CATERING MENU

25 person minimum
All orders are subject to tax and a 15% gratuity
Continental Breakfast 12

Healthy Start Breakfast 16

Classic Breakfast Buffet 18

Louis’ Breakfast Slam 25
**LUNCH**
*25 Person Minimum Order*

**Deluxe Sandwich Buffet** 20
- Option available, may be subject to additional charge

**Coconut Curry Buffet** 22
- Substitute tofu for chicken $3
- Option available

**BBQ Chicken Buffet** 22
- Option available, may be subject to additional charge

**Perogy and Sausage Buffet** 22

**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

**DINNER**
*25 Person Minimum Order*

**BBQ Chicken Buffet** 28
- Option available, may be subject to additional charge

**Perogy and Sausage Buffet** 28
- Option available, may be subject to additional charge

**Pasta Buffet** 28
- Option available, may be subject to additional charge

**Coconut Curry Buffet** 28
- Substitute tofu for chicken $2

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- **HALAL**
- **VEGETARIAN**
- **VEGAN**
- **GLUTEN FRIENDLY**
HORS D’OEUVRES
Per dozen. Minimum 3 dozen per selection.

Miso Mushroom Wontons 32
Miso mushrooms, crispy wonton chip, black sesame seeds, green onion

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 32
Tossed in a spiced cranberry sauce

Bacon Wrapped Dates 26
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

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 avocado ranch 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
Minimum one week notice required.