



food.ca

FESTIVE MENU GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE



INCLUDED WITH ALL EVENTS

- Ottawa's only room rental free event space.
- Complimentary centerpieces + black spandex chair covers.
- Decorated Christmas trees in all of our event rooms.
- Complimentary parking & WiFi.
- Unlimited non-alcoholic beverages with all Dinners.

Valid from November 22nd, 2019 to January 5th, 2020

WEDDINGS · CATERING · CORPORATE · SOCIAL

2019

613 836.8002 . festive@nextfood.ca

Sixty Four Hundred Hazeldean Road . Stittsville . Ontario . K2S 1S4

^ Enquire as to conditions apply.



EVENT GUIDE

WEDDINGS . CATERING . CORPORATE . SOCIAL
Tel 613.882.4562 . festive@nextfood.ca

It's time to plan your NeXT festive event!!

Here at NeXT our holiday menus are available for Lunch and Dinner.

At NeXT we take care of all the details so that you can enjoy your afternoon or evening festive celebration .

During the month of November to December , We are completely decorated to the Festive nine's and look forward to showing you what a memorable event is all about.

Call us at **613.882.4582** or email us at **festive@nextfood.ca** ask for **Chef Blackie** and let's start planning a unforgettable evening for you and your guests.

FESTIVE HOLIDAYS

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

MID DAY

LUNCH

PLATED 3 or 4 course meal	3
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EVENING

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BARS HOST OR CASH	
WINE BY THE GLASS	20
DRAFT BEER CIDER	
LONG NECK BEER	
HARD STUFF LIQUOR	
REALLY HARD STUFF LIQUOR	
NeXT FESTIVE COCKTAILS	

EXTRA

LINEN PACKAGES	21
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LUNCH PLATED

3 course meal choose from a first , third and fourth courses.

30

4 course meal choose from all

34

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.

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



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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
mesquite 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

Oven roasted hubbard squash + vanilla purée
fried kale . marinated cipollini + shimeji mushroom

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.
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

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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 whipe

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
mesquite 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
corn bread . toasted fennel sauerkraut . grainy mustard

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

PLATED choose 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

BEVERAGES

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LUNCH SHARING

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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 creama

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 almonddds . 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

BEVERAGES

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ALL INCLUSIVE RECEPTIONS

Minimum 25 persons | 5:00 pm to 11:00 pm. Take the easy street in organization, Chef Blackie has designed easy go to complete receptions, which embrace flavor and diversity of the holiday season.

FROSTY

ONE ALCOHOLIC DRINK PER PERSON

white or red wine . beer bottle & draft . cider . liquor with mix (from hard stuff)

+

CHEF BLACKIE'S SIGNATURE BITES page 8

6 pieces per person , based 3 cold & 3 hot

+

PASSED ARTISANAL BOARDS

1 Cold page 8

1 Soup Shooter page 9

2 Hot page 10

+

LIVE ANIMATED CHEF STATIONS page 11

Choose one cold and one hot, manned by a chef, present in your room

+

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

Still water bottled by NeXT

48

NORTH STAR

ONE ALCOHOLIC DRINK PER PERSON

white or red wine . beer . liquor with mix (from hard stuff)

+

CHEF BLACKIE'S SIGNATURE BITES page 8

9 pieces per person, based on 3 cold & 3 hot

+

PASSED ARTISANAL BOARDS

Choose any

2 Cold page 8

1 Soup shooter page 9

3 Hot page 9

2 Sweet page 10

+

LIVE ANIMATED CHEF STATIONS page 11

Choose any 3, manned by a chef, present in your room

+

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

Still water bottled by NeXT

57

STAY UP LATE

Add on to any above reception package

Coffee + Tea

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

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ALL INCLUSIVE RECEPTIONS

Minimum 25 persons

CHEF BLACKIE'S SIGNATURE FESTIVE BITES

Go the smart route, these are my favorites ideal for receptions prior to dinner

6 pieces per person

or

9 pieces per person

12

20

COLD

Cryo watermelon crumbled black olive and hickory smoked feta

Thai spiced pulled red curry chicken bean sprout . cilantro petal . crostini thins

Trout rilette fried caper . chive . toasted rye cruton.

