

WOW!

CATERING

Catering Package

Royal Aviation Museum of Western Canada

Catering Manager: Kurt Marykuca

Executive Chef: Luc Jean

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REFRESHMENTS

Price is Per Guest

- Freshly Brewed Coffee, Per Carafe (serves 8) **38**
- Freshly Brewed Coffee, Per Cambro (serves 100) **400**
- Assorted Sodas **4**
- Sparkling Mineral Water **5**
- Bottled Water **4**
- Assorted Fruit Juices **4**

Infused Waters + Teas 7/L

- Cucumber, Mint + Lime
- Ginger, Lemon + Basil
- House Iced Tea (flavors will vary)

OUR BAKESHOP

Price is Per Guest, Minimum Order of 10

Bakers Basket of Croissants, Petite Muffins, Danish Pastries (1.5 pc. per guest) **8**

Multigrain Croissant + Preserves **6**

House Made Cereal Bar **4.5**

House Made Bannock, Rhubarb Butter **5**

Energy Bites, Chickpea + Maple Energy bites (2 pcs. per guest) **7**

Chia Seed, Coconut Parfait **8**

Assorted House Baked Muffins **4**

Assorted House Baked Cookies **2.5** or **30/Dozen**

BREAKFAST

Buffet Breakfast

Price is Per Guest, Minimum Order of 12

Price is based on drop off catering only, additional charges for staffing will apply

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

The Continental Breakfast 24

Seasonal Fresh Fruit Platter

Classic Baker's Basket of Breakfast Pastries; Croissants, Petite Muffins, Danish Pastries

Individual Fruit Juices

The Classic Breakfast 37

Scrambled Nature's Farm Eggs with Cheddar + Chive, Breakfast Sausages OR Smoked Bacon,

Breakfast Potatoes, Seasonal Fruit, Individual Fruit Juices

The Benedict 40

Seasonal Fresh Fruit Platter

Classic Nature's Farm Poached Eggs Benedict; Choice of Montreal Smoked Meat or Smoked Salmon on English Muffin, Chive Hollandaise, Breakfast Potatoes

Individual Fruit Juices

Served Breakfast

Individually Plated, Price is Per Guest

Additional charges for staff will apply

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

The French Omelet Plate **30**

3 Egg Omelet, Prosciutto, Arugula + Boursin Cheese, Breakfast Potatoes

The Benedict Plate **33**

Classic Nature's Farm Poached Eggs Benedict; Choice of Montreal Smoked Meat or Smoked Salmon on English Muffin, Chive Hollandaise, Breakfast Potatoes

The Vegetarian Quiche Plate V **28**

Flaky Pastry Filled with Artichokes, Sun Dried Tomatoes, Spinach, Goat Cheese, Breakfast Potatoes

The Chorizo Quiche Plate **28**

Flaky Pastry Filled with Chorizo Sausage, Spinach, Bell Peppers + Fontina Cheese, Breakfast Potatoes

MEETING BREAKS

Price is Per Guest, Minimum Order of 10

Price is based on drop off catering only, additional costs for staffing will apply

Health Break **17**

- Fresh Fruit
- Individual Yogurt and House Granola Parfait
- Ginger, Lemon + Basil Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Sweet Tooth **16**

- Assorted House Baked Cookies
- Assorted Beignets
- House Made Iced Tea
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

The Afternoon Nosh **18**

- Grilled Pita, House Dips; Roasted Garlic + Chickpea Hummus, Spinach + Artichoke Dip
- Corn Tortilla Chips, Pico de Gallo, Guacamole
- House Made Iced Tea
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

LUNCHES

Buffet Lunches

Price is Per Guest, Minimum Order of 12

Price is based on drop off catering only, additional costs for staffing will apply

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Salad + Sandwich **28**

- Spinach + Arugula Salad, Pear, Crumbled Goat Cheese, Sweet Potato Crisp + Apple Cider Vinaigrette V, GF

-Grilled Chicken Breast, Creamy Havarti, Lettuce, Tomato Pesto, Caramelized Onion Mayo on Rosemary Focaccia

