

WOW!

CATERING

Buffet Menu 2025

WAG-Qaumajuq

Prices in Effect January 1, 2025

wowcateringwag@wowhospitality.com

Buffet Menu

Minimum order of 30

Dinner Buffet Options

65/guest for 2 Entrée Selections **75/guest for 3 dinner Entrée Selections**

Buffet Includes our House Baked Caramelized Onion + Rosemary Pan Bread, Assorted Breads + Rolls, Roasted Garlic Hummus

Salads

Choose two options

Tomato, Arugula, Parmesan Cheese, Basil Caper Vinaigrette + Herbed Crouton V

Roasted Carrot + Arugula, Sliced Almonds, Goat Cheese, Sun Dried Cranberries, Roasted Shallot Vinaigrette GF, V

Spinach, Anise, Apple, Crumbled Goat Cheese, Lemon Ginger Dressing + Toasted Almonds V, GF

Butter Lettuce, Fresh Oranges, Sun Dried Cranberries, Red Onions + Creamy Dijon Dressing GF, VG

Arugula, Orange, Diced Beet, Fennel, Goat Cheese + Dill Shallot Vinaigrette V, GF

Manitoba Caesar; Kale, Roasted Root Vegetables, Parmesan Crisp + House Caesar Dressing GF

Mesclun Greens, Shaved Zucchini, Shredded Carrot, Root Crisps + Pickled Shallot Vinaigrette VG, GF

Beet Root + Quinoa Salad, Spinach, Pepitas, Goat Cheese + Apple Cider Vinaigrette VG, GF

Entree Selections

Two Selections 65, Three Selections 75

Herb + Garlic Chicken, Sundried Tomato White Wine Sauce

Chicken Parmesan, Passata Sauce + Fresh Mozzarella

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

Pickarel, Dill Crusted, Lemon Brown Butter Caper Sauce

Herb + Garlic Roasted Salmon, Hot Honey + Red Wine Glaze GF

Arctic Char, Chermoula Sauce GF

Roasted Butternut Squash Cannelloni with Béchamel, Gruyere + Spinach V

3 Cheese Tortellini, Roasted Chorizo Sausage, White Wine Cream Sauce,
Spinach + Sun Dried Tomatoes

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

Braised Black Angus Beef Brisket, Brandied Green Peppercorn Sauce

Spanish Meatballs, Romesco

Beef Bourguignon, Mushrooms, Red Wine Sauce, Bacon + Pearl Onions

Bacon Wrapped Pork Tenderloin Medallions, Grainy Mustard Sauce

Sides

Choose three options

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

Layered Ratatouille VG, 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

Dessert Buffet

+ 10/pp

Assorted Cheesecakes + Tortes

Mini Ganache + Salted Caramel Tarts

Mini Strawberry + Vanilla Tarts

Mini Maple Syrup + Pecan Tarts

House Mini Crème Brulée GF + Tiramisu Cups

Seasonal Fruit

Enhancements

Price is per guest

Carvery Stations

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

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

Platters

Price is per guest

○ Canadian Cheeses, Artisan Crackers, Baguette, Jams + Nuts V **12**

○ Charcuterie **12**

Accompanied by Artisan Crackers, Assorted Mustards + Jams, Olives

○ Vegetable Crudit  GF VG **9**

Chickpea Hummus + Herbed Buttermilk Dip

○ Grilled + Chilled Vegetable Platter, Olive Oil + Aged Balsamic GF VG **9**

○ Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF **40 / dozen**

○ Chilled Seafood + Raw Bar **25**

*Jumbo Shrimp, Smoked Salmon, Oysters, Albacore Tuna Tataki, Lemon Wedges, Assorted Sauces + Dips
GF*

GF *Gluten Free*

V *Vegetarian*

VG *Vegan*