



Wedding Menu

Subject to applicable taxes and a 15% gratuity

The following is included with all Wedding Buffets



- Fresh baked dinner rolls with butter
- Pickle and olive platter
- Chef's selection of hot vegetable
- Leafy garden salad with fresh seasonal vegetables and a blueberry balsamic vinaigrette
- Assorted cakes and squares

Selection of two of the following salads

Roasted Beet and Maple Salad

Mixed greens, roasted beets, roasted sweet potatoes, green apple, spice roasted chickpeas, goat cheese, maple dijon vinaigrette

Sesame Orange Salad

Mixed greens, mandarin oranges, cucumber, charred purple cabbage, pickled carrots, black sesame seeds, crispy fried rice noodles, sesame orange dressing

Roasted Lemon and Dill Potato Salad

Lemon roasted potatoes, dill pickle, creamy lemon dill dressing, green onion

Barley and Roasted Mushroom Salad

Barley, roasted cremini mushrooms, feta, arugula, caramelized onion, balsamic vinaigrette

Fennel and Apple Slaw

Shaved fennel, green apple, cabbage, red onion, dried cranberries, cider vinaigrette

Curried Chickpea Salad

Red lentils, chickpeas, carrot, red onion, green pepper, coconut curry dressing

Roasted Corn and Tomato Salad

Roasted corn, tomato, feta, black beans, green onion, avocado lime dressing

Lentil and Carrot Salad

Black lentils, roasted carrot, arugula, cucumber, honey dill dressing

Pesto Pasta Salad

Bowtie pasta, red onion, bell pepper, tomato, creamy pesto dressing



Selection of one starch

- Garlic and lemon roasted potatoes
- Brown butter mashed potatoes
- Dill and cream cheese mashed potatoes
- Cheesy polenta
- Sweet potato and caramelized onion mash
- Green pea and mushroom rice pilaf

Selection of one entrée

Lemon Caper Chicken 36

Grilled chicken breasts served in a lemon caper sauce, with dates and walnuts



Coq au Vin 38

Chicken breasts and boneless thighs slow-cooked with red wine, cremini mushrooms, bacon, onion, potatoes, and carrots

Baron of Beef 44

Thyme and rosemary roasted baron of beef, served with a mushroom and red wine demi-glaze and horseradish

Add an additional entrée for \$8

Roasted Pork Loin 36

Apple and mustard crusted roast pork loin, served with pork and apple jus, and apple mustard chutney

Sesame Maple Trout 40

Maple and sesame glazed Diefenbaker Trout, served with a blueberry and balsamic chutney, and topped with scallions

Perogy Dinner 38

Cheddar and potato perogies tossed in butter and onions, rice stuffed cabbage rolls baked in a rich tomato sauce, grilled farmer sausage, served with sour cream, homestyle mustard, and green onion

Vegetarian/Vegan Entrées

Select one option for your guests

Beet Wellington 36

Salt-roasted beet, mushroom duxelles, grainy mustard, puff pastry, beet and red wine reduction 🌱

Quinoa and Almond Stuffed Squash 36

Spice roasted squash filled with a medley of almonds, carrots, onions, dried cranberries, and quinoa ♥

Curried Cauliflower Steak 36

Spice marinated cauliflower steak, flame-grilled then roasted, finished with a creamy lime and mint sauce 🌱



Late Lunch

25 Person Minimum



Sasky Classic 14

Dinner rolls, sliced deli meats, sliced cheese, pickles, homestyle mustard, mayo

Pizza 25 each

- Pepperoni and Sausage Pizza
- BBQ Chicken Pizza
- Roasted Mushroom and Goat Cheese Pizza 🌱
- Roasted Tomato and Spinach Pizza ♥

Deluxe Poutine Bar 14

Golden brown crinkle-cut fries, cheese curds, gravy ♥, pickled jalapeños, bacon bits, sautéed onions, roasted mushrooms, green onions, diced dill pickle, creamy dill sauce, buffalo ranch sauce

SYMBOLS TO KNOW



VEGAN



VEGETARIAN