



# Catering Menu

2024 - SCHOOL PACKAGES



## CEDAR SPOON 2024 - SCHOOL PACKAGES

# Three Item Buffet



## CHOICE OF ONE SALAD, ONE SOUP, OR FINGER DESSERT PLATTER

### SALAD

#### 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

### ASSORTED FINGER DESSERT PLATTER (2 pieces per person)

#### Saskatoon Berry Honey Cake

 GF V

#### Chocolate-Pecan Bites

 GF VG

#### Maple-Wild Rice Cookie

 GF VG

#### Sunflower Cookie

 GF V

#### Saskatoon Filled Amaranth Cookie

 GF V

## CHOICE OF ONE ENTREE

#### Roasted Chicken Thighs (1)

*with Wild Blueberry Jus* GF DF

#### Cedar Baked Salmon Fillet (3 oz)

*with Onion Marmalade* GF DF

#### Braised Duck Leg (1)

*with Summer Berries and Grilled Apples* GF DF

#### Beef and Bison Stew (8 oz)

*with Root Vegetables, Rosemary, and Sumac* GF DF

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

 GF DF

#### Vegan Three Sisters Chilli (8 oz)

 GF VG

### SOUP

#### 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



## CHOICE OF ONE SIDE

#### Ontario Maple Glazed Root Vegetables

 GF VG

#### Baked Wild Rice and Wild Mushroom Pilaf

*with Thyme* 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