

A top-down photograph of several bruschettas on a rustic wooden cutting board. Each bruschetta consists of a slice of toasted bread topped with a thick layer of white cream cheese, followed by a generous pile of diced red cherry tomatoes and fresh green basil leaves. A small sprig of basil lies on the board between two bruschettas. In the upper left corner, a lemon wedge is visible. In the upper right, a glass of yellow liquid and a silver spoon are partially shown. A large, semi-transparent white circle with a thin black border is centered over the image, containing the text.

CARVED + CRAFTED *catering*

Indigenous Catering
2025 - 2026

Indigenous-inspired breakfast

Buffet breakfasts available for groups of 12 or more guests. All breakfasts include freshly brewed Birch Bark coffee, orange pekoe and herbal tea and **water**. All items are priced per person.



Hot House Smoked Salmon & Avocado Toast

18.00

Artisan Bread, Cage-Free Eggs, Fresh Avocado, Red Onion & Crispy Capers.



Indigenous-Inspired Eggs Benedict

20.00

Cage-Free Poached Eggs served over Bannock, topped with Sumac Infused Hollandaise Sauce, with Three Sisters Hash.



Sweet Bannock

8.00

Fresh Fry Bread, topped with blueberry-infused maple syrup.





Indigenous-inspired entrées

Buffet style lunch & dinner options are available for groups of 12 or more guests. Entrées are served with choice of locally-sourced baby green salad or locally-inspired soup of the day & dessert. All items are priced per person.

Slow Braised Cottage Pie Local Ontario Beef, "Fresh Choice" Locally Sourced Vegetables & VQA Red Wine-Infused Demi-Glace.	24.00
Three Sisters Bison Chili A Blend of Ground Bison and Beef, in a Cumin-Scented Tomato Broth with Roasted Corn, Squash and Beans.	25.00
Pickerel and Wild Rice Cakes Ontario-Caught Pickerel and Wild Rice, Served with Tomato & Blueberry Sauce on a bed of Locally-Sourced Baby Greens.	32.00
Turtle Island Tacos Fresh Fry Bread, topped with Three Sisters Bison Chili, Shredded Lettuce, Tomatoes, Ontario Cheddar Cheese & Sour Cream.	28.00

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Dessert

Dessert options are available for groups of 12 or more guests. All items are priced per person.

Bannock Bites

Fresh Fry Bread dipped in Cinnamon & Sugar.

8.00

Blueberry Grunt

Wild Blueberries & Freshly Baked Crumbly Biscuits, Topped with Whipped Cream.

8.00

Cranberry-Infused Scone Pudding

Scone & Rich Vanilla Custard, Served with Roasted Pecan & Cranberry Rum Sauce.

8.00





Tribute to Indigenous culture

Buffet style lunch & dinner options are available for groups of 12 or more guests. All items are priced per person.

Venison & Root Vegetable Stew

Venison, Cubed Roasted Root Vegetables, Assortment of Wild Mushrooms & Leeks and bannock

28.00

Metis Boulettes Soup

Locally-Sourced Bison and "Fresh Choice" Locally Sourced Vegetables, served with Warmed Bannock.

12.00

Local Beer-Battered Georgian Bay Whitefish

Locally-Caught Whitefish, Hand-Dipped in Barnstormer Brewing Beer Batter, served with Fresh Cut Fries, with lemon and tartar sauce.

28.00

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