



HORS D OEUVRES & RECEPTION PACKAGE
2024

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

PASSED APPETIZERS

Price is per Dozen, Minimum of THREE Dozen of Each Variety

Cold Hors D'oeuvres

Meat

- Prosciutto Crostini with Fig Jam Goat Cheese and Balsamic Reduction **32**
- Mini Chicken Tostadas with Pico de Gallo **34**
- Thai Chicken Salad on a Wonton Crisp with Toasted Sesame **34**
- Bison Carpaccio on Toast Point, Truffle Mayo **48**
- Beef Tartare on toasted brioche **50**
- Baby Pears with Prosciutto, Gorgonzola and Baby Arugula GF **36**

Seafood

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo, Fresh Lime **52**
- Smoked Norwegian Salmon, Bagel Chip, Capers + Dill Cream Cheese **36**
- Smoked Norwegian Salmon, Potato Latke, Wasabi Mayo + Scallions **36**
- Red Chili Jumbo Prawns + Pineapple Skewers, Toasted Sesame GF **42**
- Crisp Taro Root Crisps with Gingered Lobster + Crushed Avocado GF **50**
- Mini Atlantic Lobster Rolls in Brioche Buns with Ginger Mayo + Chives **68**
- Pan Seared Scallop in Asian Spoon with Butternut Squash Puree and Miso Caramel GF **72**
- Seared Yellowfin Tuna Skewers with Pineapple + Toasted Sesame GF **46**
- Yellowfin Tuna Tartare in Cucumber Cups with Wasabi Mayo GF **44**

Vegetarian

- Marinated Artichoke, Havarti and Cherry Tomato Skewers, with Aged Balsamic GF **32**
- Crisp Filo Cups with Whipped Goat Cheese, Candied Cranberries + Orange Zest **32**
- Brie Cheese Crostini with Fresh Strawberries + Toasted Pumpkin Seeds **32**
- Heirloom Tomato Bruschetta with Goat Cheese + Balsamic Glaze **32**
- California Rolls with Avocado + Cucumbers GF **32**
- Crisp Pita Triangles with Chickpea Hummus, Red Pepper Chutney + Crisp Onions **32**
- Caprese Lollipops with Marinated Baby Bocconcini + Fresh Basil GF **32**

Hot Hors D'oeuvres

Meat

- Black Angus Beef Burnt Ends with House Ancho BBQ Dipping Sauce GF **46**
- Spicy Nashville Chicken Bites with Creamy Blue Cheese Dip **36**
- Mini Beef Wellington with Mustard Dipping Sauce **72**
- Black Angus Beef Tenderloin Steak Bites with Garlic Butter GF **72**
- Piri Piri Chicken Skewers with Roasted Red Pepper Aioli GF **40**
- Grilled Chicken Skewers with a Hoisin Ginger Marinade **40**
- West African Grilled Chicken Skewers with Suya Spice GF **40**
- Prosciutto Wrapped Chicken Skewers with Lemon Aioli GF **44**
- Greek Style Chicken Skewers with Tzatziki Dipping Sauce GF **40**
- Stuffed Mushrooms with Italian Sausage, Fresh Herbs + Garlic **36**
- Thai Chicken Cakes with Mango Salsa + Sweet Chili Sauce **38**
- Beef + Bell pepper Skewers with Ginger Teriyaki Glaze **46**
- Grilled Marinated Lamb Chops with Rosemary, Garlic + Dijon GF **87**
- Baked Soppressatta Wrapped Asparagus with Herb Cream Cheese GF **36**
- Mini Angus Beef Sliders with Jalapeno Cheddar Sweet Pickles + House BBQ **66**
- Crispy Pork Dry Ribs with Chili + Lime **52**

Seafood

- Grilled Prosciutto Wrapped Shrimp with a Lemon Aioli Dipping Sauce GF **44**
- Mini Crab Cakes with Mango Salsa + Siracha Mayo **46**
- Mini Pickerel Cakes with Aioli + Tomato Salsa **38**
- Crispy Pickerel Cheeks with Lemon Caper Aioli Dipping Sauce **32**
- Coconut Shrimp with Spicy Pepper Aioli **38**
- Mushroom Caps with Lobster Risotto + Fontina Cheese GF **44**
- Ahi Tuna Sliders with Lime, Sesame Slaw + Wasabi Mayo **66**
- Tempura Prawns with Chili Lime Dipping Sauce **34**
- Grilled Salmon Pops with Lemon, Honey, Dijon and Dill Sauce GF **38**

