



Outside Catering packages

No matter where you plan on hosting your event in the Ottawa region, be it a dinner for 12 or a reception for 400, we are your first stop when it comes to attention to detail and creative original cuisine. Our catering menus are based on what we serve right here at NEXT. You can build your event based on our packages or meet directly with us. Our prices are the same as when you host your event here at NEXT with the expectation of labor and hollowware and linen charges. Our menus are designed by Chef Blackie an offer not only a level of creativity but amazing value.

We pride ourselves in full service catering! What does that mean? We take care of everything that you might need. If you are planning your next office party be it festive or for someone's retirement we have some amazing packages that will suit any budget.

Just a few of the outside events we cater to..

Weddings	Receptions
Corporate events	Company festive parties (at your location)
Birthdays	Bar & Bat Mitzvah
Corporate Launch events	Charitable events
Box lunches to go	Baby Showers
Anniversaries	Retirement parties
Airlines	Galas

If your event is not listed here, We would be more than happy to speak to you because at NEXT you are our next event.

All outside catered events include the following:

- On site inspection of your location ie: house, business, to ensure that the requirements are recorded and detailed.
- Dedicated event planner to ensure all your details are looked after from the very first moment we meet
- Professional fully smart serve trained, uniformed staff both front and the back of the house.



Outside Catering packages

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Outside Catering packages

BRUNCH IT! • 50 people & up

START

Spinach • iceberg • pecan crumble • dill house spun ranch dressing
Capicola • crunchy pickles • ripped baguette • stewed tomatoes • cornichons
roasted peppers
Albacore tuna, lemongrass, onion and coriander relish
Jasmine rice • toasted almonds • sultanas • sherry • mustard vinaigrette
Thai red curry striploin salad • napa cabbage • straw mushroom • crushed peanut
Pelican grill sliced smoked salmon, acidulated cranberries • fennel slaw • wild rice pop-corn
Mini bocconcini pearls • cucumber • sundried tomato • torn basil • cold pressed olive oil
Maki: cucumber • daikon • tuna • prawn • wasabi + soya + pickled ginger

CONTINUE

Scrambled eggs
Johnny hot cakes • Ontario maple syrup
General Blackie's chicken
Crispy vegetable pot stickers • Chinese black vinegar • Sarachia sauce
Braised pork ribs • apple celery chutney
Red skin potato crush • maple onions • fine herbs
Baked squash • olive oil • lemon • brown sugar panko rub
Pork links or maple bacon • baked molasses beans
Black bean • feta • sage soup
French baguette • sweet cold butter with kosher sea salt

END

Chocolate + vanilla mini crème brûlée
Trifle • berries • whipped cream
Two melon + pineapple toss
Miniature select apple trellis • croissants • cinnamon spirals • two pieces per guest
Cheese slate: soft + bloomy rind + firm + veined | apple + apricots • wasa crackers
toasted olive oil baguette thins
Orange • apple • cranberry juices
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar



Outside Catering packages

PLATED LUNCH • Minimum 15 persons

Choose one from each course • need to add a choice add \$2 per person per course

APPETIZER

Peruvian eggplant • roast garlic confit + toasted ficelle • rocket leaves citric chive emulsion
or
Tataki of ribeye • celery root pecan toss • pickled radishes grained mustard tonic
or
Pulled chicken confit • fried leek • tender baby spinach • acidulated blueberry and ginger dressing
or
Cauliflower and Balderson cheddar cheese soup • bacon + vermicelli crumble
or
Blow torched salmon • bitter greens • crispy fried root vegetables • miso sesame splash
or
Pickled roasted beet salad • baked baguette plank • pumpkin seed gremolata • crumbled feta

MAIN COURSE

Brown butter fried salmon • cauliflower pulsevcaper almond citric sauce
or
Boneless crispy hens leg • barley fennel risotto • balsamic + garlic confit reduction
or
Pulled pork and loin • apple raisin Yukon mash • oven roasted shallot • apple cider paint
or
Flank of Black Angus beef • Parmesan • leek bread pudding
or
Pad Thai noodle • scallion • crushed peanut • shrimp chip • lime cheek • crispy shrimp chip
or
Roast striploin of beef • savory bread and butter pudding • green olive - tomato pistou

SWEET

Tahitian crème brûlée • blackberry and ginger tonic
or
Brown sugar and raisin brioche pudding
or
Basil infused three berries • melons + blueberry tea rain • biscotti
or
Bittersweet milk chocolate molten core • gingersnap crumble • crème anglaise

BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Still in-house NEXT bottled water

\$26.50 per person



Outside Catering packages

WORKING LUNCHES • Minimum 15 persons

Need a vegetarian substitute refer to page 17

STARVING

COLD

Carrot, napa cabbage slaw • crushed peanut • miso mustard marinade
Romaine • Gilroy garlic dressing • Parmesan grated • olive oil garlic - anchovy dressing
Grilled seasonal vegetables • balsamic + VX olive oil dressing • kosher sea salt
Orzo pasta • flaked Albacore tuna • cucumber + fennel salad

