

STORM CATERING

OFF-SITE CATERING PACKAGE

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HERE. THERE. EVERYWHERE.

Storm Catering is a locally grown company that you can trust to provide fresh and delicious food and beverages at a fair price within Manitoba. With decades of experience in catering, event planning and venue management, Storm has the expertise to guide you through the planning process.

Here are some important things to know :

- ❖ Because each event is unique, we provide specific pricing on a case-by-case basis. Charges can vary due to many things, such as timeline, location, menu, staff needs, venue-provided equipment and supplies, etc. The following pages include our basic menu and beverage options, however please note that additional charges may apply depending on the specific requirements of your event.
- ❖ We can cater events for different group sizes... whether it's a large and lavish banquet of 1600 or a small and casual breakfast for 20.
- ❖ We can cater to different venues... from large venues in the City to small farms throughout Manitoba. Please check with your venue to ensure you are permitted to an outside vendor.
- ❖ We can service our catering differently depending on what you need... from elaborate 5-course dinners with servers to a lunch-time drop off of sandwich platters.
- ❖ We can help you find a venue if you need one... currently we are the exclusive caterers of the Winnipeg Art Gallery and the Pembina Curling Club, and also manage Le Garage Cafe on Provencher Blvd which also hosts events.
- ❖ We can provide alcoholic beverages and bar service in your venue using our LGA catering license (see page 22 for more information).
- ❖ We can provide tables, chairs, linens, tableware, etc. if you need them (charges may apply).
- ❖ We can customize our menus. If you would like something that is not listed in our package, we would be happy to price it out for you.

BREAKFAST BUFFETS

Please select one of the following breakfast buffet menus (priced per person). Please note that coffee, decaffeinated coffee and tea are included. Other refreshments can be added á la carte (please see next page), and additional items can be added to any of the following for an additional \$ 1.50 per person.

STEAK & EGGS BREAKFAST

\$ 19.95

Morning sirloin steak (4-5 oz. – cooked medium)
Scrambled eggs
Hot & cold cereals
Hash brown potatoes
Assorted pastries with preserves (danishes, croissants, muffins)

COMPLETE BREAKFAST

\$ 17.75

Seasonal fruit
Natural fruit yogurts
Hot & cold cereals
Country scrambled eggs
Choice of crispy bacon or sausage
Hash brown potatoes
French toast with maple syrup
Assorted pastries with preserves (danishes, croissants, muffins)

SOUTHWESTERN BREAKFAST

\$ 16.50

Frittatas ranchero style with salsa & cheddar cheese
English muffins with honey, jam or marmalade
Farmer sausage
Hash brown potatoes with sautéed peppers
Fresh fruit display

CANADIAN BREAKFAST

\$ 15.00

Country scrambled eggs
Assorted bagels & cream cheese
Choice of bacon, sausage or maple cured ham
Hash brown potatoes
Assorted pastries with preserves (danishes, croissants, muffins)

PREMIUM CONTINENTAL

\$ 14.00

Seasonal fruit & berry display with natural yogurt, brown sugar & granola
Assorted pastries with preserves (danishes, croissants, muffins)

CLASSIC CONTINENTAL

\$ 11.50

Fresh sliced fruit display
Assorted pastries with preserves (danishes, croissants, muffins)

BREAKFAST BUFFETS

À LA CARTE (priced per person)

Omelette station	\$ 7.50
Fruit display	\$ 3.75
Assorted frittatas	\$ 3.50
French toast with fresh fruit preserves	\$ 3.50
Huevos rancheros	\$ 3.50
Bagels & cream cheese	\$ 3.00
Cold cereals	\$ 2.50
Oatmeal	\$ 2.50
Additional protein	\$ 2.00

* please note that these prices are only valid when added to a meal from the previous page

REFRESHMENTS (billed on consumption - each)

Orangina	\$ 2.50
Premium waters (eg. Perrier)	\$ 2.50
Chilled assorted fruit juices	\$ 2.00
Bottled water	\$ 2.00
Hot chocolate and/or cider	\$ 2.00
Non-alcoholic punch	\$ 7.50 per litre

COFFEE STATION (Coffee/Decaf/Tea)

\$ 2.00 per person

ESPRESSO CART

\$ 550.00

Includes a barista, 3 hours of service and up to 200 cups of coffee

Selections include regular coffee, espressos, cappuccinos and americanos.

LUNCH BUFFETS

Please select one of the following lunch buffet menus (priced per person). **Please note choice of salad (Caesar, Greek, Pasta or Tossed), and coffee, decaffeinated coffee and tea are included.** Refreshments and other accompaniments are listed on the next page.

