



Buffet package 2021

Catering Manager: Kurt Marykuca

Executive Chef: Luc Jean

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WOW Catering Buffet Menu

(Minimum order of 20 guest)

Dinner Buffet Options

\$65/guest for 2 Entrée selection \$75/guest for 3 dinner Entrée selection

Buffet includes Our House Baked Caramelized onion and rosemary Pan bread
roasted garlic hummus

Salads choose 2 of the following

Greenland Gardens Hot House Tomato Caprese Salad with Aged Balsamic,
Fior di Latte Cheese and Basil Oil

Artisan Greens Salad with Cucumbers, carrot curls, Pumpkin seeds,
feta cheese and Maple Balsamic vinaigrette

Roasted Carrot Salad with Arugula, Sliced Almonds, Goat Cheese
Sun Dried Cranberries and Caramelized honey vinaigrette

Spinach Salad with Granny Smith Apples, Shaved Fennel, Feta Cheese,
Candied Almonds, Sun Dried Cranberries and Lemon Basil Dressing

Butter Lettuce Salad with Fresh Oranges, Sun Dried Cranberries,
Spanish Onions and Creamy Dijon Dressing

Roasted Local Beet Salad with Arugula, fresh parmesan, Caramelized Walnuts
Honey Dijon vinaigrette

Mixed greens with Heirloom Tomatoes, Strawberries, Pickled Onions and Mista Dressing

Kale Caesar salad with fresh parmesan and house garlic herb croutons

Classic Caesar Salad with Garlic Herb Croutons, House made bacon bits and Dressing

Assorted Garden Greens with Cucumber, Grape Tomatoes, Carrot Curls
Assorted House Dressings

Entree Selections

(choose 2 /\$65)(choose 3/\$75)

Chicken picatta with lemon butter, fresh basil and capers

Chicken parmesan with passata sauce and fresh mozzarella

Hunter's chicken paillard with wild mushroom sauce, fresh herbs and blistered tomatoes

Ginger and sesame marinated chicken breast with oranges and citrus glaze

Almond Crusted Atlantic salmon with lemon basil butter

Moroccan spiced Atlantic salmon with Yogurt Cucumber Sauce

Panko and herb crusted Lake Winnipeg pickerel with white wine butter

Pan seared Halibut with Arugula Pesto and Pineapple salsa add \$10

Butternut squash and spinach cannelloni with béchamel sauce and gruyere cheese

3 Cheese Tortellini with roasted chorizo sausage, White Wine Cream Sauce,
Spinach and Sun Dried Tomatoes

Beef tenderloin medallions with port and wild mushroom sauce add \$10

Braised Black Angus Beef Brisket with brandied green peppercorn sauce

Tomato and Barolo braised beef & Veal meatballs with fresh herbs and parmesan

Veal Marsala with crimini mushrooms and flat leaf parsley

Bacon wrapped Pork tenderloin medallions with grainy mustard sauce

Hylife crispy Pork Long Ribs with chili and lime

Vegetables and sides

(Choose 3 from the following)

Briani rice with orange zest and cinnamon

Prairie Wild Rice Pilaf with Cranberries, apples and herbs

Roasted root vegetables with garlic and fresh rosemary

Fresh snap peas with ginger and sesame

French green beans with butter and garlic

Brussel sprouts with caramelized onions and walnuts

Honey and dill glazed carrots

Potato Gratin with Swiss cheese

Roasted fingerling potatoes with fresh herbs

Roasted garlic mashed potatoes

Vegetarian eggplant parmesan with tomatoes and fresh basil

Roasted Creamer Potatoes

Potato Duchesse

Purée of Sweet Potato

Twice Baked Stuffed Potatoes

Dessert Buffet

Assorted Cheesecakes and tortes

Mini ganache and salted caramel tarts

Mini strawberry and vanilla tarts

Mini maple syrup and pecan tarts

House Mini crème brûlée

Fresh fruit platter

Add on

price/guest

Chef operated stations

minimum 20 guests

Prawn Station (Based on 5 pieces per guest) 14

Black Tiger Prawns Flambeed with Brandy, Garlic and Fresh herbs

Mussel Station (Based on 6 pieces per guest) 16

Fresh East Coast Mussels Steamed in White Wine,
Garlic, Lemon, Fine Herbs, Tomato and Butter

Carvery Station

Canadian Angus Beef Striploin, Cognac Peppercorn Sauce, Horseradish 21

Canadian Angus Prime Rib, Au Jus, Mini Yorkshire Puddings 26

Canadian Angus Beef Tenderloin, Au Jus, 28

Additional Platters

Price is per guest

Domestic and Imported Cheeses with French Baguette and Assorted Crackers 8

Italian Deli Meats; Soprapsetta, Genoa Salami, Prosciutto Ham, Capicola
with Mustards and Baguette 12

Fresh Vegetable Crudité with House Ranch Dip 5

Grilled and Chilled Vegetable Platter 8

Chilled Poached Tiger Prawns with Cocktail Sauce and Lemon 36 / dozen

Smoked Salmon with Horseradish, Lemon, Cream Cheese,
Mini bagels 15

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.

