



**HORS D OEUVRES & RECEPTION PACKAGE  
2022**

**Catering Manager: Kurt Marykuca**  
**Executive Chef: Luc Jean**  
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# Cold Hors D'oeuvres

(Minimum order of 3dz per variety)

## Meat:

## Price per dozen

Prosciutto Crostini with Fig Jam Goat Cheese and Balsamic Reduction	30.00
Mini Chicken Tostadas with Pico de Gallo	32.00
Thai Chicken Salad on a Wonton Crisp with Toasted Sesame	32.00
Bison Carpaccio on Toast Point, Truffle Mayo	45.00
Beef Tartare on toasted brioche	46.00
Baby Pears with Prosciutto, Gorgonzola and Baby Arugula G.F.	32.00

## Seafood:

Lobster Taco, Guacamole, Cilantro, Spicy Mayo, Fresh Lime	48.00
Smoked Norwegian salmon, Bagel Chip, capers and Dill Cream Cheese	32.00
Smoked Norwegian salmon, potato latke, wasabi mayo and scallions	32.00
Red chili jumbo prawns and pineapple skewers with toasted sesame G.F.	38.00
Crisp taro root crisps with gingered lobster and crushed avocado G.F.	46.00
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 G.F.	72.00
Seared Yellowfin Tuna Skewers with Pineapple and toasted sesame G.F.	42.00
Yellowfin Tuna Tartare in cucumber cups with Wasabi mayo G.F.	40.00

## Vegetarian:

Marinated Artichoke, Havarti and Cherry Tomato Skewers, with aged balsamic G.F.	30.00
Crisp Filo Cups with Whipped Goat Cheese, candied cranberries and orange zest	30.00
Brie cheese crostini with fresh strawberries and toasted pumpkin seeds	30.00
Heirloom Tomato Bruschetta with Goat Cheese and Balsamic Glaze	30.00
California Rolls with Avocado and Cucumbers G.F.	30.00
Crisp Pita Triangles with chickpea hummus, red pepper chutney and crisp onions	30.00
Caprese Lollipops with Marinated Baby Bocconcini and Fresh Basil G.F.	30.00

## Sweets:

Mini Lemon Tarts with Torched Meringue	40.00
Mini Dark Chocolate Ganache and salted caramel tarts	40.00
Mini Caramel Pecan Tarts	40.00
Mini fresh raspberry tarts	40.00
Chocolate Dipped Strawberry Lollipops with White and Dark Chocolate G.F.	40.00
Fresh Strawberry bites with Whipped Cream cheese G.F.	40.00
Tropical Mini Mango Mousse Cups with Fresh Blackberries	40.00
Assorted Cheesecake Lollipops	44.00

# Hot Hors D'oeuvres

## Meat:

## Price per dozen

Black Angus Beef Burnt ends with House Ancho BBQ Dipping Sauce G.F.	40.00
Spicy Nashville Chicken Bites with Creamy Blue Cheese Dip	32.00
Mini Beef Wellington with Mustard Dipping Sauce	72.00
Black Angus Beef Tenderloin Steak bites with Garlic Butter G.F.	65.00
Chicken fried Wonton with Lemon Chili dip	32.00
Piri Piri Chicken Skewers with Roasted Red Pepper Aioli	36.00
Grilled Chicken Skewers with a Hoisin Ginger Marinade	36.00
West African Grilled Chicken Skewers with Suya Spice G.F.	36.00
Prosciutto Wrapped Chicken Skewers with Lemon Aioli G.F.	40.00
Greek Style Chicken Skewers with Tzatziki Dipping Sauce G.F.	36.00
Stuffed mushrooms with Italian sausage, fresh herbs and garlic	32.00
Thai Chicken Cakes with Mango Salsa and Sweet Chili Sauce	32.00
Beef and Bell pepper Skewers with Ginger and Teriyaki Glaze	42.00
Grilled Marinated Lamb Chops with Rosemary, Garlic and Dijon G.F.	85.00
Baked Soppresatta Wrapped Asparagus with Herb Cream Cheese G.F.	32.00
Mini Angus Beef Sliders with Jalapeno Cheddar Sweet pickles and House BBQ	60.00
Pork Dry Ribs, braised and Fried until Crisp with Chili and Lime	48.00

## Seafood:

Grilled Prosciutto Wrapped Shrimp with a Lemon Aioli Dipping Sauce G.F.	40.00
Mini Crab Cakes topped with Mango salsa and Siracha Mayo	42.00
Mini Pickerel Cakes with aioli and tomato salsa	34.00
Crispy Pickerel Cheeks with Lemon Caper Aioli Dipping Sauce	30.00
Coconut Shrimp with a Spicy pepper aioli	34.00
Mushroom Caps with Lobster Risotto and Fontina Cheese G.F.	40.00
Ahi Tuna Sliders with Lime and Sesame Slaw and Wasabi Mayo	60.00
Tempura Prawns with Chili lime Dipping Sauce	32.00
Grilled Salmon Pops with lemon, Honey, Dijon and dill sauce G.F.	34.00

## Vegetarian:

Warm mini artichoke and parmesan in phyllo cup	30.00
Thai Vegetable Spring Rolls with a Plum Dipping Sauce	30.00
Mini Vegetable Samosas with Tamarind Dipping Sauce	30.00
Mushroom Caps with Butternut Squash Risotto and Parmesan Cheese G.F.	30.00
Filo Triangles with Spinach and Feta Cheese	30.00
Caramelized Onion, Gorgonzola and Brie Cheese in Crispy Filo Cup	30.00
Risotto Burrata Balls with a Red Pepper Aioli Dipping Sauce	30.00
Carrot and Ginger Gazpacho G.F.	30.00

# Assorted Platters and Stations

<b>Platters</b> (minimum 12 guest)	<b>Price per guest</b>
Assorted Raw Vegetables with Creamy Dill Dip G.F.	7
Fresh Fruit Platter G.F.	8
Domestic and Imported Cheeses with Assorted Crackers (2.5 oz. per guest)	10
Antipasto Platter with Assorted Salamis, Cheeses and Pickled Vegetables	15
Grilled Marinated Vegetable Platter with Aged Balsamic and Olive Oil G.F.	8
Baked Brie with pears, Frangelico and walnuts in puff pastry	80.00/lg. 50.00/sm.
<b>Heritage King Salmon Side Your Choice</b>	
Moroccan Spiced with Cucumber and Raita Dip G.F.	125/side
Miso Glazed with Shiitake, Red Peppers, Scallions and Toasted Sesame	
White Wine Poached with Lemon Dill Sauce	
Premium Sandwich and Wrap Platter	15.00/guest
(Egg Salad, Tuna, Roasted Chicken, Signature sandwiches and Vegetarian)	
Assorted Artisan Breads with Spicy Chickpea Hummus, Red Pepper Dip and Pesto	5.00/guest

## Stations

(Minimum of 12 guest)

Roasted Certified Black Angus Beef Tenderloin Carved to Order Assorted Mini Brioche Buns, Dijon Mustard, Pickled Red Onions Horseradish and B.B.Q. Sauce	25
Greek style roasted Australian leg of lamb with mustard and mint sauce	16
Chilled Seafood on Ice with Jumbo Shrimp, Smoked Salmon, Oysters, Mussels, Lemon Wedges and Cocktail Sauce <i>"Serve your Seafood on a carved Ice Bar for an Extra \$650"</i>	24
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.

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.

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.

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.

**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.