



# BU CATERING

## Sit Down Dinner

### Choose the number of Courses

- 3 Course meal: Choice of 1 Salad OR Soup, 1 Main Dish and 1 Dessert
- 4 Course Meal: Choice of 1 Soup, 1 Salad, 1 Main Dish and 1 Dessert

Prices for the meal are based on the price posted for the Main Dish.

\*All Plated Dinners are served with china, napkins, and tablecloths

### Step 1: Choose ONE Main Dish

Served with Chef's Choice of Starch and Vegetables

	3 Course	4 Course
<b>Mains:</b>	<i>Price per person</i>	
<b>Bacon wrapped Brie Chicken with Fresh Herbs</b> Bacon wrapped chicken breast stuffed with fresh herbs and topped with a cranberry orange ginger glaze	\$35	\$39
<b>Chicken Assiniboine Stuffed with White and Wild Rice</b> served with a tarragon demi glaze sauce	\$36	\$40
<b>Fontina Stuffed Basil Butter Chicken Breaded</b> and lightly fried stuffed chicken breast served with a white wine sauce	\$37	\$41
<b>Manitoba Herb Breaded Walleye</b> 7oz Lake Winnipeg panko crusted walleye pan-fried and served with sauce gribiche and fresh lemon	Market price	Market price
<b>Moroccan Salmon Filet</b> Pan seared 8oz salmon filet seasoned with Moroccan Spices served with orange citrus butter sauce	Market price	Market price
<b>Grilled Blue Fin Tuna Steak</b> Marinated and grilled bluefin tuna steak served with a cherry tomato cilantro honey relish.	\$35	\$40



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## Mains Continued:

### 3 Course

### 4 Course

*Price per person*

#### Marinated 10oz Pork Chop

Grilled and marinated center cut pork chop served with a Dijon herb cream sauce

\$31

\$36

#### Pork Tenderloin Medallions

Maple brined and seared pork tenderloin medallions served with a mango red onion salsa

\$34

\$39

#### Grilled Beef Sirloin

AAA Canadian center cut 8oz sirloin grilled and served with a red wine demi glaze

Market price

Market price

#### Roasted Beef Brisket

Braised and roasted beef brisket served with a peppercorn brandy sauce

\$43

\$48

#### Vegan Cauliflower Steak

¼ head marinated and roasted cauliflower served with a coconut red curry vindaloo sauce

\$28

\$33

## Choose 1 Starch and 1 Vegetable

### Starch Choices

Mashed or Garlic Herb Mashed  
Sour Cream Whipped  
Parsley Boiled  
Roasted Wedges  
Scalloped  
Dauphinoise  
Duchess  
Lyonnaise  
Baked with Fixings

Vegetable Fried Rice  
Wild Rice and Mushroom Medley  
Brown Rice  
Dirty Rice and Beans  
Coconut Lemongrass Rice  
Honey Almond Rice  
Saffron Pea Risotto  
White and Wild Pilaf  
Lemon Roast Spanish Rice

### Vegetable Choices

Honey Glazed Carrots  
Buttered Green Beans Almandine  
Baby Dill Carrots  
Ratatouille  
Snap Peas and Peppers

Roasted Garlic Parmesan Cauliflower  
Herb Roasted Root Vegetables  
Buttered Broccoli  
Grilled Vegetables  
Zucchini Oregano and Peppers



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## Step 2: Choose a Salad and/or Soup

### Salads:

#### Classic Caesar Salad or Kale Caesar Salad

Romaine hearts, fresh shredded parmesan cheese, lemon wedges, bacon bits and focaccia baked croutons served with a creamy garlic Caesar dressing

#### Greek Salad

Crisp iceberg and romaine lettuce mixed with peppers, red onions, cucumbers, grape tomatoes, kalamata olives and feta cheese served with a red wine Greek vinaigrette

#### Persian Roasted Carrot Salad

Roasted carrots, shaved onion, arugula, feta, cucumber and toasted almonds served with a cumin lime cinnamon vinaigrette

#### Spinach Beet and Goat Cheese Salad

Spinach, beets, pickled onions, toasted chickpeas, carrot curls and goat cheese drizzled in honey Dijon vinaigrette

#### California Salad

Assorted mixed greens tossed with a creamy balsamic dressing topped with sliced strawberries, red onion, orange segments and spiced candied pecans

#### Sesame Thai Asian Noodle Salad

Marinated egg noodles, julienne peppers, onions, cabbage, snap peas, and mandarin oranges dressed in sesame Thai dressing topped with crispy fried vermicelli noodles

#### Tortilla Salad

Romaine, peppers, onion, tomato, fire roasted corn and black beans topped with crispy fried tortilla and served with salsa vinaigrette and spiced cream

### Soups:

Vegetable beef barley

Roasted pepper tomato bisque

Smoked turkey and wild rice

Harvest vegetables

Cream of roasted mushroom and wild rice

Bacon potato chowder

Chicken noodle

Vegetable Florentine

Butter chicken with rice

Maple butternut squash bisque

Ham and split pea

Coconut Thai chicken

Spicy beef and pork bolognaise



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### **Step 3: Add 1 Dessert for \$5.50**

Chocolate tiger cake

Strawberry shortcake

Vegan carrot cake with caramel coconut sauce

Red velvet cake

Cheesecake topped with berry coulis

Crème Brule cheesecake

Peanut butter chocolate mousse