lollipops ^{NF}: Served with Tzatziki

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STATIONS

Montreal Smoked Meat Brisket (minimum 25 people)

Hand Carved Before Your Guest's Eyes...
Served with Light & Dark Cocktail Rye Bread/Mustard
Dill Pickles/Olives/Sweet Pimentos
\$15/person – Carver \$30/hr (minimum 4 hours)
Gluten Free without Bread

Oven Roasted Top Sirloin of Beef (minimum 25 people)

Hand Carved Before Your Guest's Eyes...
Served with Freshly Baked Tea Buns/Horseradish
Dill Pickles/Olives
\$21/person – Carver \$30/hr (minimum 4 hours)
Gluten Free without Bread

Smoked BC Salmon (Lox) (minimum 25 people)

Served with Chopped Onions/Capers/Light & Dark
Bread Rolls/Creamy Horseradish Sauce & Cream Cheese
\$19/person
Dairy Free without Cream Free/ Gluten Free without Bread

Sushi Station (minimum 20 people)

Assorted Vegetarian & Non-Vegetarian Sushi on Boards
Wasabi Mustard/Pickled Ginger/Teriyaki Sauce
\$22/person – Gluten Free without Teriyaki Sauce

Taco 3 Ways Station (minimum 25 people)

Prepared Before Your Guest's Eyes...
A Selection of Pulled Chicken, Pork & Shirako Fish
served on a Soft Taco in a Gingham Boat.
Served with Shredded Canadian Yellow Cheddar, Medium Salsa,
Chopped Tomatoes, Chopped Onions, Shredded Lettuce,
Guacamole, Sour Cream & a Selection of 3 Hot Sauces
\$19.95/person – Culinary \$30/hr (minimum 4 hours)

SUMMER BBQ SPECIAL

(All disposables included)

Picnic Style

Hot Dog/Burger/Chicken Breast/Served on Sesame Buns
Potato Salad
Coleslaw
Lettuce Leaves/ Tomato/Onions/Dills/Condiments
Watermelon

\$19.95/pp

Mediterranean BBQ (select 2 kinds of meat)

Rolls & Butter
Greek Salad/ Italian Salad
Pork Kabob/Beef Kabob/Chicken Kabob/Kafta Kabob
Mediterranean Rice/Lemon Potatoes
Fresh Fruit Platter

\$30/pp

Round Up BBQ

Rolls & Butter
Coleslaw
Penne Pasta Salad/Potato Salad
¼ Chicken Leg/1/2 Rack Baby Back Ribs
Dirty Rice/Refried Beans/Corn on the Cob
Watermelon

\$32/pp

Ultimate BBQ

Artisanal Bread with Assorted Butters in Crocks
Caesar Salad/Tomato & Onion Salad/Chopped Kale Salad
12 oz New York Sirloin with Three Peppercorn Sauce
OR
Maple Glaze Atlantic Salmon
Garlic Mashed Potatoes
Sautéed Baby Red, Green & Yellow Peppers
Roasted Asparagus
Fresh Fruit Platter

\$40/pp

BBQ RENTAL \$200

Symbols: V=Vegetarian vv=Vegan GF=Gluten Free NF=Nut Free DF=No Dairy