BUFFALO STONE café

CATERING MENU

The Buffalo Stone Café is committed to preparing natural foods, sourced ethically with a focus on local & sustainable procurement. We mindfully prepare your meals using organic ingredients whenever possible.

The Buffalo Stone Café

FortWhyte Alive

1961 McCreary Road Winnipeg, Manitoba R3P 2K9

diversityfoodservices.com 204 989 8355

DIVERSITY food services

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Breakfast Buffets

Breakfast buffets include direct trade coffee and an assortment of organic teas.
Per person pricing is listed.

The Giving Grove 10

Fresh fruit platter

Assorted breakfast breads accompanied by whipped butter

The Buffalo Stone 14

Fresh fruit platter

Fresh baked muffins accompanied by house made jam & whipped butter

Cranberry almond granola & milk

Tyndall Stone 10

Freshly baked bannock accompanied by house made jam & whipped butter

Manitoba steel cut oatmeal with dried fruits, brown sugar & milk

The Loly Lookout 14

Build your own breakfast parfait with fresh fruit salad, maple sweetened Greek yogurt & cranberry almond granola

Assorted breakfast breads accompanied by whipped butter

Traditional Breakfast 12

Manitoba raised, free range scrambled eggs

All natural maple smoked bacon **OR** pork breakfast sausage

Oven roasted breakfast potatoes

English Muffins

Select both bacon & sausage 2

A LA CARTE BEVERAGES & SNACKS

Snacks

House made muffins 3

Assorted breakfast breads & whipped butter 3

Fresh fruit salad 4

Maple sweetened Greek yogurt & fresh fruit salad 6.50

Cranberry almond granola & milk 4

Manitoba steel cut hot oatmeal with brown sugar, dried fruit and seeds 6

Sesame seed bagels with cream cheese & house made jam 5

Freshly baked bannock accompanied by house made jam & whipped butter 3

Fresh sliced fruit platter 6

Assorted whole fruits 1.50

Freshly baked cookie platter 1.50

Assorted dessert bites & house made cookies 4

Chickpea hummus with fresh vegetable crudité & warm pita 6

Vegetable crudité platter with garlic dip 5

Bothwell cheese & cracker platter 7

Premium & regional cheese board with fruit, nuts & crostini 9

La Cucina corn tortilla chips with salsa & sour cream 5

Beverages

Canned juice (340mL) 2.50

Kiju organic juices 3.50

Freshly brewed direct trade coffee, decaf coffee, assorted teas 2.25

Assorted soft drinks (Coke products) 2.50 (charged on consumption)

Freshly squeezed orange juice 4

House made lemonade 3

House made iced tea 3

Hot chocolate with marshmallows 2.50

Buffet Luncheons

All of our buffet luncheons are served with a selection of canned pop & juice.

Chicken Souvlaki Luncheon 25

Lemon garlic chicken souvlaki skewers with fresh herbs
Warm pita bread with hummus
Chickpea Greek salad with fresh vegetables, feta cheese & olives
Vegetable crudité platter with garlic dip
Freshly baked cookie platter

Bison Burger Platter 19

Bison burger patties served with mayonnaise, mustard, pickles, lettuce, red onion, Bothwell cheddar cheese & whole wheat Kaiser buns
Oven roasted paprika potatoes
Buffalo Stone Café green salad with balsamic dressing
Freshly baked cookie platter

Stir-fry Lunch 22

Chicken sautéed in honey garlic sauce with toasted sesame seeds
Organic brown basmati rice
Assorted seasonal steamed vegetables with green onions
Broccoli salad with peppers & almonds tossed with honey lime dressing
Brownies with dark chocolate glaze

Build your own Taco Bar 16

Choice of hard or soft taco shells - 3 per person
Choice of beef, pork, chicken, pinto beans or fish
Served with lettuce, tomato, Bothwell cheddar, salsa, sour cream and green onions
Roasted tomato Spanish rice

Beef Chili with Bannock 19

Local grass fed beef chili with bannock, served with Bothwell cheddar cheese, sour cream & green onions
Organic brown basmati rice
Buffalo Stone Café green salad with balsamic dressing
Freshly baked cookie platter

Working Luncheons

We portion sandwiches & wraps at 1 whole sandwich or wrap per person.

