

# WOW!

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## CATERING

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### **Buffet Package**

### **Royal Aviation Museum of Western Canada**

Catering Manager: Kurt Marykuca

Executive Chef: Luc Jean

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## Dinner Buffet Options

*Minimum order of 20 guests*

*Additional charges for staffing will apply*

**65/Guest for Two Entrée Selections      75/guest for Three Entrée Selections**

Buffet includes Our House Baked Caramelized Onion + Rosemary Pan Bread,  
Virgin Oil + Balsamic Reduction

### Salads

Choose two options

Greenland Gardens Tomato Caprese Salad, Aged Balsamic, Fior di Latte Cheese + Basil Oil GF

Artisan Greens with Cucumber, Carrot Curls, Pepitas, Whipped Feta Cheese + Cider Vinaigrette V, GF

Roasted Carrot Salad, Arugula, Sliced Almonds, Goat Cheese + Caramelized Onion Vinaigrette V, GF

Spinach Salad with Shaved Granny Smith Apple, Manchego Cheese, Crisp Bacon Bits, Roasted Shallot Dressing GF

Roasted Local Beet Salad, Arugula, Fresh Pears, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF

Butter Lettuce Salad with Fresh Oranges, Sun Dried Cranberries, Spanish Onions + Creamy Dijon Dressing V, GF

WOW's Signature Kale Caesar Salad, Herb + Garlic Croutons, House Made Dressing + Fresh Parmesan

Mixed Greens with Heirloom Tomatoes, Strawberries, Pickled Onions + Mista Dressing

Kale Caesar salad with fresh parmesan and house garlic herb croutons

Romaine Caesar Salad with Garlic Herb Croutons, House Made Bacon Bits and Classic Dressing

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

## Entree Selections

*Two Selections 65, Three Selections 75*

Chicken Picatta with Lemon Butter, Fresh Basil + Capers

Chicken Parmesan with Passata Sauce + Fresh Mozzarella

Hunter's Chicken Paillard, Wild Mushroom Sauce, Fresh Herbs + Blistered Tomatoes

Ginger + Sesame Marinated Chicken Breast with Orange + Citrus Glaze GF

Almond Crusted Atlantic Salmon with Lemon Basil Butter

Moroccan Spiced Atlantic Salmon with Lemon Herb Dressing GF

Panko + Herb Crusted Lake Winnipeg Pickerel with White Wine Butter

Pan Seared Halibut with Arugula Pesto + Pineapple Salsa GF **+ 15**

Butternut Squash + Spinach Cannelloni with Béchamel Sauce + Gruyere Cheese V

Three Cheese Tortellini with Roasted Chorizo Sausage, White Wine Cream Sauce,  
Spinach + Sun-dried Tomatoes

Beef Tenderloin Medallions with Port + Wild Mushroom Sauce **+ 15**

Beef Tenderloin Carved Tableside by a Chef, Red Wine + Herb Demi Glaze, Assorted Condiments **+15**

