



# Catering Menu

2024 - PACKAGE 1



## CEDAR SPOON 2024 - PACKAGE 1

# Reception Selections

### SMALL BITES (PASSED OR PLATTER)

#### CHILLED

##### Candied Salmon Strips **GF DF**

*Chive Sour Cream GF*

##### Smoked Rabbit Sausage **GF**

*Sun-dried Cherry | Red Currant Chutney*

##### Maple Butternut Squash Spread

*Fry Bread Dippers **DF V***

##### Sweet Grass Smoked Bison Tartar **GF DF**

*Crostini with Juniper Cream*

##### Mini Cornmeal Muffin **GF V**

*Whipped Mascarpone and Candied Walnut*

#### HOT

##### Three Sisters and Bison Chili Profiterole **DF**

*Mountain Oak Wild Nettle Gouda (Available Vegetarian)*

##### Wild Rice Croquette **GF DF V**

*Wild Blueberry Preserve*

##### Hominy Risotto Spoons **GF VG**

*Birch Syrup and Sun-Dried Fruit*

##### Maple Smoked Bison Yorkshire Pudding

*Sage Barbeque Sauce*

### SNACKS (PICK 3 - \$17.95 PER PERSON - MIN. 10 PEOPLE)

Salted Corn Nuts - 400g **GF VG**

Dried Apple Chips - 400g **GF VG**

Sweet Potato Chips with Sumac Northern Bean Dip - 400g **GF VG**

Puffed Wild Rice Granola Bites - 10 x 40g **GF VG**

Cranberry-Maple Popcorn - 400g **GF VG**

### BANNOCK BITES (3 INCH DIAMETER)

*(we recommend 2 pieces per person for a lunch portion)*

Sage-Roasted Ontario Turkey with Cranberry Spread **DF**

Grilled Chicken Salad with Butternut Squash **DF**

Fire Roasted Zucchini & Summer Squash with Chickpea-White Bean Spread **VG**

Duck Confit Salad with Grilled Leek and Wild Blueberry Spread **DF**

Sockeye Salmon Salad with Dill and Spring Onions **DF**

**DF: DAIRY FREE** **GF: GLUTEN FREE** **V: VEGETARIAN** **VG: VEGAN**



# Ala Carte Lunch Selections

MIN. 15 PEOPLE

## SALADS

Quinoa and Pumpkin Salad with White Wine Vinaigrette GF VG

Great Northern Bean, Turnip, and Tomato Salad with Herb Vinaigrette GF VG

Wild Rice Salad with Roasted Corn, Sweet Grass Smoked Salmon, and Dried Cranberry GF

Buttercup Squash, Salad with Pumpkin Seed, Sunflower Seed Dried Blueberries, and Raspberry Vinaigrette GF VG

Wild Rice and Smoked Duck Salad with Roasted Summer Squash, and Dried Blueberries GF

