



Catering Menu

2024 - PACKAGE 2



CEDAR SPOON 2024 - PACKAGE 2

Reception Selections

SMALL BITES (PASSED OR PLATTER)

CHILLED

Candied Salmon Strips GF DF
with Chive Sour Cream GF

Smoked Rabbit Sausage GF
with Sun-Dried Cherry | Red Currant Chutney

Maple Butternut Squash Spread
with Fry Bread Dippers DF V

Sweet Grass Smoked Bison Tartar GF DF
with Crostini with Juniper Cream

Mini Cornmeal Muffin GF V
with Whipped Mascarpone and Candied Walnut

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

Salted Corn Nuts - 400 g GF VG

Dried Apple Chips - 400 g GF VG

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

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

Cranberry-Maple Popcorn - 400 g GF VG

FOOD STATIONS (25-PERSON MINIMUM)

Butternut Squash Station
Maple Roasted Butternut Squash Medallions served with Grilled Vegetables and Charred Tomato Compote GF VG

Hominy Risotto Station
Creamy Hominy Risotto finished with Fresh Herbs, and Vegan Cheese GF VG

Braised Beef Shortrib Station (4 oz per person) GF DF

Carved Bison Tenderloin Station (feeds up to 12 people)
Includes one whole, Slow Roasted Bison Tenderloin with Jus and Carver GF DF

SERVED DINNER

Dinner includes Amaranth Cornbread GF VG



CEDAR SPOON 2024 - PACKAGE 2

Reception Selections

PRICES PER PERSON

STARTERS

Kale and Mixed Greens Salad

with Maple Candied Squash, Crushed Hazelnut, Dried Cherries, Herbal Tea, and Lemon Vinaigrette GF VG

Salt Roasted Beet Salad

with Arugula, Dried Blueberries, Pickled Onion, and Birch Syrup Vinaigrette GF VG

Succotash Salad on Butterleaf Lettuce

with Corn Dressing GF VG

Sumac and Beetroot Cured Salmon Gravlox

with Caperberry, Pastry Straw, Fresh Dill, and Lemon DF

Poached Apple Salad

with Wild Greens, Beet Root, Spiced Seeds, and "Bingeman's Honey" Vinaigrette GF V

(Seasonal-Spring) Blackberry Gnocchi

with Fiddleheads, and Mountain Oak Stinging Nettle Gouda

Harvest Vegetable Cream Soup

with Herb Pesto GF V

Hearty Three Sisters Soup

with Rosemary Cracker VG

MAINS

Cedar Braised Short Rib

with Wild Mushrooms, Gravy and, Roasted Root Vegetables GF DF

Sage Roasted Duck Legs

with Wild Berry Grilled Apple Chutney and a Butternut Squash Ratatouille GF DF

Sage Rubbed Pheasant

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

Sweetgrass Smoked Salmon

with Juniper Cream, Wild Rice, and Wilted Kale GF

Garlic Studded Roast Venison Loin

with Hominy Risotto GF DF

Grilled Portobello "Steak" with Wild Rice Pilaf and Wild Mushrooms

with Roasted Nuts and Dried Berries GF VG

DESSERTS

Maple Butternut Squash Sorbet (on-site at Bingemans only)

with a Cranberry Sauce and Spiced Nuts GF VG

Saskatoon Berry Honey Cake

with Fresh Berries and Saskatoon Coulis GF V



CEDAR SPOON 2024 - PACKAGE 2

Build Your Own Buffet

MINIMUM 50 PEOPLE

BASE PRICE BUFFET INCLUDES

Cornbread and Cedar tea **GF VG**

Grilled Vegetable Platter **GF VG**

Fresh Cut Vegetables with White Bean Dip **GF VG**

CHOICE OF TWO 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**

Kale Salad
with Tea Poached Sweet Potato and Scallion Dressing **GF VG**

CHOICE OF TWO SIDES

Grilled Butternut Squash **GF VG**

Ontario Maple Glazed Root Vegetables **GF VG**

Sauteed Fiddleheads
with Roasted Garlic (Seasonal) **GF VG**

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

Baked Three Bean Stew
with Tomato and Sage **GF VG**

Sweet Corn and Zucchini Sauté
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**

ENTREE SELECTIONS

for vegetarian entrees, select an additional side

FROM THE SKY

Roasted Chicken Legs
with Saskatoon Berry Sauce **GF DF**

Slow Roasted Duck Legs
with Summer Berry and Grilled Apple Chutney **GF DF**

FROM THE LAND

Sumac and Rosemary Braised Beef Short Rib
with Roasted Chestnut **GF DF**

Bison and Three Sisters Chili
(can be made vegetarian) **GF DF**

Roasted Lamb Leg
with Juniper-Onion Sauce **GF DF**

Roasted Rabbit Stew
with Cabbage and Corn Dumplings **GF DF**

Bison and Turnip Stew
with Roasted Carrots (can be made vegetarian) **GF DF**

FROM THE SEA

Cedar Baked Salmon Fillet
with Onion Marmalade **GF DF**

Cornmeal Crusted Pickerel Fillet
with Sweet Corn and Squash Puree **GF DF**

Mussels
with Spruce Tips and Leeks **GF DF**

DESSERTS

Saskatoon Honey Cake **GF V**

Assorted Cookies