SOUP

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

SANDWICHES

Roast beef • Horseradish cabbage and mushroom slaw
Virginia ham shaved • caramelized pineapple • oven dried cherry
Charred bell pepper • chickpea hash • basil pesto
Prepared on white and whole-wheat rolls, all sandwiches are assembled with lettuce, tomato, and Thai mayo

SWEET

Peanut butter + oatmeal cookies
Assorted mini doughnuts
Whole fruit to include apples, oranges, pears and bananas

BEVERAGES

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar +
Still in-house NEXT bottled water

\$27 per person

PRESSED

COLD

Three leaves • six vegetables • two dressings • one vinaigrette
Glass noodle salad • rare pepper crusted beef • green peppercorn mayo
Tomato • cucumber • pumpkin seed gremolata • dill yogurt dressing
Duck confit • napa cabbage • wild rice popcorn • maple rosemary vinaigrette

SOUP

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

HOT CHEESE

Mushroom + goat cheese • torn basil leaves
Buffalo cheese • roasted tomato • fresh thyme
Gruyere + caramelized onion
Provolone • oven dried black olive • fried eggplant
Prepared on artisanal pullmans brioche • Première Moisson country style loaf,
loaded with sweet butter and pressed on the Panini grill

SWEET

Cantaloupe • lychee • strawberries + Thai basil
Whole fruit: apples • oranges • bananas
Dark chocolate brownies

COFFEE WATER

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Still in-house NEXT bottled water

\$28.00 per person



Outside Catering packages

HOT LUNCH BUFFETS • Minimum 25 persons

DETERMINED

COLD

Red leaf . spinach lettuce . French baguette croutons . buttermilk and dill dressing shallot citric lemon balm

Watermelon . ricotta salata . black olive . oregano dressing

Acidulated cucumbers . carrots . celery . kosher sea salt

Trout rillettes . French baguette crisps

LIQUID

Always vegetarian . French baguette . sweet cold butter with kosher sea salt

HOT

Apple + pearl onion sage beef stew

Foil baked Atlantic salmon . lemon dill shallot brined

Whole roasted maple chicken cut into ten pieces

Corn . heirloom carrots . sugar snap peas

Duck fat infused mashed Yukon potatoes

SWEET

In season fruit salad + berries . chamomile sweetened tea splash

Assorted house baked cookies . pecan brittle . chocolate bark + dried cranberries + nut crumble

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Still in-house NEXT bottled water

\$29 per person

PERFECT

COLD

Arugula lettuce + dill . cucumber shave . lemon- extra virgin olive oil dressing

Warm chargrilled cauliflower . roasted red pepper . crumbly albacore tuna . pecan crumble

Toasted barley . sundried tomatoes . crumbled feta . artichoke and basil vinaigrette

LIQUID

Always vegetarian . French baguette . sweet cold butter with kosher sea salt

HOT

General Blackie's chicken

Steamed BBQ pork buns

Steamed jasmine rice

Sweet and sour Indonesian crispy cod

Seasonal vegetable stirfry . water chestnuts . baby corn . bok choy

SWEET

English trifle

Warmed rice pudding with cinnamon . raisins and brown sugar

Sliced fresh fruit . chamomile infused sweet syrup

Assorted house baked cookies . pecan brittle . chocolate bark + dried cranberries + nut crumble

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Still in-house NEXT bottled water

\$31.00 per person



Outside Catering packages

LUNCH "TOTE" TO GO • Minimum 20 persons (Take out only)

QUICK AND FAST

SANDWICHES

Prepared on artisanal rolls 2 per tote.

Murgh tikka chicken . fennel, onion mint slaw

Honey basted bacon . tomato . shredded lettuce

Pulled pork . apple and celeriac slaw . toasted pumpkin seed . BBQ mayo

Crispy tofu . hoisin and chilli rub . glass noodle . cilantro

SIDES

Rocket leaves . candied pecans . sundried cherries . buttermilk ranch dressing

Penne pasta . charred carrot . sundried tomatoes . pesto + sour cream dressing

Feta . cucumber . black olive . shredded lettuce . oregano + olive oil splash

Julienne asian vegetable salad . crispy vermicelli . hoisin- soy paint

NIBBLES AND DRINKS

Miss Vickie's potato chips

Granola bar + apple

Bottled water, 350 ml

\$15 per person

OUT OF THE BOX

SANDWICHES

Prepared on artisanal ciabatta unless stated.

Chicken . spiced panko crust . herbaceous-honey sticky . crisp lettuce and mushroom shave

Smoked trout rillettes . fennel-apple . toasted macadamia crumble

Chickpea fritter . flat bread roll up . labneh spread . parsley and tomato chop

SIDES

Chilled Thai noodle salad . chopped peanut . pulled chicken . lime cheek

Gramigna Pasta . hot flaked salmon . roasted red pepper . pesto pine nut dressing

Yukon potato crash . grained mustard . double smoked bacon . fried caper . whole shallot confit

Roast aromatic vegetable salad . preserved lemon vinaigrette

NIBBLES AND DRINKS

White chocolate trifle . seasonal berries . malted crumble

Strawberries . mascarpone . ginger snap crumble

Three melon . toasted honey granola

Bottled water, 350 ml

\$18 per person

Note: Sandwiches will be identified on the boxes salads are randomly packed, one sandwich pack along with one side. Consumption is based on a first-come, first-serve.