Vegetarian

- Warm Mini Artichoke + Parmesan in Phyllo Cup **32**
- Thai Vegetable Spring Rolls with Plum Dipping Sauce **32**
- Mini Vegetable Samosas with Tamarind Dipping Sauce **32**
- Mushroom Caps with Butternut Squash Risotto + Parmesan Cheese GF **32**
- Filo Triangles with Spinach + Feta Cheese **32**
- Caramelized Onion, Gorgonzola + Brie Cheese in Crispy Filo Cup **32**
- Risotto Burrata Balls with Red Pepper Aioli Dipping Sauce **32**
- Carrot and Ginger Gazpacho GF **32**

RECEPTIONS

Reception Platters

Price is Per Guest, Minimum Order of 12

Vegetable Crudité, Creamy Dill Dip GF 7

Seasonal Fruit Platter GF 8

Domestic + Imported Cheese + Assorted Crackers (2.5 oz. per guest) 10

Antipasto Platter 15

Assorted Salamis, Cheeses + Pickled Vegetables

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

Baked Brie 100/large, 65/small

Pears, Frangelico + Walnuts in Puff Pastry

Atlantic Salmon Side; 140/side

-Moroccan Spiced with Cucumber and Raita Dip G.F.

-Miso Glazed with Shiitake, Red Peppers, Scallions and Toasted Sesame

-White Wine Poached with Lemon Dill Sauce

Premium Sandwich and Wrap Platter 15

(Egg Salad, Tuna Salad, Roasted Chicken, Signature Sandwiches + Vegetarian)

Dip Trio 5

Assorted Artisan Breads with Spicy Chickpea Hummus, Red Pepper Dip and Pesto

CARVERIES + STATIONS

Price is Per Guest, Minimum of 12 Guests

All proteins are based on 120 g (4 oz.) serving per guest

Roasted Certified Black Angus Beef Tenderloin GF 30

Assorted Mini Brioche Buns, Dijon Mustard, Pickled Red Onions, Horseradish + BBQ Sauce

Chilled Seafood on Ice GF 28

Jumbo Shrimp, Smoked Salmon, Oysters, Mussels, Lemon Wedges + Cocktail Sauce

Serve your seafood on a carved ice bar for an extra \$650

Fresh Oyster Station 4 each

Hand Shucked, Mignonette, Horseradish, Fresh Lemon + Hot Sauce

Minimum order of 100 Oysters

Crepe Flambé Station 12

Orange Sauce, Fresh Strawberries + Whipped Cream

Sweet Endings

Minimum order of THREE dozen

Mini Tarts 44/dozen

Select from;

- Mini Lemon Tarts with Torched Meringue
- Mini Dark Chocolate Ganache + Salted Caramel Tarts
- Mini Caramel Pecan Tarts
- Mini Fresh Raspberry Tarts

Mousse Cups 44/dozen

- Tropical Mini Mango Mousse Cups with Fresh Blackberries

Strawberries 44/dozen

Select from;

- Chocolate Dipped Strawberry Lollipops with White + Dark Chocolate GF
- Fresh Strawberry Bites with Whipped Cream Cheese

Cheesecake Lollipops 46/dozen

Assorted Flavors

Homemade Cookies 30/dozen
Assorted Varieties

Assorted Dainties 40/dozen
A Selection of Dessert Bars

Gourmet Cupcakes 5/each
Assorted House Made Cupcakes on Tiers

French Pastry Station 16

Selection Includes;

- Eclaires
- Profiteroles
- Mini Tarts
- Macarons
- Verrines

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. Wow staff are billed out by the hour from when they leave the Masonic Center until the return to the center. Any hours over 8 are billed at time plus half. Serving staff are billed at a rate of \$25.00 per hour, kitchen, supervisors and bartenders at \$30.00 per hour.

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.