Soup, salad & sandwich buffet 15
Buffalo Stone Café green salad with balsamic dressing, soup of the day, sandwich & wrap platter, freshly baked cookie platter & a selection of assorted pop & juice

Soup & sandwich buffet 12
Soup of the day, sandwich & wrap platter, freshly baked cookie platter & a selection of assorted pop and juice

Classic bagged lunch 11
One sandwich or wrap, a house made cookie, an apple or an orange & a canned beverage

Deluxe bagged lunch 15
One sandwich or wrap, individual café mixed greens salad with balsamic dressing, a house made cookie & a Kiju organic juice

Sandwiches & Wraps 7

Enjoy the kitchen's selection of sandwiches which may include:

Bombay chickpea wrap

Ham & cheese sandwich

Smoked turkey sandwich

Albacore tuna salad sandwich

Egg salad sandwich

Roast beef sandwich

Southwest chicken wrap

Chicken Caesar wrap

LUNCH BUFFET ENHANCEMENTS

Salads 5

Caesar salad with lemon wedges, parmesan cheese & croutons

Chickpea Greek salad with fresh vegetables, feta cheese & olives

Buffalo Stone Café green salad with balsamic dressing

Spinach salad with marinated mushrooms, feta, toasted almonds, with balsamic vinaigrette

Nature's Farm penne noodles with creamy dressing, broccoli & cheddar cheese

Classic creamy potato salad with hardboiled eggs, pickles & green onion

Broccoli salad with peppers & almonds tossed with honey lime dressing

Sides 3

Basmati & wild rice pilaf

Oven roasted baby potatoes with fresh herbs

Quinoa and barley with parmesan, cilantro, garlic and lemon

Chef's selection seasonal vegetables

Soup of the day, selection varies 4

Desserts

Please see the a la carte snack section on page 4 for a selection of sweet treats available during the business day

Ask about customizing your lunch menu to suit the needs of your group. Selection & price for additional protein items will depend on seasonality.

Receptions & Banquets

Passed Canapés

Allow our experienced catering team to help you select an appropriate amount of canapés, platters & stations for your reception.

Prices listed are per dozen. A minimum order of 2 dozen per type will be required.

Sticks

Diversity maple pork sausage with Half Pints beer mustard 18
Chicken satays with choice of sauce: honey garlic, spicy miso, peanut, or BBQ 20
Poached prawn with curried mayo & cilantro 24
Bison meatballs with honey Dijon glaze 26

Crostini

Chickpea hummus with roasted baby tomatoes 17
Marinated mushrooms with feta 16
Classic Bruschetta with parmesan cheese 18
Pork tenderloin with cranberries & brie 22
Smoked whitefish on crostini with tartar sauce & pickled mustard seeds 22

Pastry

Mini vegetable quiche with Bothwell cheese & green onions 16
Mini grilled cheese sandwiches with tomato chutney 18
Sesame ginger chicken with pickled carrots & cilantro on wanton 21
Mini beef tenderloin Yorkshire puddings au jus 26

Favourites

Individual 'mac & cheese' with bacon & herb breadcrumbs 18
Herbed breaded chicken with choice of dipping sauce – honey mustard or BBQ 22
Battered fish bites with tartar sauce and chips 25
Vodka Caesar shooters with prawns 26

Sliders

Roast Beef with horseradish mayo, pickled red onion & cheddar cheese 20
Smoked Turkey with Dijonaisse, cabbage slaw and swiss cheese 20
Pulled chicken with chipotle mayo, crispy capers & cheddar cheese 20
Pulled pork with honey mustard, pickled apples & Bothwell cheese 20

Plated Dinners

We offer plated dinners for groups of 20 people or more. Plated dinner prices also include: bread & butter, Chef's choice seasonal vegetables, direct trade coffee & an assortment of organic teas. Plated dinners are 4 courses with 3 course options available.

