

Breakfast

* **Breakfast: Full - \$15/p.p.**

Ham, Sausage or Bacon (*choice of two*); Scrabbled eggs; Vegetable egg bake (*with cheese and sautéed locally sourced seasonal vegetables*); Country style hash browns; Seasonal Fruit; Bread/Toast; Peanut butter, jam, etc.

* **Breakfast: Continental - \$13/p.p.**

Muffins/Pastries; Bread/toast; Peanut butter, jam, etc.; Cereal (*hot option*); Cereal (*1 boxed cereal/1 house-made granola*); Yogurt; Seasonal Fruit

* **Breakfast: Extra-Full - \$18/p.p.**

Ham, Sausage or Bacon (*choice of two*); Scrabbled eggs; Vegetable egg bake (*with cheese & sautéed locally sourced seasonal vegetables*); Country style hash browns; Muffins/Pastries; Cereal (*hot option*); Cereal (*1 boxed cereal/1 house-made granola*); Yogurt; Seasonal Fruit; Bread/Toast; Peanut butter, jam, etc.

Snacks

* **Snack Platter - \$8/p.p.**

Dip platter (*Recommended Dip Selection*: hummus, vegetable salsa, grilled pineapple salsa, black bean dip) with assortment of crackers, breads; Manitoba Vegetable Platter; Manitoba Meat and Cheese Platter; choice of an Apple or Banana; assortment of house-made Cookies.

Lunch

* **Lunch Box – \$20/p.p.**

Roast Beef and Peppercorn Chicken Sandwich OR Egg Salad with Manitoba cheese, lettuce, tomato, onion and on a bakery bun; Cold Pasta Salad or Soup; Seasonal Fruit; Butter Tart Bar

Dinner

* **BBQ Dinner – \$30 – 40 p.p. depending on meat selection – Plated and Served**

BBQ (choice of Manitoba raised: bison, beef, chicken breast, pork); choice of two sides (coleslaw, potato salad, green salad, baked beans); Locally Grown Seasonal Vegetable Medley, Our Signature Corn Bread, Dessert

Refreshments

* **Coffee, tea, milk, juice, water add 1.50 p.p.**

Local or Fair Trade Coffee, a selection of popular Local or Fair Trade Tea Flavours, Milk, Orange juice, Apple Juice and Water
We DO NOT supply individual bottled water, rather, we supply large bottles in a Super Server container for dispensing accompanied by reusable/washable glasses (for a minimal additional charge we can provide 100% biodegradable corn-based “plastic” cups)

Al a Carte

* **Assorted Sandwiches - \$7/p.p.**

Tuna; Egg; Hummus & Vegetable

* **Assorted Deluxe Sandwiches - \$8/p.p.**

Chicken Salad; Thai Chicken; Mango Chicken; Apricot Almond

* **Assorted Wraps - \$7/p.p.**

* **Garden Salad - \$4.50/p.p.**

* **Caesar Dressing with Croutons & House-Made Dressing - \$4.50/p.p.**

* **Coleslaw - \$4.50/p.p.**

* **Veggie Platter w/ Dip - \$3/p.p.**

* **Fruit Platter - \$3/p.p.**

* **Our Signature Corn Bread - \$2/p.p.**

Appetizers/Hors d' Oeuvres

* **\$14/Dozen**

Roasted Pepper Roulade Crostini (cold) (April-May, July-November)
Chicken and Tarragon Phyllo Bundles
Chicken Salad Wonton Cups (cold)
Artichoke Stuffed Mushroom Caps (August-September)
Sweet and Sour Meatballs
Curried Apple and Onion Mini Quiches
Aioli Beef or Turkey Pinwheels (cold)

Sundried Tomato and Feta Cheese Phyllo Cups
Roasted Red Pepper and Feta Tartlets
Ginger Chicken Satay w/ Spicy Peanut Sauce
Tomato Bruschetta Topped with Parmesan, Feta, Olives, Tomatoes and Fresh Herbs (August-September)
Vegetarian Spring Rolls with Sweet Chili Sauce

