



WOW Catering — Served Dinner Options 2026

Contact Information

Catering Manager: Kurt Marykuca
Executive Chef: Luc Jean
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À La Carte Served Dinner

Design Your Perfect Evening

Create your own **3–6 course served dinner**.
Pricing is per guest.

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

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

Minimum food spend: \$1,000
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*)
 - Client must provide **seating chart & meal selection place cards**
 - Final meal selections due **10 business days prior to event**
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Plated Appetizers

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

- Jumbo Black Tiger Shrimp Cocktail (4) — horseradish, lemon (GF) **18**
 - Pan Seared Scallops (3) — butternut squash purée, 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**
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Scratch-Made Soups

Price per guest

- Roasted Beetroot + Granny Smith — dill, sunflower cream (GF, VG) **9**
- Sweet Potato + Coconut — ginger, crispy shallot (GF, VG) **9**
- Loveday Mushroom + Wild Rice — chive, white truffle oil (V) **9**
- Curried Butternut Squash — toasted cashews, cumin coconut cream (GF, VG) **9**
- Roasted Cauliflower + Aged Cheddar — herb croutons (V) **9**
- Butternut Squash + Apple — rosemary, maple gastrique (GF, VG) **9**
- Cream of Asparagus — lemon, tarragon crème fraîche, parmesan (V) **9**
- Curried Carrot Purée — coconut cream, cilantro, lime (GF, VG) **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 — EVOO, toasted baguette (VG) **9**

Fresh Salads

Price per guest

- Greenland Gardens Caprese — arugula, fior di latte, basil oil, balsamic (*GF*) **16**
 - Prairie Tomato + Beet Caprese — pistachio, dill oil, aged balsamic, arugula (*GF*) **16**
 - Artisan Greens — cucumber, carrot, pepitas, whipped feta (*V, GF*) **12**
 - Roasted Carrot + Arugula — almond, goat cheese (*V, GF*) **12**
 - Spinach — apple, manchego, bacon, roasted shallot (*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, carrot, snap peas, peanuts, lime-cilantro dressing **12**
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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 **80** | 8 oz **95**
- Certified Angus Striploin — mushroom demi 8 oz **74**
- 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**
- Ora King Salmon — maple chili, pineapple salsa (*GF*) **42**

Poultry

- Ginger Sesame Chicken — orange glaze (*GF*) **34**
- Herb Chicken Breast — brie, cranberry (*GF*) **36**
- Duck Confit (*GF*) **44**
- Chicken Wellington — goat cheese, sun-dried tomato, dijon cream **40**

Pasta

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

Vegan & Plant-Based

- Vegetable Stack — sweet potato, portabella, zucchini, bell pepper, arugula, balsamic (GF) **24**
 - Romesco Cauliflower — carrot risotto, chimichurri (GF) **22**
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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) **14**
 - Chocolate Pot-de-Crème — brownie, berries, whipped cream (V, GF) **14**
 - Cinnamon Bun Cheesecake — salted caramel (V) **14**
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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

Angus Beef Burger Sliders (2) — 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 (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

Noodle Box — 14

Ginger soy noodles with your choice of:

Teriyaki Chicken, Shrimp, Tofu

Steamed Bao Bar (2) — 18

Hoisin Duck
Korean Fried Chicken
Miso Eggplant (VG)

Grilled Cheese Bites — 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 / 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 Each** | Napkin **\$1 Each**
- 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**