



## Served Dinner Options 2022

Catering Manager: Kurt Marykuca  
Executive Chef: Luc Jean  
PHONE: (204) 452-1422  
[k.marykuca@wowhospitality.com](mailto: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.











A Minimum food spend of \$500 is required for us to cater a served dinner to an outside location



### APPETIZERS

### PRICE PER GUEST






Pan Seared Scallops with Butternut Squash Purée Compressed apples and miso caramel 	16
Crisp Arancini duo with basil pesto and Saffron Aioli	13
Yellowfin Tuna Tataki with Pineapple Salsa and Wasabi Mayonnaise 	18
Prosciutto-Wrapped Prawns with Spanish Aioli and Micro Basil 	16
Crispy Winnipeg Pickerel Cakes with Tomato and Grilled Corn Salsa	15
Bison Carpaccio with Tomato Chutney and Balsamic Glaze 	20

### SOUPS

Sweet Potato and Coconut, with ginger and crispy shallots  	9
Cream of Loveday mushroom and wild rice with chive and white truffle oil V	9
Roasted Curried Butternut Squash with Toasted Cashews, Cumin Spiced coconut cream 	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 gastrique  	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

Curried Carrot Puree with Coconut Cream, Cilantro and Lime  G.F.	9
Vegetarian Minestrone with Northern beans, tomatoes, zucchini, parmesan cheese Natures Farm Orzo 	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 shaved granny smith apple, Manchego cheese roasted shallot dressing and crisp bacon bits 	12
Roasted Local Beet Salad with Arugula, Fresh pears, G.F. Candied Walnuts, Feta cheese and Cider Vinaigrette	12
Butter Lettuce Salad with Fresh Oranges, Sun Dried Cranberries, Spanish Onions and Creamy Dijon Dressing 	12
WOW Kale Ceasar Salad, 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 – Comes with Chef’s choice Vegetable and Starch




Certified Black Angus Beef Tenderloin Steak with Mushroom Demi Glaze	6 oz.	\$55
	8 oz.	\$62
	10 oz.	\$70
Certified Black Angus Striploin Steak with Mushroom Demi Glaze	10 oz.	\$55
	12 oz.	\$60

Roasted 10oz Berkshire Pork Chop, granny smith apples, grainy mustard sauce	\$32
Roasted 10 oz. Rack of Lamb with Herb-Dijon Crust, Dijon Demi Glaze	\$70
Braised Black Angus Brisket, Green Peppercorn Sauce	\$38
Braised Short Ribs with Red Wine sauce	\$40

### FISH AND SEAFOOD – Comes with Chef’s choice Vegetable and Starch

Roasted Pickerel Filet with Lemon Butter	\$32
Moroccan Spiced Halibut with Israeli Couscous,	\$42
Roasted Lin Cod with Arugula Pesto, 	\$38
Baked King Salmon with Fresh Herbs, Lemon and white wine Butter Sauce	\$35
Ginger and garlic pan seared Sablefish with Toasted Sesame, spicy Singapore salsa 	\$45


### POULTRY - Comes with Chef’s choice Vegetable and Starch

Roasted Marinated Herb Stuffed Chicken Breast with Ginger Orange Glaze, 	\$30
Roasted Marinated Herb Stuffed Chicken Breast with brie cheese,  Cranberry Glaze,	\$32
Roasted Duck Confit 	\$34
Bacon-Wrapped Chicken Breast soubise sauce	\$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, smoked Tomatoes and Roasted Chicken Breast	\$28
House Potato Gnocchi with Wild Mushrooms, Butternut Squash, V Asparagus and Lemon Basil Butter	\$26
Butternut Squash Cannelloni with Wilted Spinach and Gruyere Cheese V	\$28

## VEGAN

Vegetable Stack with Sweet Potatoes, Roasted peppers, Portabella Grilled Zucchini, Fresh Arugula 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 \$12

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

Chocolate and Dulce Leche Tart with sea salt and berry coulis \$12

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

Cinnamon Bun Cheesecake with salted caramel sauce \$12

Vegan Carrot Cake with coconut Caramel Sauce  \$12

Coffee and tea service \$3.75 /guest

 Gluten Free

 Vegetarian

 Vegan

## MULTIPLE CHOICES PER COURSE

If multiple Choices are per courses a \$5.00 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.

A booking deposit of 50% of the estimate cost is required upon confirmation of the menu and quote. The remaining costs are due 5 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% 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.