



## HORS D OEUVRES & RECEPTION PACKAGE

2021

**Catering Manager: Kurt Marykuca**

**Executive Chef: Luc Jean**

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## Cold Hors D'oeuvres

(Minimum order of 2dz per variety)

### Meat:

### Price per dozen

Prosciutto Crostini with Fig Jam Goat Cheese and Balsamic Reduction	28.00
Mini Chicken Tostadas with Pico de Gallo	28.00
Thai Chicken Salad on a Wonton Crisp with Toasted Sesame	28.00
Mini Beef en croute Topped with Lingonberries	38.00
Beef Tartare on toasted brioche	30.00
Baby Pears with Prosciutto, Gorgonzola and Baby Arugula	28.00

### Seafood:

Lobster Taco, Guacamole, Cilantro, Spicy Mayo, Fresh Lime	48.00
Smoked Norwegian salmon, Bagel Chip, capers and Dill Cream Cheese	28.00
Smoked Norwegian salmon, potato latke, wasabi mayo and scallions	28.00
Red chili jumbo prawns and pineapple skewers with toasted sesame	34.00
Crisp taro root crisps with gingered lobster and crushed avocado	42.00
Mini Atlantic lobster rolls in brioche buns with ginger mayo and chives	65.00
Pan Seared Scallop in Asian Spoon with Butternut Squash Puree and Miso Caramel	38.00
Seared Yellowfin Tuna Skewers with Pineapple and toasted sesame	38.00
Yellowfin Tuna Tartare on Toast Points with Wasabi mayo	36.00

### Vegetarian:

Marinated Artichoke, Havarti and Cherry Tomato Skewers, with aged balsamic	26.00
Crisp Filo Cups with Whipped Goat Cheese, candied cranberries and orange zest	26.00
Brie cheese crostini with fresh strawberries and toasted pumpkin seeds	26.00
Heirloom Tomato Bruschetta with Goat Cheese and Balsamic Glaze	26.00
California Rolls with Avocado and Cucumbers	28.00
Crisp Pita Triangles with chickpea hummus, red pepper chutney and crisp onions	26.00
Caprese Lollipops with Marinated Baby Bocconcini and Fresh Basil	28.00

### Sweets:

Mini Lemon Tarts with Torched Meringue	36.00
Mini Dark Chocolate Ganache and salted caramel tarts	36.00
Mini Caramel Pecan Tarts	36.00
Mini fresh raspberry tarts	36.00
Chocolate Dipped Strawberry Lollipops with White and Dark Chocolate	36.00
Fresh Strawberry bites with Whipped Cream cheese	30.00
Tropical Mini Mango Mousse Cups with Fresh Blackberries	28.00
Assorted Cheesecake Lollipops	36.00

# Hot Hors D'oeuvres

## Meat:

## Price per dozen

<b>Black Angus Beef Burnt ends with House Ancho BBQ Dipping Sauce</b>	<b>36.00</b>
<b>Spicy Nashville Chicken Bites with Creamy Blue Cheese Dip</b>	<b>30.00</b>
<b>Mini Beef Wellington with Mustard Dipping Sauce</b>	<b>48.00</b>
<b>Black Angus Beef Tenderloin Steak bites with Garlic Butter</b>	<b>55.00</b>
<b>Chicken and brie cheese spring rolls with chili honey</b>	<b>32.00</b>
<b>Piri Piri Chicken Skewers with Roasted Red Pepper Aioli</b>	<b>34.00</b>
<b>Grilled Chicken Skewers with a Hoisin Ginger Marinade</b>	<b>34.00</b>
<b>West African Grilled Chicken Skewers with Suya Spice</b>	<b>34.00</b>
<b>Prosciutto Wrapped Chicken Skewers with Lemon Aioli</b>	<b>36.00</b>
<b>Greek Style Chicken Skewers with Tzatziki Dipping Sauce</b>	<b>34.00</b>
<b>Stuffed mushrooms with Italian sausage, fresh herbs and garlic</b>	<b>28.00</b>
<b>Thai Chicken Cakes with Mango Salsa and Sweet Chili Sauce</b>	<b>28.00</b>
<b>Beef and Bell pepper Skewers with Ginger and Teriyaki Glaze</b>	<b>36.00</b>
<b>Grilled Marinated Lamb Chops with Rosemary, Garlic and Dijon</b>	<b>90.00</b>
<b>Baked Soppresatta Wrapped Asparagus with Herb Cream Cheese</b>	<b>28.00</b>
<b>Mini Angus Beef Sliders with Jalapeno Cheddar Sweet pickles and House BBQ</b>	<b>60.00</b>
<b>Pork Dry Ribs, braised and Fried until Crisp with Chili and Lime</b>	<b>48.00</b>

## Seafood:

<b>Grilled Prosciutto Wrapped Shrimp with a Lemon Aioli Dipping Sauce</b>	<b>36.00</b>
<b>Mini Crab Cakes topped with Mango salsa and Siracha Mayo</b>	<b>38.00</b>
<b>Mini Pickerel Cakes with aioli and tomato salsa</b>	<b>34.00</b>
<b>Crispy Pickerel Cheeks with Lemon Caper Aioli Dipping Sauce</b>	<b>26.00</b>
<b>Mini Mahi Mahi Tacos with Slaw, Lime Crema and Mango Cilantro Salsa</b>	<b>40.00</b>
<b>Coconut Shrimp with a Spicy pepper aioli</b>	<b>32.00</b>
<b>Mushroom Caps with Lobster Risotto and Fontina Cheese</b>	<b>36.00</b>
<b>Ahi Tuna Sliders with Lime and Sesame Slaw and Wasabi Mayo</b>	<b>60.00</b>
<b>Tempura Prawns with Chili lime Dipping Sauce</b>	<b>28.00</b>
<b>Grilled Salmon Pops with lemon, Honey, Dijon and dill sauce</b>	<b>30.00</b>