ROAST BEEF **\$ 19.95**

With traditional accompaniments & buttermilk & chive mashed potatoes

ROASTED PORK LOIN **\$ 19.95**

With caramelized apple & brandy sauce and yukon gold roasted potatoes

ROSEMARY CHICKEN SCHNITZEL **\$ 18.95**

With choice of roasted red pepper sauce or wild mushroom ragoût

GOURMET SANDWICHES WITH SOUPE DU JOUR **\$ 17.95**

Roast bison with aged canadian cheddar, tomatoes & horseradish mayo on pumpernickel;
chicken salad with sundried tomatoes, cashews, mangoes & basil pesto on french baguette;
smoked salmon with red onion, sprouts and a zesty cream cheese on a multigrain bagel;
smoked turkey with cranberry mayonnaise with tomatoes & provolone on harvest grain;
balsamic roasted eggplant, zucchini & roasted sweet bell peppers on marble rye

HEARTY CHICKEN & VEGETABLE OR BEEF & VEGETABLE RAGOÛT **\$ 16.95**

PASTA LUNCH – CHEF'S CHOICE **\$ 16.95**

Linguine primavera with tomato and basil pesto sauce; penne with artichoke hearts, sundried tomatoes & peppers in a fresh goat cheese broth; fettuccine with chicken & vegetables in a spicy peanut sauce; fusilli with chicken & vegetables in a sundried tomato cream sauce

DELI STYLE WRAPS WITH SOUPE DU JOUR **\$ 15.95**

Chicken salad; roast beef, tomatoes, cheddar cheese, cucumbers & lettuce;
black bean, tomato & avocado; crisp vegetables & sundried tomato cream cheese;
grilled chicken & hummus

DELI SANDWICHES WITH SOUPE DU JOUR **\$ 15.95**

Roast beef; ham; egg salad; pastrami; smoked turkey

LUNCH BUFFETS

ASSORTED PLATTERS (per person)

Domestic cheese display	\$ 5.50
Fruit display	\$ 4.00
Dainties & cake squares	\$ 3.95
Vegetable tray with dip	\$ 3.50
Cookies	\$ 1.50

ADDITIONS (per person)

Add any dinner menu dessert (see page 28)	\$ 5.00
Add soup	\$ 3.50
Add a side AND vegetable	\$ 3.50
Add a side OR vegetable	\$ 2.00
Add a second salad	\$ 2.00

REFRESHMENTS (billed on consumption – each)

Premium waters (eg. Perrier)	\$ 2.50 each
Chilled assorted fruit juices	\$ 2.00 each
Chilled assorted soft drinks	\$ 2.00 each
Bottled water	\$ 2.00 each
Non-alcoholic punch	\$ 7.50 per litre
Hot chocolate and/or cider	\$ 2.00 per person

COFFEE STATION (Coffee/Decaf/Tea)

\$ 2.00 per person

ESPRESSO CART

\$ 550.00

Includes a barista, 3 hours of service and up to 200 cups of coffee
Selections include regular coffee, espressos, cappuccinos and americanos.

HORS D'OEUVRES – HOT

PRICED PER DOZEN

VEGETARIAN

Artichoke, Sundried Tomato & Black Olives in a Parmesan Tuile Cup	\$ 26.00
Roasted Portobello Sliders with Danish Blue Cheese & Traditional Accompaniments	\$ 26.00
Mini Poutine with Truffle Cheese & Red Wine Demi-Glace	\$ 26.00
Mini Poutine with Smoked Gouda & Herb Demi-Glace	\$ 26.00
Black Bean, Spinach & Corn Empanadas	\$ 26.00
Twice Baked Mini Potato with Sour Cream & Chives	\$ 24.00
Vegetarian Spring Rolls with Spicy Plum Sauce & Ginger Sweet Chile Dip	\$ 24.00
Fig & Goat Cheese in Puff Pastry Cups	\$ 24.00
Risotto Stuffed Mushroom Caps with Brie	\$ 24.00
Mushroom Arancini Balls	\$ 24.00
Sweet Potato Croquette with Balsamic Onion Relish & Fresh Oregano	\$ 24.00
Wild Mushroom & Parmesan in Puff Pastry	\$ 24.00
Portobello & Crimini Mushroom Bruschetta with Herbed Goat Cheese	\$ 22.00
Mini Potato Latkes with Horseradish Sour Cream	\$ 22.00
Sweet & Spicy Mini Corn Muffins with Wild Honey Jalapeno Dip	\$ 22.00
Mushroom & Leek Crescents	\$ 22.00
Tomato Bruschetta topped with Parmesan, Feta, Olives, Tomatoes & Fresh Herbs	\$ 22.00

SEAFOOD

Smoked Bacon Wrapped Scallops with Yellow Pepper Cocktail Sauce	\$ 30.00
Apple Scallops with Salted Butterscotch Skewer	\$ 30.00
Coriander & Lime Shrimp & Green Chile Brochettes	\$ 30.00
Seared Arctic Char on Bannock with Citrus Cream Cheese	\$ 30.00
Blackened Pickerel Cheeks with Roasted Yellow Pepper Preserve in Phyllo Baskets	\$ 28.00
Poached Pickerel Cheeks with Fresh Herbs & St-Andre Cheese in Phyllo Triangles	\$ 28.00
Wonton Fire Cracker Shrimp with Red Curry Coconut Dip	\$ 28.00
Seafood Sliders (Crab & Salmon) with Fennel Slaw	\$ 28.00
Bacon-Wrapped Shrimp Sautéed in Soy & Garlic Chile	\$ 27.00
Crab & Brie Phyllo Triangles	\$ 26.00

CONTINUED NEXT PAGE ...

