



# WOW Catering — Hors D'oeuvres & Reception Package 2026

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## Contact

**Catering Manager:** Kurt Marykuca

**Executive Chef:** Luc Jean

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## Passed Hors d'oeuvres

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

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## 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**

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## 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**
- West African Suya Chicken Skewers (*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, mercy me mayo **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 Filo Cup **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 (V) **36**

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## Reception Platters & Displays

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 (2oz) — bagels, cream cheese, tomato, onion, capers, lemon, dill **12**

### Atlantic Salmon (4oz) - **12**

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

## Premium Sandwich & Wrap Platter — 16

Egg salad croissant | Tuna + arugula croissant | Ham + pickle baguette | Chicken + pickled vegetable banh mi | Vegan bahn mi

## Dip Trio — 6

Artisan breads, spicy chickpea hummus, roasted red pepper dip, pesto

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## Carveries & Chef Stations

**Price per guest** | *Minimum 12 guests*

All proteins based on (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 (*GF*)

Shrimp, smoked salmon, oysters, ahi tuna, lemon, cocktail sauce **30**

Add half lobster tail **18**

## Fresh Oyster Bar

Hand-shucked oysters, mignonette, horseradish, lemon, hot sauce

**4 each** | **Minimum 100 oysters**

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## 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

## **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**