HOT

Egg Jammer MB's X.O. sauce . crisp shallot . scallion frill

Ka pow cauliflower plum vinegar sambal

Crispy chicken skin balsamic honey chipotle glaze

PASSED ARTISANAL BOARDS

Passed by our servers, each of these offerings are one to two bites, that will keep your guests hooked to the flavour and presentation

Kindly disregard pricing if using one of our complete reception packages on page 7

COLD

FROSTY choose 1

NORTH STAR choose 2

P.E.I. oysters dressed up

fresh horseradish . lemon juice . maldon salt

3

Beet + blue

acidulated heirloom beets . crumbled maytag blue cheese . crisp shallot

4

Hickory + juniper cold smoked salmon roll ups

caper remi . pickled curry pearls gems . popcorn seedlings

5

Lobster rolls

Maritime steamed lobster . celery . mayo . panini . pressed hot dog bun

6

Rare red Thai curry striploin

Green mango . napa cabbage slaw . crushed toasted peanut

6

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PASSED ARTISANAL BOARDS CONTINUED

Minimum 25 persons

SOUP SHOOTERS

FROSTY choose 1
NORTH STAR choose 1

Creamed corn + roast garlic confit pulse (4)
fluffed jasmine rice . pulled duck confit

Tom Kha Gai soup (4)
chicken . straw mushroom . spiced cocontractor lime broth

Curried chickpea + coconut soup (4)
cumin frother . turmeric pickled couscous

Wild mushroom + white truffle (4)
XV olive oil swirl . wild mushroom dust

Green pea + pulled ham hock (4)
pecan + pecorino gremolata

Wild leek and fingerling potato soup (4)
Hot smoked salmon rillette . pickled apple . dill whipped ricotta

HOT

FROSTY choose 2
NORTH STAR choose 3

Steamed wasabi infused edamame shu mai (4)
soy - ponzu dipper

The Grinch's Gobbler (4)
turkey leg confit . chunks of dribbly Gouda . caramelized onion stuffing

Fogo Island pink shrimp roll (4)
lemon caper remoulade

The G+G bakey (4)
gnocchi . dirty gouda oven baked

Corn battered dill pickles (4)
corn batter fried pickles . house dill mustard dressing

Prawn pot stickers (4)
black rice vinegar . scallion . cilantro . taro root frill

Tempura fried cheese curds (5)
Sriracha maple lick

Black Angus hamburger sliders (5)
applewood cheddar cheese . bread + butter pickle . white truffle mayo

S.T.S. jalapeño cheddar smokie pogo's (5)
smoked roma tomato ketchup

Crab + corn hush puppy (5)
shredded iceberg . spiced roasted capsicum and achoite lick

Rare tuna sashimi pizza (6)
crisp sushi rice fritter . wasabi crunch . togarashi mayo . daikon pickle

Dark + stormy pork belly steamed buns (6)
cucumber + fennel kimchi



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LIVE ANIMATED STATIONS

Minimum 25 persons . Prepared by a chef live in your event room, dishes are presented on 5 inch plates with appropriate cutlery. Pricing per dish is based on adding on to a your existing reception

FROSTY choose 1 cold & 1 hot
NORTH STAR choose any 3

COLD

Peppery arugula . shaved fennel + parmesan (6)

lime-olive oil balm . honey glazed pecans . crisp fried leeks (6)

Roasted heirloom carrot salad (6)

hummus . pickled grapes . almond granola . brown derby vinaigrette (6)

Harissa spiced cryo cucumber + watermelon (6)

apple wood smoked halloumi crumble . toasted pumpkin seed crackle (6)

Sticky miso maple fried wild pink shrimp (7)

sesame cucumber noodles . melon + avocado crunch (7)

Cryo ginger watermelon . mesquite smoked feta (7)

rocket leaves . pickled turmeric pearl onion gems . citric balm (7)

Grilled fennel + pork rousong (5)

orange + grapefruit freshy . crisp guajillo chili . pomegranate mirror (6)

Romaine lettuce . spiced pecans . steamed fingerling potatoes (6)

double smoked bacon lardon . lemon anchovy tang (6)

