



**Canadian Museum for Human Rights
2023 Catering Package**

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BREAKFASTS BUFFETS + MEETING BREAKS

Minimum of 10 guests, prices are listed on a per guest basis

Continental

\$19

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

Seasonal fresh fruit platter

Classic baker's basket of croissants, mini muffins, and Danish pastries served with preserves

Spirited Grasslands

\$16

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

House made baked bannock with rhubarb butter

Seasonal whole fruits

Oatmeal with cinnamon poached apples accompanied by brown sugar and milk

Classic Breakfast Buffet

\$28

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

Seasonal fresh fruit platter

Classic baker's basket of croissants, mini muffins, and Danish pastries served with preserves

Scrambled Nature's Farm Omega 3 Smart Eggs, crispy bacon and breakfast potatoes

SERVED BREAKFASTS

Minimum of 10 guests, prices are listed on a per guest basis

Includes freshly brewed coffee, decaf coffee and tea

Winnipeg Benedict

\$25

Two poached Nature's Farm Omega 3 Smart eggs with smoked beef brisket served on house made potato latkes, hollandaise sauce, served with breakfast potatoes and fresh fruit

Bothwell Cheese Omelet

\$22

Three Nature's Farm Omega 3 Smart egg omelet with Bothwell aged cheddar and roasted cherry tomatoes served with crispy bacon and breakfast potatoes

Vegan Frittata

\$22

Chickpea frittata topped with roasted squash and asparagus VG

BEVERAGES + SNACKS

Prices are listed on a per guest basis

Freshly brewed coffee, decaf coffee and assorted teas	\$3.75
Freshly brewed coffee, per carafe	\$30
Assorted bottled juice (charged on consumption)	\$3.55
Assorted canned soft drinks (Pepsi products, charged on consumption)	\$3.35
House made baked bannock served with rhubarb butter	\$5
Butter croissants served with preserves	\$5
Classic baker's basket of croissants, mini muffins, Danish pastries served with preserves	\$8
House made cookies (chocolate chip, oatmeal, double chocolate)	\$2.50
House made granola bars with seeds and quinoa GF	\$3
Fresh tropical fruit salad with fresh lime and ginger GF V	\$6
Seasonal fresh sliced fruits + berries platter GF VG	\$8
Individual yogurts	\$3.50
Assorted artisan breads with spicy chickpea hummus, red pepper dip and pesto V	\$5
Domestic and imported cheeses with French baguette and assorted crackers	\$12
Fresh vegetable crudité with ranch dip GF V	\$7

LUNCHES

WORKING LUNCHEON BUFFET

Minimum of 10 guests, prices are listed on a per guest basis

Includes freshly brewed coffee, decaf coffee and tea

Salad + Sandwich **\$28**

Mesclun greens with cocktail tomatoes and cucumbers with maple balsamic vinaigrette GF V

Spinach leaves with beetroot, quinoa, pumpkin seeds and goat cheese with cider vinaigrette GF V

Vegetable crudité with chickpea hummus GF VG

Assorted sweets and treats

Select 3 Sandwich Varieties:

Tuna salad with dill pickle and romaine in a whole grain wrap

Vegan wrap with marinated grilled vegetables and chickpea hummus VG

Shaved ham, Havarti, bread and butter pickles with spicy mustard on French white

Grilled chicken breast, Havarti, roasted red peppers and caramelized onion mayo on focaccia

Egg salad with scallions and cornichon on a multigrain croissant V

Corned beef brisket with spicy mustard on Winnipeg Rye

BUFFET LUNCHEONS

Minimum of 10 guests, prices are listed on a per guest basis
Includes freshly brewed coffee, decaf coffee and tea

Primo Parmigiana

\$39

Roman flatbread

Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon

Grilled and chilled vegetables with aged balsamic

Three cheese tortellini with artichoke and sun dried tomatoes

Chicken piccata with lemon butter, fresh basil and capers

Assorted sweets and treats

WOW BBQ

\$45

House baked caramelized onion and rosemary pan bread

House made coleslaw with celery seeds and fresh granny smith apples

Dill pickle spears

Signature mac and cheese with aged cheddar and crumb topping

Potato wedges

Buttered French green beans

Crispy pork back ribs with chili and lime

Grilled chicken breast with rosemary, sea salt and house BBQ sauce

Assorted sweets and treats

A LA CARTE LUNCHESES

Minimum of 10 guests, prices are listed on a per guest basis

Includes freshly brewed coffee, decaf coffee and tea, artisan bread basket with butter and Chef's choice of starch and seasonal vegetables. An additional charge of **\$6** per person will be charged if offering a choice of protein, maximum of 2 choices, excluding dietary restrictions

