



SPRUCE

CATERING

C O R P O R A T E M E N U





Spruce Catering is operated by Diversity Foods Services. Diversity is a social enterprise that prioritizes social, cultural, economic, and environmental well-being for the community. The enterprise specializes in creating flavorful and nutritious food prepared from scratch using authentic ingredients and recipes. The food is sourced using sustainable and responsible methods, with all products following rigorous standards. The social enterprise also offers meaningful employment and career development opportunities to individuals traditionally marginalized in the economy. This includes persons with disabilities, refugees, indigenous peoples, and those in low-income households. The enterprise fosters a positive, dynamic work environment that values each employee's skills and provides them with opportunities to grow. Moreover, the social enterprise believes in creating meaningful community through the sharing of food, which is done in their intentional gathering spaces. Through their partnerships with other organizations, Diversity expands its vision and reaches more people in the community.



BREAKFAST & SNACKS PLATTERS

LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

Please note that items from this menu are priced for drop-off only.

On-site staffing is available at an additional cost.

Orders must be a minimum of 8, 8 of the same menu item.

BREAKFAST PLATTERS

BREAKFAST BUFFET

CONTINENTAL \$13.00

Sliced Fresh Fruit Platter
Assorted breakfast breads
with Whipped Notre Dame butter.
Fair Trade Coffee + Numi Tea Selection.

TRADITIONAL \$18.00

Manitoba Raised, Free Range Organic Scrambled
Eggs Breakfast Cubed Potatoes
Choice of Diversity Homemade Breakfast Sausage OR
Local Bacon.
Select Both for an additional \$4.00 per person.
Fair Trade Coffee + Numi Tea Selection.

ALL CANADIAN \$20.00

Assorted Breakfast Breads with Whipped Notre Dame
butter.
Manitoba-Raised, Free Range Scrambled Eggs
Breakfast Cubed Potatoes
Choice of Diversity Breakfast Sausage OR Local
Bacon Select both for an additional \$4.00 per person
Fair Trade Coffee + Numi Tea Selection.

FRITTATA \$24.00

Nature's Farm egg frittata with peppers, zucchini,
spinach, onion, feta, and parmesan.
Choice of Diversity Homemade Breakfast Sausage OR
Local Bacon.
Select Both for an additional \$4.00 per person.
Fair Trade Coffee + Numi Tea Selection.

YOGURT & GRANOLA \$7.00

Creamy house-made Yogurt served with crunchy,
lightly sweetened Granola.

DAYBREAK PLATTERS

WHOLE FRUIT \$1.50

Assorted Fresh Whole Fruits.

FRESH FRUIT PLATTER PRESENTATION \$8.00

Selection of Fruit, Fresh Cut presented on a platter

BREAKFAST BREADS \$4.00

Freshly Made Assorted Breakfast Breads, can include;
Muffins, Banana Breads, Zucchini Breads, Scones,
Cinnamon Buns. Served with Notre Dame Whipped
Butter.

SLEEPY OWL PASTRIES \$6.50

*Please provide 48 notice.

Assorted Fresh Fruit Danishes, Baked in House at 751
Wall Street.

SLEEPY OWL CROISSANTS \$6.50

*Please provide 48 notice.

Buttery Croissants Made in House at 751 Wall Street

HOMEMADE GRANOLA BARS \$3.00

Oats, Cranberries, Raisins, Apricots, Sunflower Seeds,
Peanut Butter, Hemp Seed, Butter, Honey, Almonds,
Water, Vanilla, Corn Syrup, Salt, Sugar, Cinnamon.

RICE CRISPIE SQUARES \$4.00

Sweet and Chewy Treats made with Crispy Rice Cereal
and Goopy Melted Marshmallows.

PUFF WHEAT SQUARE \$4.00

Light and Chewy Squares made with Puffed Wheat
Cereal coated in a Rich, Chocolatey Syrup.

SNACKS AND GRAZING PLATTERS

BREADS AND DIPS \$6.00

Freshly Made Assorted Focaccia Breads, Warm Pita.
Served with Hummus and Cucumber Garlic Dip.

VEGETABLE PLATTER \$6.00

Fresh Rainbow of Vegetables
with House-made Ranch dip & Hummus.
Add Pita Bread \$1.50

BANNOCK & JAM \$4.00

Golden, Fluffy Flatbread with a Hint of Crispness,
paired with Homemade Jam & Whipped Butter.

OLD DUTCH CHIPS \$2.00

An Assortment of Chips.

CHARCUTIRE PLATTER \$24.00

An assortment of Cured Meats, Bothwell Premium
Cheeses, Brie, Grapes, Jams & Jelly and Mustards,
Homemade Crostini, Breads, Crackers and Pickled
Vegetables and Pickles.

MANITOBA SOCIAL PLATTER \$20.00

Garlic Coil, Local Ham, Soppressata, Bothwell
Cheddar Cheese, Pickles, Rye Bread, Mustard.

BOTHWELL CHEESE PLATTER \$12.00

Platter of Local Bothwell Cheese, cut into Cubes, or
Slices, served with Grapes as garnish.

DESSERT PLATTERS**FRESHLY BAKED COOKIES \$2.00**

Assortment of freshly baked cookies.

DESSERT BITES \$5.00

A delightful selection of bite-sized desserts and
Cookies.

