

WOW!

CATERING

Catering Package

Royal Aviation Museum of Western Canada

Catering Manager: Kurt Marykuca

Executive Chef: Luc Jean

Phone: (204) 452-1422

k.marykuca@wowhospitality.com

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 (flavours 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) V 8
- Multigrain Croissant + Preserves V 6
- House Made Cereal Bar V 4.5
- House Made Bannock, Rhubarb Butter V 5
- Chickpea + Maple Energy Bites (2 pcs. per guest) VG, GF 7
- Chia Seed, Coconut Parfait VG, GF 8
- Assorted House Baked Muffins V 4
- Assorted House Baked Cookies V 2.5 or 30/Dozen

BREAKFAST

Buffet Breakfast

Price is Per Guest, Minimum Order of 12

The Launch Point 21

- Seasonal Fresh Fruit Platter VG, GF
- Classic Baker's Basket of Breakfast Pastries; Croissants, Petite Muffins, Danish Pastries V
- Individual Bottled Fruit Juices

Sunrise Breakfast Buffet 37

A balanced morning spread featuring:

- Freshly Baked Pastries + Muffins V
- Seasonal Fruit Platter with Berries + Melons VG, GF
- Fluffy Scrambled Eggs with Chives V, GF
- Maple Smoked Bacon + Sausage
- Golden Breakfast Potatoes with Herbs VG, GF
- Greek Yogurt Parfaits with Granola + Honey V

Optional Enhancements:

- Smoked Salmon Platter with Bagels, Capers, + Cream Cheese 10
- Avocado Toast Station with Artisan Breads + Toppings 8
- Cold-pressed Juice Selection (Orange, Grapefruit, Green Blend) 6

Served Breakfast

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

The French Omelet Plate 30

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

The Smoked Salmon Omelet 30

3 Egg Omelet, Smoked Salmon, Spinach, Hollandaise, Breakfast Potatoes + Fresh Fruit

The Benedict Plate 32

Classic Nature's Farm Poached Eggs Benedict; Montreal Smoked Meat
English Muffin, Chive Hollandaise, Breakfast Potatoes + Fresh Fruit

The Vegetarian Quiche Plate V 28

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

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 + House Granola Parfait V
- Ginger, Lemon + Basil Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Sweet Tooth 16

- Assorted House Baked Cookies V
- Assorted Beignets V
- 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 VG, GF
- 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

The red river picnic 32

Selection of chef-crafted sandwiches

- Roast Beef with Horseradish Aioli + Arugula
- Roasted Turkey with Brie + Cranberry Chutney
- Smoked Ham with Swiss Cheese + Dijon Mustard
- Grilled Vegetable + Hummus (Vegan Option)

- Hearty Bean + Lentil Salad with Prairie Herbs VG, GF
- Classic Coleslaw with Apple Cider Vinaigrette V, GF
- Butter Tarts + Nanaimo Bars

Primo Parmigiana 47

- Roman FlatbreadVG
- Kale Caesar, House Dressing (anchovy based), Fresh Parmesan, Garlic Crouton
- Grilled Vegetable with Aged Balsamic + Olive Oil V, GF
- Three Cheese Tortellini with Mushrooms, Sundried Tomatoes + Spinach V
- Chicken Piccata with Lemon + Capers GF
- Assorted Sweet Bites

Prairie Buffet 50

- Beet Root, Quinoa + Spinach Salad, Goat Cheese, Pepitas, Apple Cider Vinaigrette V, GF
- House Bannock, Sage + Honey Butter V
- Breaded Winnipeg Pickerel, Citrus + Wild Sage Butter
- Cheddar and Potato Perogies, Caramelized Onion, Sour Cream V
- Butternut Squash Ratatouille V, GF
- Wild Rice Pilaf; Apples, Sundried Cranberries + Herbs VG, GF
- Rhubarb and Strawberry Cobbler with Whipped Cream V

SERVED LUNCHES

Individually Plated, Price is Per Guest

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

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 + Orzo V

Fresh Salads 12

- Artisan Greens Salad, Cucumber, Carrot Curls, Pepitas, Whipped Feta Cheese + Cider Vinaigrette V, GF
- Kale Caesar, House Dressing (anchovy based), 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 GF
- Mixed Greens, Heirloom Tomatoes, Strawberries, Pickled Onions + Mista Dressing V, GF