Manitoba Arctic Char

\$32

Grilled Manitoba Arctic char with arugula pesto and grilled lemon

Root Vegetable Wellington

\$24

Medley of root vegetables wrapped in puff pastry served with ratatouille V

Manitoba Pork Tenderloin

\$27

Bacon wrapped Manitoba pork tenderloin medallions with maple grainy mustard sauce

Chicken Paillard

\$27

Seared garlic and herb chicken breast with Loveday mushroom sauce

Black Angus Cap Steak

\$38

Grilled 8 oz. Angus cap steak served with a charred tomato salsa

Manitoba Pickerel

\$32

Breaded and fried Manitoba Freshwater Fisheries pickerel fillets

A LA CARTE LUNCH ADDITIONAL COURSES

Add an additional \$9 per person, per course

SOUPS

Roasted bell pepper and tomato bisque with fresh basil cream GF V
Roasted curried butternut squash with toasted cashews GF VG
Cream of Loveday mushroom and wild rice with chive and white truffle oil V
Minestrone with northern beans, tomatoes, zucchini, parmesan cheese V
Hearty vegetable with beef brisket and barley
Classic matzo ball with shredded chicken carrots, celery and onions
Michael's borscht with apples and dill

SALADS

Mixed greens with heirloom tomatoes, carrot curls, cucumbers with honey lemon basil vinaigrette GF V
Roasted local beet salad with arugula, pumpkin seeds and feta cheese with cider vinaigrette GF V
Artisan greens with cucumbers, carrot curls, toasted pumpkin seeds and feta cheese with maple balsamic vinaigrette GF V
Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon V
Spinach leaves with granny smith apples, shaved fennel, toasted almonds, sun dried cranberries, goat cheese with Honey lemon dressing GF V
Baby jem salad with bacon vinaigrette and shaved machego cheese

DESSERTS

Cinnamon bun cheesecake with salted caramel sauce
Flourless chocolate cake with fresh berries and whipped cream GF
Baked vanilla and chocolate pavlova with mascarpone cream and fresh berries GF
Maple crème brûlée with mint and fresh fruit GF
Lemon and key lime tart with coconut cream
Vegan carrot cake with coconut caramel sauce VG

APPETIZER PACKAGES

Minimum of 20 guests, prices are listed on a per guest basis
Based on 4 pieces per person

Causal Affair **\$16**

Mini pickerel cakes with aioli and tomato salsa
Heirloom tomato bruschetta with goat cheese and balsamic glaze V
Grilled chicken skewers with a Hoisin ginger marinade
Chilled poached tiger prawns with cocktail sauce and lemon GF
Baked Soppressatta wrapped asparagus with herb cream cheese GF

Indigenous Themed **\$17**

Bison meatballs with maple sweet and sour sauce
Mini wild mushroom tarts with parmesan
Cured Arctic char with dill cream cheese served on a cucumber
Roasted butternut squash and apple bruschetta
Pickerel lollipop with dill and garlic

Black Tie **\$18**

Mini beef wellington with mustard dipping sauce
Smoked salmon mousse on brioche crostini with fresh dill
Red chili jumbo prawns and pineapple skewer with toasted sesame GF
Prosciutto wrapped chicken skewers with lemon aioli GF
Mini vegetarian samosas with tamarind sauce V

Glitz + Glamour **\$20**

Caprese lollipop with marinated baby bocconcini and fresh basil GF V
Black Angus beef steak bites with garlic butter GF
Crisp taro root with gingered lobster and crushed avocado GF
Grilled marinated lamb chops with rosemary, garlic and Dijon GF
Seared Yellowfin tuna skewers with pineapple and toasted sesame GF

PASSED APPETIZERS

Minimum order of 3 dozen per variety

Prices listed are per dozen

CHILLED APPETIZERS

MEAT

Prosciutto crostini with fig jam, goat cheese and balsamic reduction	\$30
Mini chicken tostadas with pico de gallo	\$30
Thai chicken salad on a wonton crisp with toasted sesame	\$30
Bison carpaccio with truffle aioli and fresh parmesan	\$40
Peach with prosciutto and mini bocconcini skewers	\$36

