

Locally Inspired Menu

Passed Appetizers

Per Dozen, Minimum of 3 dozen

Manitoba Pickerel Cheeks Lollipops with Garlic Lemon Aioli	38
Mini Wild Mushroom Tarts with Parmesan V	38
Cured Arctic Char with Dill Cream Cheese and Cucumber G.F.	38
Roasted Butternut Squash + Apple Bruschetta V	36
Bison Meatballs with Maple Sweet + Sour Sauce	40
Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens	50

Plated Appetizers

Not included in the regular menu, can be added on for an additional price per person

Bison Carpaccio with Tomato Chutney and Fresh Parmesan	\$18
Beetroot Cured Arctic Char with Wild Mustard Coulis	\$16
Pickerel Cakes with Roasted Corn and Red Pepper Salsa	\$14

Buffet Menu \$52/guest

Minimum of 25 people

Bread Options (select one)

- House Baked Bannock with Rhubarb Butter, Plain Butter
- Corn Bread with Honey + Wild Sage Butter

Salad (select two or select one salad and one soup)

- Spinach Salad with Berries, Sunflower Seeds, Pumpkins Seeds + Caramelized Local Honey Vinaigrette
- Corn, White Bean and Tomato Salad with Arugula Greens + Cider Mustard vinaigrette
- Wild Rice and Cranberry Salad with Arugula and Mustard Dressing
- Beetroot, Apples, Spinach, Hemp Seeds and Cider Vinaigrette

-Mixed Greens, Blueberries, Goat Cheese and Maple Balsamic Vinaigrette

Soups (choose one soup and one salad or omit)

Tomato and Wild Rice Soup with Dill

Buffalo and Barley Soup

Three Sisters Soup (Cannellini Beans, Corn and Butternut Squash)

Chicken, Corn and Chili Soup

Hot Entrees (select 2 options)

Hemp Seed Crusted Pickerel Filets with Roasted Corn Salsa

Maple and Miso Broiled Arctic Char

Roasted Duck Legs with Sour Cherry Sauce

Roasted Cornish Hen with Cornbread Stuffing and Blueberry Jus

Bison and Pork Tourtiere with Red Wine and Pepper Gravy

Lentil Shephards Pie with Cauliflower + Potato Mash VG

Add ON:

Bison Striploin Steak with Caramelized Onions, Grainy Mustard Sauce
person

\$15 per

This would be a carvery style of item on the buffet

Sides (Choose two)

Roasted Three Sisters' Succotash with Fava Beans, Butternut Squash, Corn and Tomatoes

Wild Rice Pilaf with Apples, Sun Dried Cranberries and Fresh Herbs

Roasted Root Vegetables, Garlic + Fresh Herbs

Roasted Baby Potatoes + Herbs

Honey Glazed Carrots

Sweet Potato Puree

Roasted Garlic Mashed Potatoes

Dessert (Choose one)

Butternuts Squash Clafoutis with Sour Cherries

Blackberry Flan with Whipped Cream

Wild Blueberry Bread Pudding with Wild Sage Crème Anglaise

Assorted Dainties, Fruit Tarts + Seasonal Fresh Fruit