Pickled golden beets + chorizo spiced chicharrón (6)

crispy D.S. lardon . pickled asparagus . burrata shred (7)

Fresh ripped mozzarella + heirloom tomato (7)

shaved fennel . torn basil . balsamic tingle . crostini thins (7)

HOT (6)

The Grinch's Gobbler (6)

turkey leg confit . chunks of dribbly Gouda . caramelized onion stuffing (6)

Miso lacquered black cod taco (6)

red cabbage slaw . crispy shallots . ancho mayo . cilantro (6)

Crispy tedak pedas fat udon noodles (6)

spiced ground pork . taro root frill (6)

Red Thai prawn stuffed crimson eggplant (6)

ginger coconut cream . scallion shave . crisp enoki (6)

Mushroom ricotta ravioli (6)

brown butter . moliterno cheese (6)

Beef short rib barbacoa pica pica (7)

charred corn + poblano + hominy estofado . pressed corn tortillas (7)

Venison taco (7)

rajas . cilantro crema . cotija cheese shred (7)

Parmesan gnocchi . duck confit (7)

celery root . crisp onion (7)

Digby sea scallops (8)

cumin chili crisp shallot corn bread . jalapeño + green pea spackle (8)

Grilled black angus striploin (8)

garlic . sage . caper butter slather . duck fat + maldon sea salt Yukon gold mash (8)

Beef shortrib (8)

dark miso butter slather . parsnip caper brown butter mash (8)

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PASSED ARTISANAL BOARDS

SWEET

NORTH STAR choose any 2

Lemon tarte

Crisp shortbread . campfire meringue

5

Apricot rice crispy square tempura fried pudding

honey ice cream

5

Strawberry shortcake coupe

macerated strawberries . malted cream . white chocolate crack

5

Butterscotch blow torched brûlée

double blow torched . fresh blueberries

5

MB's dirty sticky buns

lemon curd stuffed deep fried bimbo buns . cinnamon + sugar dust
Grand Marnier chilli spiced chocolate puddle

5

Ginger crème brûlée

double blow torched . fresh blueberries

5

Lime chewy pavlova

lemon + Thai basil curd . ginger cherry fluid gel

5

Sweet carrot cheesecake

ginger snap crust . carrot citrus salad

5

B.M.M.M.M.

banana caramelized . milk chocolate mousse . toasted mallow

5

Crushed espresso meringue + banana eton mess

toasted sliced almonddds . whipped cream . stewed ginger

5

Saskatoon berry + blackberry clafoutis

salted caramel ice cream

5

Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

5

Chocolate push-over

milk chocolate baked peanut butter ganache . crushed meringue . hot & drunk cherry gush

6

Spiced lemon ricotta cake

Miso caramel . sesame snap tuile

6

Fried graham cracker crusted philly cheese cake pops

blueberry labneh mescal butter

6

Peanut butter dark chocolate fu fu balls

grand marnier + coconut cream corn flake soaker

6



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DINNER PLATED

Pricing is based on the main courses you choose for guests.
Minimum 14 persons | 5:00 pm to 11:00 pm. 4 course plated dinner, choose one dish from each course for your guests, complimentary two choices on the main course.

BREAD served just after the first course

Toasted French baguette
labneh . roast garlic . crisp capers . maldon sea salt

FIRST Choose one for all

Braised fennel + pearl onions . kale toss
roasted capsicum . double smoked bacon . grey owl crumble . caper + sage wipe

Beef shortrib + waterchessnut crisp stacker
snow pea tendrils . pun chun tingle

Hickory smoked confit of duck leg
rocket leaves . morel dust . pickled cranberries

Prawns tempura
edamame + avocado crush . masago kaffir lime balm

Gingersnap crusted golden beets
crispy D.S. lardon . pickled asparagus . highland blue shred

Roasted heirloom carrots + Fogo pink shrimp
charred corn . avocado +cilantro crema . miso mayo

Harissa spiced cryo cucumber + watermelon
apple wood smoked halloumi crumble . toasted pumpkin seed crackle

Sticky miso maple fried wild pink shrimp
sesame cucumber noodles . melon + avocado crunch

Wild leek and fingerling potato soup
Hot smoked salmon rilette . pickled apple . dill whipped ricotta