SEAFOOD

Lobster taco, guacamole, cilantro, spicy mayo, fresh lime	\$48
Smoked salmon mousse on toasted brioche with fresh dill	\$30
Smoked Norwegian salmon, potato latke, wasabi mayo and scallions	\$32
Red chili jumbo prawns and pineapple skewers with toasted sesame GF	\$36
Chilled poached tiger prawns with cocktail sauce and lemon GF	\$36
Crisp taro root crisps with gingered lobster and crushed avocado GF	\$48
Mini Atlantic lobster rolls on brioche buns with ginger mayo and chives	\$65
Pan seared scallop in Asian spoon with butternut squash puree and miso caramel GF	\$50
Seared Yellowfin tuna skewers with pineapple and toasted sesame GF	\$38
Albacore tuna on fresh cucumber with mandarin orange and harissa mayo	\$40

VEGETARIAN

Marinated artichoke, Havarti and cherry tomato skewers with aged balsamic GF	\$28
Beet tartare on crostini with pickled mustard seeds and microgreens	\$28
Brie cheese crostini with fresh strawberries and toasted pumpkin seeds	\$28
Heirloom tomato bruschetta with goat cheese and balsamic glaze	\$28
Vegetarian maki rolls with asparagus and cucumber GF VG	\$32
Crisp pita triangles with chickpea hummus, red pepper chutney and crisp onions VG	\$28
Caprese lollipops with marinated baby bocconcini and fresh basil GF	\$28

SWEETS

Mini lemon tarts with toasted meringue	\$40
Mini dark chocolate ganache and salted caramel tarts	\$40
Mini caramel pecan tarts	\$40
Mini fresh strawberry tarts	\$40
Chocolate dipped strawberry lollipops with white and dark chocolate GF	\$42
Mini dark chocolate mousse cups with berries	\$40
Assorted cheesecake lollipops	\$46

HEATED APPETIZERS

MEAT

Black Angus beef burnt ends with house ancho BBQ dipping sauce GF	\$36
Spicy Nashville chicken bites with creamy blue cheese dip	\$30
Mini beef wellington with mustard dipping sauce	\$60
Black Angus beef steak bites with garlic butter GF	\$45
Moroccan chicken skewers with yogurt mint sauce	\$34
Prosciutto wrapped chicken skewers with lemon aioli GF	\$36
Greek style chicken skewers with Tzatziki dipping sauce GF	\$34
Stuffed mushrooms with chorizo, fresh herbs and garlic	\$28
Thai chicken cakes with mango salsa and sweet chili sauce	\$32
Beef and bell pepper skewers with ginger and teriyaki glaze	\$36
Grilled marinated lamb chops with rosemary, garlic and Dijon GF	\$85
Baked Soppressatta wrapped asparagus with herb cream cheese GF	\$32
Bison sliders with truffle aioli caramelized onion	\$62
Pork dry ribs, braised and fried until crisp with chili and lime	\$48

SEAFOOD

Prosciutto wrapped shrimp with a lemon aioli dipping sauce GF	\$36
Mini crab cakes topped with mango salsa and sriracha mayo	\$38
Mini pickerel cakes with aioli and tomato salsa	\$34
Crispy pickerel cheeks with lemon caper aioli dipping sauce	\$28
Coconut shrimp with a spicy pepper aioli	\$32
Lobster risotto and fontina cheese croquette GF	\$36
Tempura prawns with chili lime dipping sauce	\$32
Grilled salmon pops with lemon, honey, Dijon and dill sauce GF	\$30

VEGETARIAN

Warm mini artichoke and parmesan in phyllo cup	\$28
Thai vegetable spring rolls with a plum dipping sauce	\$32
Mini vegetable samosas with Tamarind dipping sauce	\$32
Mushroom caps with butternut squash risotto and parmesan cheese GF	\$26
Beetroot fritter yogurt dill sauce	\$30
Filo triangles with spinach and feta cheese	\$30
Caramelized onion, gorgonzola and brie cheese in crispy filo cup	\$26
Butternut croquette with a red pepper aioli dipping sauce	\$28

