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

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 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-glace 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**
Spicy 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

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

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