Lunch Entrees

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

- Maple Miso Salmon; Ginger Butter GF **36**
- Wild Honey + Mustard+ Thyme Glazed Chicken Supreme GF **32**
- 6 oz Grilled Angus Cap Steak; Charred Corn + Tomato Salsa GF **40**
- Mushroom + Mascarpone Ravioli with Roasted Asparagus + Lemon Butter V **28**

Dessert 12

- Banana Chocolate Cake with Fresh Berries + Coconut Caramel V
- Salted Maple Pot de Crème with Whipped Cream, Fresh Berries + Ginger Snap V
- House Carrot Cake Tower with Cream Cheese Mousse + Blood Orange Coulis V
- Matcha Crème Brulee with Fresh Berries + Sesame Tuile V
- Vegan Chocolate Decadence Cake with Poached Pear + Cassis Coulis V

RECEPTIONS

Passed Hors d'oeuvres

Price per dozen | *Minimum order: three dozen of each selection*

Cold Selections

Meat

- Prosciutto Crostini — fig jam, whipped goat cheese, balsamic reduction **34**
- Mini Chicken Tostadas — pico de gallo, guacamole **36**
- Thai Chicken Salad — wonton crisp, toasted sesame **36**
- Bison Carpaccio — toast point, truffle mayo, parmesan, microgreens **48**
- Beef Tartare — potato chip, truffle salt GF **50**
- Genoa Salami Cup — apricot whipped brie, mint, spiced honey GF **40**

Seafood

- Lobster Taco — guacamole, cilantro, spicy mayo, fresh lime **60**
- Smoked Norwegian Salmon — potato latke, wasabi mayo, scallions **38**
- Red Chili Shrimp + Pineapple Skewers GF **42**
- Gingered Lobster on Taro Crisp — crushed avocado GF **60**
- Seared Yellowfin Tuna Skewers — pineapple, toasted sesame GF **46**
- Tuna Poke — cucumber, ginger mayo, pickled mango GF **44**
- Jumbo Shrimp Cocktail — horseradish, lemon GF **40**
- Canadian Sturgeon Caviar — sour cream, dill, potato chip GF **Market Price**

Vegetarian

- Taro Crisp — sweet potato hummus, bell pepper chutney VG, GF **34**
- Filo Cups — whipped goat cheese, candied cranberry, orange zest **34**
- Whipped Brie Toast — strawberry, toasted pumpkin seed, balsamic **34**
- Heirloom Tomato Bruschetta — goat cheese, balsamic **34**
- Garden Sushi Rolls — avocado, cucumber, carrot, soy glaze, sweet potato crisps VG, GF **34**
- Crispy Rice Chip — tomato confit, crushed avocado GF **34**
- Caprese Lollipops — marinated bocconcini, basil GF **36**

Hot Selections

Meat

- Black Angus Burnt Ends — ancho BBQ GF **46**
- Nashville Chicken Bites — creamy blue cheese **36**
- Mini Beef Wellington — mustard dip **72**
- Black Angus Steak Bites — garlic butter GF **72**
- Piri Piri Chicken Skewers — roasted red pepper aioli GF **40**
- Vietnamese Chicken Skewers — ginger soy, sweet chili GF **40**
- Bacon Wrapped Chicken Skewers — black pepper maple GF **44**
- Greek Chicken Skewers — tzatziki GF **40**
- Stuffed Mushrooms — chorizo, manchego GF**38**
- Mini Bao Bun — Szechuan beef, pickle, chili mayo **46**
- Mini POrk Carnitas Taco — pineapple salsa **46**
- Grilled Lamb Chops — rosemary, garlic, dijon GF **87**
- Calabrese Wrapped Asparagus — herb cream cheese GF **40**
- Mini Angus Sliders — jalapeño monterey jack, sweet pickles, BBQ **66**
- Crispy Pork Dry Ribs — chili, lime **52**

Seafood

- Mini Crab Cakes — mango salsa, sriracha mayo **65**
- Mini Pickerel Cakes — lemon aioli, tomato salsa **38**
- Crispy Pickerel Cheeks — lemon caper aioli **32**
- Coconut Shrimp — spicy pepper aioli **38**
- Crab Stuffed Mushrooms — herbed cream cheese GF **65**
- Lobster Arancini — fontina, brown butter tarragon aioli **60**
- Tempura Prawns — chili lime dip **36**
- Grilled Salmon Pops — lemon, honey, Dijon, dill GF **38**
- Thai Red Curry Shrimp Skewers — red pepper GF **40**
- Pan Seared Scallop — butternut squash purée, miso caramel GF **72**

