



**CULINARY
CONSPIRACY**

Spring & Summer 2017

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.

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.

We specialize in providing you and your guests with customized menus.

One of our professional catering consultants will be pleased to work with you on the menu of your choice.

Summer Bar BBQ Special

(All disposables included)

Picnic Style

Hotdog/Burger/Chicken Breast/served on sesame buns \$19.95/pp
Potato Salad
Coleslaw
Lettuce leaves/ tomato/onions/dills/condiments
Watermelon

Mediterranean BBQ (select 2 kinds of meat)

Rolls & Butter
Greek Salad/ Italian Salad
Pork Kebob/ Beef Kabob/ Chicken Kabob/ Salmon kabob/kafta kabob
Mediterranean Rice/Lemon Potatoes
Fresh Fruit Platter

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

Ultimate BBQ

\$36.00

Artisanal Butter with assorted butters in crocks
Caesar Salad/Tomato Onion/Chopped kale Salad
12 oz. New York Sirloin with three peppercorn sauce or
Maple Glazed Atlantic Salmon
Garlic Mashed Potatoes
Sautéed Baby Red/Green/Yellow Peppers
Roasted Asparagus
Fresh Fruit Platters

BBQ Rentals \$125

Breakfast & Breaks

Each morning we prepare & bake
the following for ultimate freshness

Continental Breakfast^V: Danishes/muffins/croissants served with jams/butter, orange & apple juice and coffee & tea \$11.00/pp

Pastries^V: A selection that may include authentic French butter croissant/pure butter chocolate/fruit Danish \$4.50/pp

Scones & Muffins: Sweet & savoury scones/oat & bran muffins \$4.50/pp

Fruit Parfait Breakfast Combo: Yogurt parfait/berry compote/granola accompanied with assorted pastries/ scones/ muffins served with jams/butter \$9.00/pp

Fresh Fruit Breakfast Combo: Fresh fruit salad accompanied with assorted pastries/scones/ muffins served with jams/butter \$8.00/pp

Bagels and Lox: Assortment of old fashioned bagels with Scandinavian smoked salmon/ tomatoes/thinly sliced red onion/whipped cream cheese \$8.00/pp (minimum 20)

Mushroom & Bacon Quiche^{NF}: Eggs/ bacon/sautéed mushrooms/ caramelized onions/cream/roasted garlic \$7.50/pp (minimum 20)

Spanish Frittata^{NF}: European style egg omelet with thinly sliced & sautéed potatoes/chorizo/onions/ baby spinach/sundried tomatoes/smoked paprika \$13.00/pp

Scrambled Eggs: Bacon/sausage/home fries \$15.00/pp

Scrambled Egg Benedict: Toasted English muffin, back bacon, creamy scrambled egg served with home fries & hollandaise sauce \$15.00/pp

French Toast: With bacon, sausage and maple syrup butter \$12.00

Belgian Waffle: With bacon, sausage, maple syrup butter and strawberry compote and whipped cream. \$15.00

Savoury loaves: Upside down ham/cheddar/onion or Date/chorizo \$12.00/loaf (serves 10)

Sweet loaves^V: Lemon/cranberry or Triple chocolate or Green apple/ banana/ Morning glory \$12.00/loaf (serves 10)

Mini breakfast pastries (2 pieces per person) \$6.00

Fruit parfait^{V GF NF}: Vanilla infused yogurt/fresh berry compote/homemade granola on the side 4.50/pp

Fresh fruit Salad^{V GF NF}: Seasonal fresh fruits drizzled with honey \$4.00/pp

Fresh whole fruit of the day^{V GF NF} \$1.50/each

Fresh fruit skewer: Served with yogurt dip \$4.50/pp

Homemade granola bars^{NF}: No nuts, just seeds and dried fruits \$2.25/each

Gluten Free & Vegan cookies, brownies, or bagels^{VV GF} \$3.00/each

Assorted Cookies, Squares & Tartlets with Fruit Garnish^V \$3.50/pp (2pcs/pp)

Biscotti \$2.50

Tortilla Chips and Salsa \$14.50 (serves 10-12)