DINNER PACKAGES – 3 COURSES

Includes artisan bread basket with butter, freshly brewed coffee, decaf coffee and tea

Brie + Cranberry Chicken

\$59

Artisan greens with cucumbers, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette GF V

Herb marinated roasted chicken breast with brie cheese and cranberry glaze served with chef's choice of starch and seasonal vegetables GF

Flourless chocolate cake with fresh berries and whipped cream GF

Steak + Chicken Combo

\$79

Roasted local beet salad with arugula, sliced oranges, candied walnuts, feta cheese with cider vinaigrette GF V

Duo of 4 oz. beef tenderloin medallion and 5 oz. grilled chicken breast with brandy and green peppercorn sauce served with chef's choice of starch and seasonal vegetables

Cinnamon bun cheesecake with salted caramel sauce

Beef Short Ribs

\$72

Spinach leaves with granny smith apples, shaved fennel, feta cheese, candied walnuts, dried cranberries with lemon basil dressing GF V

Maple and red wine braised boneless beef short ribs with crispy onions served with chef's choice of starch and seasonal vegetables

Maple crème brûlée with mint and fresh fruit GF

Almond Crusted Pickerel

\$56

Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon V

Roasted almond crusted pickerel fillet with lemon butter served with chef's choice of starch and seasonal vegetables

Chocolate and Dulce de leche tart with sea salt and berry coulis

A LA CARTE DINNERS

A GUIDE TO CREATING YOUR DINNER MENU

Create your own unique three to five course served dinner. Each course is priced individually. All entrées include an artisan bread basket with butter, freshly brewed coffee, decaf coffee and tea. Each entrée is served with Chef's choice of starch and seasonal vegetables. WOW Catering Inc. believes in sourcing local ingredients whenever possible and "Chef's choice" allows us to provide the highest quality of produce available at the time of your event

An additional charge of **\$6** per person will be charged if offering multiple entrée selections, maximum of 3 choices, excluding dietary restrictions. A detailed seating chart and place cards must be provided when offering multiple choices. Final number of each meal must be confirmed 10 business days to the event.

SOUPS

Cream of Loveday mushroom and wild rice with chive and white truffle oil V	\$9
Roasted curried butternut squash with toasted cashews GF VG	\$9
Potato and leek vichyssoise with crispy potatoes and fresh chives (served hot or cold) GF V	\$9
Potsticker and coconut soup with lime and scallions	\$9
Sweet potato and gouda soup with sage and bacon bits	\$9
Roasted bell pepper and tomato bisque with fresh basil cream GF V	\$9
Lobster bisque with cognac and puff pastry crust	\$14
Minestrone with northern beans, tomatoes, zucchini, parmesan cheese V	\$9
Hearty vegetable with beef brisket and barley	\$9
Classic matzo ball with shredded chicken carrots, celery and onions	\$9
Michael's borscht with apples and dill	\$9

SALADS

Mixed greens with heirloom tomatoes, carrot curls, cucumbers with honey lemon basil vinaigrette GF V	\$10
Roasted local beet salad with arugula, sliced oranges, candied walnuts, feta cheese with cider vinaigrette GF V	\$12
Artisan greens with cucumbers, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette GF V	\$12
Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon V	\$12
Spinach leaves with granny smith apples, shaved fennel, feta cheese, candied walnuts, dried cranberries with lemon basil dressing GF V	\$12
Greenland Gardens Hot House tomato caprese salad with aged balsamic, Fior di latte cheese and basil oil GF V	\$14
Roasted carrots with arugula, sliced almonds, goat cheese with caramelized honey vinaigrette GF V	\$12
Baby jem salad with heirloom tomatoes, shaved machego cheese with sherry bacon vinaigrette	\$12

ENTRÉES

All entrees are served with Chef's choice of starch and seasonal vegetables

RED MEAT + LAMB

6 oz. Juniper berry crusted Certified Black Angus beef tenderloin steak with rosemary jus	\$65
8 oz. Juniper berry crusted Certified Black Angus beef tenderloin steak with rosemary jus	\$75
8 oz. California cut Certified Black Angus beef striploin steak with ancho red wine sauce and herb gremalota	\$60
10 oz. California cut Certified Black Angus beef striploin steak with ancho red wine sauce and herb gremalota	\$70
Bison brisket with a green peppercorn sauce	\$55
Maple and red wine braised boneless beef short ribs with crispy onions	\$48
10 oz. Lemon and garlic roasted rack of lamb with sundried tomato jus	\$70