HORS D'OEUVRES – HOT

PRICED PER DOZEN

PROTEIN

Bison Loin Medallion with Pita Triangle with House Made Sriracha	\$ 30.00
Blackened Beef Tenderloin Brochettes with Cool Yellow Pepper Mustard Jam	\$ 30.00
Mini Burgers : Horseradish Cheddar, Sautéed Mushrooms & Traditional Accompaniments	\$ 30.00
Mini Burgers : Aged Cheddar, Onion Confit & Traditional Accompaniments	\$ 28.00
Creole Chorizo Shrimp Skewer	\$ 28.00
Chorizo Sliders with Mango Chutney	\$ 28.00
Pork Spring Rolls with Hoisin Sweet Chile Sauce	\$ 27.00
Whiskey BBQ Pulled Pork Sliders with Traditional Coleslaw	\$ 26.00
Mini Beef Wellingtons	\$ 26.00
Duck & Vegetable 5-Spice Spring Rolls with Sweet & Sour Dipping Sauce	\$ 26.00
Chicken & Smoked Cheddar Empanadas	\$ 26.00
Grilled Jerk Chicken Skewers	\$ 25.00
Satay Pork Skewers	\$ 25.00
Thai Chicken Skewers	\$ 25.00
Mini Quiche (choice of chorizo sausage, spinach & mushroom or quiche lorraine)	\$ 24.00
Chorizo Filled Crescents	\$ 24.00
Smoked Bacon Wrapped Water Chestnut with Pineapple & Green Onion Cocktail Sauce	\$ 24.00
Tomato Bisque Shooter with Grilled Cheese Wedge	\$ 24.00

HORS D'OEUVRES – COLD

PRICED PER DOZEN

VEGETARIAN

Deviled Duck Egg with Dried Fruit Marmalade	\$ 26.00
Vietnamese Salad Rolls with Mint	\$ 24.00
Vegetable Maki Sushi with Traditional Accompaniments	\$ 24.00
Yam Tempura Sushi with Traditional Accompaniments	\$ 24.00
Teriyaki Mushroom Sushi with Traditional Accompaniments	\$ 24.00
Beet Chip on Potato Pancake with Goat Cheese & Dill	\$ 24.00
Open-ended Tomato, Lettuce & Argentinean Style Vegetable Wraps with Chimichurri Dip	\$ 24.00
Onion Confit & Chevre on Rosemary Potato Crostinis	\$ 22.00
Apple Waldorf Salad in Phyllo Cups	\$ 22.00
Mini Spring Salad in a Cucumber Roll with Lemon Dill Dressing	\$ 22.00

SEAFOOD

Smoked Salmon on Potato Blini with Red Caviar	\$ 30.00
Smoked Goldeye on Manitoba Wild Rice Cakes with Black Caviar & Herb Aioli	\$ 30.00
Chilled Jumbo Shrimp with Mango Cocktail Sauce	\$ 30.00
Lobster Salad in Savoury Tuile Spoon with Chives & Fruit Chutney	\$ 30.00
Candied Arctic Char on 7-Grain Rice Cake with Maple Syrup Pearls	\$ 30.00
Philadelphia Sushi (Salmon, Cream Cheese, Cucumber, Pea Shoots, Wasabi Mayo)	\$ 30.00
Spicy Tuna Sushi (Albacore Tuna, Cucumber, Mayo, Tempura Flakes & Sriracha Sauce)	\$ 30.00
Smoked Salmon & Cream Cheese Rosettes on Cucumber Coins	\$ 29.00
Shrimp with Adobo (Chipotle) Cocktail Sauce	\$ 28.00
Smoked Salmon Wrapped Baby Arugula with Crème Fraîche & Caviar	\$ 28.00
Lobster Salad in Belgian Endive	\$ 28.00
Seared Ahi Tuna with Spicy Salsa Fresca & Avocado in Asian Spoons	\$ 28.00
Northern Pike Fish Cake with Chiffonade Nori and Citrus Jam	\$ 28.00
Smoked Trout on Poppyseed Bannock with Gooseberry Chutney	\$ 28.00
Goldeye Mousse in Mini Pastry Cup	\$ 26.00
Shot Glass of Shrimp, Tomato Medley & Vodka	\$ 24.00
Salmon Tartare on Cucumber Rounds with Wasabi Crème Fraîche	\$ 24.00

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HORS D'OEUVRES – COLD

PROTEIN

Smoked Bison Carpaccio with Cranberry Preserve	\$ 30.00
Peppered Duck Breast on Wild Rice Cakes with Saskatoon Compote	\$ 30.00
Tea Smoked Elk Carpaccio with Spring Salad and Blue Cheese	\$ 30.00
Rabbit Pâté with Blueberries and Maple Syrup on Parsnip Chip	\$ 30.00
Thai Beef Canapés with Ginger Butter	\$ 28.00
Seared Caribou on Gaufrette Potato Chip with Garlic Mushroom Duxelle	\$ 28.00
Prosciutto Wrapped Asparagus	\$ 26.00
Hard Boiled Quail Egg on Serrano Wrapped Crostini with Fresh Dill	\$ 26.00
Chicken Liver Mousse on Fresh Green Apple Chip	\$ 24.00
Cajun Chicken Salad in a Cucumber Cup	\$ 24.00
Curried Chicken in Wonton Cups with Almonds & Raisins	\$ 24.00