Platters

Fresh Fruit Platter ^{VGFNF} : A selection of seasonal fruits & berries served with vanilla-honey-yogurt dip (serves 10)	\$45 \$4.50/ extra person	Charcuterie Platter : A variety of locally crafted cured meats. May include Genoa salami/Hungarian salami/Spanish Serrano ham/Canadian prosciutto from Niagara/Canadian maple glazed bacon/smoked duck breast. Served with homemade chutney/gherkins/baguette (serves 15)	\$99 \$8.00/extra person
Triple Dips and Crisps ^V : Baba ghanoush/Hummus/Roasted Red Pepper dips served with an assortment of crostini/artisanal breads/pita crisps (serves 10)	\$50 \$5/extra person	Cold Cut Platter : Roast beef, smoked turkey breast, sweet capicola, Montreal smoked meat, beef salami, Double mustard rye bread (serves 10)	\$90
The Culinary Cheese Platter ^V : Domestic & imported cheeses served with grape clusters, strawberries & biscuits (serves 10)	\$70 \$7/extra person	Smoked Salmon Platter : With pumpnickel bread, capers, red onion and lemon wedges (serves 10)	\$120 \$12/extra person
From Garden to Table ^{VGF} : A combination of fresh vegetable crudités and healthy root vegetable chips (may include beet chips/parsnips chips/ kale chips/sweet potato chips/celery chips/Burbank russet chips/ taro root chips) served with tzatziki (serves 10)	\$50 \$5/extra person	Fresh Atlantic Salmon Platter : with Russian dill sauce Served room temperature (serves 10)	\$55.00
Roasted Vegetable Platter : Red, yellow and green peppers, red onion, eggplant and zucchini with Mediterranean glaze, served room temperature (serves 10)	\$60 \$6/extra person	Chicken Cordon Bleu Platter : Served room temperature with cranberry chutney (serves 10)	\$55 \$5.50/extra person
French Pâtés : A selection of premium pâtés served with condiments/gherkins/crostini/fresh artisanal bread (serves 10)	\$60 \$6/extra person	Chicken Breast Platter : With orange and sweet Thai chili glaze. Served room temperature (serves 10)	\$40
Bruschetta : Vine ripened tomatoes with Italian spices & extra virgin olive oil (serves 10)	\$45.00	Cold Water Shrimp Tree ^{GF} : 100 jumbo shrimp/tangy cocktail sauce lemon wedges (serves 20-25)	\$200
Gluten-free crackers available	\$6.00/box	Finger Sandwiches : An assortment of finger and pinwheel sandwiches including salmon, tuna & egg (serves 10)	\$100
		Neptune Platter : Lobster rolls, smoked salmon and marinated shrimp, served with pickled red onions, sour gherkins and Raincoasts crisps (serves 10)	\$115 \$11.50/extra person

Sandwich Packages

Add Soup or Salad for \$4

The Express

A medley of tuna/egg salad/ chicken salad/ roasted veg on freshly baked tea buns (white & whole wheat). 2/person \$14

Celery & carrot sticks with ranch style dipping sauce

Cookies

Deli Quick & Light

Assortment of deli meat sandwiches: Montreal smoked meat/seasoned roast beef/smoked chicken breast/honey maple ham \$16
Vegetarian sandwiches available upon request

Celery & carrot sticks with ranch-style dipping sauce

Cookies

Wrap & Roll

Assorted flavoured wraps with meat & vegetarian fillings \$15

Celery & carrot sticks with ranch style dipping sauce

Cookies

Manhattan Sandwich Platter

Assorted large deli sandwiches on fresh baked rye bread (1.5 pp): \$18
Montreal smoked meat/seasoned roast beef/smoked chicken breast/
honey maple ham
Vegetarian sandwiches available upon request

Dills & olives

Apple squares

Conspiracy Classic: includes a selection of

\$16

Ham & Swiss: Sweet capicola ham/Swiss cheese/lettuce/
tomato/honey mustard

Smoked Turkey Club Wrap: Smoked turkey/tomato/ red
onion/romaine lettuce/bacon/roasted garlic

