



Buffet Package 2025

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

Select 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

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

Marry Me Chicken, Sundried Tomato, Basil, Cream Sauce

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

Miso Glazed Atlantic Salmon

Panko + Herb Crusted Lake Winnipeg Pickerel with White Wine Butter

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 Table Side by Chef with Red Wine and Herb Demi Glaze and Condiments
(Horseradish, Dijon, House Pickled Onion) GF **+15**

Braised Black Angus Beef Brisket with Brandied Green Peppercorn Sauce GF

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 GF

Hylife Crispy Pork Long Ribs with Chili + Lime

Vegetables + Sides

Select 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 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 price/guest

Enhancements

Price is per guest

Additional charges for staffing may apply

Chef Manned Stations

Minimum order of 20

Additional charges for a Chef 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

Based on 4 oz. per serving

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**

*All carveries come with: Assorted Mini Brioche Buns, Dijon Mustard, Pickled Red Onions, Horseradish + BBQ Sauce

Platters

Price is per guest

Domestic + Imported Cheese 10

2.5 oz. per Guest, Artisan Crackers, Baguette

Antipasto Platter 15

Assorted Italian meats, Salamis, Cheeses + Pickled Vegetables

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

Vegetable Crudité VG, GF 8

Freshest Produce Available, Chick Pea Hummus + Herbed Buttermilk Dip

Seasonal Fresh Fruits Platter VG, GF 8

Tiger Prawns GF 38/dozen

Chilled Poached Prawns, Cocktail Sauce + Lemon GF

Smoked Salmon Platter 15

Horseradish, Lemon, Cream Cheese + Mini Bagels

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.

Dishes, cutlery, glassware, serving pieces, utensils, bar ware, ice, etc. are available at a \$5.00 per person rental charge. Along with a \$1.00 per person set up fee. WOW rentals are only available when catering off site with WOW Catering staff and food. All WOW rentals that are used at a function are returned to the restaurant with the staff that day.

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. 18% minimum suggested gratuity will be applied to all food and beverages provided and served by WOW Catering.

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.

Any credit card transaction of \$5000.00 or more will attract a 2% credit card charge recovery fee. Only one credit card payment is permitted per transaction.