



LUNCH WORKING BUSINESS

30

Minimum 14 guests | 11:00 am to 2:00 pm

COLD choose any four

Rocket lettuce . crispy shallots . lemon olive oil

Glass noodle salad rare striploin beef . red Thai vinaigrette

Cucumber + fennel salad . dill yogurt dressing

Duck confit + napa cabbage salad . maple rosemary vinaigrette

Papaya salad . crushed peanut . crisp taro root . citric soy balm

Romaine lettuce . lemon garlic dressing . parmesan grated . garlic - anchovy dressing

Crimson chinese eggplant . miso + cilantro mayo whip

Watermelon + hickory feta salad . baby spinach lettuce . roast garlic emulsion

SOUP choose one

Curried chickpea + coconut soup cumin frother . turmeric pickled couscous

Tom kha gai chicken . straw mushroom . spiced coconut-kaffir lime broth

Field mushroom + lemon pulse jasmine rice . black trumpet mushroom cap

Green pea + pulled ham hock XV olive oil swirl . pecan + pecorino gremolata

Black duck dream pulled duck confit . feta . kalamata olive

SANDWICHES choose any two from cold + two from hot

Prepared on artisanal French baguette + country style loaf.

Cold

Shaved roast beef . horseradish mayo sting . mock kimchi

Virginia ham shaved . spiced havarti . salted + oiled roma tomatoes . shredded ice berg

Curried chickpea cumin hash . crimson eggplant . labneh + garlic wipe

Montreal smoked meat . swiss cheese . dill pickle shred . dijon mayo

Hot

Charcoal grilled zucchini + field mushroom . basil leaves

Pastrami + cheddar melt . crispy fried onions . pommery mayo

Tuna melt shredded ice berg lettuce . bread + butter pickles . sweet butter

Pulled chicken . scallion sundried tomatoes . Thai mayo

SWEET

Whole fruit apples . oranges + bananas

choose any two

Double chocolate cookies

Cryo canton ginger melon toss

Brown butter rice crispy squares

Milk chocolate mousse torched liquid marshmallow

Caramel Popcorn

BEVERAGES

Fair trade French roast coffee regular + decaffeinated by Van Houtte™

Hand crafted artisanal tea by Tealeaves™

Classic Orange Pekoe . Imperial Earl Grey . Chamomile Flowers . Peppermint Leaves . Thunderbolt Darjeeling . Pear Tree Green

Add sparkling San Pellegrino 750ml bottles to each table during dinner \$6 per bottle



LUNCH PLATED

3 course meal choose from, first, third & fourth

4 course meal choose from all

Minimum 14 guests | 11:00 am to 2:00 pm. Choose two dishes from each course for your guests, provide those choices 5 business days prior to your event.

30

34

FIRST choose two, pre ordered.

Cos lettuce + crisp pork belly

pecorino cheese shave . crumpet crouton . garlic + lemon ancho sin

Cryo ginger watermelon . mesquite smoked feta

rocket leaves . pickled turmeric pearl onion gems . citric balm

Fennel . arugula leaf lettuce . parmesan cheese

pickled cranberries . roast garlic lime + sage + shallot balm

Fresh mozzarella + heirloom tomato

shaved fennel . torn basil . balsamic tingle . crostini thins

Green pea + pulled ham hock

pecan + pecorino gremolata

Curried chickpea + coconut soup

cilantro jalapeño cream . scallion frill

Tom kha gai

chicken . straw mushroom . spiced coconut-kaffir lime broth

SECOND choose two, pre ordered.

Ka-pow humboldt squid

cashew . sweet soy + plum vinegar sambal . edamame swipe

Dan good peanut curry udon noodles

preserved black bean spiced ground pork . taro frill

Chorizo spice tempura fried cauliflower

crumbly pork fused chorizo . honey + cilantro glazed

C.P.C shumai

crab + pork + charred corn . black bean . soy + citrus lick

Red Thai prawn stuffed crimson eggplant

ginger coconut cream . scallion shave . crisp enoki

Duck confit poutine

Yukon gold cut fries . house smoked feta . duck butter love

Gouda + mortadella toast soldiers

première moisson loaf . caper dijon dippy dip



LUNCH PLATED CONTINUED

Minimum 14 guests | 11:00 am to 2:00 pm. Choose two dishes from each course for your guests, provide those choices 7 days prior to your event.

THIRD choose two, pre ordered.

Crisp shallot + cashew crusted pork ribs

misquete BBQ honey lick . duck fat butter mash

General Blackie's chicken

tempura fried leg . kecap manis-ginger sauce . jasmine rice

Braised beef short rib . black silly mop

duck fat mash . sunny side egg . cashew crumble . lime

Asparagus + sundried tomato penne pasta

lemon cream butter sauce

24 hour charcoal brisket of beef

cornbread . toasted fennel sauerkraut . grainy mustard

Dark & stormy Berkshire pork belly

milkcreek farm pea . edamame + roast garlic crash . back forty flower station shave

Miso glazed salmon

wilted spinach + corn + cherry tomatoes . crisp fingerling potatoes

Grilled 4oz striploin of beef

charred eggplant . capsicum . mushroom toss . grainy butter sage redux

FOURTH choose two, pre ordered.