Entrées

Arctic char pan fried with tomatillo salsa verde & crispy onions 46

Pickerel baked with lemon beurre blanc 46

Northern pike poached with dill veloute 52

Roasted pork loin stuffed with apple, onion & maple sausage 49

Pork tenderloin crusted with pistachio and grainy Dijon 52

Chicken Marsala with cremini mushrooms and pearl onions 42

Pan seared chicken supreme stuffed with feta and sundried tomato with pan jus 47

6oz beef tenderloin steaks with fresh herbed compound butter & red wine jus 62

Roasted prime rib of beef with Yorkshire pudding, au jus 55

8oz New York Striploin with red wine and mushroom ragout 53

Corn & cauliflower fritters with tomatillo salsa verde 38

Zucchini & onion quinoa cakes with roasted tomato sauce 38

Please see the following page for soup, salad, starch and dessert selection

Please select one of each of the following:

Soup

Roasted carrot and ginger with citrus crème fraiche

Wild mushroom consommé with wild rice

Roasted tomato with fresh basil & hemp seed oil

Salad

Artisan greens with apples, goat cheese, candied walnuts and Champagne vinaigrette

Caesar salad with parmesan cheese, lemon wedge & croutons

Kale with roasted beets, roasted red pepper, pumpkin seeds and maple Dijon vinaigrette

Arugula with dried cranberries, grapes & almonds with honey lime vinaigrette

Starch

Manitoba potatoes whipped with cream & butter

Roasted garlic and chive duchesse potatoes

Roasted baby potatoes with olive oil & herbs

Quinoa and barley with parmesan, cilantro, garlic and lemon

Dessert

Chocolate ganache with salted caramel

Broken cheesecake with graham crumbs & fruit compote

Walnut cake with apple crème anglaise and blackberries

Lemon tart with mascarpone whip cream and blueberry reduction

Shortcake with orange curd & macerated berries

Buffet Dinners

We offer buffet dinners for groups of 40 people or more. Buffet dinner prices also include: bread & butter, Chef's choice seasonal vegetables, 3 dessert selections, direct trade coffee & an assortment of organic teas. See our dessert selection on page 11.

The Grasslands 42

Roasted pasture raised pork loin with apple & onion, accompanied by Dijon mustard

Chicken Piccata in lemon caper butter sauce with fresh herbs

Brown basmati rice pilaf

Baby potatoes with garlic, olive oil & fresh herbs

Artisan greens salad bar with balsamic dressing

Lake Devonian 46

Carved Coffee rubbed roast beef, accompanied by pan jus

Roasted lemon garlic chicken with fresh herbs

Whipped potatoes with Notre Dame Creamery butter & green onions

Quinoa pilaf with almonds, raisins & fresh herbs

Artisan greens salad bar with balsamic dressing

Caesar salad with parmesan cheese & croutons

The Burr Oak 56

Carved Coffee rubbed roast bison, accompanied by pan jus

Pan baked chicken with sundried tomato, leek and fennel

Nature's Farm penne pasta tossed with garlic oil, roasted peppers and red onion

Baby potatoes with garlic, olive oil & fresh herbs

Artisan greens salad bar with balsamic dressing

Caesar salad with parmesan cheese & croutons

CHILDREN'S MEALS

Plated Dinners 17

Each children's meal includes the same first course soup, second course salad & plated dessert.

Feel free to ask us about substituting vegetable crudité & dip for either starting course or ice cream for any children's dessert.

Please select one of the following entrées to be served to children (12 and under) at your function.

Chicken fingers

with honey dill sauce

Accompanied by fries OR event entrée accompaniments

Herb and garlic chicken breast

with BBQ sauce

Accompanied by fries OR event entrée accompaniments

Natures Farm penne pasta

with cheese sauce or marinara

Served with garlic toast

Bison burger

with Bothwell cheddar cheese, lettuce and mayonnaise

Accompanied by fries

Buffet Dinners charged at 50% of the price of the selected buffet

Children are welcome to help themselves to the buffet dinner selected by the event's host, which includes salad, starch, entrée, & dessert. They will be provided with pop or juice at no additional charge.

Platters, Stations & Late Night Snacks

Prices are listed per person. Enhance your reception with one or more of the following.