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 Veg^V: Oven-roasted mixed vegetables/basil pesto
spread

Crudité: Crunchy celery/carrot sticks/cauliflower/broccoli buds/ red
peppers/homemade dipping sauce

Cookies: Double chocolate/oatmeal raisin/macadamia nut

Smoked Salmon Wrap: Norwegian smoked salmon on spinach
tortilla wrap with lettuce, capers, red onion and lemon cream cheese \$16.50/pp

Celery & carrot sticks with ranch-style dipping sauce

Cookies

Add Soup or Salad for \$4

Our sandwiches are served on assorted ciabattas, tortillas,
and multigrain croissants
Gluten-free & vegan sandwiches are available upon request.

Symbols: ^V = Vegetarian ^{vv} = Vegan ^{GF} = Gluten-free ^{NF} = Nut-free ^{DF} = No Dairy

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Hot Entrées (includes choice of 2 sides)

All entrées include fresh artisan breads and butter

Roast New York Sirloin ^{GF NF DF} : Served hot with a three-peppercorn sauce or room temperature with horseradish mayo	\$28	Chicken Marsala : Served in Red wine Marsala Sauce	\$25
Beef Bourguignon ^{NF DF} : Tender morsels of AAA Canadian beef with mushrooms and onions in a red wine sauce	\$27	Chicken Brochette ^{GF NF DF} : Black peppercorn & balsamic infused chicken with red pepper, onions & cherry tomato	\$25
Top Sirloin Medallion : With sautéed mushrooms and onions in a wine demi-glace	\$25	Wild Pacific Salmon Fillet ^{GF NF} : With sautéed spinach in a beurre blanc sauce with roasted roma tomato salsa	\$25
Mediterranean Chicken ^{GF NF DF} : Marinated pan-seared chicken breast stuffed with spinach & mushroom with a hint of Mediterranean spices & a honey tomato glaze	\$25	Fresh Atlantic Salmon ^{GF NF} : With grapefruit & orange chutney	\$25
Tandoori Chicken ^{NF DF} : Marinated chicken breast in a dairy-free yogurt with Tandoori spice and cooked in our clay oven	\$25	Thai Coconut Vegetarian Curry ^{V vv GF NF} : Red Thai curry paste/ coconut milk/ roasted cauliflower/ broccoli/ carrots/ sweet potato/ mini red & white potatoes/celery root	\$25
Chicken Cacciatore ^{GF NF DF} : Breast of chicken in a roasted roma tomato sauce with a medley of onions and bell peppers	\$25	Lentil Ratatouille : Roasted red bell pepper stuffed with lentils (2 per person)	\$25
Chicken Parmigiana : Grain-fed breast of chicken, flattened and coated with Panko bread crumbs and topped with marinara sauce, finished with mozzarella cheese	\$25	Oven-Roasted Pork Medallion : In a wild & tame mushroom ragu	\$25
Grain Fed Breast of Chicken ^{NF} : With café au lait sauce	\$25	Veal Picatta : Thinly sliced veal in a lemon beurre blanc sauce	\$26
Chicken Picatta : Thinly sliced breast of chicken in a lemon Beurre blanc sauce	\$25	Veal Marsala : served in a red wine Marsala sauce	\$26
		Stir-fry : A medley of market fresh vegetables tossed with a hoisin stir-fry sauce with a choice for shrimp, chicken or beef	\$23

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Working Lunch Platters

(Includes dessert)

All served at room temperature

All include fresh artisan breads and butter

Served on bio-degradable plates and utensils (\$18/pp)

Thai Chicken (minimum 10 people)

Sliced Thai-glazed chicken breast served on rice noodles with a baby cucumber and tomato salad

Served with a chocolate cake slice

Tandoori Chicken Legs (minimum 10 people)

Served on Palao rice salad with mini cucumber in yogurt and fresh mint.