FISH + SEAFOOD

Roasted almond crusted pickerel fillet with lemon butter	\$32
Grilled Yellowfin tuna steak with pickled pineapple and teriyaki butter	\$38
Baked king salmon with arugula pesto	\$35
Ginger and garlic pan seared sablefish (black cod) with spicy Singapore salsa	\$45

POULTRY

Herb marinated roasted chicken breast with ginger orange glaze GF DF	\$32
Herb marinated roasted chicken breast with brie cheese and cranberry glaze GF	\$35
Bacon-wrapped chicken breast with soubise sauce	\$35
Roasted duck confit with cider jus and caramelized apples GF	\$38

COMBO PLATE

Duo of 4 oz. beef tenderloin medallion and 5 oz. grilled chicken breast with brandy and green peppercorn sauce	\$55
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ENTRÉE ENHANCEMENTS Enhance any entrée with one of the following options

Three grilled black tiger shrimp	\$10
Three large pan seared scallops	\$20

VEGAN

Vegetable stack with sweet potatoes, roasted peppers, portabella mushroom, grilled zucchini, and fresh arugula with a balsamic glaze	\$21
Lentil shepherd's pie with black lentils, carrots, and celery topped with mashed potato and cauliflower	\$24

PASTA

Three Cheese tortellini with white wine cream sauce, roasted chorizo sausage, spinach, sundried tomatoes and crimini mushrooms	\$24
Nature's Farm Pasta pappardelle with lemon ricotta cream sauce, wilted spinach, smoked tomatoes and roasted chicken breast	\$28
House made potato gnocchi with wild mushrooms, butternut squash, asparagus and lemon basil butter V	\$28
Butternut squash cannelloni with wilted spinach and Gruyere cheese V	\$28

DESSERTS

Baked vanilla and chocolate pavlova with mascarpone cream and fresh berries GF	\$12
Chocolate and dulce de leche tart with sea salt and berry coulis	\$12
Cinnamon bun cheesecake with salted caramel sauce	\$12
Vegan carrot cake with coconut caramel sauce VG	\$12
Flourless chocolate cake with fresh berries and whipped cream GF	\$12
Maple crème brûlée with mint and fresh fruit GF	\$12
Lemon and key lime tart with coconut cream	\$12

CHILDREN'S MEALS

All children's meals include a starter course of raw vegetable crudité with ranch dip. Each meal will also include the event chosen dessert or ice cream

Mini tomato and mozzarella flat bread	\$18
House chicken fingers with potato wedges	\$18
House mac and cheese with fresh grated cheddar cheese	\$18

DINNER BUFFET

Minimum of 20 guests, prices are listed on a per guest basis

Includes our house baked caramelized onion and rosemary pan bread, roasted garlic hummus and assorted breads and rolls

SALAD SELECTIONS

Choose 2 selections

Mixed greens with heirloom tomatoes, carrot curls, cucumbers with honey lemon basil vinaigrette GF V

Roasted local beet salad with arugula, sliced oranges, candied walnuts, feta cheese with cider vinaigrette GF V

Artisan greens with cucumbers, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette GF V

Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon V

Spinach leaves with granny smith apples, shaved fennel, feta cheese, candied walnuts, dried cranberries with lemon basil dressing GF V

Greenland Gardens Hot House tomato caprese salad with aged balsamic, Fior di latte cheese with basil oil GF V

Roasted carrots with arugula, sliced almonds, goat cheese with caramelized honey vinaigrette GF V

Baby jem salad with heirloom tomatoes, shaved machego cheese with sherry bacon vinaigrette

ENTRÉE SELECTIONS

Choose 2 selections **\$65**

Choose 3 selections **\$75**

Chicken piccata with lemon butter, fresh basil and capers

Chicken parmesan with tomato 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 GF DF

Beef tenderloin medallions with port and wild mushroom sauce

add \$10

Braised Black Angus beef brisket with brandied green peppercorn sauce

Bacon wrapped pork tenderloin medallions with grainy mustard sauce

Crispy pork long ribs with chili and lime

Almond crusted Atlantic salmon with lemon basil butter

Moroccan spiced Atlantic salmon with lemon herb dressing GF

Panko and herb crusted Lake Winnipeg pickerel with white wine butter

Butternut squash and spinach cannelloni with béchamel sauce and gruyere cheese V

Three Cheese tortellini with roasted chorizo sausage, white wine cream sauce, spinach and sundried tomatoes

