



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

Valid from November 22<sup>nd</sup> to December 21<sup>st</sup> ,2019

**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
PLATE & SHARE	5
SHARING LUNCH	6

### EVENING

#### ALL INCLUSIVE RECEPTIONS

"FROSTY" + "NORTH STAR"	7
CHEF BLACKIE'S FESTIVE BITES	8
PASSED ARTISANAL BOARDS	
COLD	8
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HOT	9
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#### DINNER

PLATED	12
PLATE + SHARE	16
SHARING	18

### BEVERAGE

WINE BY THE BOTTLE	19
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
ROOM ENHANCEMENTS	
DJ & MEDIA SERVICES	

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EVENT GUIDE

## LUNCH PLATED

**3 course meal** choose from, first, third & fourth

31

**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.M.**  
banana caramelized . milk chocolate mousse . toasted mallow

**Fried graham cracker crusted Philly cheese cake pops**  
blueberry labneh mescal butter

## 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

FESTIVE HOLIDAYS

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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

## 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™

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**Still water** bottled by NeXT

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

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## LUNCH SHARING

35

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

## 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™

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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™

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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** (0)  
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

**Tempura fried cheese curds** (4)  
Sriracha maple lick

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

**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

**Roasted heirloom carrot salad** (6)

hummus . pickled grapes . almond granola . brown derby vinaigrette

**Harissa spiced cryo cucumber + watermelon** (6)

apple wood smoked halloumi crumble . toasted pumpkin seed crackle

**Sticky miso maple fried wild pink shrimp** (6)

sesame cucumber noodles . melon + avocado crunch

**Cryo ginger watermelon . mesquite smoked feta** (6)

rocket leaves . pickled turmeric pearl onion gems . citric balm

**Grilled fennel + pork rousong** (7)

orange + grapefruit freshy . crisp guajillo chili . pomegranate mirror

**Romaine lettuce . spiced pecans . steamed fingerling potatoes** (7)

double smoked bacon lardon . lemon anchovy tang

**Pickled golden beets + chorizo spiced chicharrón** (7)

crispy D.S. lardon . pickled asparagus . burrata shred

**Fresh ripped mozzarella + heirloom tomato** (7)

shaved fennel . torn basil . balsamic tingle . crostini thins

### HOT

**The Grinch's Gobbler** (5)

turkey leg confit . chunks of dribbly Gouda . caramelized onion stuffing

**Miso lacquered black cod taco** (6)

red cabbage slaw . crispy shallots . ancho mayo . cilantro

**Crispy tedak pedas fat udon noodles** (6)

spiced ground pork . taro root frill

**Red Thai prawn stuffed crimson eggplant** (6)

ginger coconut cream . scallion shave . crisp enoki

**Mushroom ricotta ravioli** (6)

brown butter . moliterno cheese

**Beef short rib barbacoa pica pica** (7)

charred corn + poblano + hominy estofado . pressed corn tortillas

**Venison taco** (7)

rajas . cilantro crema . cotija cheese shred

**Parmesan gnocchi . duck confit** (7)

celery root . crisp onion

**Digby sea scallops** (8)

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

**Grilled black angus striploin** (8)

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

**Beef shortrib** (8)

dark miso butter slather . parsnip caper brown butter mash

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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



# EVENT GUIDE

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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 + waterchestnut 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



# EVENT GUIDE

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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



# EVENT GUIDE

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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™

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

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**Still water** bottled by NeXT



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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<sup>^</sup>

**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™

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EVENT GUIDE

## 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
16 Riesling . Redstone . Niagara . Ontario	46
16 Viognier . Les Jamelles . Pays d'Oc . France	56
16 Chardonnay . Solid Ground . California . USA	62

### RED

18 Cabernet - Merlot . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^	39
18 Malbec . Argento . Mendoza . Argentina ^	39
14 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 Monastrell + Garnacha + Syrah . El Petit Bonhomme . Spain	61
17 Valpolicella . DOC . Alfa Zeta . Veneto . Italy	62

### ROSÉ

Cave Spring . Niagara Penninsula . Ontario	39
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### BUBBLES

NV Prosecco . Serenissima . Vinicola Tombacco . Italy	55
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### NON ALCOHOLIC CARBONATED

Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea . Soda	4
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Limonata . Ginger beer	5
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### JUICE & WATER

Apple . Orange . Pineapple . Cranberry . Tomato	5
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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** (7)

Canadian . Alexander Keith's . Molson Canadian . Coors light  
Global . Corona . Guinness . Stella Artois (8)

**HARD STUFF** 1.5 oz Incudes mix included with all bars (10)

Bourbon	Maker's Mark
Gin	Beefeater
Irish Whiskey	Jameson
Rum	Gosling's Black Seal
Rye	Canadian Club
Scotch	Johnnie Walker Red
Vodka	Stolichnaya vodka
Tequila	Sauza Hornitos Reposado

**REALLY HARD STUFF** 2 oz incudes mix, pre-book + combine 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
Vodka	Grey Goose
Tequila	Tromba Blanco

**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

17

Spandex chair covers black, white or ivory

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

## ROOM ENHANCEMENTS

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

## SHEER WHITE BACK DROPS

300

floor to ceiling double curtains with soft pulls backs

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

## LOUNGE FURNITURE

250

two contemporary couches + carpet + two coffee tables

## FOUR PILLARS

250

two different lengths, available in white

## STAGES | RISERS

175

ideal for presentations or head tables 1 foot high.

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

## 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

995

7 hours of live manned D.J. services

sound system

wireless microphone

2 lights for the dance floor

## PHOTO BOOTH PACKAGE

995

3 hours with printing on site along with hostess

receive copy of all pictures on disk

## MEDIA STATION

200

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