Served with Gulabjamun (sweet balls in rose water syrup)

Wild Pacific Salmon Fillet (minimum 10 people)

With Mediterranean glaze, with quinoa salad and triple bean salad

Served with strawberry shortcake

Grilled Vegetable (minimum 10 people)

With baba ghanoush and hummus accompanied with pita bread

Served with Baklava

Fresh Atlantic Salmon (minimum 10 people)

On a bed of heritage greens with honey Dijon dressing and chickpea salad

Served with apple squares

Roast Beef (minimum 10 people)

With medium rare roast beef on a bed of organic greens with horseradish mayo dressing and celery root, apple coleslaw & strawberry

Served with brownies

Lunch Buffet (includes dessert)

The Red, White and Green (minimum 20 people)

Italian Salad

Garlic bread

Choice of beef or vegetarian lasagna

Homemade fruit salad

\$23

The Deli (minimum 20 people)

Potato Salad and Coleslaw

Sliced cold cuts

Sweet and sour meatballs

Oriental rice

Dills and olives

Rye bread

Chocolate cake wedges

\$26

The Oriental (minimum 10 people)

Spring rolls (1 per person)

Chicken stir-fry

Oriental rice

Noodle chow mein

Fortune cookies and sliced oranges

\$27

The Greek (minimum 10 people)

Greek salad

Chicken brochettes (2 per person)

Mediterranean rice

Baklava

\$27

The Indian (minimum 10 people)

Butter Chicken

Rice Palao

Potatoes Baji

Sweet balls in rose water

\$27

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Salads

À la carte \$4.50/pp

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

Roasted Potato^{V w NF DF}: Mini red & white potatoes oven-roasted tossed with diced onions/ red & yellow peppers/ honey mustard dressing

Quinoa^{V w NF DF}: Quinoa tossed with diced tomato/red & yellow peppers/ corn/sweet vinaigrette

Strawberry Fields^{V GF}: Arugula topped with fresh sliced strawberries/ crumbled goat cheese/candied walnuts/raspberry vinaigrette

Baby Arugula^{V w DF} Arugula topped with cherry tomatoes/strawberries/pralines/raspberry vinaigrette

Senora^{V w NF DF}: Roasted corn/kidney beans/roasted red peppers/sweet vinaigrette

Fatouche Salad^{w NF DF}: Tossed iceberg lettuce/hothouse tomatoes/ cucumber/carrot/ sweet pepper/baked pita chips with sumac dressing

Italian Salad: Lettuce, tomatoes, cucumber, onions and pepperoncini in an oregano oil and vinegar dressing

Rice Noodle Salad: With a medley of bell peppers and red onion, tossed in an Asian sesame dressing

Heritage Lettuce and Mango Salad: With hothouse tomatoes and baby cucumber, tossed in an aged balsamic dressing

Tri colour Fusilli Pasta Salad: Tossed with herbs, red and yellow bell peppers and sundried tomato vinaigrette

Marinated Mixed Vegetable Salad: Assortments of vegetables including cauliflower, carrots, turnips, celery, onions & cabbage marinated in a sweet herb dressing

Sides

Choose two sides with your hot entrée

OR à la carte \$4.50/pp

Potato

Yukon Gold Potato Wedges^{V GF NF}: Parmesan cheese/rosemary/
smoked paprika/garlic/olive oil

Oven Roasted Red Skin Potatoes^{V GF NF}: With a buttery dill sauce

Red Skin Mashed^{V GF NF}

Scalloped potatoes au gratin

Yukon Gold Mash

Grain

Middle Eastern Couscous^V: Couscous/cinnamon butter/golden
raisins

Mediterranean Rice^{V vv NF}: Long grain rice/onion/red, yellow & green
pepper

Rice Palao: Basmati rice with herbs and sweet garden peas^{V vv GF}

Oriental Rice: Long grain rice with sautéed onions, celery, red, yellow &
green peppers toss with a light soy sauce^{vv}

Noodles

Shanghai Noodles: Egg noodles served with a mild curry glaze,
infused with bean sprouts

Vegetable

Grilled Vegetable Medley^{V vv GF NF}: Grilled marinated red
peppers/yellow peppers/green peppers/zucchini/eggplant/Spanish onion/
served room temperature or hot

Oven-Roasted Root Vegetables: Includes carrots, parsnip, sweet
potato, celery root, turnips. Served hot

