

RECEPTIONS

(minimum 25 people)

PRAIRIE DAYS STATION

Prairie Station # 1

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Pan Fried Potato + Cheddar Perogies with Sour Cream + Bacon
AND
- ♥ Carved Warm Manitoba Ham Sausage with Dijon + Grainy Mustards
- ♥ Selection of Pickles + Rolls

\$ 15.00 | \$ 19.05 per guest

Prairie Station # 2

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Mini Bison Burgers on Parker House Rolls with Mustard and Mayo + Sundried Tomato Pesto
- ♥ House French Fries + Ketchup

\$ 21.00 | \$ 26.67 per guest

Chef Station- Based on 4oz portion per person

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Sautéed Pickerel Cheeks with Herbs + White Wine Butter Sauce- 4 oz per person
\$ 20.00 | \$ 25.40 per guest
- ♥ Carved Roast Alberta Beef Tenderloin with Saskatoon Berry Jam on Toasted Baguette- 4 oz per person

\$ 30.00 | \$ 38.10 per guest

RECEPTIONS

(minimum 30 people)

Pasta Station

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Potato Gnocchi with Fresh Tomato Basil Sauce and Shaved Parmesan
AND
- ♥ Penne Pasta with Swiss Chard, Roasted Peppers + Chopped Walnuts

\$ 18.00 | \$ 22.86 per guest

Pizza- One Pizza serves 2 people

- ♥ Roasted Mushroom Pizza with Fontina Cheese + Pesto
- ♥ Tomato with Fresh Mozzarella + Basil
- ♥ Fine Italian Meats with Four-Cheese Blend
- ♥ Chicken, Zucchini, Tomato + Four-Cheese Blend

\$ 21.00 | \$ 26.67 per guest

JAPAN TOWN STATION

Sushi Station

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Californian
- ♥ Garden
- ♥ Bagel Roll- Salmon and Cream Cheese
- ♥ Spicy Tuna
- ♥ Dynamite Roll- Shrimp Tempura

\$28.50 | \$ 36.20 per guest

RECEPTIONS

(minimum 25 people)

ALL AMERICAN STATION

Buffet Items

- ♥ BBQ Chicken Drumettes- 6 pieces per person
AND
- ♥ Selection of Devilled Eggs- 1.5 eggs per person
AND
- ♥ Poached Shrimp with Cocktail Sauce- 3 pieces per person

\$ 24.00 | \$ 30.48 per guest

TRADITIONAL CHEESE PLATTER

- ♥ Cheddar, White Extra Old Cheddar + Havarti Cheese
- ♥ Black + Green Olives, Choice of Crackers + Toasts, Garnished with Selection of Pickles

\$ 9.00 | \$ 11.43 per guest

DELUXE CHEESE PLATTER

- ♥ Stilton, Fontina + Brie,
- ♥ Strawberries, Grapes + Candied Walnuts,
- ♥ Toasted Baguettes + Selection of Crackers

\$ 11.00 | \$ 13.97 per guest

COLD MEAT + DOMESTIC CHEESE PLATTER

- ♥ Black Forest Ham, Roast Turkey Breast, Roast Beef + Corned Beef
- ♥ Cheddar + Swiss Cheese Slices
- ♥ Assorted Pickles + Olives, Horseradish, Dijon Mustard + Cranberry Compote
- ♥ House made Organic Sourdough Bread

\$ 14.00 | \$ 17.78 per guest

FANCY ROLLED + FINGER SANDWICHES

- ♥ Smoked Salmon, Cream Cheese
- ♥ Buttered Cucumber with Mint
- ♥ Tuna + Stuffed Olive
- ♥ Roast Beef with Spinach + Horseradish Cream Cheese
- ♥ Ham + Cream Cheese with Gherkin

\$ 18.00 | \$ 22.86 per guest

TABLE SNACKS

- ♥ Olive Oil Potato Chips **\$ 38.00 | \$ 48.26 per two pound unit**