Outside Catering packages

RECEPTION

CIRCULATED CANAPÉS

Can't decide, leave it up to Chef Blackie to choose his favorites

COLD

These "crispy tasty bits" are all served on toasted olive oil ace baguette thins
Shiitake mushroom duxelle · goat cheese · sunflower seed
Pulled ancho chicken · oven dried tomato · salted radish thin · cilantro petal
Flaked hot smoked salmon · fried caper · fennel and dry cherry crash

HOT

Potato Latka · Dijon egg salad + pulled duck confit
Green pea + basil tartlet
Vegetarian spring roll · spiced Thai nam phrik sauce
Blow torched Artisanal cheese brûlée

\$13 per person (5 pieces per person) one-hour reception prior to dinner

\$25 per person (10 pieces per person) two-hour reception

Design. It. Yourself. CANAPÉS

(minimum order, 6 dozen and 3 dozen per type)

COLD

Blow torched Salmon · fennel and mustard seed jam
Blackie's steak tartare · grained mustard · shallot · chive · lime juice
Cryo watermelon · black olive · ricotta salata
Smoked salmon · rocket leaf rolls · white onion and ginger relish
Seared rare striploin · truffle mayo · Garlic confit
Elk ranch fritters · Black olive crust
Goat cheese cornets · crisp spicy panko top

\$31 per dozen

These "crispy tasty bits" are all served on toasted olive oil ace baguette thins
Shiitake mushroom duxelle · goat cheese · sunflower seed & ancho mole
Pulled ancho chicken · oven dried tomato · salted radish thin · cilantro petal
Flaked hot smoked salmon · fried caper · fennel + dry cherry relish

\$31 per dozen

HOT

Blow torched Artisanal cheese brûlée
Potato latka · Dijon egg salad + pulled duck confit
Smoked bacon · green pea tartlette
Vegetarian spring roll · spiced Thai nam phrik sauce
Water chestnut + eggplant crispy wonton · bright sauce
Vegetarian spring rolls · sweet chili galangal dipper
Applewood cheddar cheese + ham on brioche melter · Dijon sting
Asparagus mouth crispy · ice chest pickle mayo crunch
Pea and potato samosas · Persian cumin cucumber dipper
Stuffed hoisin pork crown tofu crispy · chili clear sauce
Prawn · sweet & sticky popcorn dusted
Crab and corn steamer rolls

\$32 per dozen



Outside Catering packages

Design. It. Yourself. **SMALL PLATES**

All pricing is based on 25 people

COLD

RAW

Beef carpaccio · Parmesan chip · roasted peppers · pickled curry pearls
tempura crunch \$180

STRIPED BASS CEVICHE

Cured in lime · ranchero sauce · salted radishes · pickled jalapeno slices
avocado crush · crispy tortillas \$155

RAW VEGETABLES

Cucumber · carrot · radish · cauliflower · broccoli
dip: dill buttermilk ranch \$65

TRIPLE DIPS

Hummus · garlic confit with charred pepper · green olive lemon and sesame
fried Lebanese flat breads \$80

LOBSTER ROLLS

Maritime steamed lobster · celery · mayo · panni pressed hot dog bun \$175

THE "CHEESE" SLATE

Four types : soft + bloomy rind + firm + veined · apple + apricots
wasa crackers · chili sea salt almonds · toasted olive oil baguette thins \$75

THE CHARCUTERIE

lomo · air dried chorizo · sopressatta · capicola
crusty baguette · onion pickle · triple mustard crunch · 3 olive varieties \$175

SOFT BUFFALO CHEESE WELL

Ripped by hand · VX olive oil · sea salt · tellacherry pepper · aged balsamic
pulled basil \$165

MAKI SUSHI

Salmon, tuna and vegetarian, traditional condiments \$195

CHILLY SHRIMP

Served with a spiced horseradish house made ketchup and a Thai mayo \$210

"NEXT" TOASTY NUT MIX

Sweet and spicy house baked macadamia · pecans · wasabi nuts · almonds \$75



Outside Catering packages

Design. It. Yourself. SMALL PLATES • continued

All pricing is based on 25 people

HOT

PULLED HAM HOCK CASSOULET

Pulled ham hock and white bean cassoulet • sage lemon olive oil splash \$150

THREE SOUP SHOOTERS

Caramelized onion + triple mustard crunch • brioche topper
Foraged mushroom + goat cheese pulse • toasted barley pearls
Green pea + pulled ham hock • brown butter • fried caper \$125