-Corned Beef Brisket, Swiss Cheese, Spicy Mustard, Winnipeg Rye

-Chickpea Hummus, Grilled Vegetables + Arugula Pesto Wrap VG

-Chef's Choice of Deluxe Sandwich

Assorted Sweet Bites

Soup + Sandwich **28**

- Seasonal Soup du Jour

-Shaved Ham, Aged Cheddar, Bread + Butter Pickles, Spicy Mustard, French White

-Turkey, Creamy Havarti, Spinach, Cranberry Mayo, Winnipeg Rye

-Egg Salad, Scallion, Cornichon, Multigrain Croissant V

-Chef's Choice of Deluxe Sandwich

Assorted Sweet Bites

Primo Parmigiana **47**

- Roman Flatbread
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Grilled Vegetable with Aged Balsamic + Olive Oil V, GF
- Three Cheese Tortellini with Mushrooms, Sundried Tomatoes + Spinach V
- Chicken Picatta with Lemon + Capers
- Assorted Sweet Bites

Prairie Buffet **50**

- Beet Root, Quinoa + Spinach Salad, Goat Cheese, Pepitas, Apple Cider Vinaigrette V, GF
- House Bannock, Rhubarb Butter
- Hemp Seed Crusted Pickerel, Citrus + Wild Sage Butter GF
- Sweet Potato Perogies, Caramelized Onion, Sour Cream
- Butternut Squash Ratatouille V, GF
- Wild Rice Pilaf; Apples, Sundried Cranberries + Herbs VG, GF
- Assorted Sweet Bites

Served Lunches

Individually Plated, Price is Per Guest

Additional charges for staff will apply

All items served with Fresh Breads + Butter, Chef's Choice of Starch + Seasonal Vegetables

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

- Arctic Char; Grilled Lemon, Arugula Pesto GF **38**
- Citrus + Ginger Chicken with Orange Gastrique, Fresh Herbs GF **34**
- Grilled Angus Cap Steak; Jalapeno Chimichurri GF **42**
- Roasted Butternut Squash Cannelloni with Gruyere + Spinach V **28**

ADDITIONAL COURSE OPTIONS

Price is Per Guest

Additional charges for staff will apply

Scratch-Made Soups 9

- Roasted Curried Butternut Squash, Cumin Spiced Coconut Cream, V, GF
- Cream of Loveday Mushroom + Wild Rice, Chive V
- Roasted Cauliflower + Aged Cheddar Soup, Herb Croutons V
- Vegetarian Minestrone, Northern Beans, Tomatoes, Zucchini, Parmesan Cheese + Natures Farm Orzo V

Fresh Salads 12

- Artisan Greens Salad, Cucumber, Carrot Curls, Pepitas, Whipped Feta Cheese + Cider Vinaigrette V, GF
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Pears, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF
- Spinach Salad, Shaved Granny Smith Apple, Manchego Cheese, Roasted Shallot Dressing + Crisp Bacon Bits V, GF
- Mixed Greens, Heirloom Tomatoes, Strawberries, Pickled Onions + Mista Dressing VG, GF

Dessert 12

- Baked Meringue Pavlova, Yogurt Mousse + Roasted Strawberries V, GF
- Cinnamon Bun Cheesecake, Salted Caramel V
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF
- Chocolate + Dulce Leche Tart, Sea Salt + Berry Coulis V

RECEPTIONS

Reception Platters

Price is Per Guest, Minimum Order of 12

Price is based on drop off catering only, additional costs for staffing will apply

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 Crudit  GF 7

Freshest Produce Available, Baby Carrot, Sweet Peppers, Asparagus, Cauliflower, English Cucumber

Chick Pea Hummus + Herbed Buttermilk Dip

Seasonal Fruit GF 8

Melon, Pineapple, Citrus + Seasonal Berries

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 20 Guests

Additional charges for staff will apply

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

French Pastry Station 16

Eclairs, Profiteroles, Mini Tarts, Macarons + Verrines

Gourmet Cupcakes 5 each

Assorted House Made Cupcakes on Tiers

APPETIZER PACKAGES

Price is Per Guest, Minimum 25 Guests

Additional charges for staff will apply

All packages are based on 4 pcs. Per guest

Boarding Pass 18

- Vegetable Spring Roll, Plum Sauce VG
- Prosciutto Crostini with Fig Jam, Goat Cheese + Balsamic Reduction
- Piri Piri Chicken Skewers with Roasted Red Pepper Aioli GF
- Crisp Filo Cups, Whipped Goat Cheese, Candied Cranberries + Orange Zest V
- Coconut Shrimp, Spicy Pepper Aioli

