

## *Wedding Cocktail Reception Packages*

Minimum 60 guests

Maximum 140 guests

Food service 7:30 to 9:30 pm

### *Truly Manitoban*

\$39.95 per person

\*\* no substitutions

- *Wild Prairie Mushroom Tartlets*
- *Mini Pickerel Tacos*
- *BBQ Chicken Cocktail Pizzas*
- *Bison Tenderloin crostini with artichoke aioli*
- *Baked Brie with sundried tomato crostini*
- *Bothwell Cheese & Crackers*
- *Crudités*
- *Beef Carving station – with cocktail buns and condiments*
- *Assorted Mini desserts*
- *Coffee & Tea*

### *Uniquely Buffalo Stone*

\$49.95 per person

\*\* no substitutions

- *Prosciutto wrapped prawns with fig balsamic glaze*
- *Chicken Skewers with Pineapple Curry glaze*
- *Bourbon BBQ Pork Sliders*
- *Mini Grilled Fontina Cheese & Asparagus Sandwiches*
- *Portobello Mushroom & Asiago Cheese Crostini*
- *Waterbread with spicy roasted tomato dip and eggplant olive oil dip*
- *Mediterranean Platter*
- *Bison Carving Station– with cocktail buns and condiments*
- *Assort Mini desserts*
- *Coffee & Tea*

## ***Creatively Canadian***

*\$59.95 per person*

\*\* no substitutions

- Mini Yorkshires with Bison Tenderloin and artichoke aioli
- Wild Prairie Mushroom Tartlets
- Vegetable Spring Rolls
- Smoked Salmon & Gouda in puff pastry
- Shredded Duck Sliders with hoisin glaze
- Chicken Skewers with Thai Peanut sauce
- Citrus Shrimp Canapés
- Olive Tapenade Crostini
- Antipasto Station
- Beef Prime Rib Carving Station – *with cocktail buns and condiments*
- Assorted Mini Desserts with Fruit Display
- Coffee & Tea

## ***Plated Dinner Menu***

*Plated Chef's Selections with Freshly Baked Breads*

*Your choice of Salad, Side Dishes and Dessert*

*Organic Coffee, Custom Teas*

### ***Chicken***

*Stuffed Breast* *\$30.00 per person*  
*With fontina cheese, back bacon & crimini mushrooms*

*Stuffed Breast* *\$30.00 per person*  
*With broccoli, red pepper & Bothwell cheddar*

*Stuffed Breast* *\$30.00 per person*  
*With spinach, artichoke and feta*

*Grilled Breast* *\$28.50 per person*  
*With Rocky Mountain wild mushrooms and Marsala wine jus*

*Grilled Breast* *\$28.50 per person*  
*With fresh basil & red pepper pesto*

## ***Beef or Bison***

<i>Bison Tenderloin</i>	<i>\$50.00 per person</i>
<i>With wild mushrooms &amp; merlot jus</i>	
<i>Beef Tenderloin Medallions</i>	<i>\$39.50 per person</i>
<i>With horseradish and peppercorn jus</i>	
<i>Black Angus Beef Ribeye</i>	<i>\$34.50 per person</i>
<i>Grilled with portobello mushrooms &amp; pearl onion jus</i>	
<i>Beef Prime Rib</i>	<i>\$34.50 per person</i>
<i>Slow roasted with Yorkshire pudding</i>	
<i>Beef Wellington</i>	<i>\$30.50 per person</i>
<i>With spinach, cream, asiago cheese and wild mushroom duxelle</i>	

## ***Fish***

<i>Baked Atlantic Salmon</i>	<i>\$32.50 per person</i>
<i>With artichoke aioli</i>	
<i>Stuffed Manitoba Pickerel</i>	<i>\$30.50 per person</i>
<i>With shrimp, scallop and red pepper mousse</i>	
<i>Garson Manitoba Steelhead Trout</i>	<i>\$27.50 per person</i>
<i>With creamed spinach, saffron &amp; fresh dill</i>	