MINI CORN DOGS

Fried fluffy corn dog on shot gun skewers • Triple crunch mustard mayo dip \$125

HOUSE CUT FRY STATION

Sweet potato chips • Yukon gold • red skin chips • malt vinegar
grained mustard mayo \$100

"CARNY" DEEP FRIED PICKLES

Corn batter fried pickles • house dill ranch dressing \$110

PULLED BEEF SHORT RIBS

Braised in rum and coke • forked station side • ciabatta loaf • local mustards
pickle crunch \$175

BRIOCHE PANNINI

Black forest ham • oven roasted mushroom
Gruyère cheese runny • crispy bacon
Crimson eggplant • hoisin pork \$150

SLIDERS

Mini hamburgers, rip and go served with a roast garlic caper remoulade \$145

BLACKIE'S CHICKEN

General Tso style, but way better, crispy sticky sweet chili goodness \$165

MUSSELS

Steaming mussels pale ale cream sauce infused with fresh thyme \$125

LOUISIANA FINGER SUCKING BUTTERED PRAWNS

Pan fried Cajun spiced drawn butter • Tennis loaf \$210

TEMPURA VEGETABLES

In season vegetables tempura crisp • served with a soy ginger dip \$105



Outside Catering packages

STATIONED

*Prepared live in the dining room, with a chef present to interact with client
Pricing is based on 25 persons.*

COLD

SHUCK ME OYSTERS

Choice in season oysters two types · shallot lemon mignonette
citrus cheeks

\$350

COLD SMOKED PELICAN SALMON

Shirred egg · pickled shallots · capers · citrus cheeks · horseradish mayo

\$250

HOT

SHANK OF LAMB

Braised shank of lamb · roast garlic + thyme lemon reduction
creamy cheddar polenta

\$170

TACO TACO

Achiote marinated chicken and cod · garnished with pickled vegetables
cilantro · salsa verde

\$170

STEAMED BRISKET

Shaved Montreal brisket · Rideau bakery sliced rye loaf · sauerkraut
honey -mustard spread

\$170

RIBEYE OF BEEF

Oven roasted · herbed panko crust · natural pan reduction infused
with horseradish whole wheat + white warmed rolls

\$210

PASTA

Choice of two formed pastas
roasted basil infused tomato sauce
sundried tomato with yolk and cream
six seasonal vegetable garnishes
grated parmesan reggiano
first pressed olive oil

\$185



Outside Catering packages

COMPLETE RECEPTIONS • Minimum 75 persons

Look no further, these packages developed by Chef Blackie, allow you to take the easy street in organization, food & beverages all inclusive, sit back and enjoy your evening no matter the occasion.

HAPPY PEOPLE

Circulated canapés: 5 pieces per person; 3 cold, 4 hot

D.I.Y Small Plates:

Cold: RAW VEGETABLE CUBICS . TRIPLE DIPS . HOUSE CUT CHIP STATION

Hot: THREE SOUP SHOOTERS . SLIDERS . TEMPURA VEGETABLES

Stationed: SHANK OF LAMB

Beverage: Two drinks per person: White or Red wine . domestic beer . liquor with mix non-alcoholic drinks

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed house bottled water

\$49 per person

TALK TALK

Circulated canapés: 5 pieces per person; 3 cold, 4 hot

D.I.Y Small Plates:

Cold: RAW VEGETABLE CUBIC'S . TRIPLE DIPS . HOUSE CUT CHIP STATION

Hot: PULLED BEEF SHORT RIBS . BRIOCHE PANNINI . BLACKIE'S CHICKEN

Stationed: Steamed brisket

Beverages: White or Red wine . domestic beer . liquor with mix . non-alcoholic drinks

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed house bottled water

\$53 per person

DIALOGUE

Circulated canapés: 5 pieces per person; 3 cold, 4 hot

D.I.Y Small Plates:

Cold: THE "SERIOUS CHEESE" SLATE . THE "SEED TO SAUSAGE" SLATE TRIPLE DIPS
HOUSE CUT CHIPS

Hot: "CARNY" DEEP FRIED PICKLES . TEMPURA VEGETABLES . MINI CORN DOGS

Stationed: RIBEYE OF BEEF

Beverages: White or Red wine . choice draft beer . liquor with mix . non-alcoholic drinks

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed house bottled water

\$58 per person

Food service expectation is for 90 minutes, your final bill will be credited two drinks per person based on final guest guarantee.

Note: Alcoholic shots are not permitted, unless waiver signed prior to event.



Outside Catering packages

DINNER PLATED • Minimum 25 persons

- Pricing is based on main courses; choose three courses from Cold starters or Soup
- Main course and Dessert.
- Surcharge of \$2.50, if more than one choice is made per course, per selection.
- Create a fourth course from soup or cold add \$6, for hot add \$8 per person.