BEVERAGES

HOT BEVERAGES

FAIR TRADE COFFEE \$40.00

Colosomo Coffee, Medium Roast Blend
Delivered by the Carafe. Serves 8-10 People
Cream, Milk, Sugar, (Oatmilk, Sweetner by request)

NUMI TEA \$40.00

Assorted Numi Tea Selection or Breakfast Blend
Numi Tea Flavours:
Earl Grey, Breakfast Blend, Gun Powder Green, Chai.
Delivered by the Carafe. Serves 8-10 People
Cream, Milk, Sugar, (Oatmilk, Sweetner by request)

FAIR TRADE HOT CHOCOLATE \$40.00

Camino Fair Trade Hot Chocolate
Delivered by the Carafe. Serves 8-10 People
Cream, Milk, Sugar, (Oatmilk, Sweetner by request)

COLD BEVERAGES

CANNED POP 355ML \$3.00

A selection of classic Coca-Cola beverages,
including Coke, Diet Coke, Coke Zero, Sprite, Fuse
Ice Tea, and Ginger Ale for a refreshing choice.

BRITE WATER 473ML \$3.50

Refreshing, premium purified water from Little Brown
Jug, offers a crisp, clean taste with every sip.
Assorted Flavors.

SHEEPDOG BREW 355ML \$4.00

Enjoy a selection of refreshing cold brews served in
cold cans. Choose from Traditional Nitro Cold Brew,
Ethiopian Nitro Cold Brew, or Bold Nitro Cold Brew
for a smooth, energizing taste.

PRISM KOMBUCHA 355ML \$4.50

A crisp, refreshing fermented tea with a unique blend
of flavors, offering a healthy and flavorful choice
with every sip.

EARTH WATER \$5.00

Pure, natural water sourced sustainably, offering a
refreshing and eco-friendly hydration option.

JUICE & INFUSED WATER STATION

7 oz Per Person. (Minimum 8)

FRESH ORANGE JUICE \$3.00

Bright, refreshing, and packed with natural
sweetness, our Orange juice is bursting with citrus
flavor and vitamin C.

FRESH APPLE JUICE \$3.00

Crisp, naturally sweet, and refreshing, our fresh-
pressed apple juice is packed with pure apple flavor
and no added sugars.

HOMEMADE FRUIT PUNCH \$3.00

Numi decaf tea, Cane Sugar, Cranberry Juice,
Orange Juice, Lemon Juice

FRESHLY SQUEEZE LEMONADE \$3.00

Cane Sugar, Water, Lemon Juice, Whole Lemons

HOMEMADE SWEET TEA \$3.00

Vanilla, Lemon Juice, Sugar Cane, Tea

INFUSED WATER STATION - \$3.00

Customize your refreshment! Choose up to 3 flavors
(minimum of 8 per selection).

- Cucumber & Mint - Cool and refreshing
- Rosemary & Citrus - Herbal with a zesty twist
- Cranberry & Orange - Fruity and vibrant
- Citrus & Mint - Bright and invigorating



WORKING LUNCH

LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

Please note that items from this menu are priced for drop-off only.

On-site staffing is available at an additional cost.

Orders must be a minimum of 8, 8 of the same menu item.

WORKING LUNCH

SANDWICHES & WRAPS \$10.00

Enjoy the kitchen's selection of sandwiches and wraps
We portion sandwiches & wraps at one per person,
presented cut in half. (Please note the sandwich
platters come in as assortment, otherwise chosen.

WRAPS

Bombay chickpea wrap with lettuce, cucumber, carrot
& tomato ginger chutney (vegan)

Chicken Caesar wrap with red onion, egg-free Caesar
dressing, Parmesan cheese & lettuce

Curry Chicken Salad Wrap
Tender curry-spiced chicken salad wrapped with fresh
greens and vegetables in a soft tortilla.

Roasted Vegetable and Spinach Wrap with chickpea
hummus and feta (vegetarian)

SANDWICHES

Smoked Turkey sandwich with cranberry mayo,
tomatoes & lettuce

Roast beef sandwich with mayo, Dijon mustard,
Bothwell cheddar & pickled red onion

Ham & cheese sandwich with mayo, Dijon mustard,
tomato & lettuce

Egg salad sandwich
Local Organic Eggs, Celery, Onion, Lettuce.
(vegetarian)

SOUP & SANDWICH BUFFET \$17.00

*Minimum of 8 People

Assorted Sandwiches & Wraps Platter

Soup of the Day

House Baked Cookies Platter

Canned Assorted Coke Product Beverages

CLASSIC BAGGED LUNCH \$16.00

One Sandwich or Wrap, a House Made Cookie, Whole
Fruit Canned Beverage. Packaged in a Brown Paper
Bag, Ready to Enjoy!

DELUXE BAGGED LUNCH \$19.00

One Sandwich or Wrap, Individual Mixed Greens Salad
with Balsamic Dressing, House Made Cookie
Can Beverage or Earth Water

SALAD

CAESAR SALAD \$6.00

Crisp Romain Lettuce, Housemade Dairy Free Dressing,
Parmesan Cheese & Croutons.

CHICKPEA GREEK SALAD \$6.00

Lettuce, Red & Green Peppers, Red Onions, Feta
Cheese, & Olives with Greek Olive Oil Dressing.

MIXED GREENS SALAD \$6.00

Tomato, Peppers, Cucumbers, Carrots, Onions, Beets,
Sunflower, Manitoba Hemp Seeds & Balsamic Dressing

SPINACH SALAD \$6.00

Spinach Leaves, Oranges, Feta, & Lemon Poppy Seed
Vinaigrette

SOUP & BREAD \$8.00

Chef's Soup of the Day.

Served with fresh bread and butter, with both vegan
and meat options available.



HOT LUNCH BUFFETS

LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

Please note that items from this menu are priced for drop-off only.