DESSERT

Mini Cupcakes (Chocolate or Vanilla) with Icing	\$ 30.00
Mini Chocolate Pâtés	\$ 26.00
Mini Lemon Tarts	\$ 26.00
Mini Maple Pecan Tarts	\$ 26.00
Assorted Cheesecake Pops	\$ 26.00
Nipples of Venus (Chocolate Truffles)	\$ 26.00
Assorted Chocolate Petit Fours	\$ 24.00
Chocolate Covered Strawberries	\$ 24.00
Chocolate Mousse in a Mini Cone	\$ 24.00

PLATTERS & CHEF STATIONS

PLATTERS (priced per person)

Antipasto Display (includes Genoa salami, prosciutto, cappicola, mortadella, provolone, assorted olives, roasted vegetables & pickled savories such as hot peppers, asparagus, pickles, etc.)	\$ 8.50
Imported Cheese Tray (imported cheeses from Veiny Blues with soft ripened chevre, mild bries, various soft cheeses & an assortment of baguettes & crackers)	\$ 8.25
Oyster Platter with Traditional Accompaniments	\$ 8.00
Individual Fancy Tortes, Mousses & Delectables	\$ 7.95
Bothwell® Award Winning Assorted Cheeses with Assorted Crackers & Baguettes	\$ 7.50
Cocktail Shrimp & Dip Platter	\$ 7.50
Smoked Salmon with Red Onion, Cucumber and Capers	\$ 7.00
Pink Peppercorn and Lemon Vodka Cured Gravlox with Sweet Dijon Dip	\$ 7.00
Assorted Deli Tray (assortment of shaved deli meats with traditional accompaniments & breads & rolls)	\$ 6.75
Crab Cake Platter with Citrus Cilantro Aioli	\$ 6.00
Whole Cold Sockeye Salmon with Traditional Accompaniments	\$ 6.00
Vietnamese Shrimp and Lettuce Wraps	\$ 5.75
Dessert Cheesecakes, Pies & Tarts	\$ 5.50
Domestic Cheese Tray	\$ 5.50
Mediterranean Dip Platter (pita chips & flatbreads with roasted garlic & jalapeno hummus, kalamata olive tapenade & roasted red pepper & goat cheese dip)	\$ 5.00
Fruit Tray	\$ 4.00
Dainties and Cake Squares	\$ 3.95
Assorted Vegetable Platter with Dip	\$ 3.50
Basil Pesto Baked Brie in Phyllo Pastry	\$ 2.50
Seasonal Fruit Compote with Sliced Almonds	\$ 2.50

CHEF STATIONS (priced per person)

Manitoba Wild Game Station & Carvery (smoked roast bison, smoked pork loin, boneless leg of lamb, pickled beef brisket, and pork & elk plate sliced to order with assorted condiments)	\$ 24.00
Manitoba Bison with Demi-Glace	\$ 15.95
Black Angus Prime Rib with Au Jus & Traditional Accompaniments	\$ 13.95
Flambé Mussel Station with Bread & Assorted Sauces	\$ 10.95
Garlic & Herb Leg of Lamb served with Rosemary Jus	\$ 10.95
Stuffed Pork Loin Station (goat cheese & sundried fruit stuffed pork loin with caramelized apple & fennel demi-glace)	\$ 10.95
Black Angus Baron of Beef with Red Wine Demi-Glace & Traditional Accompaniments	\$ 9.95

OTHER

Sushi Platter (chef's choice mix of vegetarian, protein & seafood options)	\$ 26.00 per dozen
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SPECIALTY STATIONS

HOT DOG STATION (1 per person)

\$ 6.75 per person

- Nathan's Hot Dogs, Beef Smokies, Apple & Chicken Smokies
- Swiss Cheese, Cheddar Cheese
- Crumbled Bacon, Caramelized Onions, Banana Peppers, Chopped Onions
- Mustard, Ketchup, Relish, BBQ Sauce, Mayo, House Sriracha

POUTINE STATION (1 side plate per person)

\$ 6.00 per person

- House Cut Fries
- Red Wine Demi-Glace, Mushroom Veloute
- Cheese Curds, Chives, Caramelized Onions, Mushrooms, Crumbled Bacon, Vinegar, Jalapenos, Blue Cheese

SLIDER STATION (2 per person)

\$ 6.75 per person

- CHOOSE 3 : Beef Sliders, Bison Sliders, Chicken (with Corn Salsa) Sliders, BBQ Pulled Pork, Sloppy Joes, Lemon Pepper Shrimp Cakes, Mushroom & Black Bean Sliders, Blackened Salmon Filet, Pork Banh Mi (with Pickled Vegetables)
- Cheddar Cheese, Swiss Cheese
- Banana Peppers, Pickles, Sliced Fresh Onions, Caramelized Onions, Lettuce, Tomatoes, Bacon, Sautéed Mushrooms
- Mustard, Ketchup, Mayo, Relish, BBQ Sauce & House Sriracha

FISH TACO STATION (2 per person)

\$ 9.50 per person

- Blackened Shrimp, Butter Poached Basa
- Flour Tortillas
- Lettuce, Diced Tomatoes, Red Onions, Red Peppers, Yellow Peppers, Lime Wedges, Sour Cream, Tomato Salsa & Pineapple Salsa

TACO & FAJITA STATION (2 per person)