STARTERS COLD

Rocket leaves · ricotta salata · toasted sunflower seeds · pickled green lentils · VX olive oil yuzu-shallot citric balm

or

Iceberg lettuce slices · crunch halal croutons · roasted capsicums · goat cheese and crispy bacon lardon dressing

or

Grilled asparagus · citric zest · poached hens egg · lime and VX olive oil drizzle
Balsamic reduction

or

Ripped Buffalo mozzarella · salted & oiled heirloom tomatoes · basil · Ace baguette stacker

or

Seed to Sausage four cured meats · triple mustard crunch · blow torched fig · candied apricots · pickled runner beans

or

Romaine lettuce · spiced pecans · steamed fingerling potatoes · double smoke bacon lardon · lemon anchovy tang

or

Blackie's steak tartare · crispy baguette stacker · espelette aioli · rocket leaves tossed citric balm

SOUP

Salted cod, fennel and corn chowder

or

Curried red Thai tomato · eggplant fritter

or

Shiitake mushroom · jasmine rice pulse · black trumpet mushroom cap

or

Traditional Mexican "Caldo"; cucumber · tortilla · hominy · cilantro · crisp shallot

or

Squash + goat cheese pulse · pulled chicken confit

or

Clam chowder · barley · fingerling potato · flat leaf parsley/beetroot hay

or

Sage infused chicken pulse · cheddar dumplings

or

Cauliflower · cheddar pulse · toasted pumpkin seed



Outside Catering packages

DINNER PLATED • continued

STARTERS HOT

(When replacing cold appetizer plus \$2.50)

BBQ roasted pork ribs · green apple · nappa cabbage cilantro slaw · cashew crunch
lime cheek

or

Balderson applewood cheddar dill soup · lobster knuckles · brioche croutons
black butter + caper shot

or

Shiitake mushroom + white bean cassoulet · seared ocean sea scallop · sweet potato crisps

or

Pan seared sea scallop · sautéed kale and heirloom carrot · cauliflower and
roast garlic pulse

MAIN COURSE

Pan seared salmon · asparagus + sunflower puree · pickled beets · crisp leeks · caper
dill remoulade

or

Braised Jack Daniel + molasses pulled shoulder of pork · seared medallion · brie &
sage butter pudding

or

Shin of beef · white bean herbaceous cassoulet · swiss char flash · basil butter

or

Supreme of chicken · sundried tomato-caper relish · gruyere potato gratin
natural pan reduction

\$42 per person

Carved sterling striploin of beef · roasted fingerling potatoes with garlic confit
horseradish + red wine reduction

or

Supreme of chicken · mimolette gnocchi · charred corn spinach & asparagus flash
spiced balsamic brush

or

Striped bass · savoy cabbage · double smoked bacon · crispy fingerling potatoes
caper raisin tang

or

Crisp supreme of chicken · peach and rosemary compote · cipollini confit
natural pan reduction

or

Lapsang Souchong tea infused shallow fried Atlantic cod · chickpea fritter · shaved
apple and celeriac slaw preserved lemon reduction

\$44 per person



Outside Catering packages

DINNER PLATED • continued

Vanillia butter poached . prawn, mussel and lobster flash . corn and green peppercorn
custard chive white wine butter sauce

or

Roasted center cut veal striploin . caramelized red onion and caraway compote
Beemster cheese gratin . sage mirror

or

31 day aged Ribeye of beef . duck fat mash with oregano . hard fried beets
Madagascar green peppercorn reduction

or

Rack of Lamb . gingersnap crust . Balderson cheddar cheese bread and butter
pudding . Saskatoon berry and red wine pan reduction.

\$46 per person

SWEET

COLD

Ginger crème brûlée . blackberry crumble

or

Peach and rhubarb cobbler . vanilla bean ice cream

or

Milk chocolate pyramid . crème brûlée core . blueberry - butcher black pepper drop

or

The tiramisu box . warm berry compote

or

Dome of milk chocolate . ginger anglaise

or

NY baked cheese cake . sunflower seed brittle

or

Bittersweet chocolate tartlet, rice puff . crème anglaise

WARM

Sticky toffee pudding . fleur de sel caramel . strudel frill

or

Warm dark chocolate "Bocca Negra". Crème anglaise infused lemon thyme

or

Warmed apple tarte tatin . basil- crème anglaise

BREAD • COFFEE • WATER

French baguette . sweet cold butter with kosher sea salt

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

"NEXT" still bottled water, bottomless



Outside Catering packages

DINNER PLATED • continued

FOR VEGETARIANS

MAIN COURSE (choose one as an alternative for vegetarians at your event)

Braised sweet shallot confit • chickpea • sugar snap peas • tarragon • spaghetti squash
tomato consommé

or

Black lentil crispy • wilted kale • oven dried cherry tomatoes • cauliflower pulse

or

Steamed silken tofu • preserved black bean and ginger compote • sautéed spinach
edamame

ADDITIONS TO YOUR DINNER...

THE "SERIOUS CHEESE" PLATE

Four types: soft + bloomy rind + firm + veined • apple + apricots • wasa crackers
chili sea salt almonds • toasted olive oil baguette thins

\$9 per person

PALATE RESETS

European tradition, clean the palate served prior to the main course, add a touch of
sophistication at your event.