* **\$15/Dozen**

Gorgonzola and Rosemary Cream Puffs (cold)
Cambozola and Spinach Roulade (cold)
Baked Shrimp Spring Rolls with Sweet and Sour Sauce
Mini Quiche Assortments (broccoli n cheddar, spinach n mushroom, bacon n cheddar, grilled vegetable, onion n cheese)
Parmesan Cones filled with Prosciutto, Chive, Ricotta and Fig (cold)
Marinated Chicken Spring Rolls with Apple-Curry Dipping Sauce

* **\$16/Dozen**

Pesto, Sun-dried Tomato and Black Olive Tartlets
Chevre, Pepper and Caramelized Onion Tartlets

* **\$20/Dozen**

Mini Bison Wellingtons topped with Horseradish Aioli
Cabernet and Thyme Beef Sirloin Crostini w Aioli and Tomato Confit (cold)
Voodoo Shrimp w/Rum Sweet and Sour Sauce
Chicken, Chevre & Pesto Filled Phyllo Triangles

* **\$22/Dozen**

Smoked Goldeye on Manitoba Wild Rice Cakes w/Golden Caviar and Herbed Aioli (cold)
Smoked Goldeye Canapé w/ Herbed Crème Fraîche (cold)
Smoked Bison Carpaccio with Cranberry Preserves (cold)

* **\$24.5/Dozen**

Buckwheat Bilini with Steelhead Trout and Maple Crème Fraîche (cold)
Smoked Duck Mousse Canapé with Raspberry-Sage Jam (cold)
Rabbit Spring Rolls with Vermouth Cream Sauce
Goat Spring Rolls with Curried Cream Sauce

Desserts/Finishers

* **Assorted Dessert Platter - \$3/p.p.**

Assortment of cookies, sliced loaf breads, shortbread and/or biscotti

* **Cookies – 12/\$12**

Chocolate Chip; Oatmeal-Raisin; Sugar Cookies – plain, cardamom, ginger, lemon, mocha, traditional

* **Seasonal Cookies – 12/\$12**

Big Soft Ginger

* **Muffins – 12/\$18**

Seasonal fruit; chocolate chip; etc.

* **Banana Bread (serves 8) - \$12**

* **Coffee Cake (serves 12) - \$18**

* **Carrot Cake Squares – 12/\$28**

* **Brownies – 12/\$18**

* **Butter Tart Bars 12/\$15**

* **Blueberry Boy Bait Bars 12/\$18.00**

* **Peanut Butter Marshmallow Squares – 12/\$16**

* **Peanut Butter-Butterscotch Marshmallow Squares – 12/\$18**

* **Peanut Butter-Chocolate Marshmallow Squares - 12/\$18**

Breads

* **Challah - \$5.00/loaf**

* **White - \$3.00/loaf**

* **Finnish Pulla - \$5.00/loaf**

* **Focaccia - \$5.00/loaf**

Loafs

* **Raisin Bread with Cinnamon Swirl - \$5/loaf**

* **Cranberry-Walnut Pumpkin Loaf (5 x 3 x 2) ~ 2/10.00**

- * **Lemon Loaf - \$12/loaf**

Shortbreads

- * **Chocolate Chip – 12/\$12**
- * **Traditional Scottish - 12/\$12**
- * **Lemon-Poppy Seed - 12/\$12**
- * **Chocolate - 12/\$14**
- * **Green Tea-Ginger - 12/\$14**
- * **Double Ginger Crispy - 12/\$14**
- * **Chocolate-Black Pepper - 12/\$14**

Biscotti

- * **Double Chocolate and Ginger - 12/\$14**
- * **Fig-Lemon - 12/\$14**
- * **Apricot Ginger - 12/\$14**
- * **Gingerbread - 12/\$14**
- * **Peanut Butter - 12/\$14**
- * **Rosemary - 12/\$14**