On-site staffing is available at an additional cost.

Orders must be a minimum of 8, 8 of the same menu item.

HOT LUNCH BUFFET

BUILD YOUR OWN TACO BAR \$20.00

La Cocina Chips

Hard & Soft Taco Shells – 3 per person

Choose Two.

Seasoned Ground Beef, Pork Carnitas, Chicken,

Pinto Beans

Roasted Tomato Rice Pilaf

With Toppings of Shredded Lettuce, Shredded

Bothwell Cheddar Cheese, Homemade Salsa, Sour Cream, & Hot Sauce.

CHICKEN SOUVLAKI \$22.00

Greek Salad with Feta Cheese & Olives.

Olive Oil Greek Dressing.

Lemon Garlic Chicken Souvlaki Skewers

(Mediterranean Tofu Skewers available for Vegetarian option)

2 Per Person.

Lemon and Herb Roasted Potatoes

Warm Pita Bread with Hummus and Cucumber Dip.

GRAIN BOWL BAR \$18.00

Build your own bowl with Farro and Quinoa infused with lemon zest and roasted garlic. Toppings include roasted mushrooms, beets, spinach, green onion, shredded carrot, broccoli, hemp seeds, pumpkin seeds, and sunflower seeds.

Protein options: Green Onion-Marinated Grilled Chicken or Crispy Puff Tofu.

Dressings: Herb Vinaigrette, Maple Dijon Vinaigrette, and Cucumber Ranch.

MANITOBA BEEF CHILI WITH BANNOCK \$25.00

Mixed Greens Salad with Balsamic Dressing

8 oz Local Grass Fed Beef Chili. Served on the side; Bothwell Cheddar Cheese & Sour Cream Wild & White Rice Pilaf.

Fresh House Made Bannock with Notre Dame Butter

VEGAN CHILI WITH BANNOCK \$20.00

Mixed Greens Salad with Balsamic Dressing

8 oz Three-Bean Vegan Chili

Served on the side; Bothwell Cheddar Cheese & Sour Cream

Wild & White Rice Pilaf.

Fresh House Made Bannock with Notre Dame Butter

MANITOBA BEEF STEW \$28.00

Mixed Greens Salad with Balsamic Dressing

8oz Locally Raised Beef Stewed with Root Vegetables

Wild & White Rice Pilaf.

Served with Fresh House Made Bannock, with Notre Dame Whipped Butter.

*Please note beverages are not included with the lunch buffets

NOODLES & RICE

BAKED PASTA LUNCH \$22.00

Caesar salad with Lemon Wedges, Parmesan Cheese & Croutons.

Thick Cut Grilled Garlic Toast

Baked Natures Farm Penne Noodle, Bothwell Cheese with Sauce Choice,

Choose One.

Pesto, Rose, Alfredo, Marinara, Bolognese

Add On

*Add Beef Meat Balls 3 PP \$4.00

*Add Chicken Slices \$4.00

MAC & CHEESE \$20.00

Mixed Greens Salad with Balsamic Dressing

Baked Natures Farm Mac and Cheese with Creamy Cheese Sauce.

Topped with Panko Bread Crumbs. Green Onions and Bacon Bits.

Garlic Toast.

NOODLE BAR \$22.00

A Flavorful Noodle Bar Offers Noodles, Asian Inspired Sauces and Toppings, allowing guests to Build their own Personalized Bowl.

Noodles:

Soba Noodle - Served Warm

Rice Noodle - Served Cold

Vegetables Choices Choose 4

Pickled Shitake Shredded, Carrot Green Onion Broccoli, Spinach, Red Onion, Peppers Celery.

Protein Choices Choose 1

Roasted Sticky Soy Chicken, Puff Tofu.

Sauces:

Ginger Soy Dressing & Warm Coconut Peanut.

BUTTER CHICKEN \$22.00

Curried Cabbage Slaw with Toasted Almonds and Raisins.

Organic Tumeric Rice

House Made Spiced Butter Chicken with Cucumber Salsa

Grilled Pita Bread

CHICK PEA CURRY \$20.00

Arugula and Mixed Green Salad with Balsamic Vinaigrette

Curried Chickpeas with Tomatoes and Vegetables

Organic Tumeric Rice

Grilled Pita Bread

KADHAI CHICKEN \$25.00 OR TOFU \$22.00

Tender Chicken Stewed with Green Peppers, Onions, Tomatoes, Ginger, Garlic, Cumin, Coriander, Cinamon, Cardamom in a Traditional East Indian Gravy.

Served on Lemon Rice with Crispy Chickpea and Grilled Pita

Accompanied with Sambhar (Curried Red Cabbage Carrot Slaw)

FILIPINO CHICKEN ADOBO \$20.00

Tender chicken braised in a savory blend of soy sauce, vinegar, garlic, and spices, served with steamed rice and a side of pickled vegetables. A classic Filipino comfort dish with a rich, tangy, and slightly sweet flavor.

*Please note beverages are not included with the lunch buffets

A LA CARTE BUFFET

BAKED PASTA LUNCH \$15.00

Thick Cut Grilled Garlic Toast

Baked Natures Farm Penne Noodle, Bothwell Cheese
with Sauce Choice,

Choose One.