Black berry • Riesling • basil
Cranberry • Aperol • lemongrass
Pomegranate • green tea
Maple tonic whisky
Green apple • Vodka

\$4 per person



Outside Catering packages

DINNER PLATED • continued

KIDS IN THE HALL!

Children 10 years of age or under, choose one from each course

FIRST

Tomato and cucumber salad . lettuce . ranch dressing
or
chicken broth . alphabet pasta
or
Mini crudité vegetables . humus dip

SECOND

Steamed breast of chicken . mashed potatoes . roasted root vegetables
or
Tempura fried halibut . aromatic vegetables . dill caper remoulade
or
Grilled filet of beef . mash potatoes . roasted root vegetables
or
Penne pasta + bolognese sauce . grated Parmesan cheese . olive oil

THIRD

Apple pie with vanilla ice cream
or
Sundae: Chocolate ice cream . toasted peanuts caramel sauce
or
Ice cream chocolate chip cookie sandwich
or
Fresh fruit salad coupe . crushed meringue . scoop of ice cream

Choice of: White or chocolate milk, or fruit juice

\$17 per child



Outside Catering packages

DINNER BUFFETS • Minimum 50 persons

A surcharge of \$4.00 per person will apply for groups below the minimum guest count

CHECK IT

COLD

Three lettuces • five garnishes • two dressings one vinaigrette
Pickled beet root and onion salad • toasted sunflower seeds
Penne pasta • flaked albacore tuna • pepper trinity • roast garlic tapenade
White bean • braised onion • feta • dill • apple juice + honey reduction
Vietnamese vegetarian rice paper roll-ups • cashew napa slaw
Bocconcini cheese pearls • marinated artichoke • crisp green bean

HOT

Fish cakes: flaked potato • halibut • peas • panko crusted • remoulade sauce
Thai coconut green curry mussels
Roasted ribeye center cut • rosemary + shallot confit pulse
Braised fennel • kale • onion petals • lemon balm
Honey- caraway glazed carrots • toasted almonds + cranberries
Olive oil whipped Yukon potatoes • caper + anchovy tang

SOUP Choose one:

Salted cod, fennel and corn chowder
Curried red Thai tomato • eggplant fritter
White truffle • shiitake mushroom • jasmine rice pulse
Traditional Mexican "Caldo"; cucumber • tortilla • hominy • cilantro • crisp shallot
Cauliflower • cheddar pulse • toasted pumpkin seed

SWEET

Individual French pastries
Lemon & chocolate tarts
Fruit cubed + berries all in season • chamomile tea syrup

BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Stationed still in-house NEXT bottled water, 1 liter

\$44 per person



Outside Catering packages

DINNER BUFFETS • continued

WHIRLWIND

COLD

Pelican hot smoked salmon crumble • napa cabbage • green pea
ripped pumpnickel slaw
Endive + spinach salad • toasted walnut • buttermilk-dill dressing
Grilled six vegetables • olive oil • balsamic • vinegar • basil • crisp baguette thins
Cold smoked salmon platter • mimosa garnish
Snow pea • orange slices • red pepper • rocket leaf salad
Assorted Maki Rolls • traditional condiments

HOT

Gratin of Swiss chard • sundried tomato • citric zest • walnut oil
Bourbon + brown sugar glazed pulled leg of duck
Indian Malabar fish curry
Bermuda onion • Beemster russet potato sage gratin
Savory sweet pea + potato mini samosas • Persian – cumin dip
Steamed basmati rice • sultanas • toasted almonds
Striploin of Alberta beef • pink peppercorn + sage reduction

SOUP Choose one:

Salted cod, fennel and corn chowder
Curried red Thai tomato • eggplant fritter
White truffle + Shiitake mushroom • jasmine rice pulse
Traditional Mexican “Caldo”; cucumber • tortilla • hominy • cilantro • crisp shallot
Cauliflower • cheddar pulse • toasted pumpkin seed

SWEET

Individual French pastries
Miniature gingered crème brûlée's
Warmed apple + berry cobbler
Sliced fruit + berries all in season • chamomile tea syrup

BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Stationed “NEXT” still bottled water, bottomless

\$46 per person



Outside Catering packages

DINNER BUFFETS • continued

SNAP

COLD

Chilled asparagus • coddled egg • gremolata • fried caper • cider vinegar • VX olive oil splash

Classic Cesar salad • with all the fixings

Rocket leaves • ricotta salata • watermelon cubic

Green bean • toasted coconut • red Thai curry • pulled sweetened chicken

Potted creton • grained mustard • pickles • French baguette toasted thins

Cold smoked salmon platter • mimosa garnish

HOT

Cornmeal muffin + goat cheese pudding • caramelized onion • caraway seed crackling

