



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
Mains:	<i>Price per person</i>	
Bacon-wrapped Brie Chicken with Fresh Herbs Bacon wrapped chicken breast stuffed with fresh herbs and topped with a cranberry orange ginger glaze	\$38	\$43
Chicken Assiniboine Stuffed with White and Wild Rice served with a tarragon demi-glace sauce	\$39	\$44
Fontina Stuffed Basil Butter Chicken Breaded and lightly fried stuffed chicken breast served with a white wine sauce	\$40	\$45
Manitoba Herb Breaded Walleye 7oz Lake Winnipeg panko crusted walleye pan-fried and served with sauce gribiche and fresh lemon	\$43	\$48
Baked Salmon Filet with Dill Crème Fraiche Baked 8 oz salmon filet finished with an organic dill infused crème fraiche.	\$45	\$50
Marinated 10oz Pork Chop Grilled and marinated center cut pork chop served with a Dijon herb cream sauce	\$34	\$39



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	3 Course	4 Course
Pork Tenderloin Medallions Asian marinated and seared pork tenderloin medallions served with a mango red onion salsa	\$37	\$42
Grilled Beef Sirloin AAA Canadian center cut 8oz sirloin grilled and served with a red wine demi-glace	\$50	\$55
Roasted Beef Brisket Braised and roasted beef brisket served with a peppercorn brandy sauce	\$46	\$51
Vegan Cauliflower Steak ¼ head marinated and roasted cauliflower served with Chimichurri	\$31	\$36
Gnocchi Pomodoro (V) Pan seared gnocchi tossed in a fire roasted tomato marinara sauce. Finished with fresh chiffonade basil and parmesan	\$37	\$42
Herb Mushroom Tart A mushroom medley with herbs in a light cream sauce. Served in a puff pastry vol-au-vent and finished with red wine gastrique and chives	\$42	\$47
Slow Roasted Prime Rib Certified Angus AAA Prime Rib slow roasted and served with an herb demi-glace and Yorkshire pudding	\$58	\$63

Choose 1 Starch and 1 Vegetable

Starch Choices

Mashed or Garlic Herb Mashed Potatoes
Sour Cream Whipped Potatoes
Parsley Boiled Potatoes
Roasted Wedges
Scalloped Potatoes
Baked Potato with Fixings
Duchess Potato
Dirty Rice & Beans

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



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Vegetable Choices

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

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

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

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 **GF**

Chicken Noodle

Harvest vegetables **GF**

Cream of roasted mushroom and wild rice **GF**

Bacon potato chowder **GF**

Vegetable Florentine

Butter chicken with rice **GF**

Maple butternut squash bisque **GF**

Ham and split pea **GF**

Coconut Thai chicken

Hamburger macaroni



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Step 3: Add 1 Dessert for \$6.50

Chocolate Tiger Cake

Strawberry Shortcake

Vegan Carrot Cake with Caramel Coconut Sauce

Red Velvet Cake

Cheesecake topped with Berry Coulis

Crème Brule Cheesecake

Flourless Chocolate Torte **GF**

Turtle Cheesecake **GF**

Self serve dessert island – an assortment of cakes, cheesecakes, pies and dainties \$7.50