Vegetarian

- Mini Artichoke + Goat Cheese Phyllo **34**
- Thai Vegetable Spring Rolls — plum sauce VG **34**
- Vegetable Samosas — tamarind dip VG **34**
- Mushroom Caps — butternut squash risotto, parmesan GF **34**
- Spinach & Feta Filo Triangles **34**
- Fresh Mozzarella Arancini — red pepper aioli **34**
- Wild Mushroom + Aged Cheddar Toast **38**
- Crispy Korean Cauliflower VG **34**
- Vegetable Pakora — avocado + cilantro chutney **36**

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
- Whipped Brie Toast, Strawberry, Toasted Pumpkin Seed, Balsamic V
- Stuffed Mushrooms, Chorizo Sausage + Fresh Herbs GF

First Class 24

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

RECEPTION PLATTERS

Price per guest | Minimum 12 guests

- Deluxe Vegetable Crudit  — creamy dill dip GF **7**
- Seasonal + Exotic Fruit Platter GF **10**
- Domestic + Imported Cheese Display — crackers **12**
- Charcuterie Board — cured meats, cheeses, pickles, dried fruit, breads **15**
- Grilled Marinated Vegetable Platter — balsamic & olive oil GF **8**
- Smoked Salmon Platter — bagels, cream cheese, tomato, onion, capers, lemon, dill

Market price

Atlantic Salmon Side

- Moroccan spiced — cucumber raita GF
- Miso glazed — shiitake, red pepper, scallion, sesame GF
- White wine poached — lemon dill GF

Market Price per side

Premium Sandwich & Wrap Platter — 16

Egg Salad Croissant | Tuna + Arugula Croissant | Ham + Pickle Baguette | Chicken + Pickled Vegetable Bahn Mi | Vegetarian Banh Mi

Dip Trio — 6

Artisan Breads, Spicy Chickpea Hummus, Roasted Red Pepper Dip, esto

CARVERIES

Price per guest | *Minimum 12 guests*

All proteins based on **120g (4 oz)** portions

- Canadian Angus Bison Striploin — honey sage butter, bannock **25**
- Filipino Pork Belly — bao buns, pickles, hoisin **20**
- Canadian Beef Tenderloin — au jus, brioche buns, mustards, pickles, horseradish, BBQ **34**

Chilled Seafood on Ice 30

Shrimp, Smoked Salmon, Oysters, Tuna, Lemon, Cocktail Sauce

Add Lobster Tails — **Market Price**

Fresh Oyster Bar

Hand-shucked Oysters, Mignonette, Horseradish, Lemon, Hot Sauce

4 each | **Minimum 100 oysters**

Sweet Endings

Minimum order: three dozen

- Mini Tarts — **44 / dozen**
Lemon Meringue | Dark Chocolate Caramel | Maple Pecan | Strawberry
- Mousse Cups — **44 / dozen**
Mango Mousse, Fresh Blackberry
- Chocolate Dipped Strawberry Lollipops (*GF*) — **44 / dozen**
- Cheesecake Lollipops — **46 / dozen**
- Homemade Cookies — **30 / dozen**
- Assorted Dessert Bars — **40 / dozen**
- Gourmet Cupcakes — **5 each**
- **French Pastry Station — 18**
Éclairs | Profiteroles | Mini tarts | Macarons | Verrines

DINNER BUFFET

Minimum 20 guest

South American Prairie Feast

\$65/ guest

- House-Baked Pan Bread, Caramelized Onions + Rosemary VG
- Macaroni Salad, Peas, Carrots + Fresh Herbs V
- Chopped Salad, Fresh Greens, Lime, + Honey Dressing GF
- Grilled Angus Beef Cap Steaks, Chimichurri GF
- Spiced Chicken, Roasted + Tossed with Tomato + Pepper Salsa GF
- Patatas Bravas, Crispy Potatoes with Smoky Tomato Sauce GF
- Grilled Seasonal Vegetables, Peppers, Zucchini, + Squash VG, GF
- Basmati Rice Pilaf, Orange, Ginger, Fresh Thyme VG, GF