## Vegetarian:

<b>Warm mini artichoke and parmesan in phyllo cup</b>	<b>28.00</b>
<b>Thai Vegetable Spring Rolls with a Plum Dipping Sauce</b>	<b>28.00</b>
<b>Mini Vegetable Samosas with Tamarind Dipping Sauce</b>	<b>28.00</b>
<b>Mushroom Caps with Butternut Squash Risotto and Parmesan Cheese</b>	<b>26.00</b>
<b>Filo Triangles with Spinach and Feta Cheese</b>	<b>26.00</b>
<b>Caramelized Onion, Gorgonzola and Brie Cheese in Crispy Filo Cup</b>	<b>26.00</b>
<b>Risotto Burrata Balls with a Red Pepper Aioli Dipping Sauce</b>	<b>28.00</b>
<b>Carrot and Ginger Gazpacho</b>	<b>26.00</b>

## Assorted Platters and Stations

### Platters (minimum 12 guest)

### Price per guest

Assorted Raw Vegetables with Creamy Dill Dip	3
Fresh Fruit Platter	4.5
Domestic and Imported Cheeses with Assorted Crackers (2.5 oz. per guest)	8.00
Antipasto Platter with Assorted Salamis, Cheeses and Pickled Vegetables	12.00
Grilled Marinated Vegetable Platter with Aged Balsamic and Olive Oil	6
Baked Brie with pears, Frangelico and walnuts in puff pastry	80.00/lg. 50.00/sm.
Heritage King Salmon Side Your Choice	
Moroccan Spiced with Cucumber and Raita Dip	125/side
Miso Glazed with Shiitake, Red Peppers, Scallions and Toasted Sesame	
White Wine Poached with Lemon Dill Sauce	
Premium Sandwich and Wrap Platter	7.00/guest
(Egg Salad, Tuna, Roasted Chicken, Assorted Smoked Meats and Vegetarian)	
Assorted Artisan Breads with Spicy Chickpea Hummus, Red Pepper Dip and Pesto	4.00/guest

### Stations

(Minimum of 12 guest)

Roasted Certified Black Angus Beef Tenderloin Carved to Order	25
Assorted Mini Brioche Buns, Dijon Mustard, Pickled Red Onions	
Horseradish and B.B.Q. Sauce	
Greek style roasted Australian leg of lamb with mustard and mint sauce	16
Chilled Seafood on Ice with Jumbo Shrimp, Smoked	24
Salmon, Oysters, Mussels, Lemon Wedges and Cocktail Sauce	
<i>"Serve your Seafood on a carved Ice Bar for an Extra \$650"</i>	
French Pastry Station "Eclairs, Profiteroles, Mini Tarts, Macaroons & Verrines"	16
Crepe flambé station "Made to order" with	
Orange sauce, fresh strawberries and whipped cream	10
Fresh Oyster Station with Assortment of Dips and Sauces (min 100 oysters)	3/oyster
Gourmet Cupcake Station "Assorted House made Cupcakes on Tiers	5

# Wow Catering Information and Client Agreement

We request confirmation of the final menu and number of guests to be made no less than 72 hours (3 days) prior to the function date. The charge per person is based on the final confirmation figures.

WOW Catering can provide all beverage services provided arrangements are made for permits, etc. and all other regulations under the M.L.C.C. are followed.

Chefs and serving staff are available at \$25.00/hour/chef and \$19.50/hour/serving &/or bartender staff member. Staff is charged from the time they leave the venue until they return. \*after 8 hours is charged time + half.

Staff is available only when food is being provided by WOW Catering.

A booking deposit of 50% of the estimate cost is required upon confirmation of the menu and quote. The remaining costs are due 10 days from the function date. Interest charges will apply to accounts that are well overdue at 2% per month.

In the event of a cancellation, WOW will refund 50% of the booking deposit up to thirty (30) days prior to the scheduled function date. Fourteen (14) days or less prior to the function the booking deposit will not be refunded.

Dishes, cutlery, glassware, serving pieces, utensils, bar ware, ice, etc. are available at a \$4.00 per person rental charge. WOW rentals are only available when catering off site with WOW Catering staff and food. All WOW rentals that are used at a function are returned to the restaurant with the staff that day.

Linen tablecloths (white) and linen napkins (white and black) are available at a rental charge of \$6.00/tablecloth and \$1.00/napkin. WOW can provide you with various COLORED tablecloths and napkins at your request. Please ask to see the selections.

WOW charges a setup fee of \$1.00 per person.

Any rentals not provided by WOW will be an additional charge. WOW can make arrangements for the rental of a variety and number of tables, chairs, china, cutlery, glassware, podiums, archways, candle holders, etc. to suit all of your party needs.

All food, beverage, rentals, linens, staff and any other charges are subject to all applicable taxes. Prices are subject to change without notice. 15% Suggested Gratuity will be applied to all food and beverages provided and served by WOW Caterers.

A Transportation Fee is charged for any catered function that is beyond the City of Winnipeg's perimeter highways - prices vary according to destination and amount of kilometers. Please note that staff hours are charged from the time they leave WOW until they return.

**BREAKAGE/LOSS/LIABILITY:** Client assumes full responsibility for any damage or loss of any equipment, including but not limited to tents, tables, chairs, linens, glassware, décor, China or flatware. Any lost, stolen or damaged equipment will be charged to the client at replacement cost. WOW Catering Inc. does not accept responsibility due to negligence by the client or any attendees of the client's event that causes any damage as a result.