DINNER BUFFET CONTINUED

SIDE SELECTIONS

Choose 3 selections

Biryani rice with orange zest and cinnamon GF VG
Prairie wild rice pilaf with cranberries, apples and herbs GF VG
Potato gratin with Swiss cheese GF V
Roasted fingerling potatoes with fresh herbs GF V
Roasted garlic mashed potatoes GF V
Roasted Creamer Potatoes GF VG
Potato Duchesse GF V
Purée of Sweet Potato GF V
Twice Baked Stuffed Potatoes GF V
Roasted root vegetables with garlic and fresh rosemary GF VG
Fresh snap peas with ginger and sesame GF V
French green beans with butter and garlic GF V
Brussel sprouts with caramelized onions and walnuts GF V
Honey and dill glazed carrots GF V
Eggplant parmesan with tomatoes and fresh basil V

DESSERT

Assorted Cheesecakes and tortes
Mini tarts
House Mini crème brûlée GF
Fresh seasonal fruit platter GF VG
Freshly brewed coffee, decaf coffee and tea

EHANCECEMENT STATIONS

Prices are listed on a per guest basis

CARVERY STATION

Minimum of 20 guests

Includes artisan rolls

Canadian Angus beef striploin, cognac peppercorn sauce, horseradish	\$22
Canadian Angus prime rib, au jus, mini Yorkshire puddings	\$28
Canadian Angus beef tenderloin, au jus	\$30
Roast Berkshire pork loin, mustard and horseradish	\$14
Roast turkey with sage gravy and cranberry relish	\$17
Whole roasted gourds, squash, cauliflower, beets with tangy romesco, Tahini vinaigrette and Chimichurri	\$14

SENSATIONAL STATIONS

Minimum of 20 guests

Poutine Bar **\$12**

Golden fries with sautéed Loveday mushrooms, chopped bacon, green onions, pickled jalapenos, Bothwell cheese curds, cheddar cheese, beef gravy, and spicy beef chili

Sliders Station (choose two) **\$16**

Certified Angus beef, aged cheddar, Dijon, and sweet pickles
BBQ pulled pork, pickled pineapple, cilantro, chili mayo
Seared Yellowfin tuna, ginger vegetable slaw, wasabi mayo
Spicy cauliflower patty, apple slaw, vegan ancho mayo

Perogy Station **\$14**

Pan seared potato and cheddar perogies with chopped bacon, sour cream and scallions
Enhance with garlic sausage \$3

Taco Bar **\$16**

Tacos, nachos, tortillas with all the fixings, Pico de Gallo salsa, guacamole, refried beans, ground beef, and pulled pork

Fry Bread Station **\$16**

Bison and cheddar, smoked salmon and cream cheese and arugula and red pepper

Manitoba Station **\$18**

Bison meatballs, wild rice pilaf, blueberry bannock bites

SEAFOOD + FISH STATIONS

Minimum of 20 guests

Prawn Station (based on 5 pieces per guest) GF	\$14
Chilled prawns with cocktail sauce and lemon	
Mussel Station (based on 6 pieces per guest)	\$16
Fresh East Coast mussels steamed in white wine, garlic, lemon, fine herbs, tomato and butter	
Smoked Salmon Platter	\$15
Mini bagels, dill cream cheese, onions and capers	
Chilled Seafood Station	\$24
Jumbo shrimp, smoked salmon, oysters, and marinated mussels served with lemon wedges and cocktail sauce	
Heritage King Salmon <i>with your choice of side</i>	\$12
Moroccan spiced with cucumber and raita gip GF	
Teriyaki glazed with shiitake, red peppers, scallions and toasted sesame	
White wine poached with lemon dill sauce	
Fresh Oyster Station (minimum of 100 oysters)	\$4 per oyster
Served with an assortment of dips and sauces	

DESSERT STATIONS

Minimum of 20 guests

French Pastry Station	\$18
Eclairs, profiteroles, mini tarts, macaroons + verrines	
Candy Bar	\$10
Variety of candy and sweet popcorn	
Dessert Buffet	\$16
Assorted cheesecakes, tortes, mini crème brûlée and fresh fruit platter	