Boreal Buffet

\$75/guest

- House Bannock, Whipped Honey Sage Butter
- Kale Caesar, House Made Dressing (anchovy based), Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Apple, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF
- Braised Black Angus Brisket, Green Peppercorn Sauce GF
- Roasted Pickerel Piccata with Crispy Capers + Lemon Dill Butter GF
- Chicken + Parmesan Skewers GF
- Mushroom + Mascarpone Ravioli with Roasted Butternut Squash + Lemon Thyme Cream V
- French Green Beans with Garlic + Fresh Lemon V, GF
- Roasted Baby Potatoes with Fresh Herbs VG, GF

Dessert Buffet

Add \$15/ guest

- Assorted Cheesecakes + Tortes V
- Seasonal Fresh Fruit Platter VG, GF

À LA CARTE DINNER

Each dinner includes **artisan breads + butter**.

Upgrade to **Deluxe Bread Basket** — focaccia, mini ciabatta, jalapeño cheddar biscuit + whipped flavored butter (*add 4 per guest*)

Additional staffing charges apply

Building Your Menu

- Choose **ONE entrée** from the À La Carte section
- Choose **ONE plant-based entrée** (*optional*)
- Each entrée is served with **Chef's choice of starch + seasonal vegetables**
- Add **one additional protein** for **+5 per guest**
- Maximum **two protein selections** per menu (*plus one plant-based option*)

Plated Appetizers

Price per order | Minimum 3 orders (may be served family-style)

- Jumbo Black Tiger Shrimp Cocktail — horseradish, lemon **18**
- Pan Seared Scallops — butternut squash purée, compressed apple, miso caramel GF **20**
- Crisp Arancini Duo (lobster + vegetarian) — basil pesto, saffron aioli **16**
- Tuna Poke Bowl — sushi rice, mango, edamame, sesame ginger mayo GF **18**
- Roasted Brussels Sprouts — bacon, whipped feta, maple Dijon GF **16**
- Crispy Winnipeg Pickerel Cakes — tomato + grilled corn salsa **18**
- Sweet Potato Gnocchi — sake butter, miso pea purée, furikake **16**
- Bison Carpaccio — truffle aioli, shaved parmesan, balsamic, crostini **22**

Scratch-Made Soups

- Roasted Beetroot + Granny Smith — dill, sunflower cream VG, GF **9**
- Sweet Potato + Coconut — ginger, crispy shallot VG, GF **9**
- Loveday Mushroom + Wild Rice — chive, white truffle oil V **9**
- Curried Butternut Squash — toasted cashews, cumin coconut cream VG, GF **9**
- Roasted Cauliflower + Aged Cheddar — herb croutons V **9**
- Butternut Squash + Apple — rosemary, maple gastrique VG, GF **9**
- Cream of Asparagus — lemon, tarragon crème fraîche, parmesan V **9**
- Curried Carrot Purée — coconut cream, cilantro, lime VG, GF **9**
- Minestrone — northern beans, tomato, zucchini, parmesan, orzo V **9**
- Lobster Bisque — cognac, puff pastry **12**
- Potato + Leek Vichyssoise — crispy potatoes, chives V, GF **9**
- Tomato + Red Pepper Gazpacho — virgin olive oil, toasted baguette VG **9**

Fresh Salads

Price per guest

- Greenland Gardens Caprese — arugula, fior di latte, basil oil, balsamic glaze V, GF **16**
- Prairie Tomato + Beet Caprese — pistachio, dill oil, pickled onions, aged balsamic V, GF **16**
- Artisan Greens — cucumber, carrot, pepitas, whipped feta V, GF **12**
- Roasted Carrot + Arugula — almonds, goat cheese V, GF **12**
- Spinach — apple, fennel, cranberries, ginger dressing GF **12**
- Roasted Beet & Pear — candied walnut, feta V, GF **12**
- Butter Lettuce — orange, cranberry, creamy dijon V, GF **12**
- WOW Signature Kale Caesar — herb croutons, parmesan **12**
- Thai Crunch — napa cabbage, bok choy, carrots, peanuts, snap peas, wonton crisps, lime-cilantro dressing V **12**

