



CATERING MENU

25 Person Minimum

All orders are subject to tax and a 15% gratuity

BEVERAGES

Road Coffee	3*
Tea	3*
Soda 355 ml	2.5
Individual Fruit Juice	4
Southern Sweet Tea	3.5*

..... *Per person

BAKING

Muffins 3.25

One dozen minimum.

- Pumpkin Chai Spice
- Lemon Cranberry Chia
- Banana Chocolate ♥
- Spiced Apple ♥

Cookies

- Regular Size 1.75
- Large 2.5

Fruit Danishes 3.75

- Apple and Cream Cheese
- Blueberry

BREAKS

25 Person Minimum Order

Fuel Up Break 13

Cranberry oat energy bites ♥♻️. Individual fruit yogurts. Seasonal vegetables served with a roasted beetroot hummus ♥. Coffee/Tea.

Oat energy bites contain nuts and sesame.

Gameday Break 15

Crispy chicken sliders with dill pickle and sweet mustard aioli. House-made chips with dill dip. Carrot and cucumber sticks served with buffalo ranch dip. Selection of 355 ml soda.

Picnic in the Bowl Break 15

Dill pickle devilled eggs. Domestic cheese served with crackers and marinated olives. Chocolate chip cookies. Southern sweet tea.

BREAKFAST

25 Person Minimum Order

Continental Breakfast 12

Assorted homemade muffins with butter. Fresh baked croissants and danishes. Sliced seasonal fruit tray. Individual fruit yogurts. Coffee/Tea.

Healthy Start Breakfast 15

Individual dark chocolate cherry almond chia puddings. Sliced seasonal fruit tray. Breakfast wraps filled with scrambled eggs, tomato, spinach, pickled red onion, and feta with salsa on the side. Coffee/Tea.

Classic Breakfast Buffet 18

Scrambled eggs with cheddar and green onion. Crispy bacon. Country apple breakfast sausages. Homestyle hash browns. Sliced seasonal fruit tray. Toast with assorted jams and spreads. Coffee/Tea.

Louis' Breakfast Slam 25

Blueberry buttermilk pancakes with maple syrup and butter. Roasted mushroom, caramelized onion, and goat cheese frittata. Crispy bacon. Grilled farmer sausage with homestyle mustard. Homestyle hash browns. Assorted danishes and croissants. Sliced seasonal fruit tray. Individual fruit yogurts. Coffee/Tea.



GLUTEN FRIENDLY



HALAL



VEGETARIAN



VEGAN

LUNCH

25 Person
Minimum Order

Deluxe Sandwich Buffet 20

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Green goddess egg salad croissants. Curry chickpea wraps. Ham and swiss sandwiches with mustard aioli. Cranberry chicken salad sandwiches. Fresh baked cookies.

 Option available, may be subject to additional charge

BBQ Chicken Buffet 22

Fresh baked rolls and butter. Tangy apple lime slaw. Buttered corn. Roasted lemon dill potatoes. Grilled chicken breasts and thighs brushed with house-made espresso BBQ sauce. Fresh baked cookies.

 Option available, may be subject to additional charge

Perogy and Sausage Buffet 22

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Rice stuffed cabbage rolls baked in a rich tomato sauce. Cheddar and potato perogies tossed in butter and fried onions. Grilled farmer sausage. Served with sour cream, green onions, sauerkraut, and homestyle mustard. Fresh baked cookies.

Pasta Buffet 22

Garlic Toast. Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Tomato, cucumber, and bocconcini salad with pesto. Choice of baked chicken alfredo penne or cheese tortellini in a roasted red pepper and goat cheese sauce. Fresh baked cookies.

 Option available, may be subject to additional charge

Coconut Curry Buffet 22

Sesame orange crunch salad. Vegetable spring rolls with sweet chili dipping sauce. Steamed rice. Thai-style coconut curry tofu and mixed vegetables. Coconut and mango rice pudding. 

Substitute tofu for chicken \$3

 Option available

Pizza Buffet 22

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Sausage and pepperoni pizza. BBQ chicken pizza. Roasted mushroom and goat cheese pizza. Fresh baked cookies.



14" Pizzas 25 per pizza

Minimum 3 pizzas for an order.

Pepperoni and Sausage Pizza

Pepperoni, farmer sausage, classic pizza sauce, mozza, house-made crust.

BBQ Chicken Pizza

Pulled BBQ chicken, house-made espresso BBQ sauce, pickled jalapeños, red onion, mozza, house-made crust.