\$ 9.50 per person

- Seasoned Ground Beef, Blackened Chicken, Seared Cajun Sirloin Strips
- Corn Tortillas, Flour Tortillas
- Lettuce, Diced Tomatoes, Black Beans, Jalapenos, Red & Yellow Peppers, Diced Red Onions, Spanish Rice, Lime Wedges, Sour Cream, Guacamole & Tomato Salsa

CHEF STIR FRY STATION

half-servings \$ 15.00 per person / full-servings \$ 25.00 per person

- Chicken w/Sesame Black Bean Sauce, Shrimp w/Green Curry Coconut Sauce
- Long Egg Noodle, Steamed Rice
- Carrots, Peppers, Onions, Celery, Broccoli, Cauliflower, Water Chestnuts, Bean Sprouts, Peanuts, Lime Wedges, Cilantro, Soy Sauce & House Sriracha

POPCORN STATION

\$ 1.50 per person

Fresh Popped Popcorn with Butter Topping & Seasonings
(Dill, Cajun Spice, Cheddar Cheese, Bacon Salt, Lemon Pepper & Garlic Salt)

ESPRESSO CART

\$ 550.00

Includes a barista, 3 hours of service and up to 200 cups of coffee. Selections include regular coffee, Espressos, Cappuccinos and Americanos.

SERVED APPETIZERS

Select one or more of the delicious appetizers below as an optional fifth course (usually served after the soup or salad course).

PRICED PER PERSON (minimum 40 people)

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| ▪ Chicken Livers with Kalamata Olives & Fresh Herbs in a Red Wine Sauce, topped with Waffle Potato Crisps | \$ 10.95 |
| ▪ Smoked Salmon & Baby Pea Shoots with Potato Latkes, Golden Caviar and Crème Fraîche | \$ 10.25 |
| ▪ Prosciutto Wrapped Scallops with Green Onion & Parsley Cocktail Sauce | \$ 10.25 |
| ▪ Chile Vodka Shrimp Sautéed with Pink Peppercorns | \$ 9.25 |
| ▪ Manitoba Pickerel Cheeks in Phyllo Baskets with Corn Salsa | \$ 8.95 |
| ▪ Smoked Bison Carpaccio served with Cranberry Preserve | \$ 8.95 |
| ▪ Brie, Spinach Pesto & Portobello Focaccia | \$ 8.95 |
| ▪ Almond Crusted Goat Cheese with Tomato Coulis with a Baguette Crostini | \$ 8.50 |
| ▪ Artichoke, Tomato & Black Truffle Bruschetta topped with Olives, Tomatoes, Garlic, Feta & Parmesan Cheeses | \$ 7.50 |

SOUPS & SALADS

The Storm Catering is pleased to offer our clients the opportunity to create their very own unique four-course served dinners (soup, salad, entrée with a side and two vegetables, and dessert). Please note that bread, coffee, decaffeinated coffee and tea are included.

SOUPS (select one)

- Bison Vegetable & Barley
- Black Bean with Citrus Sour Cream
- Broccoli & Spinach with Gruyère
- Roasted Corn Chowder with Brown Butter Drizzle
- Potato & Leek with Roasted Garlic Chips
- Roasted Squash with Spiced Crème Fraîche
- Cream of Wild Mushroom with Parsley Oil & Wild Rice
- Fire Roasted Tomato Minestrone with Orzo Pasta
- French Onion with Cheese Gratinée Crostini
- Roasted Cauliflower & Apple with Cilantro Cream (chilled OR hot)
- Roasted Tomato Bisque with Puff Pastry Cheese Straw
- Roasted Red Pepper Purée with Sambuca Cream
- Asparagus & Leek Cream with White Cheddar Crostini

SALADS (select one)

- Baby Greens & Beet Chip Salad with Red Onions, Yellow Peppers & Goat Cheese, served with a Raspberry Vinaigrette
- Baby Greens with Endive, Blue Cheese, Walnuts & Ginger Pear Dressing
- Caesar Salad (Romaine Lettuce, Herbed Croutons, Roasted Garlic Dressing & Parmesan Tuile)
- Greek Salad with a Sundried Tomato Vinaigrette
- Mixed Greens with Crisp Seasonal Vegetables and Choice of Dressing (Creamy Wasabi Cucumber or Roasted Pepper) or Vinaigrette (Raspberry, Herb Dijon, Balsamic or Sundried Tomato)
- Spinach & Shaved Fennel Salad with Red Onions & Candied Pecans in an Orange Poppy Seed Vinaigrette
- Soba Noodle Salad with Shaved Daikon, Carrots & Snap Peas with Creamy Wasabi Cucumber
- Spinach Salad with Mandarin Oranges, Sweet Red Onion and Candied Slivered Almonds in a Pink Grapefruit Ginger Vinaigrette
- Quinoa Salad with Arugula, Wild Mushrooms & Beets with a Ginger-Lime Dressing
- Spinach with Warm Bacon, Shallots & Toasted Cashews with Halved Hard-Boiled Quail Egg (*additional charge of \$1.00 per person*)
- Spinach Salad with Anjou Pears, Toasted Walnuts and Cambozola Cheese with a Fresh Raspberry Vinaigrette (*additional charge of \$1.50 per person*)
- Mixed Greens with Baby Pea Shoots, Crispy Pancetta, Cucumbers & Goat Cheese with a Cool Cucumber Dressing (*additional charge of \$ 3.00 per person*)
- Bocconcini & Fresh Tomato Salad with Fresh Basil & Sweet Red Onions on a bed of Baby Greens with a Balsamic Vinaigrette (*additional charge of \$ 3.75 per person*)

ENTRÉES

SELECT ONE (priced per person)

Please note that additional entrées are available for a service charge of \$ 1.50 per person.