Platters

Assorted dessert bites & house made cookies 5

Fresh fruit platter 6

Assorted Bothwell cheese platter, served with crackers 7

Premium & regional cheese board with fruit, nuts & crostini 9

Vegetable crudité platter with garlic dip & hummus 5

La Cucina corn tortilla chips with salsa & sour cream 6

Italian antipasti platter of Italian cured meats
with olives, pickled vegetables & bread 15

Smoked fish platter of goldeye, salmon, and whitefish
with capers, lemons, mayonnaise & crostini 18

Manitoba social platter of assorted meats, cheese & pickles
accompanied by crackers & crostini 14

Stations and Late Night Snacks

Potato cheddar perogies with butter & fried onions
accompanied by sour cream, green onions & bacon bits 14

Poutine bar with fries, shredded cheese, green onions, bacon and beef gravy 12
Add pulled pork, pulled chicken or taco beef 5

La Cucina Nacho bar with Bothwell cheddar cheese sauce & taco beef
accompanied by salsa, sour cream & olives 13

Smokie Bar with sautéed onions, sauerkraut and all the fixings 13

Popcorn bar with assorted seasonings 6

Chef's carving station of coffee rubbed bison or beef
with buns, Half Pints beer mustard & horseradish market price

The Buffalo Stone Cafe crostini station
with fresh & marinated vegetables, dips, cured meats, cheeses & dried fruits 18

ALCOHOL SERVICE

All beverages invoiced to the client are subject to applicable taxes & gratuities.

Host Bar

The Buffalo Stone Café provides the bar & the client is invoiced for guests beverage consumption.

Cash Bar

The Buffalo Stone Café provides the bar & the guests are responsible for purchasing their own beverages at the time of the event. Please be advised that there is no cash machine on our premises.

Bar Minimum

If beverage sales do not exceed $500 a bartender charge of $20/hour for a minimum of 3 hours for each bartender requested. Bartenders will be scheduled at 1 per every 60 guests. If an additional bartender is requested a charge of $20/hour for a minimum of 3 hours will apply.

Bar Prices

Wine charged by the bottle or glass, price depends on selection

House wine by the bottle begins at 34/bottle

House wine by the glass begins at 6/glass

Domestic Beer 6

Imported Beer 7

Bar shots (1oz) 6

Premium shots (1oz) price dependent on selection

Pop and juice 2.50

The Buffalo Stone Café employees reserve the right to refuse alcohol service to any guest. We will not serve minors or guests that appear intoxicated. It is the responsibility of the host to ensure that all guests have safe transportation home. Diversity Food Services & The Buffalo Stone Café is licensed through the Liquor & Gaming Authority of Manitoba & therefore must follow all appropriate legal requirements. Clients are not permitted to serve their own alcoholic beverages at functions that are catered on the FortWhyte Alive premises.

Room Bookings & Catering Policies

FortWhyte Alive is a privately operated non-profit charitable organization, dedicated to providing programing, natural settings & facilities for environmental education. Private evening facility rentals provide valuable support that assist in fulfilling this mandate. Your special event is important to us & the following policies have been put in place to ensure that FortWhyte can accommodate both roles of a busy public facility & a unique, tranquil after-hours rental venue.

Room Rental Fee (6:00 p.m. to 1:00 a.m.)

Alloway Reception Center 1,000

Members and volunteers receive a 10% discount on facility rental fees. This member benefit does not extend to corporate functions.

Basic Ceremony Fee 450

Outdoor ceremony set up includes up to 120 white folding chairs, set up & tear down of the lakeside plaza, a registry table with linen, our portable sound system & a 1 hour rehearsal block (rehearsal must be booked in advance).

Room set up for weddings & events

The Alloway Reception Center is not available for set up prior to 3:30 p.m. on the day of your event. Please be advised to plan your event timeline & set up plans appropriately.

Included in the room rental fee & catering menu prices

Setup & tear down of tables & chairs (please agree upon a floor plan with our Group Services and Events Manager in advance), all necessary tableware required for items selected from the catering menu as well as appropriate staffing.

Linens

All meals include white linen napkins and tablecloths for standard tables only. Additional charges will apply for extra draping, skirting & linens.

Re:sound Fee

Re:sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and recording companies for their performance rights. Resound fee are not optional, and must be applied (by the rental facility) to the invoice of any event in which live or recorded music played in Canada. Re:Sounds fees are $13.30 (+GST) if there is no dancing at an event or $26.63 (+GST) if dancing is occurring at the event.

Rentals

Please inquire about rental items & costs (such as cocktail tables, arches, LCD projectors and screens, portable sound systems, fire pits, etc.) Up to 21 days' notice may be required to ensure availability of certain rental items.