Grilled fennel + pork rousong
orange + grapefruit freshy . crisp guajillo chili . pomegranate mirror

Roasted heirloom carrot salad
hummus . pickled grapes . almond granola . brown derby vinaigrette

Peppery arugula . shaved fennel + parmesan
lime-olive oil balm . honey glazed pecans . crisp fried leeks

Pickled golden beets + chorizo spiced chicharrón
crispy D.S. lardon . pickled asparagus . burrata shred

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

Fresh ripped mozzarella + heirloom tomato
shaved fennel . torn basil . balsamic tingle . crostini thins

Romaine lettuce . spiced pecans . steamed fingerling potatoes
double smoked bacon lardon . lemon anchovy tang

Avonlea clothbound cheddar shred + crisp fried kale
oven dried tomatoes . pickled pearl onion . dirty remy

Hot smoked trout + chili gouda brûlée
rocket leaves . crispy shallots . pickled scapes

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DINNER PLATED CONTINUED

SECOND Choose one for all .

Miso lacquered black cod taco

red cabbage slaw . crispy shallots . ancho mayo . cilantro

Creamed corn + roast garlic confit pulse

fluffed jasmine rice . pulled duck confit

Tom kha gai

chicken . straw mushroom . spiced coconut-kaffir lime broth

Field mushroom + lemon pulse

jasmine rice . black trumpet mushroom cap

Roasted cauliflower + cheddar dill soup

brioche croutons . black butter + caper shot

Red Thai prawn stuffed crimson eggplant

ginger coconut cream . scallion shave . crisp enoki

Hog + bean pulse

white cannellini bean + crispy pulled ham hock . crisp kale . garlic confit

Crisp + runny Zihua tostada

chrisoza + potato hash . poached hens egg . avocado+ ginger crema

Wild boar fried rice

green pea . crispy tofu . egg . shallot . scallion frill

Get your goat curry

Jerusalem couscous . crimson eggplant . malabar coconut elixir

Curried chickpea + coconut soup

cumin frother . turmeric pickled couscous

Mushroom ricotta ravioli

brown butter . moliterno cheese

Charcoal grilled halloumi

pickled red onion and roasted asparagus bread salad

Crispy "son in law" egg

Sticky pork belly rice . preserved black bean runny

Venison taco

rajas . cilantro crema . cotija cheese shred

Dark miso gingered egg custard

crab + charred corn . black bean . crisp chilli + garlic lick

Crispy tedak pedas fat udon noodles

spiced ground pork . taro root frill

Ham sui gok

candied pork belly . gochugaru spiced fogo island shrimp + jimica + peanut slaw

Ricotta + green pea + roast garlic ravioli

brown butter poached . confit salsify . demi-dasie

Parmesan gnocchi . duck confit

celery root . crisp onion

Beef shortrib barbacoa pica pica

charred corn + poblano + hominy estofado . pressed corn tortillas

Linguine

pulled duck confit . grey owl cafe au lait . torn basil



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DINNER PLATED CONTINUED

THIRD | MAIN COURSE

Up to two choices on the main course, exclusive of allergies. Your guest choices are required 5 business days prior. Require a third choice add \$2 per guest, pre ordered.

Oven roasted hubbard squash + vanilla purée (49)
fried kale . marinated cipollini + shimeji mushroom

Hickory smoked turkey breast + confit of leg (53)
sage + garlic confit stuffing . pan reduction . anise cranberry compote

Espresso marinated flank steak (53)
red wine braised cippolini . creamy polenta + toasted pepitas

Gingersnap crusted shoulder of lamb (53)
Israeli couscous . double potato fry + eggplant . cherry twang

Crispy dry chorizo spice crusted pork belly (53)
smoked cauliflower purée . flashed mushrooms . pork jus

Forty day dry aged striploin of beef (54)
beluga lentil risotto . pecorino + white truffle velvet

Lemon garlic roasted brick chicken (54)
Cheezy corn + sage polenta + mushroom panzanella toss

Braised beef short rib (54)
matzo balls . caper raisin tang . scallion frill . fortified chicken redux

Maple pecan crusted marinated chicken (54)
tomato ramp relish + pickled lemon fennel buttered asparagus