Kale Salad with Tea Poached Sweet Potato and Scallion Dressing GF VGF

## SOUPS

Hearty Three Sisters Soup with Rosemary and Thyme GF VG

Wild Mushroom Chowder with Wild Rice and Honey GF DF

Acorn Squash and Tepary Bean Broth with Corn GF VG

Red Bean and Fire Roasted Green Chili Soup (Puree) GF VG

Cedar Smoked Bison and Sage Bouillon with Sunchoke GF DF

(Seasonal-Spring) Fiddlehead, Parsnip, and Onion Veloute with Herb Oil GF VG

## SIDE DISHES

Grilled Butternut Squash Medallions with Parsley-Sunflower Pesto GF VG

Cedar Poached Root Vegetables with Maple Glaze GF VG

Grilled Cactus Paddles with Sage-Lemon Vinaigrette GF VG

Wild Rice and Zucchini Cakes with Chipotle Aioli GF V

(Seasonal-Spring) Sauteed Fiddleheads with Roasted Garlic GF VG

Baked Wild Rice, and Wild Mushroom Pilaf with Thyme GF VG

Sweet Corn and Zucchini Saute with Toasted Hazelnuts GF VG

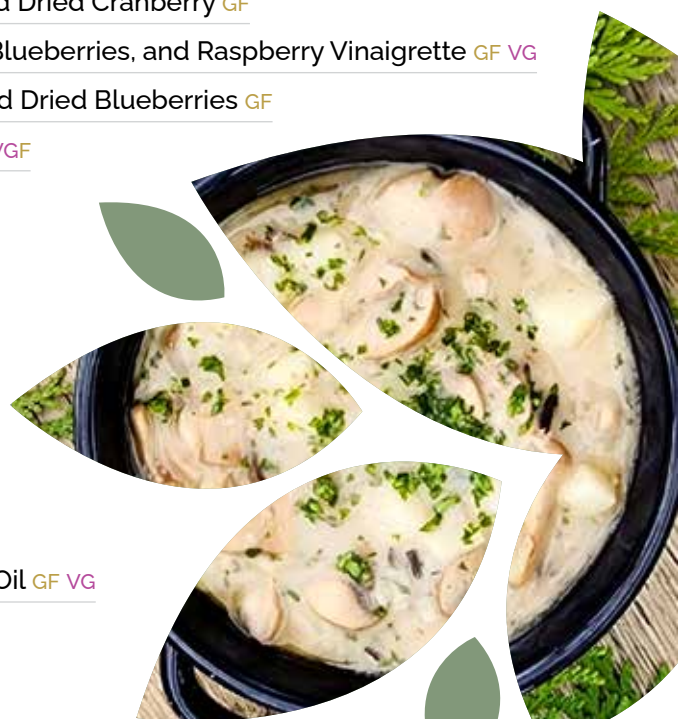
Wilted Wild Greens and Spinach with Sumac, Sunflower Seed, and Onion GF VG

Salt Roasted Golden Beets with Agave Glaze GF VG

Roasted Baby White Potatoes with Sage GF VG

Cedar Tea Poached Potatoes GF VG

Apple and Wild Rice Stuffed Acorn Squash GF VG



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# Entrees

PRICES PER PERSON

### FROM THE SKY

#### Grilled Chicken Breast

with Forest Mushroom Jus GF DF

#### Sage Rubbed Pheasant

with Wild Rice and Sun-Dried Stone Fruit Pilaf GF DF

#### Roasted Chicken Legs

with Saskatoon Berry Sauce GF DF

#### Braised Duck Leg

with Summer Berry and Grilled Apple Chutney GF DF



### FROM THE LAND

#### Sumac and Rosemary Braised Beef Short Rib (4oz)

with Roasted Chestnut GF DF

#### Bison and Three Sisters Chilli (8oz) GF DF

#### Baked Three Bean Stew (8oz)

with Tomato and Sage GF DF

#### Roasted Lamb Leg (4oz)

with Juniper-Onion Sauce GF DF

#### Garlic Studded Roast Venison Leg (4oz)

with Hominy Risotto GF DF

#### Roasted Rabbit Stew (8oz)

with Cabbage and Corn Dumplings GF DF

#### Bison and Root Vegetable Stew (8oz)

with Rosemary and Sumac GF DF

### FROM THE SEA

#### Cedar Baked Salmon Fillet (4 oz)

with Onion Marmalade GF DF

#### Cornmeal Crusted Pickerel Fillet (4 oz)

with Roasted Butternut Squash GF DF

#### Smoked Whitefish (3 oz)

with White Bean Sauté GF DF

#### Corn Husk Roasted Steelhead Trout (3 oz)

with Cranberry Chutney GF DF

#### (Seasonal-Spring) Mussels (5 oz)

with Spruce Tips and Spring Onions GF DF



# Desserts

## FINGER DESSERT TRAYS

MINIMUM ORDER OF THREE OF ANY ONE TYPE

Saskatoon Berry Honey Cake (16pc) GF V

Cookie Tray (18pc)

*Maple Wild Rice (6) GF VG, Sunflower (6) GF VG, and Saskatoon Filled Amaranth Cookies (6) GF V*

Chocolate-Pecan Bites (16pc) GF VG

## ASSORTED FINGER DESSERT PLATTER (36 PIECES)

Saskatoon Berry Honey Cake (9) GF V

Chocolate-Pecan Bites (9) GF VG

Maple-Wild Rice Cookie (6) GF VG

Sunflower Cookie (6) GF V

Saskatoon Filled Amaranth Cookie (6) GF V