## ***Vegetarian***

<i>Grilled Vegetable Stacker</i>	<i>\$28.50 per person</i>
<i>With Eggplant, Portobello Mushroom, Bell Pepper, Zucchini, Red Onion &amp; Smoked Mozzarella</i>	
<i>Wild Mushroom Vol-au-Vent</i>	<i>\$26.50 per person</i>
<i>Ragout of wild mushrooms served in a puff pastry shell</i>	
<i>Grilled Tofu</i>	<i>\$24.50 per person</i>
<i>With Red Onion Mango Achar</i>	

## Side Dishes

*Please select one vegetable & one potato or rice*

### Vegetable

- **Asparagus & Red Pepper bundles-** with a honey citrus glaze
- **Beans & Peppers-** with olive oil & toasted sunflower seeds
- **Seasonal Vegetable Medley-** with clarified butter
- **Stuffed Zucchini-** with Romano cheese and vegetables
- **Parsnips, Carrots & Pears-** roasted with tarragon

### Potato

- **Mashed-** with roasted garlic & Asiago cheese
- **Whipped-** with yams & fresh rosemary
- **Stuffed-** with Asiago, Jack & Parmesan cheese
- **Olive Oil Roasted-** with onions & mushrooms
- **Baby Medley Potatoes-** with butter & dill

### Rice

- **Basmati & Leeks**
- **Wild Rice Pilaf**
- **Barley & Wild Rice Risotto**
- **Jasmine Rice-** with lemon grass & cumin

### Salad

*Please choose one*

- **Summer Salad-** Baby arugula with crisp green apples, summer berries & Saskatoon berry vinaigrette
- **Garden Organic-** Organic greens with vine ripe tomatoes, cucumbers, feta & sundried tomato dressing

- ***Florentine Salad-*** Baby spinach leaves with blue cheese, toasted pine nuts, red onions, pears & raspberry poppy seed vinaigrette
- ***Chef's Special-*** Baby Romaine with pancetta, seasoned croutons, shaved parmesan & lemon vinaigrette
- ***Harvest Salad-*** Baby butter lettuce with smoked tomatoes, roasted beets & fig orange vinaigrette

## *Dessert*

*Please choose one*

- ***Winnipeg Cheesecake-*** Our answer to the NY version. Baked slowly until light & fluffy, served with a Saskatoon Berry topping
- ***White Chocolate Raspberry Cheesecake-*** With Raspberry Coulis
- ***Chocolate Sin-*** rich chocolate cake with chocolate mousse and chocolate ganache
- ***Carrot Cake-*** layers of moist cake with rich cream cheese frosting
- ***Tiramisu-*** Lady fingers soaked in coffee liqueur topped with sweet mascarpone cheese and cocoa
- ***Peaches & Cream Torte-*** luscious layers of white torte, with whipping cream and sweet peaches.
- ***Fresh Fruit Flan-*** a light golden flan filled with sweet Bavarian cream and topped with a selection of fresh fruit and berries.

## ***Buffet Menu***

*Buffet dinners include freshly baked focaccia bread & buns  
Organic coffee and custom teas  
Minimum service for buffet- 50 guests*

### ***Lake Devonian Meal***

***\$40 per person***

- *Beef Prime Rib*
- *Herb roasted chicken*
- *Thai vegetable stir fry*
- *Basmati Rice with leeks and pimento*
- *Choice of: Oven roasted, mashed or baby potatoes*
- *Spinach, pear & blue cheese salad with fresh berries*
- *Broccoli & Orange salad*
- *Tomato & Boccocini salad*
- *Dessert Buffet – Chef’s selection (three selections)*

### ***Lake Muir Meal***

***\$36 per person***

- *Baron of Beef **or** Bison*
- *Asiago & garlic mashed potatoes*
- *Roasted tomato & chicken pasta*
- *Barley & wild rice risotto*
- *Organic green salad with fresh berries*
- *Broccoli & Orange salad*
- *Olive oil beans & peppers*
- *Dessert Buffet - Chef’s selection (three selections)*

