

WOW!

CATERING

Buffet Menu 2026

WAG-Qaumajuq

Prices in Effect January 1, 2026

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

Prairie Caprese; Tomato, Beet, Bocconcini, Pickled Onion, Dill Oil, Pistachio, Aged Balsamic V, GF

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

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

Brazilian Kale Salad; Fresh Oranges, Sun Dried Cranberries, Red Onions + Sumac Citrus Dressing GF, VG

Arugula, Orange, Diced Beet, Fennel, Fresh Shaved Parmesan + White Balsamic Vinaigrette V, GF

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

Chicken Piccata, Lemon Butter, Basil, Capers

Pickarel; Brown Butter Caper Sauce + Fresh Dill GF

Herb + Garlic Roasted Salmon, Hot Honey GF

Pan Seared Salmon, Maple Chili Gastrique, Pineapple Salsa GF

Roasted Butternut Squash Cannelloni with 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

Prosciutto Wrapped Pork Tenderloin with Fig Stuffing + Rosemary Garlic Jus

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

Roasted Garlic Mashed Potatoes V GF

Vegetarian Eggplant Parmesan, Tomatoes + Fresh Basil V

Roasted Creamer Potatoes V GF

Potato Gnocchi, Wild Mushroom, Butternut Squash, Asparagus, Lemon Basil Butter V

Sweet Potato Puree V GF

Dessert Buffet

+ 10/pp

Assorted Cheesecakes + Tortes, Seasonal Fruit

Mini Ganache + Salted Caramel Tarts

Mini Strawberry + Vanilla Tarts

Mini Maple Syrup + Pecan Tarts

House Mini Crème Brulée GF

Matcha Mousse Cups VG, GF

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
Canadian Angus Beef Tenderloin, Au Jus	35

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**
Chick Pea 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**
Herb + Lemon Marinated Poached Shrimp, Manitoba Smoked Gold eye, Marinated Mussels, Smoked Lox, Lemon Cream Cheese, Caper, Fresh Lemon, Crostini, Cucumber + Fresh Citrus, Cocktail Sauce

GF *Gluten Free*
V *Vegetarian*
VG *Vegan*