ENHANCEMENT PLATTERS

Domestic and imported cheeses with French baguette and assorted crackers	\$12
Fresh vegetable crudité with ranch dip GF V	\$7
Grilled marinated vegetable platter with aged balsamic and olive oil GF V	\$8
Fresh seasonal fruit platter GF VG	\$8
Antipasto platter with assorted salamis, cheeses and pickled vegetables	\$15
Party sandwich and wrap platter (Egg salad, tuna, roasted chicken, and vegetarian)	\$14
Assorted artisan breads with spicy chickpea hummus, red pepper dip and pesto V	\$5
Baked Brie with apples and walnuts in puff pastry	\$80

BAR SERVICES

HOST BAR

All beverages are charged on consumption and billed to your master account

CASH BAR

All beverages are paid for by your guests. Cash, debit, credit card payments accepted

BAR SELECTIONS

House wine by the glass (cash bar only)	\$7.70
Spirits	\$5.90
Domestic Beer	\$5.90
Import Beer	\$6.30
Local Beer (Tall Boy)	\$9.05
Soft Drinks	\$3.15
Juice	\$3.15

WINE LIST

RED WINES

House Wine: Tempus Two Shiraz, Australia	\$39
Yali "Wild Swan" Cabernet Sauvignon, Chile	\$39
River Retreat Merlot, Australia	\$42
Botter Primitivo, Italy	\$42
Ventisquero Reserva Pinot Noir, Chile	\$45
Vina Zorzal Tempranillo, Spain	\$47
Xanthos Cabernet Sauvignon, California	\$55

WHITE WINES

House Wine: Tempus Two Pinot Grigio, Australia	\$39
Yali "Wild Swan" Sauvignon Blanc, Chile	\$36
Oakbank Chardonnay, Australia	\$39
Weiss Riesling, Germany	\$45
Era Pinot Grigio, Italy	\$47

SPARKLING + ROSE

Bianco Nero Brut Prosecco, Italy	\$50
Botter Extra Dry Rose Prosecco, Italy	\$53
Claude Val Rose, France	\$44

BAR MINIMUM

Host or cash bar minimum is **\$600** in sales per bar or a bartender fee will be applied at **\$25** per hour with a 3-hour minimum. Bartenders are scheduled at 1 per 75 guests. If additional bartenders are requested, a fee of **\$25** per hour per bartender will apply with a minimum of 3 hours. Additional charges will apply for a specialty drink station, martini bar and for signature cocktails requiring additional ingredients.

SPECIALITY SELECTIONS

We are happy to provide items outside of our regular bar brands upon request for host bars. All special order liquor is subject to WOW Catering Inc. pricing and will be sold by the bottle only. Minimum of 2 weeks' notice is required.

CORKAGE BAR

You will arrange for a social occasional liquor permit from the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) and supply all the alcohol for service.

CORKAGE FEES

Full Corkage **\$16.50**

Corkage fees include bartenders, ice, napkins, variety of juices, soft drinks (Pepsi products), lemons, limes, and service of corkage dinner wine.

Wine Corkage for Dinner **\$7.50**

Wine Corkage for Reception **\$9.00**

CORKAGE BAR TERMS + CONDITIONS

A social occasional liquor permit from the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) is required. The location, date and time will be required. Homemade wine/beer/liquor is not permitted. WOW Catering Inc. does not allow shots or shooters of any type.

Alcohol can only be served in the areas listed on your permit. Your permit should be applied for at least 10 business days prior to your event. The permit and all receipts must be given to the Banquet Manager or Supervisor on duty before any liquor service can begin. The liquor cannot be brought to the premises without the liquor permit.

The bars will open and close according to the time specified on the permit and your Banquet Event Order.

Remaining alcohol and empties (on request) can be taken with you at the end of the event or picked up on the next business day.

CATERING POLICIES

Please note our culinary team relies heavily on timing. It is imperative that events are served as close to the agreed upon time of service to ensure the highest quality product is provided to you and your guests.

FOOD + BEVERAGE

WOW Catering Inc. reserves the right to be the sole provider of all food and beverages within the Canadian Museum for Human Rights. The exception to this is special occasion cakes/cupcakes. Special occasion cakes/cupcakes must come from a licensed bakery. Forkage fee of \$2.50 per person will apply.

