



Served Dinner Options 2025

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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.

A minimum food spend of \$1000 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 VG, GF **12**

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 GF	6 oz. 55
	8 oz. 62
	10 oz. 70
Certified Black Angus Striploin Steak with Mushroom Demi Glaze GF	10 oz. 55
	12 oz. 60
Roasted 10 oz. Berkshire Pork Chop, Granny Smith Apples + Grainy Mustard Sauce GF	32
Roasted 10 oz. Rack of Lamb with Herb-Dijon Crust, Dijon Demi Glaze GF	70
Braised Black Angus Brisket, Green Peppercorn Sauce GF	40
Braised Short Ribs with Red Wine Sauce GF	44

Fish + Seafood

Roasted Pickerel with Lemon Butter GF	34
Moroccan Spiced Halibut GF with Israeli Couscous	44
Arctic Char with 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 GF	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 VG, 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

\$4 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**

MULTIPLE CHOICES PER COURSE

There is a maximum of two protein selections (plus a plant based entrée selection) per menu to ensure a smooth and timely dinner service.

MEAL TASTINGS

Meal tastings are available for groups of 50 or higher for a flat fee of \$150.

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 5 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. 18% minimum suggested gratuity will be applied to all food and beverages provided and served by WOW Catering.

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.

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.