



Receptions

HORS D'OEUVRES + CANAPÉS

MINIMUM ORDER OF 3 DOZEN OF ANY ITEM IS REQUIRED

LAYERED

\$40/DOZEN

- Caramelized Apple with Walnuts + Blue Cheese 
- Celeriac Potato Pancake with Apple Onion Compote ✓
- Grilled Zucchini, Roasted Pepper, Goat Cheese
+ Mint on Whole Grain Toasts 
- Pan Fried Potato Perogies with Green Onion Cream
- Roasted Date with Gorgonzola + Walnuts
- Shrimp + Vermicelli Salad Roll with Cucumber Plum Sauce
- Jerk Chicken with Plantain Tostone + Mango Chutney
- Smoked Goldeye on Buckwheat Pancake
with Crème Fraîche
- Smoked Salmon on Danish Rye with Crème Fraîche

CRISPY

\$40/DOZEN

- Filo with Spinach + Feta 
- Falafel Fritters with Tahini Yogurt Sauce 
- Risotto Balls with Fontina Cheese 
- Vegetable Samosas
- Vegetable Spring Rolls with Plum Sauce
- Wild Mushroom Spring Rolls ✓
- Crab Cakes with Honey Mustard Glaze
- Golden Parmesan Chicken with Aioli Dipping Sauce
- Breaded Pickerel Cheeks with House Tartar Sauce

\$48/DOZEN

- Coconut Breaded Shrimp with Mango Salsa
- Panko Breaded Shrimp with Traditional Cocktail Sauce

SIMPLY SKEWERED

\$40/DOZEN

- Smoked Duck + Mango Skewers
- Chicken Yakitori Skewers
- Spanish Meat Balls with Red Pepper Dip
- Bison Meatballs with Spicy Saskatoon Berry Sauce
- Tandoori Chicken Sticks with Spicy Mango Sauce
- Asian Meatballs with Snow Pea Picks

\$48/DOZEN




- Beef Tenderloin + Shiitake Skewers with Soya Dipping Sauce

CONED

\$48/DOZEN

- Salmon Carpaccio Cornets
with Candied Onion Crème Fraîche
- Tuna Tartar Cornets with House Tartar Sauce
- Steak Tartar Cornets with Tarragon Mayonnaise
- Beet Carpaccio Cornets with Horseradish Mayonnais

Prices are subject to PST, GST and 15% gratuity. Prices are subject to change and are only guaranteed 90 days prior to a function.

 Vegetarian with some modifications ✓  Vegan with some modifications  Gluten-friendly – though may come into contact with traces of gluten.

Receptions

STATIONS + PLATTERS

MINIMUM OF 30 PEOPLE. THERE WILL BE \$50 LABOUR CHARGE FOR EACH CHEF-ATTENDED STATION FOR THE FIRST 2-HOUR SHIFT. EACH ADDITIONAL HOUR WILL BE CHARGED AT \$25. ONE CHEF ATTENDANT PER 100 GUESTS.

PRAIRIE DAYS STATION

\$25/GUEST

PRAIRIE DAYS STATION #1

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

PRAIRIE DAYS STATION #2

Mini Beef Burgers* on Parker House Rolls with Mustard
and Mayo + Sundried Tomato Pesto
House French Fries + Ketchup

*ADD \$6 FOR MINI BISON BURGERS

CHEF'S STATION

(based on 3oz per person)

\$20/GUEST

Sautéed Pickerel Cheeks with Herbs
+ White Wine Butter Sauce

\$30/GUEST

Carved Roast Alberta Beef Tenderloin with
Saskatoon Berry Jam on Toasted Baguette

PIZZA STATION

(one sheet serves 8 people)

\$14/GUEST

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

PASTA STATION

\$15/GUEST

CHOICE OF 1 PASTA:

Penne Pasta
Potato Gnocchi




CHOICE OF 2 SAUCES:

Tomato
4-Cheese Cream Sauce
Basil Pesto

ACCOMPANIMENTS:

Italian Sausage **\$2/GUEST**
Sautéed Mushrooms **\$2/GUEST**
Steamed Asparagus **\$2/GUEST**
Roasted Bell Peppers **\$2/GUEST**
Fresh Mozzarella **\$5/GUEST**

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SUSHI STATION

\$30/GUEST

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

NACHO BAR

\$16/GUEST

Chili + Cumin Spiced Ground Chuck **\$8/GUEST**
Crisp Tortilla Chips
House Guacamole
Pico De Gallo
Green Onions
Sliced Black Olives
Pickled Jalapeños
Sour Cream
Warm Nacho Cheese Sauce

ALL AMERICAN STATION

\$32/GUEST

BUFFET ITEMS

BBQ Chicken Drumettes – 6 pieces/person
Selection of Devilled Eggs – 1.5 eggs/person
Poached Shrimp with Cocktail Sauce – 3/person

CHEESE & HUMMUS PLATTER

\$12/GUEST

Cheddar, White Extra Old Cheddar + Havarti Cheese
Hummus
Black + Green Olives
Choice of Crackers, Toasts or Breadsticks
Garnished with Selection of Pickles

DELUXE CHEESE PLATTER

\$16/GUEST




Stilton, Fontina, Brie, and Manchego
Strawberries, Grapes, and Candied Walnuts,
Hummus
Toasted Baguettes + Selection of Crackers,
Toasts and Breadsticks

COLD MEAT + DOMESTIC CHEESE PLATTER

\$21/GUEST

Black Forest Ham, Roast Turkey Breast and Roast Beef
Cheddar + Swiss Cheese Slices
Assorted Pickles + Olives
Horseradish, Dijon Mustard + Cranberry Compote
House-Made Sourdough Pull-Apart Buns

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FANCY ROLLED + FINGER SANDWICHES

(based on 8 pieces per person)

\$25/GUEST

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

SWEET TOOTH

\$20/GUEST

Assorted Fudge Squares
 Fresh Fruit Tarts
 Italian Biscotti
 Lemon Tarts
 Chocolate Dipped Strawberries

PEROGIE BAR

(based on 5 pieces per person)

\$20/GUEST




Potato + Cheddar Perogies
 Sour Cream
 Green Onions

POUTINE BAR

\$18/GUEST

House Fries
 Fresh Cheese Curds
 Caramelized Onions
 Pickled Spicy Peppers
 Light Velouté Sauce

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