Main Course Selections

Choose ONE protein + ONE plant-based item

Served with **Chef's starch + seasonal vegetables**

Add additional protein: **+5 per guest**

Red Meat • Pork • Lamb

- Certified Angus Beef Tenderloin — mushroom demi 6 oz **70** | 8 oz **85**
- Certified Angus Striploin — mushroom demi 8 oz **62**
- Roasted Heritage Pork Chop — apple, grainy mustard 10 oz **32**
- Rack of Lamb — herb Dijon crust, demi 4-bone **65** | 6-bone **80**
- Braised Black Angus Brisket — green peppercorn 6 oz **40**
- Braised Short Ribs — red wine sauce 6 oz **50**

Fish & Seafood

- Chili-Herb Pickerel — crispy leeks, lemon caper butter GF **36**
- Black Cod — miso glaze, sake butter, furikake GF **45**
- King Salmon — maple chili, pineapple salsa GF **42**

Poultry

- Ginger Sesame Chicken — orange glaze GF **34**
- Herb Roasted Chicken Breast — brie, cranberry GF **36**

- Duck Confit GF **44**
- Chicken Wellington — goat cheese, sun-dried tomato, dijon cream **38**

Pasta

- Bison Manicotti — béchamel tomato, parmesan **32**
- Potato Gnocchi — wild mushroom, squash, asparagus, lemon basil V **30**
- Butternut Squash Cannelloni — spinach, béchamel, Swiss cheese V **28**

Vegan & Plant-Based

- Vegetable Stack — sweet potato, portabella, zucchini, bell pepper, arugula, balsamic VG, GF **24**
- Romesco Cauliflower — carrot risotto, chimichurri VG, GF **22**

Desserts

Price per guest

- Matcha Crème Brûlée — black sesame tuile V **14**
- Lemon & Lime Tart — whipped cream, coconut chips V **14**
- Vegan Carrot Cake — coconut caramel VG, GF **12**
- Chocolate Pot-de-Crème — brownie, berries, whipped cream V, GF **14**
- Cinnamon Bun Cheesecake — salted caramel V **12**

Coffee & Tea Service — 4 per guest

Children's Dinner Menu — 18 per guest

- House Mac + Cheese V
- Chicken Fingers + Fries — honey dill, ketchup
- Mini Tomato + Mozzarella Pizza V

AFTER DARK

Late Night Experience Menu

Minimum 20 Guests

Service begins after 9:30 PM

Beef Burger Sliders — 14

American cheese, caramelized onion, pickles, house secret sauce

Loaded Tater Tots — 10 V

Truffle parmesan, garlic aioli

Upgrade to Mexi Tots — add 2

Queso cheese, salsa, sour cream, scallions

After Dark Taco Lounge — 14

Protein Selection

Carne Asada, Chipotle Chicken, Spiced Cauliflower VG

Build-Your-Own Toppings Bar

Pickled onion, cilantro, crema, salsa roja, lime, queso, jalapeños

Noodle Club — 14

Ginger soy noodles with your choice of:

Teriyaki Chicken, Shrimp, Tofu

Steamed Bao Bar — 18

Hoisin Duck

Korean Fried Chicken

Miso Eggplant VG

Grilled Cheese Society — 14

Truffle, Brie + Onion

Smoked Cheddar + Pulled Pork

Mozzarella + Pesto V

Served with warm tomato bisque shooters

Neapolitan Flatbread Bar — 14

Choose any two selections

Spicy Soppresata
Mushroom, Truffle
Prosciutto + Burrata
Roasted Vegetable + Pesto VG

WOW Catering — Service & Agreement Summary

- Final menu & guest count due **72 hours prior** to event
- **50% deposit** due at booking; balance due **10 days before** event
- Staffing:
 - Servers — **\$25/hr**
 - Kitchen / Supervisors — **\$30/hr**
 - Overtime applies after 8 hours / all hours are charged from when staff leave the Masonic center until they return to the Masonic center
- Rentals:
 - China, water glasses, flatware, — **\$5 per guest**
 - Setup fee — **\$1 per guest**
- Cancellation Policy:
 - 30+ days — 50% deposit refunded
 - 14 days or less — deposit non-refundable
- 18% minimum suggested gratuity applies
- All pricing subject to applicable taxes
- Credit card payments over \$5,000 incur **2% processing fee**