Pesto, Rose, Alfredo, Marinara, Bolognese

Add On

*Add Beef Meat Balls 3 PP \$4.00

*Add Chicken Slices \$4.00

BUTTER CHICKEN \$15.00

Organic Tumeric Rice

House Made Spiced Butter Chicken with Cucumber
Salsa

Grilled Pita Bread

CHICK PEA CURRY \$14.00

Curried Chickpeas with Tomatoes and Vegetables

Organic Tumeric Rice

Grilled Pita Bread

MANITOBA BEEF CHILI WITH BANNOCK \$17.00

8 oz Local Grass Fed Beef Chili. Served on the
side; Bothwell Cheddar Cheese & Sour Cream
Fresh House Made Bannock with Notre Dame
Butter

VEGETARIAN CHILI WITH BANNOCK \$14.00

8 oz Three-Bean Vegan Chili

Served on the side;

Bothwell Cheddar Cheese & Sour Cream
(Vegan options available)

Fresh House Made Bannock with
Notre Dame Butter

MANITOBA BEEF STEW \$18.00

8oz Locally Raised Beef Stewed with Root
Vegetables

Served with Fresh House Made Bannock,
with Notre Dame Whipped Butter.

*Please note beverages are not included with the
lunch buffets



CANAPÉS

LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

A minimum order of 4 dozen per selection is required.
With pricing set by the dozen. Our exceptional banquet team will circulate the room, offering each selection to guests, while a chef will be on-site to freshly prepare each canapé.

PASSED CANAPES

FROM THE OCEAN

COCONUT SHRIMP \$35.00

OCEAN-WISE shrimp, breaded in coconut and panko, served with mango sriracha dipping sauce.

POACHED PRAWNS \$35.00

Ocean Wise prawns, poached to perfection with your choice of curried mayo & cilantro dip, classic cocktail sauce, or pesto sauce.

SHRIMP TOAST \$32.00

Ancho, chipotle, and lime on brioche.

TUNA TATAKI \$32.00

Seared Albacore tuna on a nori chip with ginger sesame aioli, pickled slaw, ginger paste, and chive.

ROAMING THE PRARIES

BEEF MEATBALLS \$38.00

Hand-rolled Manitoba beef meatballs with honey dijon glaze.

ROAST BEEF SLIDER \$35.00

MB beef roast, sliced and served with horseradish mayo, house pickled red onion, and Bothwell cheddar.

MANITOBA BEEF SMASH BURGER \$40.00

Bothwell cheese, tomato, and special sauce.

PORK LUMPIA \$32.00

Hand-rolled pork lumpia (eggroll) with mango sambal sauce.

PORK CARNITAS \$32.00

Served on corn tortilla with pico de gallo and pickled red onion.

CRISP PORK BELLY \$32.00

Korean Style BBQ Sauce with Cucumber Kimchi

FROM THE FARM

CHICKEN SATAYS \$34.00

Choice of sauces: honey garlic, coconut peanut, BBQ, buffalo, cucumber ranch, or honey mustard.

CHICKEN & WAFFLE \$32.00

Crispy fried chicken on a waffle potato chip with tamarind & date sauce.

CHICKEN & VEGETABLE POTSTICKERS \$22.00

Steamed then pan-seared to golden perfection, served with gochujang sauce.

FROM THE EARTH (VEGETARIAN)

SAMOSA \$25.00

Homemade vegetarian samosas filled with a savory blend of spiced vegetables and potatoes, wrapped in a crispy golden pastry, served with tamarind date sauce.

KOREAN BBQ TOFU \$25.00

Tofu skewer with pickled cucumber, cashews, and sesame.

BEET & CHICKPEA HUMMUS \$25.00

House-made beet & chickpea hummus on whole wheat garlic toast with crispy carrot and seed mix.

BRUSCHETTA \$32.00

Classic Italian appetizer with fresh tomatoes, basil, and parmesan cheese on crostini.

CRISPY BEET QUINOA CAKE \$32.00

Served with Cucumber Ranch and Ruby Slaw on a Slider Bun.

Price is per dozen
Minimum 4 dozen.

CANAPES

FROM THE CREAMERY & BAKERY (CHEESE & DAIRY)

MINI QUICHE \$28.00

Flaky, buttery pastry filled with your choice of Bothwell cheddar and sundried tomato or local bacon and herbed goat cheese.

GOAT CHEESE BALL \$28.00

Creamy goat cheese rolled in a blend of dried cranberries, fresh herbs, and crunchy seeds for a perfect balance of tangy, sweet, and savory flavors.

TRUFFLE SWISS GRILLED CHEESE \$28.00

A rich and indulgent bite featuring melted Swiss cheese and aromatic truffle, paired with sundried tomato pesto on crisp, golden toast

FROM THE MARKET (GLOBAL & SEASONAL FLAVORS)

MARINATED MUSHROOM DUXELLE \$25.00

Sautéed mushrooms, shallots, and fresh herbs on a crostini with feta cheese.

ANTIPASTO SKEWER \$35.00

Cherry tomato, bocconcini, cured Italian meats, olives, and fresh basil.

PEACH AND PROSCIUTTO \$25.00

A perfect balance of sweet and savory, featuring delicate prosciutto, juicy peach, and vibrant pesto, served on a crisp crostini.

FROM THE COLD CELLAR (CHILLED & COLD CANAPÉS)

CHILLED BORSCHT \$25.00

A vibrant cold beet soup topped with creamy crème fraiche and fresh dill, served in a shooter glass.





PLATED

Minimum 20 guests.

At Spruce Catering, every meal is crafted from scratch using fresh, locally sourced ingredients. Our commitment to sustainability means partnering with local farmers and producers to ensure the highest quality while strengthening our regional economy.

We take pride in our in-house bakery, Sleepy Owl Bread, where we create artisan breads and baked goods using traditional techniques and the finest ingredients. From hearty loaves to delicate pastries, every bite reflects the care and craftsmanship behind our food.

