



Sit Down Dinner Options 2021

Catering Manager: Kurt Marykuca

Executive Chef: Luc Jean

PHONE: (204) 452-1422

k.marykuca@wowhospitality.com

SERVED DINNER OPTIONS

Create your very own unique 3 to 6 course served dinner.

Dinners all include artisan breads and butter.

There is a minimum spend of \$500 for us to send a chef to cook at your residence.

APPETIZERS

PRICE PER GUEST

Pan Seared Scallops with Butternut Squash Purée Compressed apples and miso caramel	14
Crisp Arancini with Balsamic Reduction, Pistou and Saffron Aioli	12
Tuna Carpaccio with Pineapple, Mango Salsa and Wasabi Mayonnaise	14
Prosciutto-Wrapped Prawns with Spanish Aioli and Micro Basil	12
Crispy Pickerel Cakes with Tomato and Grilled Corn Salsa	14
Bison Carpaccio with Tomato Chutney and Balsamic Glaze	16

SOUPS

Sweet Potato, Coconut, with ginger and crispy shallots	9
Cream of Mushroom and Wild Rice with Sherry	9
Potato and leek vichyssoise with crispy potatoes and fresh chives (served hot or cold)	9
Butternut Squash with Granny Smith Apples, rosemary and Maple	9
Roasted Cauliflower and Aged Cheddar Soup with herb croutons	9
Tomato and Red Pepper Gazpacho with virgin oil and toasted baguette (served cold)	9
Lobster Bisque with cognac and Puff Pastry Crust	12
Little Bouillabaisse with Tomato Saffron broth, Scallop, Shrimp Chorizo toasted baguette	14
Cream of Asparagus with Lemon, Tarragon Crème Fraiche and Fresh Parmesan	9
Vegan Curried Carrot Puree with Coconut Cream, Cilantro and Lime	9
Vegetarian Minestrone with Northern beans, tomatoes, zucchini, orzo and parmesan cheese	9

SALADS

Greenland Gardens Hot House Tomato Caprese Salad with Aged Balsamic, Fior di Latte Cheese and Basil Oil	14
Artisan Greens Salad with Cucumbers, carrot curls, Pumpkin seeds, Whipped feta cheese and cider vinaigrette	12
Roasted Carrot Salad with Arugula, Sliced Almonds, Goat Cheese Caramelized honey vinaigrette	12
Spinach Salad with Granny Smith Apples, Shaved Fennel, Feta Cheese, Candied Almonds, Sun Dried Cranberries and Lemon Basil Dressing	12
Butter Lettuce Salad with Fresh Oranges, Sun Dried Cranberries, Spanish Onions and Creamy Dijon Dressing	12
WOW Caesar Salad, Crisp Romaine Lettuce, Herb and Garlic Croutons, House Made dressing and Fresh Parmesan	12
Mixed greens with Heirloom Tomatoes, Strawberries, Pickled Onions and Mista Dressing	10

MAIN COURSE OPTIONS

RED MEAT, PORK AND LAMB

Certified Black Angus Beef Tenderloin Steak with Roasted Garlic mashed, Steamed Asparagus and Wild Mushroom Sauce	8 oz. \$55
	10 oz. \$64
Certified Black Angus Striploin Steak with Roasted Fingerling Potatoes, Green Beans Almandine, Confit Shallots and Red Wine Sauce	10 oz. \$52
	12 oz. \$60
Roasted 10oz Berkshire Pork Chop, butternut squash, granny smith apples, Cauliflower potato mashed and grainy mustard sauce	\$28
Roasted 10 oz. Rack of Lamb with Herb-Dijon Crust, Potato Gratin and Butternut Squash Ratatouille	\$65
Braised Black Angus Brisket, buttered mashed potatoes, Glazed Carrots, French Green Beans and Green Peppercorn Sauce	\$38

**Braised Short Ribs with Wild Mushroom Risotto,
Roasted Root Vegetable, Crisp Onions and red wine sauce** \$40

FISH AND SEAFOOD

**Roasted Pickerel Filet with Almond Crust, carrot risotto,
Steamed Asparagus and Lemon Butter** \$30

**Moroccan Spiced Halibut with Israeli Couscous,
Roasted vegetables, pickled lemons and yogurt Lebneh** \$42

**Roasted Lin Cod with Arugula Pesto,
New Potatoes, Oven Roasted Tomatoes and wilted spinach** \$38

**Baked King Salmon with Fresh Herbs, Potato Gnocchi, Green peas,
Lemon and white wine Butter Sauce** \$35

Canadian Lobster Thermidor with Swiss Cheese, Tarragon and Mushroom sauce market price

**Miso Glazed Sablefish with Toasted Sesame, crispy rice cake
Baby Bok Choy and Shiitake Mushrooms** \$45

POULTRY

**Roasted Marinated Herb Stuffed Chicken Breast with Ginger Orange Glaze,
Basmati Rice, horseradish beets and sesame snap peas** \$28

**Roasted Marinated Herb Stuffed Chicken Breast with brie cheese,
Cranberry Glaze, Roasted Squash, White Wine Risotto and Steamed Asparagus** \$28

**Roasted Duck Confit with Celery Root and Potato Mashed
Roasted Brussel Sprouts and Caramelized Apples** \$32

**Prosciutto-Wrapped Chicken Breast with Cornbread Stuffing,
Butternut Squash Ratatouille and Basil Pan Jus** \$30

PASTA

**3 Cheese tortellini with white wine cream sauce, roasted chorizo sausage
Spinach, Sun Dried Tomatoes and Crimini Mushrooms** \$24

**Natures Pasta Parpadelle with Lemon Ricotta Cream Sauce
Wilted spinach, Cherry Tomatoes and Roasted Chicken Breast** \$28

**House Potato Gnocchi with Wild Mushrooms, Butternut Squash,
Asparagus and Lemon Basil Butter** \$25

Butternut Squash Cannelloni with Wilted Spinach and Gruyere Cheese \$28

VEGAN

Vegetable Stack with Sweet Potatoes, Roasted peppers, Portabella Grilled Zucchini, Fresh Arugula, Basil Pesto and Balsamic glaze \$21

Signature Vegan Mac and Cheese, Sweet Potato and carrot sauce Smoked Cashews, Vegan Crumb and Daiya cheese \$21

CHILDREN'S MEALS

Mini Tomato and Mozzarella Pizza 14

House Chicken Fingers with Potato Wedges 14

House Mac and Cheese with Fresh Grated Cheddar Cheese 14

DESSERTS

Crème Caramel Crepe with Caramelized Oranges and Grand Marnier Sauce \$10

Baked Meringue Pavlova with Yogurt Mousse and roasted strawberries \$10

Chocolate and Salted Caramel Tart with raspberry coulis \$12

Maple Rum Baba cake with Chantilly Cream and fresh berries \$10

Cinnamon Bun Cheesecake with house Dulce de Leche sauce \$12

Vegan Carrot Cake with coconut Caramel Sauce \$12

Coffee and tea service \$2.50 /guest

MULTIPLE CHOICES PER COURSE

If multiple Choices are per courses a \$2.00 surcharge per guest will be applied
We recommend no more than 3 choices for Main courses to ensure a smooth and timely dinner service.

MEAL TASTINGS

Meal tastings are available for groups of 50 or higher for a flat fee of 150\$

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.