Chops and shank of lamb • apricot and apple compote

Prawn pot stickers • black rice vinegar

Steamed whole miso glazed black cod • mirin soy ginger bouillon • scallion frill

Barley • wild mushrooms • Swiss char • celery crunch sauté

Pesto Yukon mash potatoes

Thai green coconut curry chicken • straw mushroom • kaffir lime • lemongrass

SOUP Choose one:

Salted cod, fennel and corn chowder

Curried red Thai tomato • eggplant fritter

White truffle + shiitake mushroom • jasmine rice pulse

Traditional Mexican "Caldo"; cucumber • tortilla • hominy • cilantro • crisp shallot

Cauliflower • cheddar pulse • toasted pumpkin seed

SWEET

Individual French pastries

Miniature gingered crème brûlée

Miniature chocolate mousse shooters

Jasmine sticky maple syrup rice pudding

Sliced fruit + berries all in season • chamomile tea syrup

BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar

Stationed "NEXT" still bottled water, bottomless

\$52 per person



Outside Catering packages

WINE LIST

BUBBLES

NV Prosecco, Villa Sandi, Veneto, Italy	40
Undurraga, Brut, Chile	40
Cuvee Catherine, Rose Brut, Ontario	69
NV Moet & Chandon, Emernay, France	120
Veuve Clicquot, Brut, France	130

WHITE

Sauvignon Blanc, Family Series, Peller Estates, Ontario	36
Pinot Grigio, Argento, Mendoza, Argentina	36
Unoaked Chardonnay, Creekside Estate Winery, Ontario	36
Chardonnay, Rockway Vineyards, Ontario	36
Pinot Grigio, IGT, La Delizia, Italy	36
Baco Noir, Sandbanks Estates Winery, Ontario	36
Chardonnay, Wayne Gretzky, Ontario	37

ROSÉ

Cave Spring, Niagara Peninsula	43
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RED

Malbec, Argento, Mendoza, Argentina	36
Cabernet, Pelee Island Winery, Ontario, Canada	36
Merlot, Crush, Ontario	36
1812 Cabernet Merlot, Palatine Hills, Niagara	36
Cabernet Sauvignon, Peloponnesd, Pezoules, Greece	36
Pinot Noir, Pelee Island Winery, Ontario	39
Cabernet Sauvignon, Painter Bridge Vineyards California, USA	39
Pinotage, Landskroon, Paarl, South Africa	39
Merlot, Thorn Clarke, Terra Barossa, Australia	43
Chianti, Antiche Vie, San Miniato, Italy	43

FORTIFIED

Framboise, Southbrook, Niagara, Canada	41
Taylor-Fladgate 10-Year-Old Tawny Port, Portugal	62

Wine served in any all-inclusive package, host or bar is at the discretion of NEXT.
Should you desire a specific varietal from the list below please note your order must be received 60 days prior to event in order to guarantee product.



Outside Catering packages

HOST BAR*

WINE BY THE GLASS (5oz)

red and white, varietals change monthly. 7.50

BEER

Domestic: Blue | Canadian | Coor's Light 5.75

Imported: Corona or Stella Artois 6.25

LIQUOR

Appleton estate rum, Beefeater gin, Canadian Club,
Johnnie Walker Red, Stolichnaya vodka (mix included) 6.50

SOFT DRINK

Coke, Sprite, Ginger Ale, Tonic, Diet Coke, Iced Tea 3

JUICES

Orange, Cranberry 4

WATER

San Pellegrino, Evian 3

ADD ONS TO BAR SERVICE

(Pre ordered prior to your event)

BEER

Guinness 7

DRAFT (available only from the main bar)

Beau's Lug Tread or Hogs back Larger 6.50

COOLERS

Smirnoff ice 7

MARTINI BAR

Classic dry Martini | Cosmopolitan | Blue sapphire 7

SPARKLING

NV Prosecco, Villa Sandi, Veneto, Italy 9

* Host bars are exclusive of tax and gratuities; prices are not displayed at your event.



Outside Catering packages

CASH BAR*

WINE BY THE GLASS (5oz)

red and white, varietals change monthly. 8

BEER

Domestic: Blue | Canadian | Coor's Light 6.25

Imported: Corona or Stella Artois 7

LIQUOR

Appleton estate rum, Beefeater gin, Canadian Club,
Johnnie Walker Red, Stolichnaya vodka (mix included) 7

SOFT DRINK

Coke, Sprite, Ginger Ale, Tonic, Diet Coke, Iced Tea 3.50

JUICES

Orange, Cranberry 3.50

WATER

San Pellegrino, Evian 3.50

ADD ONS TO BAR SERVICE

(Pre ordered prior to your event)

BEER

Guinness 8

DRAFT (available only from the main bar)

Beau's Lug Tread or Hogs back Larger 7

COOLERS

Smirnoff ice 8

MARTINI BAR

Classic dry Martini | Cosmopolitan | Blue sapphire 8

SPARKLING

NV Prosecco, Villa Sandi, Veneto, Italy 9.50

* Cash bar prices will be displayed at your event; they include taxes,
exclusive of gratuities.