By choosing our meals, you're not just enjoying great food—you're supporting a sustainable food system and investing in our local community.

Each plated dinner includes:

Soup or Salad Course featuring fresh, seasonal ingredients
Freshly Baked Breads & Rolls from our own Sleepy Owl Bread

Three Varieties of Notre Dame Whipped Butters:

Sundried Tomato & Olive

Roasted Garlic & Herb

Beet & Grainy Mustard

Dessert - A handcrafted sweet finish to your meal

Fair Trade Brewed Coffee & Numi Tea



STARTER

BUTTERNUT SQUASH SOUP

Topped with Mixed Seed Praline

CREAM OF MUSHROOM SOUP

Finished with House Made Hickory Sticks and Truffle Oil.

ROASTED TOMATO SOUP

with Herb and Parmesan Croutons.

CREAM OF POTATO AND ROASTED GARLIC

Topped with Hickory Sticks and Truffle Oil.

COCONUT CARROT SOUP

with Fresh Coriander and Fennel Seed Oil

ARTISAN GREENS WITH APPLES

Goat Cheese, Candied Walnuts
Champagne Vinaigrette

CAESAR SALAD

Parmesan Cheese, Lemon Wedge & Homemade
Croutons

ROASTED BEET & ARUGULA SALAD

Gorgonzola, Crispy Chickpea, Fresh Apple and
Grainy Mustard Vinaigrette.

HUMMUS PLATE

Fresh Cucumber, Cherry Tomato, Feta, Olives, House
made Roasted Garlic Hummus, Olive Oil.



SIDE CHOICES

STARCH CHOICE

ANCIENT GRAIN MEDLEY

A Wholesome Blend of Farro and Manitoba Quinoa, Tossed with Caramelized Onions, Fresh Herbs, and a hint of Lemon Zest.

HERB-GARLIC ROASTED CREAMER POTATOES

Tender Creamer Potatoes Roasted till Golden, with Fresh Herbs and Garlic.

TRADITIONAL MASHED POTATOES

Creamy and Buttery Local Manitoba Mashed Potatoes, Whipped with Cream and Notre Dame Butter.

VEGETABLE CHOICE

ROASTED CARROTS

Tender Roasted Carrots Glazed with a Fragrant Blend of Herb and Nutmeg-Spiced Honey.

ROAST ROOT VEGETABLES

A Hearty Mix of Root (Carrot, Beet, Radish, Sweet Potato, and Red Onion) Finished with Fresh Herbs and a Touch of Olive Oil.

SEASONAL CHEFS VEG

A Vibrant Assortment of Fresh, Locally-Sourced Vegetables. Changes Seasonally to Feature the best of the Harvest.



ENTREE CHOICE

SEARED ROASTED CHICKEN SUPREME GF DF \$50.00

Local Manitoba Chicken with Choice of Creamy Mushroom Marsala, Natural Herb Pan Jus, or Miso Soubise Sauce.

MANITOBA CHAR GF \$55.00

Local Manitoba Char with Salsa Verde.

PORK TENDERLOIN GF \$45.00

with Brown Sugar Bourbon Sauce and Roasted Apples.

8OZ ROASTED PORK GF \$45.00

Boneless Pork Chop Served with Roasted Garlic and Dijon Cream Herb Sauce

6OZ BEEF TENDERLOIN STEAKS GF \$68.00

8OZ BEEF TENDERLOIN STEAKS GF \$75.00

with Chimichurri Sauce, and Fresh Herb Salad or Fresh Herbed Compound Butter & Red Wine jus

CHICKPEA CURRY VEGAN GF \$35.00

Served over Turmeric Rice, and Caramelize Onion with Cucumber Salsa and Warm Pita Bread

ROASTED CAULIFLOWER STEAK GF \$42.00

With Turmeric Oil and Zaatar Spice

SWEET POTATO GNOCCHI \$42.00

Soft, Pillowy gnocchi made from Roasted Sweet Potatoes with Walnuts and Spinach, tossed in a Rich Sage Brown Butter Sauce.

PAN SEARED SALMON GF \$56.00

Pan Seared Salmon filet with Green Goddess Sauce and Fennel Slaw.



DESSERTS

Select One

CHOCOLATE MOUSSE

Luxuriously smooth chocolate mousse topped with miso caramel and a crunchy sesame almond crumble for a perfect balance of sweet, salty, and nutty flavors.

LEMON TART

Buttery, tangy lemon tart topped with fluffy whipped cream, fresh berries, and a luscious blueberry reduction for a perfect balance of sweet and citrusy flavors

MANITOBA ROOIBOS CRÈME BRULÉ

Rich Custard Base Topped with a Layer of Hardened Caramelized Sugar.

PAVLOVA

with Roasted Peach, Honey Cream and Pecan Praline

Topped with Roasted Peaches, Ferris Farms Honey Pastry Cream, and a Crunchy Pecan Praline.

CHOCOLATE CAKE

Rich, Decadent Chocolate Cake with Cherry Compote, Pistachios, and Orange Milk Crumb.

DESSERT BITES

A delightful selection of bite-sized desserts, and Cookies.

Served family-style on each table or as a station.



