



Wabano's Catering Menu

(All prices are per person unless otherwise stated)

Breakfast

Sweet & Savoury Loaves (serves 8) <i>banana, cranberry and lemon, blueberry, bacon and cheddar, ham and onion</i>	10
Assorted Bagels with Cream Cheese	2.50
Assorted Bagels with Toppings <i>smoked salmon and cream cheese, sliced havarti and roasted turkey, capers, basil, roma tomatoes</i>	12
Continental Breakfast <i>yogurts, granola, bagels, croissants, muffins with cream cheese and spreads, coffee/tea)</i>	12
Assorted yogurts, granola and fresh berries	7.50
Granola bars	2
Fruit plate (serves 8)	45
Whole Fruit Bowl	2
Traditional Cinnamon and Raisin Bannock stuffed with Apples	3.50
Fried Bannock with Brown Sugar and Cinnamon	3.50

Lunch or Dinner

Arctic Char <i>served with rice blend and seasonal vegetables</i>	18
Buffalo Stew <i>served with bannock</i>	17
Venison Sausage Stir Fry <i>served with rice blend</i>	17
Buffalo Meatloaf <i>served with mushroom gravy and rice blend</i>	15
Buffalo Chili <i>served with bannock</i>	15
Sandwich Platter	10
Buffalo Meatballs <i>served with rice blend and seasonal vegetables</i>	15
Indian Taco	15

Sides

Wild Rice Casserole	8
Salad Green, Greek, House, or Mixed Bean	6
Soup Beef Barley, Classic Chicken, Noodle, Curried Carrot, Butternut Bisque, Hominy Corn Soup, Three Sister's Soup, Cream of broccoli, Cream of cauliflower	8
Bannock	2

Vegetarian Lunch or Dinner

Tofu Veggie Wrap	8
Root Vegetable Stew <i>served with bannock</i>	10
Stirfry Veggies <i>served with rice</i>	8
Veggie Burger	8

Enhancements (min 6 ppl)

Cheese Tray	6
Cold Cut Platter includes assorted meats, dinner rolls and condiment	8
Pickles and olives tray	4
Vegetable Tray	6

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