▪ Foie Gras Stuffed Filet of Beef with Sauce Chasseur	\$ 62.50
▪ Oven Roasted Bison Tenderloin with Roasted Red Pepper Coulis & Shaved Parmesan	\$ 54.00
▪ Dijon-Rubbed Elk Tenderloin with Mushroom Demi-Glace	\$ 54.00
▪ Ahi Tuna, Grilled Rare with a Scallop and Shrimp Salsa	\$ 52.50
▪ Dijon Crusted Rack of Lamb with a Red Wine Demi-Glace	\$ 52.00
▪ Seared, Roasted Angus Tenderloin of Beef with a Rosemary & Roasted Garlic Demi-Glace	\$ 52.00
▪ Roast of Prime Rib with Au Jus	\$ 50.00
▪ Lamb Loin Medallions with Honey Mint Butter Sauce	\$ 50.00
▪ Pork Tenderloin Roulade with Caramelized Onions, Wilted Spinach and Fresh Herbs in a Port Reduction	\$ 47.50
▪ Dijon & Herb Crusted Crown Roast of Pork with a Saskatoon Berry & Balsamic Reduction	\$ 46.00
▪ Wild Rice & Fig Stuffed Marinated Pork Tenderloin with Black Currant Reduction	\$ 46.00
▪ Oven Roasted Angus New York Striploin with a Gorgonzola Butter	\$ 46.00
▪ Slow Roasted Manitoba Bison served with Lingonberry Sauce with Mushrooms, Caramelized Onions & Dijon Demi-Glace	\$ 45.00
▪ Panko Dill Crusted Crab & Cream Cheese Filled Chicken Breast with Honey Chipotle Cream Sauce	\$ 44.00
▪ Artichoke Hearts, Sundried Tomato & Spinach Stuffed Chicken Breast wrapped in Smoked Bacon served with a Light Basil Tomato Sauce	\$ 43.50
▪ Brie, Sundried Tomatoes and Braised Leek Stuffed Chicken Breast in an Almond Crust with Tomato Cream Sauce	\$ 43.50
▪ Pan Fried Manitoba Pickerel Fillets with Tarragon Vanilla Beurre Blanc	\$ 43.50
▪ Crispy Kale-Crusted Pickerel with Brown Butter, Wilted Chard, Raisins & Pine Nuts	\$ 43.50
▪ Panko Crusted Chicken Breast with Roasted Red Peppers & Goat Cheese with Arugula Pesto	\$ 42.50

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ENTRÉES

- Basil Pesto, Smoked Mozzarella & Braised Leek Stuffed Chicken in a Corn Meal Crust with a Basil Pesto Cream Sauce \$ 42.50
- Dried Blueberry Stuffed Pork Loin with Caramelized Onion & Red Wine Demi-Glace \$ 42.50
- Pan Fried Pickerel with a Chardonnay Butter Sauce \$ 42.50
- Rosemary Chicken Scaloppini with Roasted Sweet Bell Pepper Sauce \$ 42.50
- Lightly Breaded Breast of Chicken filled with a Wild Mushroom Duxelle, served with Dijon Demi-Glace \$ 42.50
- Maple Orange Chile Glazed Sterling Atlantic Salmon Filets \$ 42.50
- Panko Breaded Crimini & Brie Filled Chicken Breast with a Demi-Glace \$ 41.50
- Salmon Fillet with Sautéed Leeks & Fennel with an Orange & Lime Beurre Blanc \$ 41.50
- 5-Spice Crusted Salmon with a Pineapple Mango Salsa with Cilantro \$ 41.50
- Dried Bing Cherries, Havarti Cheese & Fresh Basil Pesto Stuffed Chicken Breast in a Herbed Crust with Light Tomato Cream Sauce \$ 41.50
- Wild Rice Crusted Roasted Breast of Chicken Piped with Sundried Tomato Mousseline with a Light Tomato Basil Pesto Sauce \$ 41.50

SPECIAL MEAL REQUESTS

CHILDREN'S MEALS (priced per child 12 years and under)

Regular soup, regular salad, and choice of chicken fingers & fries, buttered spaghetti with cheese, or grilled cheese & fries (select one). Also includes the same dessert as the adult meal. \$ 21.95

VEGETARIAN ENTRÉE OPTIONS (select one – same price as regular entrée)

- Cauliflower Timbale and Brown Rice Cake with Braised Root Vegetables, Hard Boiled Egg and Sundried Tomato Butter Sauce
- Sweet Potato Gnocchi with Smoked Gouda Cream Sauce and Caramelized Vegetable Medley
- Roasted Tomato and Mixed Bean Cassoulet with Saffron Cream, English Peas and Avocado
- Vegetable Agnolotti with Eggplant, Wild Mushrooms and Roasted Garlic Pesto
- Storm Spanikopita with Spinach, Ricotta Cheese, Pine Nuts in Phyllo with Roasted Marinara
- Wild Mushroom Moussaka (Greek Style Lasagna Stack) with Zucchini, Potatoes, Eggplant and Mornay Sauce
- Beet Samosas with Mashed Potato, Lentils, Curry Dressing
- Black Lentil Crepes Stuffed With Roasted Vegetables accompanied by Tomato Coconut Chutney

ALLERGIES, GLUTEN FREE, CELIAC AND MORE

With our extensive experience, the Storm Catering has handled a multitude of special meal requests. We know how important these particular requirements are, and we work hard to ensure that all necessary meal adjustments are made to put your guests at ease. Simply forward the special request to your Storm Catering event manager and we will take care of the rest. Please note that because modifications are chef's choice in these cases there is no additional surcharge for these special meals.