BUFFET & FAMILY STYLE

SPRUCE

\$65.00

Fresh Baked Breads with
3 types of Notre Dame
Whipped Butters:
Sundried Tomato and
Olive, Roasted Garlic and
Herb, Beet and grainy
mustard

2 Salads
4 Sides
2 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

BRANCH

\$55.00

Fresh Baked Breads with
3 types of Notre Dame
Whipped Butters:
Sundried Tomato and
Olive, Roasted Garlic and
Herb, Beet and grainy
mustard

2 Salads
3 Sides
1 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

ROOT

\$50.00

Fresh Baked Breads with
3 types of Notre Dame
Whipped Butters:
Sundried Tomato and
Olive, Roasted Garlic and
Herb, Beet and grainy
mustard

1 Salads
2 Sides
1 Protein

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

SALADS

CAESAR SALAD

Crisp Romaine Lettuce, House Made Dairy Free Caesar Dressing, Parmesan Cheese, Lemons & Hand Cut Croutons

CHICKPEA GREEK SALAD

Romain Lettuce Mix with Fresh Vegetables, Feta Cheese & Olives. Olive Oil Base Dressing

DIVERSITY MIXED GREENS SALAD

Tomatoes, Peppers, Cucumbers, Onions, and Hemp Seeds with Balsamic Dressing.

SPINACH SALAD

Oranges, Feta & Poppy Seed Vinaigrette

CLASSIC CREAMY POTATO SALAD

Made with Local Grown Potatoes, Hardboiled Eggs, Pickles, & Green Onions

NATURE'S FARM PASTA

with House Made Ranch Dressing, Peppers, and Green Onions

BROCCOLI SALAD

Made with Fresh Broccoli, Peppers, Almonds and Honey Lime Dressing

MANITOBA HARVEST SALAD

Wild Rice, Roasted Sweet Potato, Corn, Celery, Dried Cranberry Herb Vinaigrette.

ROASTED CAULIFLOWER

Lentil, Fresh Tomato, Parsley, Savory Kasha Granola, Curry Citrus Vinaigrette.

D.E.L.A SALAD

Roasted Beets and Sweet Potato, Spicy Greens, Savory Granola, Creamy Dill Vinaigrette.



VEGETABLES SIDES

SEASONAL CHEFS VEG

A vibrant assortment of fresh, locally-sourced vegetables, Changes seasonally to feature the best of the harvest.

GRILLED CARROT

Manitoba Harvested Carrots Tossed in Sesame Seed Oil, with Crispy Kale, toasted Almonds Sunflower Seeds and Raison sauce

ROASTED LOCAL MANITOBA BEETS

Made with Warm Roasted Garlic Hummus, Crispy Chickpeas Hemp Hearts, Grilled Lemon. Date and Cardamom Sauce.

COURGETTE MIX

Mixture of Gords and Zucchini with Whipped Feta, Tapenade, and Pistachio Panko Gremolata.

BRAISED CABBAGE WEDGE WITH TAHINI

Soy Glaze, and Chili Crisp
Tender-braised cabbage wedge with creamy tahini sauce and a savory soy glaze chili crisp.

ROASTED CARROTS

with Herb and Nutmeg Spiced Honey

ROAST ROOT VEGETABLES

A hearty mix of Root Carrot, Beet, Radish, Sweet Potato, Red Onion Oven-Roasted to Caramelized Perfection. Seasoned with Fresh Herbs and a Touch of Olive Oil.

ROASTED CAULIFLOWER WITH CAPER AND CHARRED SPRING ONION VERDE

Perfectly Roasted Cauliflower topped with a Zesty Caper and Charred Spring Onion Verde Sauce.

CORN ON THE COB

with Compound Herb and Lime Butter & Seed Mix

GREEN BEANS WITH TOASTED WALNUT

Fresh Green Beans tossed in a Toasted Walnut Vinaigrette, Complemented by sweet Caramelized Onions and a Crunchy Walnut Finish.

STARCH SIDES

ROASTED SWEET POTATO HASH

A Savory Roasted Sweet Potato Hash Paired with Smoky Grilled Red Peppers and Crispy Turnips, all served atop a rich Romesco Sauce.

ROASTED CREAMER POTATOES WITH TAPENADE

Tender Creamer Potatoes Roasted to Golden Perfection, with Fresh Herbs and Garlic and olive tapenade.

WILD AND WHITE RICE PILAF WITH HERBS

A fragrant blend Manitoba of Wild Rice and White Rice, tossed with fresh herbs.

ANCIENT GRAIN MEDLEY

A wholesome blend of Farro and Manitoba Quinoa, tossed with Caramelized Onions, fresh herbs, and a hint of Lemon Zest.

HERB-GARLIC ROASTED CREAMER POTATOES

Tender Creamer Potatoes Roasted to Golden Perfection, with Fresh Herbs and Garlic.

TRADITIONAL MASHED POTATOES

Local Manitoba Mashed Potatoes, Whipped with Cream and Notre Dam Butter.

TRUFFLE MASHED POTATO

Creamy and Buttery Local Manitoba Mashed Potatoes, Whipped with Cream, truffle, and Notre Dam Butter.

CONFIT BABY POTATOES

Confit Baby Potatoes In Olive Oil, Thyme, Rosemary, and Pickled Mustard Seeds

PROTEIN

ROASTED PASTURE RAISED PORK LOIN

with Apple & Onion with Dijon Mustard

BONE-IN LEMON AND HERB RUBBED CHICKEN

+\$5.00

Natural jus. Whole Roasted 9cut

Topped with hearty greens

BUTTER CHICKEN

Tender chicken simmered in a rich, creamy tomato and butter sauce, infused with a blend of aromatic spices. Served with Pita Bread

CHICKPEA CURRY

A hearty and flavorful curry made with tender chickpeas simmered in a spiced tomato and coconut sauce. Served with Pita Bread.

