



Savour & Slice







Hors d'oeuvres & stations



Cold Hors D'oeuvres Priced per dozen, served

Smoked Pork Tenderloin Carpaccio on crostini	 28	Smoked Norwegian Salmon On buckwheat blinis, citrus cream and dill	GF 48
Pork Pâté and French Pickle On a fresh baguette	 30	Norwegian Salmon Tartare Crostini, wasabi mayo, and chive	37
Beef Tartare Cooked in duck fat and served on a crispy potato chip	GF 50	Traditional Ratatouille on a crostini	VG 32
Prosciutto, Cantaloupe and Mozzarella Brochette basil and balsamic reduction	GF 32	Mini Bruschetta With feta cheese and an aged balsamic reduction	VG 20
Lobster Brioche With mayo, chive, and lime	72	Caprese Skewers Cherry tomato, fresh mozzarella, and basil	GF 32

Hot Hors D'oeuvres Priced per dozen, served

Tonkatsu Bites Served with choice of sauces	 40	Black Angus Tenderloin Steak With peppercorn sauce	GF 70
Fried Pork Served in a spicy Asian sauce	 26	Seared Scallops With oyster mushroom, lemon butter	GF 57
Crispy HyLife Pork Ribs With tomato sauce	 GF 38	Leek & Smoked Salmon Mini Quiche	36
Garlic Sausage on Toast Served with grainy mustard	 26	Shrimp Provençal	GF 33
Mini Premium Pork Slider Comte cheese, mushroom fricassée	 52	Mini Crab Cake House-made tartar sauce	54
Mini Quiche Lorraine	 26	Mini Goat Cheese & Spinach Quiche	VG 26
Grilled Chicken Skewers	GF 32	Mini Ratatouille Samosa	VG 27
		Mushroom Arancini Served with aioli	VG 36

| Carving + Stations

Priced per Guest | Minimum 25 Guests

*\$30/hr Chef labour charge per station where required

Premium Roasted Pork Loin

 25*

With artisan mini buns, rosemary demi-glace, horseradish, caramelized onion, roasted garlic aioli, butter, and assorted mustards

Fresh Oyster Bar

Based on market price*

Hand-shucked, mignonette, horseradish, fresh lemon, tabasco

Chicken Wings + Baby Back Ribs

 19

Barbecue, honey garlic, sweet chili, and hot sauces with carrot and celery sticks, ranch and blue cheese dressings

BBQ Pulled Pork + Beef Sliders Bar

 18

With hand-cut fries and creamy coleslaw

Carved Prime Rib of Beef Station

31*

With artisan mini buns, rosemary demi-glace, horseradish, caramelized onion, roasted garlic aioli, butter, and assorted mustards

Create Your Own Taco Station

17

Seasoned taco meat and chicken breast with corn and flour tortillas, shredded cheddar, iceberg lettuce, tomato, green onions, salsa, sour cream, and guacamole

Poutine Station

GF 15


Hand-cut fries and house-made gravy with Bothwell cheese curds, pulled pork, smoked ham and bacon, smoked sausage, barbecue sauce, caramelized onions, sautéed mushrooms, green onions, pico de gallo, roasted red peppers, jalapeno jack cheese, and parmesan cheese

Macaroni + Cheese Station

 16

Nature's Farm pasta with our aged cheddar cream sauce, pulled pork, smoked ham and bacon, smoked sausage, barbecue sauce, caramelized onions, sautéed mushrooms, green onions, pico de gallo, roasted red peppers, jalapeno jack cheese, and parmesan cheese

Manitoba Social Platters

 15

Garlic sausage and ham, marble cheese, rye bread, dill pickles, mustard, and Old Dutch potato chips

Sautéed Jumbo Shrimp Station

18*

With cream, Sambuca, and garlic butter