Roasted Mushroom and Goat Cheese Pizza

Roasted cremini and portobello mushrooms, caramelized onions, olive oil, thyme, goat cheese, mozza, house-made crust.

DINNER

25 Person
Minimum Order

BBQ Chicken Buffet 28

Fresh baked dinner rolls with butter. Tangy apple lime slaw. Dill pickle pasta salad. Buttered corn. Lemon herb roasted potatoes. Grilled chicken thighs and breasts brushed with house-made espresso BBQ sauce. Salted caramel apple crisp served with whipped cream.

 Option available, may be subject to additional charge

Perogy and Sausage Buffet 28

Mixed greens, roasted beets, roasted sweet potatoes, green apple, goat cheese, spice roasted chickpeas, maple dijon vinaigrette. Creamy cucumber salad with dill and red onion. Rice stuffed cabbage rolls baked in a rich tomato sauce. Cheddar and potato perogies tossed in butter and fried onions. Grilled farmer sausage. Served with sour cream, green onions, sauerkraut, and homestyle mustard. Warm berry cobbler with whipped cream.

Pasta Buffet 28

Garlic toast. Mixed greens and seasonal vegetables with blueberry balsamic vinaigrette. Tomato, cucumber, and bocconcini salad with pesto. Antipasti platter with marinated vegetables, olives, and pickles. Choice of baked penne alfredo or roasted red pepper and goat cheese penne. Lemon caper chicken. Assorted cakes and dainties.

 Option available, may be subject to additional charge

Coconut Curry Buffet 28

Sesame orange crunch salad. Vegetable spring rolls with sweet chili dipping sauce. Miso mushroom and rice noodle salad. Garlic almond green beans. Steamed Rice. Thai-style coconut curry tofu and mixed vegetables. Coconut and mango rice pudding.

Substitute tofu for chicken \$2

RECEPTION

HORS D'OEUVRES

Per dozen. Minimum 3 dozen per selection.

Confit Duck Wontons 32

Confit duck, crispy wonton chip, miso, black sesame seeds, green onion

Miso Mushroom Wontons 30

Miso mushrooms, crispy wonton chip, black sesame seeds, green onion ♥

Trout and Cucumber 30

Beetroot cured Diefenbaker trout, lemon creme fraiche, cucumber, dill 🌿

Dill Deviled Eggs 26

Dill pickled eggs, creamy dilled yolk, dill pickle, fresh dill 🌿

Tomato and Cucumber Bites 24

Cucumber cup, Kalamata olive and roasted garlic aioli, oven roasted tomato ♥ 🌿

Mini Quiche 26

Roasted mushrooms, goat cheese, pickled red onion 🌿

Goat Cheese Crostini 26

Whipped goat cheese, honey, dried apricot, spiced walnuts, black pepper 🌿

BLT Crostini 28

Crispy bacon, lettuce, tomato, avocado mayo

Turkey and Sage Meatballs 30

Tossed in a spiced cranberry sauce 🌿

Bacon Wrapped Dates 24

Spice rubbed bacon, medjool dates 🌿

Farmer Sausage Sliders 26

Grilled farmer sausage, caramelized onions, homestyle mustard, mini pretzel bun

Crispy Chicken Sliders 36

Crispy fried chicken, dill pickle, sweet mustard aioli

Korean BBQ Sliders 34

BBQ pork belly, pickled carrot and cucumber, spicy kimchi mayo

Vegetable Samosas 32

House-made mango chutney 🌿

Spring Rolls 26

Golden brown vegetable spring rolls with sweet chili dipping sauce 🌿

Spanakopita 26

Puff pastry filled with spinach and feta, served with tzatziki 🌿

Deep Fried Perogies 22

Potato cheddar perogies, served with a caramelized onion and cream cheese dip 🌿

Chocolate Truffles 32

Vegan coconut and dark chocolate truffles, coated in toasted coconut and cocoa ♥ 🌿

Mini Butter Tarts 26

A classic, with or without raisins 🌿

PLATTERS

Per person. Minimum 25 people.

Veggies and Dip 5

Sliced seasonal vegetables served with roasted beetroot hummus ♥ and creamy dill dip 🌿

Fruit Tray 5

Sliced seasonal fruit served with honey poppyseed yogurt dip 🌿

Cheese Tray 8

A selection of domestic and imported cheeses served with crackers

Saskatchewan Charcuterie 16

Chef's selection of local meats from The Cure, Saskatoon Spruce raw milk cheese, spreads, pickles, The Night Oven Bakery baguette, dried fruits, and nuts



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