



## WOW Catering — Buffet Package 2026

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### Contact Information

**Catering Manager:** Kurt Marykuca

**Executive Chef:** Luc Jean

**Phone:** (204) 452-1422

**Email:** k.marykuca@wowhospitality.com

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### Dinner Buffet Experience

**Minimum Order:** 20 Guests

*Additional staffing charges apply*

### Pricing

- **\$65 per guest** — *Two Entrée Selections*
- **\$75 per guest** — *Three Entrée Selections*

### Every Buffet Includes

House-Baked Caramelized Onion + Rosemary Pan Bread

Extra Virgin Olive Oil + Aged Balsamic Reduction

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## Salad Selections

### Choose Any Two

- **Greenland Gardens Caprese**  
Vine-ripened tomatoes, fior di latte, basil oil, aged balsamic  
(*V, GF*)
  - **Artisan Greens**  
Cucumber, carrot curls, pepitas, feta, cider vinaigrette  
(*V, GF*)
  - **Roasted Carrot + Arugula**  
Sliced almonds, goat cheese, caramelized onion vinaigrette  
(*V, GF*)
  - **Spinach + Quinoa**  
Granny Smith apple, shaved fennel, white balsamic dressing  
(*VG, GF*)
  - **Roasted Local Beet + Pear**  
Arugula, candied walnuts, feta, cider vinaigrette  
(*V, GF*)
  - **WOW Signature Kale Caesar**  
Herb-garlic croutons, fresh parmesan, house dressing
  - **Classic Romaine Caesar**  
Garlic croutons, bacon bits, traditional Caesar dressing
  - **Brazilian Kale Salad**  
Orange, dried cranberries, red onion, sumac citrus dressing  
(*VG, GF*)
  - **Thai Crunch Salad**  
Napa cabbage, bok choy, carrot, snow pea, wonton crisp, cilantro-lime dressing (*V*)
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## Entrée Selections

### Chicken

- Chicken Piccata — lemon butter, basil, capers (*GF*)
- Chicken Parmesan — passata, fresh mozzarella
- “Marry Me” Chicken — sun-dried tomato cream, basil (*GF*)
- Greek Chicken — tzatziki (*GF*)
- Ginger Sesame Chicken — orange-ginger glaze (*GF*)

### Seafood

- Almond-Crusted Atlantic Salmon — lemon basil butter
- Maple Chili Salmon — corn tomato salsa (*GF*)

- Miso-Glazed Atlantic Salmon (*GF*)
- Panko + Herb Crusted Lake Winnipeg Pickerel — white wine butter
- Manitoba Pickerel — mushroom dill cream sauce (*GF*)

## Beef, Bison & Pork

- Braised Black Angus Brisket — brandied green peppercorn sauce (*GF*)
- Braised Beef Meatballs — maple sweet + sour BBQ
- Bacon-Wrapped Pork Tenderloin Medallions — grainy mustard (*GF*)
- Bison Meatloaf — wild mushroom sauce
- Baked Bison Manicotti — béchamel + house tomato sauce

## Vegetarian

- Butternut Squash & Spinach Cannelloni — béchamel, swiss cheese (*V*)
- Three-Cheese Tortellini — roasted chorizo, white wine cream, spinach, sun-dried tomatoes, cremini mushrooms
- Vegan sweet potato and chickpea curry with coconut milk (*VG*) (*GF*)

## Chef Carving Experience

### Beef Tenderloin — Table-Side Carving by Chef

Red wine + herb demi-glace, horseradish, dijon, house-pickled onion (*GF*)  
 + \$32 per guest

## Vegetables & Sides

### Choose Any Three

- Biryani Rice — orange zest, cinnamon (*VG*, *GF*)
- Prairie Wild Rice Pilaf — cranberry, apple, herbs (*VG*, *GF*)
- Roasted Root Vegetables — garlic, rosemary (*VG*, *GF*)
- Fresh Snap Peas — ginger, sesame (*VG*, *GF*)
- French Green Beans — butter, garlic (*V*, *GF*)
- Brussels Sprouts — bacon, feta, maple-mustard glaze (*GF*)
- Honey-Dill Glazed Carrots (*V*, *GF*)
- Potato Gratin — Swiss cheese (*V*, *GF*)
- Roasted Garlic Mashed Potatoes (*V*, *GF*)
- Roasted Creamer Potatoes — fresh herbs (*VG*, *GF*)
- Sweet Potato Mash (*V*, *GF*)
- Eggplant Parmesan — tomato, basil (*V*)

- Potato Gnocchi — wild mushroom, butternut squash, asparagus, lemon basil butter (V)
  - Seasonal Vegetable Medley (V, GF)
  - Roasted Zucchini — mint pesto (V, GF)
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## Dessert Buffet

**Add \$15 per guest**

Assorted cheesecakes + tortes  
Seasonal fresh fruit platter (VG, GF)

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## Coffee & Tea Service

**\$4 per guest**

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## AFTER DARK

### Late Night Experience Menu

**Minimum 20 Guests**  
*Service begins after 9:30 PM*

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### **Angus Beef Burger Sliders (2) — 14**

American cheese, caramelized onion, pickles, house secret sauce

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### **Loaded Tater Tots — 10 (V)**

Truffle parmesan, garlic aioli

**Upgrade to Mexi Tots — add 2**  
Queso cheese, salsa, sour cream, scallions

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## **After Dark Taco Lounge (2) — 14**

### **Protein Selection**

Carne Asada, Chipotle Chicken, Spiced Cauliflower (VG)

### **Build-Your-Own Toppings Bar**

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

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## **Noodle Box — 14**

Ginger soy noodles with your choice of:

Teriyaki Chicken, Shrimp, Tofu

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## **Steamed Bao Bar (2) — 18**

Hoisin Duck

Korean Fried Chicken

Miso Eggplant (VG)

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## **Grilled Cheese Bites — 14**

Truffle, Brie + Onion

Smoked Cheddar + Pulled Pork

Mozzarella + Pesto (V)

*Served with warm tomato bisque shooters*

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## **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 / Bartenders — **\$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, glassware, flatware, barware, etc. — **\$5 per guest**
  - Setup fee — **\$1 per guest**
  - Linen: Tablecloth \$6 | Napkin \$1
- 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**