Take Off 21

- Crispy Pickerel Cheese, Lemon Caper Aioli
- Black Angus Beef Burnt Ends, House Ancho BBQ Sauce
- Filo Triangles with Spinach + Feta V
- Brie Cheese Crostini, Fresh Strawberries, Toasted Pumpkin Seeds V
- Stuffed Mushrooms, Italian Sausage + Fresh Herbs

First Class 24

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime
- Risotto Burrata Balls, Red Pepper Aioli V
- Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens
- Seared Yellowfin Tuna Skewers, Pineapple + Toasted Sesame GF
- Black Angus Beef Steak Bites, Garlic Butter GF

PASSED APPETIZERS

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

Additional charges for staff will apply

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**
- Chicken Fried Wonton with Lemon Chili Dip **34**
- 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 **30**
- 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 Soppressata 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**

A LA CARTE DINNER

Our Guide to Creating Your Dinner Menu

Create your own unique 3 to 6 course served dinner. Price is per guest.

Each dinner includes artisan breads + butter + freshly brewed coffee, decaffeinated coffee and tea service.

A minimum food spend of \$500 is required for us to cater a served dinner.

Additional charges for staff will apply

Choosing Your Entree

Choose ONE from A la Carte Entrees and ONE from Plant Based Entrees sections

Each entrée is accompanied by Chef's choice of starch + seasonal vegetables

WOW Catering 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

Additional Proteins for your Menu: You can add ONE additional protein option for **5** per guest

There is a maximum of two protein selections (plus a plant based entrée selection) per menu

The client must provide a detailed seating chart + place cards indicating their guests' meal choices

The meal selections must be confirmed 10 business days prior to your event

APPETIZERS

Price is Per Guest

Pan Seared Scallops with Butternut Squash Puree, Compressed Apples + Miso Carmel GF **20**

Crisp Arancini Duo with Basil Pesto + Saffron Aioli **14**

Yellowfin Tuna Tataki with Pineapple Salsa + Wasabi Mayonnaise GF **18**

Prosciutto Wrapped Prawns with Spanish Aioli + Micro Basil GF **16**

Crispy Winnipeg Pickerel Cakes with Tomato + Grilled Corn Salsa **16**

Bison Carpaccio with Tomato Chutney + Balsamic Glaze GF **22**

SCRATCH-MADE SOUPS

Price is Per Guest

Sweet Potato + Coconut with Ginger + Crispy Shallot GF, VG **9**

Cream of Loveday Mushroom + Wild Rice with Chive + White Truffle Oil V **9**

Roasted Curried butternut Squash with Toasted Cashews, Cumin Spiced Coconut Cream GF, VG **9**

Roasted Cauliflower + Aged Cheddar Soup with Herb Croutons V **9**

Butternut Squash with Granny Smith Apples, Rosemary + Maple Gastrique VG, GF **9**

Cream of Asparagus with Lemon, Tarragon Crème Fraiche + Fresh Parmesan V **9**

Curried Carrot Puree with Coconut Cream, Cilantro + Lime VG, GF **9**

Minestrone with Northern Beans, Tomato, Zucchini, Parmesan Cheese + Natures Farm Orzo V **9**

Lobster Bisque with Cognac + Puff Pastry Crust **12**

Potato + Leek Vichyssoise with Crispy Potatoes + Fresh Chives (served hot or cold) V, GF **9**

Tomato + Red Pepper Gazpacho with Extra Virgin Olive Oil + Toasted Baguette (served cold) VG **9**

FRESH SALADS

Price is Per Guest

Greenland Gardens Tomato Caprese Salad, Aged Balsamic, Fior di Latte Cheese + Basil Oil GF **14**

Artisan Greens with Cucumber, Carrot Curls, Pepitas, Whipped Feta Cheese + Cider Vinaigrette V, GF **12**

Roasted Carrot Salad, Arugula, Sliced Almonds, Goat Cheese + Caramelized Onion Vinaigrette V, GF **12**

Spinach Salad with Shaved Granny Smith Apple, Manchego Cheese, Crisp Bacon Bits, Roasted Shallot Dressing GF **12**

Roasted Local Beet Salad, Arugula, Fresh Pears, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF **12**

Butter Lettuce Salad with Fresh Oranges, Sun Dried Cranberries, Spanish Onions + Creamy Dijon Dressing V, GF **12**