Albacore tuna (56)
warm vegetable caponata . saffron chili pepper mayonnaise

Porcini crusted 7oz fatty cap rib eye (56)
duck fat caper crusted Yukon mash . demi-daise

Fennel + pistachio crusted lamb shank (57)
saffron squash . turmeric carrots . ginger + Brussel sprout confetti

Pan crisp Atlantic cod (57)
confit of leek . white bean + fennel sausage cassoulet

Chicken fried fillet of ling cod (57)
country ham emulsion . charred romaine . tomato relish

Panned lake trout . sweet potato polenta (57)
braised kale greens . pecan brown butter

Cider cured roast magret duck leg (58)
Brussel sprout + cranberry + almond toss . butternut squash gnocchi

Sous vide of Fogo Island cod . almondd poached celeriac (60)
brown butter dressed greens + bacon lardon

Buttered skillet sea scallops (60)
cauliflower . caper . D.S.bacon . pecan . green pea crash

Bacon wrapped duck breast (62)
confit shallots . cherry+ red wine . sorrel + red beets

Pan seared Sterling beef tenderloin (66)
beef marrow+horseradish reduction . crushed fingerling potatoes + heirloom carrots

FESTIVE HOLIDAYS

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EVENT GUIDE

DINNER PLATED CONTINUED

FOURTH Choose one for all.

Lemon tarte

crisp shortbread . campfire meringue

Apricot rice crispy square tempura fried pudding

honey ice cream

Strawberry shortcake coupe

macerated strawberries . malted cream . white chocolate crack

MB's dirty sticky buns

lemon curd stuffed deep fried bimbo buns . cinnamon + sugar dust
Grand Marnier chilli spiced chocolate puddle

Lime chewy pavlova

lemon + Thai basil curd . ginger cherry fluid gel

Sweet carrot cheesecake

ginger snap crust . carrot citrus salad

Chocolate push-over

milk chocolate baked peanut butter ganache . crushed meringue . hot & drunk cherry gush

Spiced lemon ricotta cake

Miso caramel . sesame snap tuile

Saskatoon berry + blackberry clafoutis

salted caramel ice cream

Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

Ginger crème brûlée

double blow torched . fresh blueberries

B.M.M.M.

banana caramelized . milk chocolate mousse . toasted mallow . berries

Crushed espresso meringue + banana eton mess

toasted sliced almonds . whipped cream . stewed ginger

Fried graham cracker crusted Philly cheese cake pops

blueberry labneh mescal butter

Peanut butter dark chocolate fu fu balls

grand marnier + coconut cream corn flake soaker

Butterscotch blow torched brûlée

double blow torched . fresh blueberries

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

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



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DINNER PLATE & SHARE

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Minimum 14 persons | 5:00 pm to 11:00 pm. Exclusively NeXT four courses alternating from plated to sharing

PLATED choose one for all.