Butterscotch blow torched brûlée

double blow torched . fresh blueberries

MB's dirty sticky buns

lemon curd stuffed deep fried bimbo buns . cinnamon + sugar dust

Grand Marnier chilli spiced chocolate puddle

Ginger crème brûlée

double blow torched . fresh blueberries

Lime chewy pavlova

lemon + Thai basil curd . ginger cherry fluid gel

Sweet carrot cheesecake

ginger snap crust . carrot citrus salad

B.M.M.M.M.

banana caramelized . milk chocolate mousse . toasted mallow

Fried graham cracker crusted philly cheese cake pops

blueberry labneh mescal butter

BEVERAGES

Fair trade French roast coffee regular + decaffeinated by Van Houtte™

Hand crafted artisanal tea by Tealeaves™

Classic Orange Pekoe . Imperial Earl Grey . Chamomile Flowers . Peppermint Leaves . Thunderbolt Darjeeling . Pear Tree Green

Still water bottled by NeXT

Add sparkling San Pellegrino 750ml bottles to each table during dinner \$6 per bottle

YOUR NeXT

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613.836.8002 | events@nextfood.ca



NeXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

EVENT GUIDE

33

LUNCH PLATE & SHARE

Minimum 14 persons | 11:00 am to 2:00 pm
Exclusively NeXT four courses alternating from plated to sharing ,

PLATED choose one for all.

White truffle + mushroom + smoke feta pulse
1000 sheet floater . eggplant ash

Curried chickpea + coconut soup
cumin frother . turmeric pickled couscous

Tom Kha Gai soup
chicken . straw mushroom . spiced coconut lime broth

SHARE choose any two, each dish is shared for 4 people.

Cos lettuce + crisp pork belly
pecorino cheese shave . crumpet crouton . garlic + lemon ancho sin

Cryo ginger watermelon . mesquite smoked feta
rocket leaves . pickled turmeric pearl onion gems . citric balm

Ka-pow cauliflower
cashew . sweet soy + plum vinegar sambal . edamame whip

Tempura fried cheese curds
Sriracha maple lick

SHARE choose any two, each dish is shared for 4 people.

Hickory smoked turkey breast + confit of leg
sage + garlic confit stuffing . pan reduction . anise cranberry compote

Crisp shallot + cashew crusted pork ribs
misquite BBQ honey lick . duck fat butter mash

Blackie's crispy beef
peanut sambal - kecap manis tang . cilantro . jasmine rice

Confit of duck leg
white bean+ham hock cassoulet . white truffle+basil redux

24 hour charcoal brisket of beef
cornbread . toasted fennel sauerkraut . grainy mustard

Chicken fried fillet of ling cod
country ham emulsion . charred romaine . tomato relish

PLATED choose any one for all.

Crushed espresso meringue + banana eton mess
toasted sliced almonds . whipped cream . stewed ginger

Peanut butter dark chocolate fu fu balls
grand marnier + coconut cream corn flake soaker

Butterscotch blow torched brûlée
double blow torched . fresh blueberries

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LUNCH SHARING

Minimum 14 guests | 11:00 am to 2:00 pm. A unique and engaging way to dine, 6 savory dishes shared amongst 4 guests capped off with trio sweet board, dishes are presented in 4 separate waves.

WAVE ONE choose any two

Miso lacquered black cod taco
red cabbage slaw . crispy shallots . ancho mayo . cilantro

Fennel . arugula leaf lettuce . parmesan cheese
pickled cranberries . roast garlic lime + sage + shallot balm

Chorizo spice tempura fried cauliflower
crumbly pork fused chorizo . honey + cilantro glazed

WAVE TWO choose any two

Dan good peanut curry udon noodles
preserved black bean spiced ground pork . taro frill

Lamb keftedes
cumin + harissa fused greek yoghurt . oven dried cherry toms

Pickled pulled ham hock chilaquiles
corn tortilla . rajas . spiced guajillo chili bless . cilantro crema

WAVE THREE choose any two

General Blackie's chicken
tempura fried leg . kecap manis-ginger sauce . jasmine rice

Braised beef short rib . black silly mop
duck fat mash . sunny side egg . cashew crumble . lime

Asparagus + sundried tomato penne pasta
lemon cream butter sauce

24 hour charcoal brisket of beef
cornbread . toasted fennel sauerkraut . grainy mustard

Dark & stormy Berkshire pork belly
milkcreek farm pea . edamame + roast garlic crash . back forty flower station shave

Miso glazed salmon
wilted spinach + corn + chery tomatoes . crisp fingerling potatoes

WAVE FOUR choose any three

Crushed espresso meringue + banana eton mess
toasted sliced almonds . whipped cream . stewed ginger

Tempura fried baked apple crumble pudding
peanut butter caramel . crushed meringue . berries

Peanut butter dark chocolate fu fu balls
grand marnier + coconut cream corn flake soaker

Butterscotch blow torched brûlée
double blow torched . fresh blueberries

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