



Canapés (per dozen)

Smoked Salmon on Pumpernickel Rounds with Cream Cheese
\$48

Crab on Crostini with an Aioli and Micro Greens
\$55

Bourbon Glazed Chicken Drumettes with Blue Cheese Dip
\$48

Chicken or Beef Satay with a sweet chili sauce
\$45

Buffalo Meatballs with a homemade barbecue sauce
\$54

Goat Cheese Crostini's with a Black Pepper and Blood Orange Marmalade
\$42

Seared Bay Scallops, Sweet Chili, Caramelized Pears
\$56

Endive, Camembert, and honeyed pecan
\$27

Mini Bannock Rostis with a Chive Cream Cheese Dip
\$26



Platters and Boards

*Artisan Cheeseboards served with fresh Crostini's and Crackers
\$125 (serves 20 ppl)*

*Local Charcuterie Board
\$75 (serves 8 ppl)*

*Seasonal Vegetable Plate
\$45 (serves 8 ppl)*

*Fresh Seasonal Fruit
\$45 (serves 8 ppl)*

Sandwich Board on Assorted Breads *Assortment \$8 p/p (choice of 3)*

Bacon & Avocado with Cheese

Country Sandwich (Onion/Tomato and Deli Meat)

Roast Beef with a Horseradish Mayo

Curried Chickpea Wrap (V)

Classic Roasted Turkey

Tomato, Basil and Provolone Wrap (V)

Tuna Salad

Egg salad



Main Course (Plated)

Includes: soup or salad, bread basket, dessert, coffee/tea

Duck breast, seasonal berry demi-reduction, wild grain medley, and seasonal vegetables
\$45 p/p

Arctic Char with a Wild Rice Medley and Seasonal vegetables
\$45 p/p

Braised Bison, garlic mash, seasonal vegetables
\$48 p/p

Wild Rice Mushroom Ragout (V)
\$25.00 p/p

Roasted chicken breast, wild rice medley, seasonal vegetables
\$35 p/p

Prime rib, au jus, roasted potatoes, seasonal vegetable
\$45 p/p

From the Soup Pot

Beef Barley Soup
Classic Chicken Noodle
Curried Carrot (V)
Butternut Bisque
Hominy Corn Soup (V)
Three Sister's Soup (V)
Cream of broccoli
Cream of cauliflower

Salad Bar

Three Bean Salad (V)
Garden Salad with Dressing (V)
Wild Rice Salad with Berries and Nuts (V)
Classic Caesar Salad with Bannock Croutons (V)
Corn, Black Bean and Chicken Salad



Desserts

Classic New York Cheese Cake with a berry coulis

Crumbles- Apple/Blueberry/Rhubarb

Flourless Chocolate Cake

Fruit Flan

Lemon Tartlets

Assorted Dessert Plate

Fresh Fruit Plate

Traditional Cinnamon and Raisin Bannock stuffed with Apples

Fried Bannock with Brown Sugar and Cinnamon

Buffet option 1

\$45 p/p

2 choices main course

1 choice starch

1 choice seasonal vegetables

2 salads

Dessert

Buffet option 2

\$60 p/p

3 choices main course

2 choice starches

2 choice seasonal vegetables

3 salads

Dessert

Dietary Restrictions and Allergies can be submitted at time of order-15% Event Coordination Fee not applied

Catering- minimum of \$500 charge for off-site-

Off-site catering- full service at \$20/hour -includes one server

We are fully licensed to serve liquor - please inquire when booking - June 2016