Cos lettuce + crisp pork belly

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

Fennel . red leaf lettuce . Sriracha quickle spiced cantaloupe

apple cider vinegar + palm sugar balm

Peppery arugula . shaved fennel + Parmesan

lime-olive oil balm . honey glazed pecans . crisp fried leeks

McIntosh apple + crisp kale

5 year old cheddar shred . sticky maple pecans . dirty remi

Cryo ginger watermelon . mesquite smoked feta

rocket leaves . pickled turmeric pearl onion gems . citric balm

Crispy aromatic green papaya

fried vermicelli . spiced citric - soy soaker . peanut crumble

Fresh mozzarella + heirloom tomato

shaved fennel . torn basil . balsamic tingle . crostini thins

SHARE choose any two

Prawn + water chestnut pot stickers

pun chun + hoisin . pickled goji berries . cilantro

Knife chopped ribeye tartare

triple crunch mustard . shallot . chive . lime . caper. crostini thins

Lime + cumin kissed humboldt squid

crimson eggplant + raw onion crash . one eye'd lick

Roasted field mushrooms on toast

toasty shallot buttered baguette . pork crackling . crushed cashew

Ka-pow cauliflower

cashew . sweet soy + plum vinegar sambal . edamame wipe

Green pea + edamame filled ravioli

sage infused lemon + black butter pan fried . crispy leek

St-Albert tempura cheese curds

Sriracha maple lick

Curried chickpea + coconut soup

cilantro jalapeño cream . scallion frill

Tom kha gai soup

cilantro . straw mushroom . spicy coconut-red curry broth

Green pea + pulled ham hock

XV olive oil swirl . pecan + pecorino gremolata

Black duck dream

pulled duck confit . feta . kalamata olives

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EVENT GUIDE

DINNER PLATE & SHARE CONTINUED

SHARE choose any two

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

Crisp shallot + cashew crusted pork ribs
mesquite 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
corn bread . toasted fennel sauerkraut . grainy mustard

Shank the lamb
applewood cheddar mash . blackberry-ginger-gastrique

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

Fogo island gochugaru spiced crisp cod
jasmine rice . green tomato + capsicum chow chow . lime balm

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

Crisp sea scallops . cilantro jalapeño wipe
hominy + goat cheese + D.S. bacon cassoulet . eggplant ash

200 gram fatty cap grilled rib eye
crisp fingerling potatoes . mushroom flash . béarnaise sauce

PLATED choose any one, want more choice at \$2 per additional choice, pre ordered.

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

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

BREAD served just after the first course

Toasted French baguette
labneh . roast garlic . crisp capers . maldon sea salt

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

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DINNER SHARING

Minimum 20 persons | 5:00 pm to 11:00 pm. Uniquely NeXT and a engaging way to dine, we present 8 savory courses shared 4 amongst guests, capped off with our sweet board.

Have guests with allergies? don't fret we will take care of them at no extra cost.

WAVE ONE

Cos lettuce + crisp pork belly

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

+

Red Thai prawn stuffed crimson eggplant

ginger coconut cream · scallion shave · crisp enoki

WAVE TWO

Lamb keftedes

cumin + harissa fused greek yoghurt · oven dried cherry toms

+

Chorizo spice tempura fried cauliflower

crumbly pork fused chorizo · honey + cilantro glazed

WAVE THREE

White truffle + mushroom + smoke feta pulse

1000 sheet floater · eggplant ash

WAVE FOUR

Porcini crusted fatty cap rib eye

duck fat caper crusted Yukon mash · demi-daise

+

Fogo island gochugaru spiced crisp cod

jasmine rice · green tomato + capsicum chow chow · lime balm

+

General Blackie's chicken

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

WAVE FIVE | SWEET SHARING BOARD

Tempura fried baked apple crumble pudding

peanut butter caramel · crushed meringue · berries

+

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

UNLIMITED NON-ALCOHOLIC BEVERAGES[^]

Juices apple · orange · pineapple · cranberry

Carbonated coke · diet coke · soda · ginger ale · sprite · ice tea™

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WINE BY THE BOTTLE

^ following wines are served at our bars.

WHITE

- 18 Pinot Grigio . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^ (39)
- 17 Sauv Blanc . Pelee Island Winery . Ontario ^ (39)
- 17 Riesling . Redstone . Niagara . Ontario (46)
- 17 Viognier . Les Jamelles . Pays d'Oc . France (56)
- 17 Chardonnay . Solid Ground . California . USA (62)

RED

- 18 Cabernet - Merlot . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^ (39)
- 17 Malbec . Argento . Mendoza . Argentina ^ (39)
- 15 Cabernet Sauvignon . Reserva Argento . Mendoza . Argentina (48)
- 16 Tempranillo . Torre De Barreda . La Mancha . Spain (55)
- 17 Pinot noir . Humberto Canale . Patagonia . Argentina (60)
- 17 Syrah Blend . El Petit Bonhomme . Spain (61)
- 17 Valpolicella . DOC . Alfa Zeta . Veneto . Italy (62)

ROSÉ

- 13 Cabernet Franc Rose . Pelee Island Winery . Ontario (39)

BUBBLES

- NV Prosecco . Serenissima . Vinicola Tombacco . Italy (55)

NON ALCOHOLIC CARBONATED

- Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea . Soda (4)

- Limonata . Ginger beer (5)

JUICE & WATER

- Apple . Orange . Pineapple . Cranberry . Tomato (5)