ACCOMPANIMENTS & DESSERTS

SIDES (select one)

- Citrus Scented Basmati & Wild Rice Blend
- Potato & Leek Roesti
- Herb Roasted Potatoes
- Horseradish Mashed Potatoes
- Roasted Garlic & Chive Mashed Potatoes
- Lemon Pepper Roasted Potato Wedges
- Caramelized Sweet Potato Wedges
- Crepe Cigars stuffed with Whipped Yam
- Pesto Whipped Baby Red Mashed Potatoes
- Parmesan & Spinach Scalloped Potatoes
- Saffron, Leek & Mushroom Risotto Cake

VEGETABLES (select two)

- Button Mushrooms & Pearl Onions with Balsamic Vinegar & Rosemary Butter
- Green Beans in a Sundried Tomato Butter
- Hand Peeled Baby Carrots
- Olive Oil Roasted Asparagus Spears
- Roasted Mixed Vegetables (carrots, zucchini, bell peppers & garlic butter)
- Roasted Root Vegetables (beets, parsnips, turnips & carrots)
- Vegetable Ratatouille (eggplant, sweet bell peppers, red onions, zucchini, tomatoes & fresh herbs)
- Mushroom & Pearl Onion Sauté
- Maple Spaghetti Squash
- Mixed Bean Cassoulet

DESSERTS (select one)

- Seasonal Berry Crumble à la Mode
- Apple Strudel with Brandy Caramel Sauce
- Amaretto Bread Pudding à la Mode
- Anise Poached Pears with Caramel Ginger Sauce & Fruit Confetti
- Port Poached Pears with Warm Mocha Sauce & Fruit Confetti
- Chocolate Caramel Pâté with Vanilla Chantilly Cream
- Lemon Tart with Mascarpone Cheese & Sabayon Sauce
- Millefeuille – Apple & Peach with Brandy & Maple Cream
- Espresso Hazelnut Chocolate Mousse
- Banana Cream Pie
- Chocolate Covered Tartufo
- Chocolate Mousse Martini
- Crème Brûlée (select one - Maple, Pumpkin, Banana Rum, Coffee Caramel, Mocha Walnut, Amaretto Berry, White Chocolate Lemon or French Vanilla)
- Cheesecake (select one - New York, Apple Cinnamon, Peanut Butter Chocolate, Mocha, Lemon Blueberry, Double Chocolate or Raspberry White Chocolate)

BUFFET DINNERS

MEDITERRANEAN BUFFET (minimum 75 people)

\$ 50.00 per person

Assorted Breads & Buns
Antipasto Display (Assorted Italian Meats, Marinated Olives, Artichoke & Mushroom Salad, Peppernata)
Boccocini & Roma Tomato Salad with Roasted Pepper Vinaigrette
Prosciutto Wrapped Asparagus Platter
Romaine & Radicchio Tossed Salad with Creamy Padano Parmesan Dressing
Tomato Merlot Braised Lambshanks
Chicken Pesto Parmesan (Roasted Chicken Breast in Tomato Sauce topped with Basil Pesto & Parmesan)
Roasted Baby Potatoes
Roasted Marinated Seasonal Vegetables
Imported Cheese Display, Fresh Fruit Display
Tiramisu, Fresh Strawberries in Grand Marnier Cream
Coffee/Decaf/Tea

NORTHERN CANADIAN BUFFET (minimum 75 people)

\$ 50.00 per person

Bannock & Assorted Buns
Beet Salad with Wild Flower Honey
Sweet Potato Salad with Quail Egg
Caesar Salad with Creamy Garlic Dressing
Ocean Perch with Chow Chow Salsa
Bison Ribeye with Whole Grain Mustard Demi
Roasted Root Vegetables, Mushroom Wild Rice Balls
Maple Custard, Saskatoon Berry Cheesecake & Wild Plum Tarts
Coffee/Decaf/Tea

MANITOBAN BUFFET (minimum 75 people)

\$ 49.00 per person

Assorted Breads & Buns
New Potato Salad with Chives & Peppers in Dijon Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Apple & Jicama Slaw with Apple Cider Dressing
Roast Prime Rib with Herbed Au Jus & Traditional Accompaniments
Roasted Chicken with Fort Garry Dark Balsamic Demi-Glace
Roasted New Potatoes
Lemon Basil Scented White & Wild Rice
Seasonal Vegetable Medley
Shmoo Torte, Strawberry Rhubarb Cheesecake
Seasonal Fruit Display, Domestic Cheese Display
Coffee/Decaf/Tea

BUFFET DINNERS

PAN - ASIAN BUFFET (minimum 75 people)