Braised Black Angus Beef Brisket with Brandied Green Peppercorn Sauce

Tomato + Red Wine Braised Beef + Veal Meatballs with Fresh Herbs + Parmesan

Veal Marsala with Crimini Mushrooms + Flat Leaf Parsley

Bacon Wrapped Pork Tenderloin Medallions with Grainy Mustard Sauce

Hylife Crispy Pork Long Ribs with Chili + Lime

## Vegetables + Sides

Choose three options

Biryani Rice with Orange Zest + Cinnamon VG, GF

Prairie Wild Rice Pilaf, Cranberries, Apples + Herbs VG,GF

Roasted Root Vegetables, Garlic + Fresh Rosemary VG, GF

Fresh Snap Peas, Ginger, Sesame V, GF

French Green Beans, Butter + Garlic V, GF

Brussel Sprouts, Caramelized Onions + Walnut V, GF

Honey + Dill Glazed Carrots V, GF

Potato Gratin, Swiss Cheese V, GF

Roasted Fingerling Potatoes, Fresh Herbs V, GF

Roasted Garlic Mashed Potatoes V, GF

Vegetarian Eggplant Parmesan, Tomatoes + Fresh Basil V

Roasted Creamer Potatoes V, GF

Potato Duchesse V, GF

Sweet Potato Puree V, GF

Twice Baked Stuffed Potatoes GF

## Dessert Buffet

*Add \$10.00 per person*

Assorted Cheesecakes and tortes

Seasonal Fresh fruit platter

## Coffee, Tea + Decaffeinated Service

**4.00** price/guest

## Enhancements

*Price is per guest*

*Additional charges for staffing may apply*

## Chef Manned Stations

*Minimum order of 20*

*Additional Charges for Staff will Apply*

### **Prawn Station** *(Based on 4 pieces per guest)* **14**

Black Tiger Prawns Flambéed with Brandy, Garlic + Fresh Herbs GF

### **Mussel Station** *(Based on 6 pieces per guest)* **16**

Fresh East Coast Mussels Steamed in White Wine,

Garlic, Lemon, Fine Herbs, Tomato + Butter

## Carvery Stations

Canadian Angus Beef Striploin, Cognac Peppercorn Sauce, Horseradish **25**

Canadian Angus Prime Rib, Au Jus, Mini Yorkshire Puddings **34**

Canadian Angus Beef Tenderloin, Au Jus **32**

## Platters

*Price is per guest*

### **Domestic + Imported Cheese 10**

2.5 oz. per Guest, Artisan Crackers, Baguette, Jams + Nuts

### **Antipasto Platter 15**

Assorted Salamis, Cheeses + Pickled Vegetables

### **Grilled Marinated Vegetable Platter, Aged Balsamic + Olive Oil GF 8**

### **Vegetable Crudité GF 8**

Freshest Produce Available, Chick Pea Hummus + Herbed Buttermilk Dip

## Platters Cont.

### **Seasonal Fruit GF 8**

Melon, Pineapple, Citrus + Seasonal Berries

### **Tiger Prawns 38/dozen**

Chilled Poached Prawns, Cocktail Sauce + Lemon GF

### **Smoked Salmon Platter 15**

Horseradish, Lemon, Cream Cheese + Mini Bagels

## **WOW Catering Inc. Policies**

### **Deposits + Payments**

A booking deposit of 50% of the estimated costs is required upon confirmation of the menu and quote. The remaining balance is due 5 days in advance of the function date. Interest charges will apply to accounts that are overdue after 30 days at a rate of 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.

### **Menus**

WOW Catering Inc. asks that all menus are finalized one month prior to the event. No changes will be made to this menu within 14 days prior to the event, with the exception of guaranteed numbers.

### **Food + Beverage Prices**

All prices listed are subject to change due to current market conditions. WOW Catering Inc. will guarantee prices 30 days prior to your event. In the event that there is a large fluctuation in market pricing within that 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 suggested minimum 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 a minimum charge that covers the balance owing.

### **Guarantee of Attendance**

The final guaranteed number of guests is due 96 hours or four business days in advance of your event. The caterer will prepare 2% above the guaranteed amount of meals ordered to account for any last minute changes. You will be charged according to the number of guests served or the guaranteed number of guests, whichever is greater.

If you have not submitted a guaranteed number within 96 hours or four business days, the caterer will use the guest expectation number from the original contract or banquet event order.

## Additional Goods + Services

In the event of drop in guests at your event or any request at the event by you to add more food, extend bar service hours or add on any additional goods and services at the last minute, the Caterer will make every effort to accommodate. Verbal approval from the function convener to authorize the changes that were not originally listed on the signed banquet event order will be required to the Banquet Manager or Event Lead. Additional charges may apply.

## Menu Modifications

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

A place card provided by the client must identify those ordering substitutions or dietary meal requests.

Please note all precautions are taken with dietary requests and allergies. The Caterer does not operate a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

## Catering Policies

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.

## Damage + Loss of Personal Property

The Caterer will not be responsible for any damages or loss of articles by individuals or the client prior to, during or following the event.