GRILLED CHICKEN CACCIATORE

Manitoba Chicken Thighs, Served with a Sauce of Tomato Olives, Spinach, Peppers, Mushroom and Garlic. Served with Pita Bread.

BRAISED BEEF BRISKET +\$5.00

Tender, Slow-Braised Beef Brisket served with a Rich and Savory Coffee-Infused jus.

ROASTED CHICKEN LEG WITH TRUFFLE SAUCE

+\$5.00

Succulent Roasted Chicken Leg paired with a velvety Wild Mushroom and Truffle Sauce

MB SUCCOTASH/SWEET

A vibrant, Vegetable-Packed Succotash featuring Sweet Corn, Tender Carrots, Onions, Peppers, Zucchini, and Garlic, complemented by hearty White Beans.

MEDITERRANEAN CHICKEN +\$5.00

Grilled Chicken thighs marinated in Mediterranean herbs, Garlic, Lemon, and Olive oil.

LOCAL MANITOBA BEEF TENDERLOIN + \$15.00

with Chimichurri sauce, topped with Fresh Herb Salad

ROMESCO SALMON + \$10.00

Sustainable Farmed Ocean Wise Salmon, Served with Sunflower Seed and Tarragon Romesco Sauce

GRILLED SALMON + \$10.00

Topped with a Spring Onion and Parsley Emulsion

CHEF CARVERY STATION

COFFEE RUBBED ROASTED LOCAL BEEF WITH BEEF AU JUS:

Tender, Locally Sourced Beef Roasted to Perfection with a Bold Coffee Rub that adds a Rich, Smoky Flavor. Served with a Savory, House-Made Beef au jus
-Market Price

COFFEE RUBBED ROASTED LOCAL BISON WITH BISON JUS

Juicy, Locally Sourced Bison, Slow-Roasted with a Flavorful Coffee Rub for a Smoky, Robust Taste. Served with a Rich, Velvety Bison Jus.
-Market Price.

*Accompanied with Horseradish, and Local Beer Mustard

FOOD STATIONS

MINIMUM 25 PEOPLE

CHEF CARVERY STATION \$25.00

Coffee Rubbed Manitoba Beef with Buns, Little Brown Jug Beer Mustard & Horseradish. 2 Per Person.

Includes Chef onsite

POPCORN CHICKEN \$16.00

Breaded Popcorn Chicken served with Cucumber Ranch or Buffalo Sauce.

BOTHWELL CHEDDAR PEROGIES \$18.00

Accompanied with Fried Onions, Sour Cream, and Bacon Bits Served with Garlic Coil. 3 Per Person.

BUILD YOUR OWN PULLED PORK ON A BUN \$16.00

Hand Pulled MB Pork Smothered in Housemade BBQ Sauce with Cabbage Slaw 2 Per Person.

MASON JAR STATIONS

- 4oz Mason Jars. Priced per dozen

MAC AND CHEESE \$52.00

Natures Farm Macaroni, with Choice of Truffle, Rose, Pesto, or Classic Creamy Cheese Sauce. Topped with Crispy Pancetta and Garlic Herb Bread Crumbs, served in

SALAD STATION \$58.00

Beet Panzanella, Roasted Beets, Bocconcini, Citrus Vinaigrette, Arugula, Garlic Sourdough, Croutons, Green Onions. Served in individual portions

HUMMUS WITH GREEK SALAD \$58.00

Garlic Hummus, Cucumber, Grape Tomato, Feta, Olive, Greek Dressing.

BUILD YOUR OWN TACO BAR \$15.00

HARD & SOFT TACO SHELLS - 2 PER PERSON

Choose Two.

Seasoned Ground Beef, Pork Carnitas, Chicken, Pinto Beans

With Toppings of Shredded Lettuce, Shredded Bothwell Cheddar Cheese, Homemade Salsa, Sour Cream, & Hot Sauce.

LATE NIGHT HOT DOG STATION \$15.00

Local Manitoba Pork Hot Dog with all the toppings: Chili, Green Onions, Bacon, Fried Onions, Raw Diced White Onion, Cheese, Ketchup, Mustard, Relish.

LA COCHINA NACHO BAR \$16.00

Bothwell Cheddar Cheese, or Vegan Cheese.

Choice of Taco Beef or Pinto Beans, Homemade Salsa, Sour Cream, Olives & Jalapeno.

CLASSIC POUTINE BAR \$15.00

Fresh Cut Fries, Bothwell Cheese Curds.

Must have onsite deepfryer

(Not Available in Buffalo Crossing, as there is no deep fryer on site)

SMORES STATIONS \$12.00

Marshmallows, chocolate, graham crackers

NOODLE STATIONS

NOODLE BAR \$22.00

A Flavorful Noodle Bar Offers Noodles, Asian Inspired Sauces and Toppings, allowing guests to Build their own Personalized Bowl.

Noodles:

Soba Noodle - Served Warm

Rice Noodle - Served Cold

Vegetables Choices Choose 4

Pickled Shitake Shredded, Carrot Green Onion

Broccoli, Spinach, Red Onion, Peppers Celery.

Protein Choices Choose 1

Roasted Sticky Soy Chicken, Puff Tofu.

Sauces:

Ginger Soy Dressing & Warm Coconut Peanut.

PASTA BAR CHEF STATION \$24.00

A pasta bar featuring a variety of pasta options, savory sauces, and flavorful toppings, allowing guests to create their perfect custom dish.

Pasta Choice Choose 2.

Shell, Rigatoni, Macaroni.

Sauce Choice, Choose 2.