WOW's Signature Kale Caesar Salad, Herb + Garlic Croutons, House Made Dressing + Fresh Parmesan **12**

Mixed Greens with Heirloom Tomatoes, Strawberries, Pickled Onions + Mista Dressing **10**

MAIN COURSE OPTIONS

Choose ONE protein + ONE plant item. All items served with Chef's choice of starch + seasonal vegetables. *Add an additional protein for 5/guest*

Price is per guest

Red Meat, Pork + Lamb

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 10 oz. 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	40
Braised Short Ribs with Red Wine Sauce	44

Fish + Seafood

Roasted Pickerel with Lemon Butter GF	34
Moroccan Spiced Halibut with Israeli Couscous	44
Arctic Char, Arugula Pesto + Grilled Lemon GF	38
Baked Atlantic Salmon with Fresh Herbs, Lemon + White Wine Butter Sauce GF	39

Poultry

Roasted Marinated Herb Stuffed Chicken Breast with Ginger + Orange Glaze GF	34
Roasted Marinated Herb Stuffed Chicken Breast with Brie Cheese + Cranberry Glaze GF	36
Roasted Duck Confit GF	44
Bacon-Wrapped Chicken Breast, Soubise Sauce	36

Pasta

Three Cheese Tortellini with White Wine Cream Sauce, Roasted Chorizo Sausage, Spinach, Sun-dried Tomatoes + Crimini Mushrooms **28**

Natures Farm Pappardelle with Lemon Ricotta Cream Sauce, Wilted Spinach, Smoked Tomatoes + Roasted Chicken Breast **34**

House Potato Gnocchi with Wild Mushrooms, Butternut Squash, Asparagus + Lemon Basil Butter V **30**

Butternut Squash Cannelloni with Wilted Spinach, Béchamel Sauce + Gruyere Cheese V **28**

Vegan

Vegetable Stack with Sweet Potatoes, Roasted Peppers, Portabella Mushrooms, Grilled Zucchini, Fresh Arugula + Balsamic Glaze GF **24**

WOW Signature Vegan Mac + Cheese, Sweet Potato + Carrot Sauce, Smoked Cashews, Vegan Crumb + Daiya Cheese **22**

DESSERT OPTIONS

Price is per guest

Crème Carmel Crêpe with Carmelized Oranges + Grand Marnier Sauce V **12**

Baked Meringue Pavlova with Yogurt Mousse + Roasted Strawberries V, GF **10**

Vegan Carrot Cake with Coconut Caramel Sauce VG, GF **12**

Chocolate + Dulce Leche Tart with Sea Salt + Berry Coulis V **12**

Cinnamon Bun Cheesecake with Salted Carmel Sauce **12**

Coffee + Tea Service

\$3.75 per guest

CHILDREN'S DINNER MENU

House Macaroni + Cheese, Fresh Grated Cheddar V **18**

House Chicken Fingers with Potato Wedges **18**

Mini Tomato + Mozzarella Pizza V **18**

Stations

Price is Per Guest, Minimum 20 Guests

Additional charges for staff will apply

Bao Bar **20**

- BBQ Duck, Cabbage Slaw, Hoisin
- Pork Belly, Pickled Red Onion, Gochujang Mayo, Cucumber + Cilantro
- Soy Glazed Mushrooms, Daikon Slaw, Gochujang Mayo

Sliders **17**

Select TWO

- CAB Patty, Aged Cheddar, Dijon + Kosher Dill Slice
- BBQ Pulled Pork, Pickled Pineapple, Cilantro, Chili Mayo
- Spiced Chickpea + Cauliflower Patty, Apple Slaw, Vegan Ancho Mayo VG
- Nashville Hot Chicken Sliders, Creamy Slaw, Bread + Butter Pickles

Perogies **14**

Pan Seared Potato + Cheddar Perogies with Chopped Bacon, Sour Cream + Scallions

Add Warm Garlic Sausage

Taco Time **18**

Tortillas + Nacho Chips with All the Fixings; Pico de Gallo, Guacamole, Refried Beans, Seasoned Ground Beef *or* Pulled Pork

Sweet Endings

Minimum order of THREE dozen

Price is based on drop off catering only, additional charges for staffing will apply

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 **38**/dozen

A Selection of Dessert Bars

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 to due 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.