Outside Catering packages

SPRUCE UP THE ROOM

CORPORATE • SOCIAL DECORATING PACKAGES

Enhance your NEXT event with these unique decorating packages, extremely affordable and takes your event to the NEXT level.

STUNNING

Chair Covers and Custom Colour Sash • 120" Floor Length Couture Tablecloth
Champaign Glass Candelabra Centerpiece, Orchid Accent, Tea light Candles

\$12.00 per person

FLASHY

Chair Covers and Custom Colour Sash • 120" Floor Length Couture Tablecloth
10 Ambient Lighting Accents (Colour of Choice) • Champaign Glass Candelabra
Centerpiece, Orchid Accent
Cocktail Tables Orchid Bowls
Cocktail Table Linen 120"

\$16 per person

MAXIMUM

Chair Covers and Custom Colour Sash • 120" Floor Length Couture Tablecloth
15 Ambient Lighting Accents (Colour of Choice) • Champaign Glass Candelabra
Centerpiece, Orchid Accent
Doorway Orchid Arrangement • Cocktail Tables Orchid Bowls
Cocktail Table Linen 120" • Choice of Charger Plate

\$20 per person



Outside Catering packages

EXTRAS

CHAIRS

Banquet chair Ω	\$3
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TABLES

60" round table †	11.5
72" round table ^	17
6' table (including linen and skirting)	39
Cruiser tables (including linen)	20

WHITE LINEN

120" round white tablecloth †	20
132" round white tablecloth ^	26
6' table white tablecloth	10
White bistro tablecloth	8

BLACK LINEN

120" round black tablecloth †	23
132" round black tablecloth ^	32
6' table black tablecloth	11
Black bistro tablecloth	9

NAPKINS

White napkins	.90
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MISCELLANEOUS

Pad of paper and pen	2.50
Easel	10
Flip chart	20
Risers (4'x8')	71
Pipe and drape (10' section)	60
Wireless internet (per day)	30

Please enquire as to our preferred suppliers for your A/V needs

† Ideal for 60" round tables

^ Ideal for 72" round tables and cruiser tables

Ω Different colours available upon request for an additional charge



Outside Catering packages

COMMONLY ASKED QUESTIONS

Q. WHAT ARE THE LABOUR CHARGES FOR OUTSIDE CATERING?

Our fees are simple and extremely competitive, having a chef on site to cook is \$25.00 per hour with a minimum 4-hour call. For servers \$20.00 per hour again a 4 hour minimum call.

Q. WHAT IS A COORDINATOR 'S CONSULTATION FEE?

Planning your event takes time and attention to detail, as such we provide you the ability upon signing your contract a knowledgeable event planner that will take the time to go through your event and ensure all details are recorded and every contingent are covered. We charge a nominal fee of \$250 for this service.

Q. WHEN DO YOU ARRIVE AT MY HOUSE | LOCATION?

Typically if it's an event under 100 be it a reception we are on site 2.5 hours prior to the beginning of your event. All rentals for plates, glassware, cutlery and linens arrive the day before, typically these will be stored in your garage if the event is taking place at your house. Other locations are determined by 3rd party access time if renting hall, location space.

Q. . IF YOUR CATERING AT MY HOUSE WHAT DO I NEED TO DO?

Ensure your garage is clear and free for our team to access we will use this area for debussing and cleanup. If your fridge is half empty that's a plus but not a necessity. We pack everything in such a way that delivery, clean up is effortless. By the end of the night we will return your house to its exact state you gave it to us in, when we arrived. We even take the garbage we generate with us

Q. DOES NEXT PROVIDE A WRITTEN CONTRACT?

A written contract will be required, signed along with a \$750.00 deposit to secure catered event.

Q. WHEN IS THE FINAL HEAD COUNT REQUIRED?

Your final numbers are requested 1 week prior, 3 days prior to your meeting if there are small increases we will kindly accommodate these changes.

Q. WHAT IF MY EVENT IS LESS THAT WHAT I Guaranteed ?

Our food production is based on your final number when and if your number drops unexpectedly we cannot offer a refund for the difference as the food has already been prepared.

Q. WHAT IF I HAVE TO CANCEL?

A \$750.00 non-refundable deposit is required upon signing the event contract. Clients are required to pay 50 percent of their total expected food & beverage bill in the 3 months to 1 month period prior to the event. Under no circumstances can we accept payment after the event, for more details refer to our cancelation policy in your original signed contract.



Outside Catering packages

COMMONLY ASKED QUESTIONS • continued

Q. WHAT ARE THE PERCENTAGES FOR THE GRATUITES AND TAX?

Gratuities are 15%. It is Ontario law that we charge 13% tax on gratuities at events. In addition to the taxes on the entire service. Gratuities are added also to room rental. Current sales tax in Ontario is 13%.

Q. WHAT HAPPENS TO ALL THE LEFTOVERS?

We always leave a T.L.C package at the end of the night for our the host. Typically we are not in the business of over producing or creating leftovers. With that in mind, all food and beverages remaining at the end of the night are returned NEXT facilities.