

Truth and Reconciliation

CATERING MENU



A thoughtfully crafted menu centred on Indigenous-inspired ingredients and flavours, offering a meaningful food experience for gatherings recognizing Truth and Reconciliation. Designed for workplace events, educational sessions, and community gatherings.

Package Deal

Includes your choice of 1 soup or salad, 1 entree and 1 side

Soup & Salad

- Northern Forest Salad — baby kale, wild rice, roast beetroot and squash, Saskatoon berry vinaigrette, maple candied pumpkin seeds (GF/VG)
- Charred Corn & Bean Succotash Salad — cherry tomato, green onion and cilantro, cranberry vinaigrette (GF/VG)
- Fire Roasted Root Vegetable, Sunflower Seed & Pear Salad — birch-Saskatoon berry vinaigrette (GF/VG)
- Smoked Chicken & Roast Corn Chowder — cornbread croutons (GF/DF)
- Butternut Squash & Apple Bisque — candied pumpkin seeds (GF/VG)

Sides

- Maple roasted squash with toasted sunflower seeds (GF/VG)
- Seasonal vegetable medley (GF/VG)
- Three Sisters succotash (GF/VG)
- Herb roasted potatoes with arugula pesto (GF/VG)
- Roasted squash, charred leek, and wild rice with mushrooms (GF/VG)



Entrées

- Maple & Sumac Duck Leg (5 oz) or Chicken Leg (5 oz) — thyme jus (GF/DF)
- Cedar-Roasted Salmon Fillet (4 oz) — herbs and lemon (GF/DF)
- Bison & Root Veg Shepherd's Pie — topped with mashed sweet potato (GF/DF)
- Three Sisters Stew (GF/VG)
- Sage Roasted Pork Tenderloin Medallions (2) — apple chutney (GF/DF)
- Roast Ontario Turkey — cranberry-maple glaze and sage gravy (GF/DF)

Add-On Desserts

- Apple crisp with maple oat topping and Maple Chantilly (GF/VG)
- Wild blueberry crumble with Maple Chantilly (V)
- Sweet Prairie Dessert Tray
 - Saskatoon berry tarts (9)
 - Maple oat bars (9) (GF/VG)
 - Birch syrup butter tarts (6)
 - Wild blueberry mini cheesecake (6)
 - Maple shortbread cookie (6) (GF/VG)



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All pricing is subject to HST.
Available for drop-off service ONLY.