Panache of Fresh Vegetables^{V GF NF}:
Turnip/carrot/cauliflower/pepper medley with a buttery glaze

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Desserts

Homemade Cookies ^V : Double chocolate/oatmeal raisin/macadamia nut	\$3/pp
Squares & Tartlets ^V : Brownies/apple squares/carrot cake	\$3/pp
Fresh Fruit Platter	\$5/pp
Mini Desserts ^V : Nanaimo/ éclairs/fruit tarts/	\$4/pp
Lemon Curd Tart	\$6/pp
Cheesecake with fresh strawberry compote	\$6/pp
Chocolate cake slice	\$6/pp
Strawberry shortcake slice	\$6/pp
Tiramisu cake with café au lait whipped cream	\$7/pp

Beverages

Soft Drinks/Sparkling water/Still water	\$2/each
Fruit juices	\$2.25/each
Coffee & Tea	\$2/pp
Decaf Coffee	\$17.50/pot

Cool Hors d'Oeuvres \$90 per 3dzn (minimum order per item)

Roasted apple crostini/prosciutto/brie^{NF}

Pear and blue cheese tart^{VNF}

Caprese skewers/mozzarella balls/cherry tomato/fresh basil/balsamic reduction

Jumbo Madras spiced prawn/orange-chili glaze/toasted coconut^{DFNFGF}

Antipasto skewers/prosciutto/provolone/kalamata olive/cherry tomato^{NFGF}

Thai beef/medium spiced beef julienne/cucumber circles^{DFNFGF}

Wild mushroom bruschetta/garlic crostini/Roma tomatoes/wild mushrooms^{vNF}

Beef tulips/phylo cups/medium rare ribeye beef slices/raspberry horseradish^{NF}

Salmon skewers/oven-baked caramelized salmon fillet/mango salsa^{DFNF}

Smoked salmon rosette/dill and cream cheese mousse/pumpnickel circles

Vietnamese rolls/mango/noodles/cilantro/sweet Thai chili sauce^{VDNFGF}

California chicken crostini/French baguette/apricot chutney/sliced chicken^{DFNF}

Curry chicken tulips/miniature phyllo cups/Tandoori curry chicken^{DFNF}

Oriental Chicken confit rolls/Rice paper /Chinese lettuce/chicken confit/hoisin paste/ hoisin BBQ sauce^{DFNF}

Deville egg with marinated shrimp garnish

Hot Hors d'Oeuvres \$90 per 3dzn (minimum order per item)

Roasted tomato and feta mini quiche^{NF}

Spinach in phyllo beggar's pouch/fresh spinach/oregano/feta^{NFDF}

Beef satay skewers/tender slices of beef/maple plum sauce^{NFGFDF}

Mini crab cakes with seafood dipping sauce

Harrissa chicken skewers/thin chicken fillets/curried coconut & tamarind dip^{NFGFDF}

Cocktail samosa/sweet chili dip

Mini potato latkes/sour cream dip

Oriental pot stickers/rice paper wrap/chopped vegetables/chicken & beef/Thai chili sauce/served on oriental spoons

Hot dog in a blanket/beef hot dog wrapped in pastry/deli mustard

Shrimp tempura/Pico de Gallo mayo

Mini quiche Florentine/red peppers/spinach/egg^{NF}

STATIONS

Montreal smoked meat brisket (minimum 25 people)

Hand carved/served with light & dark cocktail rye bread/Mustard/dill pickles/olives/sweet pimentos

\$15/pp
Carver \$30/hr
(minimum 4 hours)

Oven-roasted top sirloin of beef (minimum 25 people)

Hand carved/served with freshly baked tea buns/
Horseradish/dill pickles/olives

\$19/pp
Carver \$03/hr
(minimum 4 hours)

Smoked BC salmon (lox) (minimum 25 people)

Served with chopped onions/capers/light & dark
bread rolls/creamy horseradish sauce & cream cheese

\$16/pp

Sushi Station^V (minimum 20 people)

assorted vegetarian sushi on boards/wasabi mustard/
pickled ginger/teriyaki sauce

\$15/pp