\$ 45.00 per person

Assorted Breads & Buns
Vegetables with Honey Ginger Dip
Greek Salad with Honey-Lemon Vinaigrette
Spinach Salad with Blue Cheese, Granny Smith Apples, Candied Pecans,
& Hoisin Sesame Vinaigrette
Baby Romaine Salad with Creamy Garlic Dressing
Steamed Whitefish with Soy Ginger Glaze
Roasted Chicken Breasts with Sweet Chile Sauce
Egg Noodles with Hot & Sour Bok Choy
Roasted Seasonal Vegetables
Mushroom Fried Rice
Caramel Pecan Flan
Apple Cranberry Rhubarb Crumble
Assorted Dainties, Cake Squares & Tarts
Coffee/Decaf/Tea

PACIFIC CANADIAN BUFFET (minimum 75 people)

\$ 43.00 per person

Assorted Breads & Buns
Mixed Baby Greens with Balsamic Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Crab Salad
Roast Beef Carving Station with Traditional Accompaniments
Roasted Chicken Cutlets with Wild Mushroom Ragoût
Maple Glazed Salmon
Roasted New Potatoes
Penne with Roasted Pepper & Asiago Cheese Tomato Sauce
Buttered Carrots
Beurre Noisette Flavoured Green Beans
Fresh Seasonal Fruit Display
Assorted Dainties, Cake Squares & Tarts
Coffee/Decaf/Tea

BEVERAGE SERVICE

All alcoholic beverages and related mixes and garnishes are supplied by Storm Catering. Standard spirits provided are rye, vodka, gin, rum (white, dark, gold & spiced) & scotch. Beer varieties include a mix of regular domestic (eg. Budweiser), local (eg. Half Pints St. James Pale Ale), and imported options (eg. Heineken), along with Barefoot house wine. Additional options are available upon request.

Please note that in compliance with the regulations of the Liquor & Gaming Authority of Manitoba (LGA), Storm Catering does not permit clients to serve their own beverages at their functions.

1.) BEVERAGE PRICING

➤ Host Bar

Client hosting the reception is paying for the guest beverages (billed on consumption once the event is complete). All beverages are subject to all applicable gratuities & taxes.

DRINK COST (before gratuities & taxes)

House Wine (charged by the bottle)	\$ 29.50	Domestic Beer & Shots	\$ 4.75
Premium Shots	\$ 5.50	Shooters	\$ 4.75
Imported & Local Beer	\$ 5.50	Juice	\$ 2.00
Coolers	\$ 5.50	Soft Drinks	\$ 2.00

➤ Cash Bar

Guests are responsible for purchasing their own beverages at the prices above, however are NOT subject to taxes or gratuities. House wine is then priced by the glass at \$5.50 instead of by the bottle.

2.) BAR SUPPLIES

Because sometimes bar supplies can be provided by the client or the venue, pricing for these items are provided on a case-by-case basis. This includes glassware, ice, napkins, straws, etc.

3.) MIX & GARNISHES

Standard items provided by Storm Catering include soft drinks (Coke, Diet Coke, Sprite, Ginger Ale, Tonic & Club Soda), clamato juice, orange juice, cranberry juice, lime juice, lemons, limes, celery, celery salt, worcestershire sauce and tabasco sauce.

4.) BAR STAFF

All Storm Catering bartenders have completed their "Smart Choices" certification as required by the Manitoba Liquor & Gaming Authority, and only Storm employees will be permitted to serve alcoholic beverages under our license. Staff costs will be determined on a case-by-case basis.

GENERAL INFORMATION

RESERVATIONS

All bookings are tentative and subject to change by Storm Catering until a contract has been filled out and duly signed; a deposit has been paid and credit card information has been provided.

DEPOSIT & TERMS OF PAYMENT

A deposit of \$ 500.00 is due upon confirmation of the event (or the full rental amount if less than \$ 500.00). Final billing is completed after the event at which time an invoice will be sent to you via email. Final payment is required within 5 days. Late payments will be subject to interest of 2 % per month on the outstanding balance. Storm Catering accepts Visa, MasterCard, American Express, debit, cheques (payable to Storm Catering), or cash.

CANCELLATIONS

In the event of a cancellation, Storm Catering will refund 40% of the booking deposit if the cancellation occurs 365 days or more before the function. If cancellation occurs 364 days or less prior to the function, the deposit will not be refunded.

GUARANTEED NUMBER AND MEAL CHOICES

For all meal functions, the guaranteed number attending must be communicated no later than 5 working days prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of people who actually attend the function, whichever is higher. Menu selections must be submitted a minimum of three (3) weeks prior to the function to ensure availability of most selections, proper staffing and coordination of the event.

PRICES

All prices are current and subject to change without notice until a detailed quote is provided by a Storm Catering representative, at which point prices remain fixed and guaranteed until the date of the event.

GRATUITY AND TAXES

All products and services are subject to applicable taxes. A 15% gratuity will be applied to all food and beverage charges. Food and beverages are subject to Provincial Sales Tax (PST). Food, beverage and gratuity are subject to Goods and Services Tax (GST).

MEAL TASTINGS

Regrettably, Storm Catering does not offer meal tastings, however our staff would be happy to put you in touch with our Executive Chef, who can describe for you in detail the different tastes, presentations and preparations that Storm offers.