Pesto, Rose, Alfredo, Marinara, Bolognese

Protein Choices Choose 1.

Chicken, Shrimp, Bacon, Sausages.

Additions, Choices Choose 6.

Spinach, Sautéed Mushroom, Green Onion,

Parmesan Cheese and Herb, Roasted Vegetables,

Artichoke, Sundried Tomatoes, Hot Pickled

Eggplant.

WINE MENU

WINE

Carefully selected by our friends at Kenaston Wine Market, offering a curated selection of exceptional flavors to complement your experience.

OXFORD LANDING CABERNET SAUVIGNON
750 ML \$35.00

A rich and full-bodied Australian red wine with bold flavors of blackcurrant, dark cherry, and a hint of vanilla. The smooth tannins and subtle oak finish make it an excellent pairing with red meats and hearty dishes.

OXFORD LANDING PINOT GRIGIO
750 ML \$35.00

A crisp and refreshing white wine from Australia, featuring bright citrus flavors with hints of green apple and melon. Its clean, dry finish.

Wine by the glass (5 OZ) \$7.00

SPARKLING WINES

Chilled sparkling Prosecco or Cava, elegantly presented and served by our attentive servers.

PICCINI PROSECCO
750 ML - \$60.00

A lively and refreshing Italian sparkling wine with delicate bubbles, bright citrus notes, and a crisp, clean finish.

CASTELLBLANC BRUT CAVA
750 ML - \$45.00

A crisp and vibrant Spanish sparkling wine with fine bubbles, fresh citrus flavors, and a touch of green apple.

VEUVE D'ARGENT BLANC DE BLANCS BRUT
750 ML - \$40.00

A refined French sparkling wine with elegant bubbles, notes of crisp green apple, citrus, and a hint of toast.

NON ALCHOLIC SPARKLING

BENJAMIN BRIDGE NOVA 7 250ML \$14.00

LEITZ ZERO POINT FIVE PINOT NOIR 250ML \$14.00

LEITZ EINS ZWEI ZERO SPARKLING ROSÉ 250ML
\$14.00

LEITZ EINS ZWEI ZERO SPARKLING RIESLING 250ML
\$14.00

LEITZ EINS ZWEI ZERO RIESLING 750ML \$42.00
LEITZ EINS POINT FIVE PINOT NOIR 750ML \$42.00

NON ALCHOLIC BEER

FAMERY PREMIUM NON BEER 473ML \$9.00
ERDINGER WEISSBIER 500ML \$12.00

BAR MENU

BEERS. SELZERS. LIQUOR.

MANITOBA CRAFT BREWERY TALL CANS 473ML

\$9.00

One Great City - Assorted Brews
Little Brown Jug 1919.
Trans Canada Blueberry Ale

IMPORTED BEER \$9.00

Corona, Heineken, Stella Artois

DOMESTIC BEERS 355ml \$7.00

Budweiser, Bud Light, Coors Original

SELTZERS 355 ML \$8.00

White Claw - Assorted flavours

Nifty - Assorted flavours

TYPES OF BARS

Cash Bar: Guests pay for beverages.

Setup Fee: \$250.00 per bar (for additional setups).

Bartender Fee: \$35.00/hour (1 bartender per 50 guests).

Host Bar: Client pays for all beverages.

Minimum Sales: \$500.00, per bar; otherwise, bartender fees apply.

Host + Cash Bar: Combination of hosted and cash bar.

Minimum Sales: \$500.00 per bar; otherwise, bartender fees apply.

Toonie Bar - Guests pay a flat fee (e.g., \$2 per drink), with the host covering the remaining cost.

*Bartender fees applies

LIQUOR

Rail 1 oz \$9.00

Tanqueray Gin, Captain Morgan Spiced Rum,
Captain Morgan White Rum,
Captain Morgan Dark Rum, Crown Royal Whiskey Rye,
Smirnoff Vodka, Jose Curvo Tequila Amereto, Tripple
Sec, Grand Marnier.

*Garnishes: Lemon, Lime, Pickles, Cherry, Worchester,
Tobasco, Celery Rimmer, Oranges

PREMIUM LIQUOR

Premium Scotches/Brandy/Bourbon
1.5oz \$15 and up

CUSTOM MENU & SIGNATURE COCKTAILS

Work with one of expert mixologist certified with WSET Level 2, to craft a custom cocktail menu tailored to your event. Whether it's a wedding, corporate gathering, or themed celebration, we'll create signature drinks that perfectly complement your vision.

CATERING INFORMATION

To ensure a smooth experience, please submit your order:

At least two weeks in advance for meetings.

At least 30 days in advance for in-person events.

Be sure to include guest numbers, dietary requirements,
and any other important details.

Event Details

Please provide your program no later than one week before your event,
including:

The time you'd like food to be served.

The expected departure time so we can schedule cleanup accordingly.

Final guest numbers and dietary requirements

Additional Fees

Additional servers and linens for breakfast and lunch menu items
come at an extra charge.

Other additional fees may apply, such as preferred vendor fees.

All food, beverages, rentals, linens, staff, and
other charges are subject to applicable taxes.

Prices are subject to change without notice.

An 18% gratuity will be applied to all food and beverages
provided and served by Diversity Food Services.

Payment Policy

50% of the total estimated invoice is due upon booking
(\$1,000 of this payment is non-refundable).

Five days prior to the event: Remaining balance is due.

After the event: A final invoice will be issued, reflecting the bar tally and any
remaining balance or credit due.

Please review your contract with our Catering and Events Director. If you need any
assistance planning your menu, feel free to reach out!