### ***Lake Cargill Meal***

***\$32 per person***

- *Roasted Chicken*
- *Pickarel Fillets with homemade tartar sauce*
- *Oven roasted yams*
- *Grilled vegetable medley with balsamic fig vinaigrette*
- *Broccoli & Orange salad*
- *Greek Orzo pasta salad*
- *Organic green salad with fresh berries*
- *Dessert Buffet – Chef’s selection (three selections)*

## ***Children's Meals***

*(for children ages 3 to 12)*

**\$16.50/child**

- *Grilled chicken skewers- with same potato/rice choice as adult meal, served with plum sauce*
- *Chicken fingers & fries with honey dill sauce*
- *Mini Beef sliders with fries*

*All meals include a side of raw veggies and dip as well as a special dessert.*

## ***Hors D'oeuvres Menu***

***5 dozen minimum per appetizer***

### ***Hot***

- *Prosciutto Wrapped prawns with fig balsamic glaze* **\$22/dozen**
- *Smoked Salmon & Gouda in puffed pastry* **\$22/dozen**
- *Bacon Wrapped Jumbo Scallops* **\$26/dozen**
- *Jamaican Meat Patties with Mango Yogurt Dip* **\$18/dozen**
- *Shrimp Purses* **\$22/dozen**
- *Potato Samosa with Tamarind Sauce* **\$18/dozen**
- *Vegetable Spring Rolls* **\$15/dozen**
- *Phyllo Wrap Mediterranean Chicken Rolls* **\$22/dozen**
- *Wild Prairie Mushroom Tartlets* **\$22/dozen**
- *Chicken, Bison or Salmon Skewers* **\$18/dozen- Chicken**
  - *Jamaican Jerk* **\$22/dozen- Salmon**
  - *Blood Orange & Apricot Glaze* **\$22/dozen- Bison**
  - *Thai Peanut*
  - *Pineapple Curry*
- *Mini Cocktail Pizza* **\$22/dozen**
  - *BBQ Chicken*
  - *Smoked Salmon*
  - *Roasted Red Pepper, Feta & Olives*
  - *Blue Cheese & Pear*
- *Lamb Chops with Goat Cheese & Rosemary* **\$36/dozen**
- *Mini Yorkshire with Bison Tenderloin* **\$26/dozen**
- *Bison Burger Sliders* **\$22/dozen**
- *Bourbon BBQ Pork Sliders* **\$18/dozen**
- *Shredded Duck Sliders with hoisin glaze* **\$22/dozen**
- *Mini Pickerel Tacos with horseradish aioli* **\$22/dozen**
- *Mini Grilled Fontina Cheese and Asparagus sandwiches* **\$18/dozen**

## ***Cold***

### *Crostini*

- *Olive Tapenade* **\$18/dozen**
- *Bison Tenderloin with Artichoke Aioli* **\$26/dozen**
- *Baked Brie with Sundried Tomato & Basil* **\$18/dozen**
- *Smoke Salmon with Caramelized Onion & Dill* **\$18/dozen**
- *Bison Carpaccio* **\$26/dozen**
- *Portobello Mushroom & Asiago Cheese* **\$18/dozen**

### *Canapés*

- *Fort Whyte Smoked Salmon* **\$22/dozen**
- *Manitoba Goldeye* **\$18/dozen**
- *Citrus Shrimp* **\$18/dozen**

### *Platters*

- *Seasonal Fruit* **\$5.00/person**
- *Seasonal Vegetable* **\$3.00/person**
- *Fort Whyte Smoked Salmon with Grilled Flat Bread* **\$120 for 30 people**
- *Domestic & Imported Cheese & Crackers* **\$6.00/person**
- *Mediterranean* **\$5.00/person**
- *Citrus Prawn Tree* **\$120 for 30 people**
- *Baked Brie with Apples, Strawberries, Almond & Lavosh* **\$80 for 30 people**
- *Waterbread with spicy roasted tomato dip and eggplant olive oil dip* **\$60 for 30 people**

### *Bison or Beef Carving Station*

- *Includes cocktail buns, mustards and aiolis* **\$10/person (min 60 people)**