- Sparkling San Pellegrino 750ml (8)



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HOST OR CASH BAR

WHITE WINE BY THE GLASS 5oz 10

- 18 Pinot Grigio . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^
- 17 Sauv Blanc . Pelee Island Winery . Ontario ^

RED WINE BY THE GLASS 5oz 10

- 18 Cabernet - Merlot . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^
- 18 Malbec . Argento . Mendoza . Argentina ^

DRAFT BEER 16oz 10

- Lager . Heller Highwater . Kichesippi . Ottawa Ontario
- Cream Ale . A. B. C. Ashton . Ontario
- Pale Ale . Bangkok Crosswalk . Overflow Brewing . Ottawa . Ontario

DRAFT CIDER 16oz 10

- Rood Apples . Creek Side Winery . Jordan Station . Ontario

BEER LONG NECK

- Canadian . Alexander Keith's . Moosehead Larger . Coors light 7
- Global . Corona . Guinness . Stella Artois . . Tsingtao . Peroni 8

HARD STUFF . your choice of mix 10

- | | |
|---------------|-------------------------|
| Bourbon | Maker's Mark |
| Gin | Sapphire |
| Irish Whiskey | Jameson |
| Rum White | Havana Club |
| Rum Dark | Gosling's Black Seal |
| Rye | Canadian Club |
| Scotch | Johnnie Walker Red |
| Tequila | Sauza Hornitos Reposado |
| Vodka | Top Shelf |

REALLY HARD STUFF . your choice of mix , pre-book with your bar 12

- | | |
|---------------|---------------------------------|
| Bourbon | Woodford Reserve |
| Gin | Saffire East |
| Irish Whiskey | Bushmills Original |
| Rum | El Dorado |
| Rye | Gibson Silver |
| Scotch | Chivas Regal 12 Year Old Scotch |
| Tequila | Tromba Blanco |
| Vodka | Grey Goose |

FESTIVE COCKTAILS pre-booked + combine with your bar 13

- Santa's Socks Bushmills . Grand Marnier . Egg nog . Limonata . ice
- St. Nick's Nickers Baileys . Gibson Silver + El Dorado . Ginger ale . mint
- Grinch's Kiss Saffire East gin . macerated strawberries . fresh mint . lime . ice
- Rudolph's Bash Makers Mark . limonata . cryo rhubarb + bitters . lime . egg white frother

SHOTS 1.5 oz, pre-book + combine with your bar 8

- Face plant . Tequila Sauza Hornitos . Framboise liqueur . St. Germain liqueur
- Chef Noire . Jägermeister . Tequila Sauza Hornitos . Thai Red Curry

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EVENT GUIDE

LINEN PACKAGES

Minimum 12 persons

Enhance your NeXT event with these unique decorating packages, extremely affordable and takes your event to the NEXT level. All inventory is on site to choose from samples in our meeting + event office.

STUNNING

Spandex chair covers black or white

Couture tablecloth 120" floor length custom 12 styles to choose

Contemporary pedestal vase centerpiece with flower

Tea light candles 3 per table

10 Led ambient up lights customize colour to enhance the look of your room

17

ROOM ENHANCEMENTS

Take your event to the NeXT level with these custom kits.

SHEER WHITE BACK DROPS

floor to ceiling double curtains with soft pulls backs

12 feet wide floor to ceiling height, back lit with two soft white lights

300

LOUNGE FURNITURE

two contemporary couches + carpet + two coffee tables

250

FOUR PILLARS

two different lengths, available in white

250

STAGES | RISERS

ideal for presentations or head tables 1 foot high.

sold in 8 feet x 5 feet units (Ideal for 3 guests seated for dinner)

175

DJ & MEDIA SERVICES

Let NeXT look after your audio and visual needs for your special day. We will handle all coordination with one of Ottawa's most respected and professional D.J. services.

DANCE UNTIL YOU DROP

7 hours of live manned D.J. services

sound system

wireless microphone

2 lights for the dance floor

995

PHOTO BOOTH PACKAGE

3 hours with printing on site along with hostess

receive copy of all pictures on disk

995

AUDIO STATION

2 x 500 watt speakers + amplifier with audio in + wired microphone

200