All prices are subject to change due to market conditions. Guaranteed pricing will be given 30 days prior to your event. In the event that there is a large fluctuation in market pricing within those 30 days on a food item, WOW Catering Inc. will permit a menu change to the client in lieu of a pricing increase. All charges are subject to PST, GST and a minimum suggested 15% gratuity. Taxes are subject to change.

MINIMUMS

Food and Beverage minimums will apply as outlined by WOW Catering Inc.

If food and beverage minimums are not met, WOW Catering Inc. reserves the right to apply charges for serving staff at a rate of \$25 per hour (minimum of 3 hours) or for culinary staff at a rate of \$35 per hour (minimum of 3 hours).

GUARANTEE OF ATTENDANCE

Final guarantee of the number of guests is due 4 business days prior to your event date. WOW Catering Inc. will make 2% above the guaranteed amount of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guest served, whichever is greater. If the guaranteed number has not been advised, the guest expectation number from the original contract or banquet event order will be used.

ADDITIONAL GOODS + SERVICES

In the event of “drop in” guests at your function, or your request to add more food, extend bar hours or add any goods and services at the last minute, WOW Catering Inc. will make every effort to accommodate and proceed with the verbal approval of the event convener to authorize the additional changes not previously signed for on the banquet event order. Additional charges may apply.

MENU MODIFICATIONS

Many of our menu items can be made to suite the dietary needs of your guests when discussed in advance. Additional charges may apply.

Those ordering substitutions must be identified by a special ticket or place card provided by the client.

Please note all precautions are taken with dietary requests and allergies; however, WOW Catering Inc. does not operate a nut-free, gluten free, fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

CATERING POLICIES

CHEF CONSULTATIONS

Our Chefs always love to work with our clients to create custom food and beverage experiences that will exceed your expectations and those of your guests.

Consultation hours will be charged at a rate of \$35 per hour to your Master Account.

LEFTOVER FOOD

For health and insurance reasons, WOW Catering Inc. does not allow the removal of food from the premises.

DAMAGES OR LOSS OF PERSONAL PROPERTY

WOW Catering Inc. will not be responsible for damages or any loss of articles by the client or their guests at the Canadian Museum for Human Rights prior to, during or following any event.

INSPECTION

WOW Catering Inc. and the Canadian Museum for Human Rights reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage must be strictly adhered to.

SETUP OF DISPLAY MATERIALS

All setups and displays are subject to the approval of the Canadian Museum for Human Rights and the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to venue approval. WOW Catering Inc. shall not assist with any personal set up of displays.

WEDDINGS AT THE CANADIAN MUSEUM FOR HUMAN RIGHTS

For contracted clients with a guaranteed number of 100 guests or more, the Caterer will confirm a complimentary trial dinner for two. Your Catering Coordinator will schedule trial dinners. Trial dinners cannot be scheduled on weekends. Additional items or additional guests will be subject to additional charges as outlined in the catering package.

FOOD + BEVERAGE

WOW Catering Inc. reserves the right to be the sole provider of all food + beverage within The Canadian Museum for Human Rights. The exception to this is wedding cakes/cupcakes. Wedding cakes/cupcakes must come from a licensed bakery.

Forkage fees of \$2.50 per person will apply on wedding cakes and \$3.50+ on dessert buffets brought in. Additional staff charges will apply on dessert buffets with whole tortes that require cake cutting.

MINIMUMS

Food + Beverage minimums will apply as outlined by WOW Catering Inc.

If food and beverage minimums are not met, Wow Catering Inc. reserves the right to apply charges for serving staff at a rate of \$25 per hour (minimum of 3 hours) or for culinary staff at a rate of \$35 per hour (minimum of 3 hours) or an under minimum fee may apply to meet the contracted minimum.

DEPOSITS + PAYMENTS

A signed catering contract and non-refundable deposit of \$1000 is required to confirm catering services for your date. We ask that a credit card be left on file.

A payment of 50% of the estimated balance is due 60 days prior to your wedding date. The final payment of the remaining balance is required five business days in advance of your wedding. Any remaining balance after your wedding will be charged to the credit card on file within one-week post event.

Accepted forms of payment for final payments are credit card, certified cheque or bank draft. A personal cheque is accepted for final payment if submitted 10 business days in advance of the wedding.

