**BEVERAGES**

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

**BREAKS**

- **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.

**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

**BREAKFAST**

- **Continental Breakfast 12**  

- **Healthy Start Breakfast 15**  

- **Classic Breakfast Buffet 18**  

- **Louis’ Breakfast Slam 25**  
Deluxe Sandwich Buffet  

Option available, may be subject to additional charge

BBQ Chicken Buffet  

Option available, may be subject to additional charge

Perogy and Sausage Buffet  

Option available, may be subject to additional charge

Pasta Buffet  
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  

Substitute tofu for chicken $3

Pizza Buffet  
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.

Option available, may be subject to additional charge

DINNER  

BBQ Chicken Buffet  

Option available, may be subject to additional charge

Perogy and Sausage Buffet  

Option available, may be subject to additional charge

Pasta Buffet  

Option available, may be subject to additional charge

Coconut Curry Buffet  

Substitute tofu for chicken $2
**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