Pricing

All menu items and prices are subject to change without notice until a final quote is issued at which point we guarantee the contents of the quote will remain fixed until the date of your event.

Deposits & Reservations

FortWhyte Alive requires a non-refundable reservation deposit of $350 to reserve a location on a particular date. Diversity requires a $650 non-refundable deposit to reserve a location at FortWhyte on a particular date (total required deposit is $1,000).

Personal events with an estimated final invoice of greater than $2,000 require an additional deposit equaling 50% of the estimated final invoice (exclusive of alcohol sales) at the time of menu confirmation (at least 30 days prior to the event date).

This 50% deposit is refundable (less a $100 administrative charge) only on receipt of written notice of cancellation of the event & no less than 15 days prior to the event date. Cancellation within 15 days of the event date does not allow for any refund of deposit.

The balance of the estimated final invoice is required 7 days prior to the event. All deposits will be applied to your final invoice.

Additional charges (ie. Alcohol sales, additional guests, last minute additions to service) must be paid upon completion of your event.

If you require alternative payment arrangements, please indicate this at the time of booking and discuss with the Group Services and Events Manager.

FortWhyte will keep a copy of a valid credit card for any incidental charges that result from damage to the faculties or equipment.

Abbreviated essential payment information

- $1,000 deposit is due at time of booking
- 50% of the estimated total invoice amount is due with menu confirmation (30 days prior to an event)
- Balance of the estimated total invoice amount is due 7 days prior to your event
- Total balance is due upon completion of your event (day of the event)

Damage

The premises must be left in the same condition as they were in at the beginning of the function.

The renter is responsible for any and all damage to the facility by their guests or independent contractors working on the renter's behalf

All rentals must be accounted for after the function. Charges for broken or missing glassware/plates/cutlery/etc. will be placed on the final invoice.

Menu Tastings

We would like to offer a meal tasting on any plated menu items for bookings of 100 guests or more. We are more than happy to offer personal consultations with our team of chefs as well. Please arrange for either through our Group Services and Events Manager.

General Information

We require that a guaranteed number of guests as well as final (plated) menu selections be confirmed no later than 5 business days prior to the event date. The final invoice will reflect the greater of either the guaranteed number of guests or the actual number of guests who attend the event.

Exclusivity

The Buffalo Stone Café operated by Diversity Food Services retains exclusivity for all food & beverage service on the premises of FortWhyte Alive with the exception of wedding cakes.

Cake cutting is available for $2.50 per person (Cakes & dessert displays brought in from outside vendors must be purchased from a bakery with a valid business license).

Food and Beverage Prices

All food, beverage, rentals, staffing, gratuity & other charges are subject to both GST & PST. All events will be charged an automatic gratuity of 15%.

Menu

Dietary substitutions to accommodate allergies or intolerances may be made in advance. The Buffalo Stone Café is NOT a nut, gluten or seafood free kitchen. While all precautions will be taken we cannot guarantee that any food item has not come into contact with these allergens.

Payments

Please make cheques payable to:
Diversity Food Services,
515 Portage Avenue,
Winnipeg, MB, R3B 2E9

CONTACT INVITATIONS

For further information or to book an event at FortWhyte Alive please contact our Group Services and Events Manager.

Dana Forster - dforster@fortwhyte.org – 204-989-8355 ext 204

Diversity Food Services stands by its commitment to operate a sustainably sourced & ethically aware food service operation. As part of the Diversity Food Services family The Buffalo Stone Café is happy to offer only Ocean Wise certified & sustainably caught seafood.

LEAF: Leaders in Environmentally Accountable Foodservice has determined that The Buffalo Stone café is a Level 2 certified sustainable restaurant. The certification recognizes Diversity Food Services commitment to sustainability through a four pillar (environmental, economic, social & cultural) approach.

Diversity Food Services is proud to partner with FortWhyte Alive to bring guests together to enjoy a unique experience for all their catering needs including weddings, business lunches, board retreats, or casual meetings. Please contact us for more information on how we can work together to host your next event.

THANK YOU

For considering The Buffalo Stone Café to host your upcoming event. We look forward to combining your vision with our expertise to provide a truly memorable experience set in one of Winnipeg's most unique destinations.

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