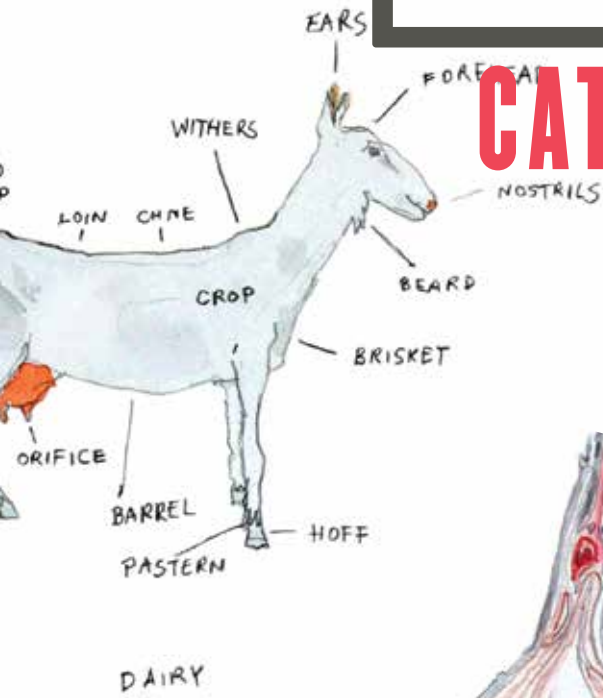


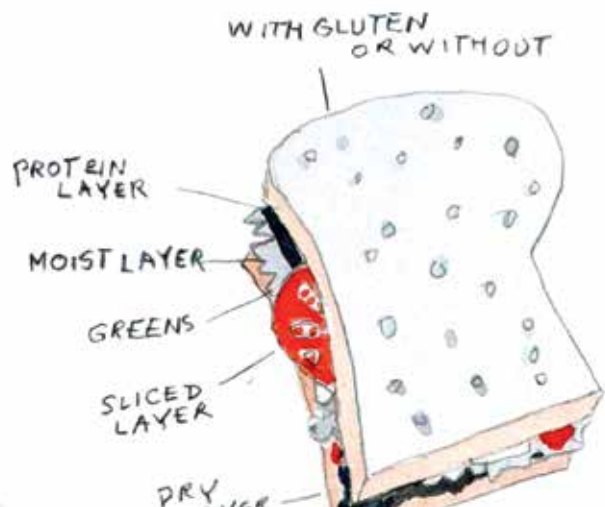
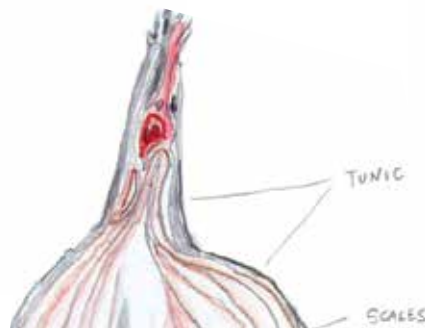
DAIRY

CRAFT SERVICES

MACKENZIE
ART
GALLERY
CAFÉ



CATERING MENU





SHARED

PER-PERSON PRICING

ANTIPASTI

Hummus, mozzarella, olives, roasted veggies and mixed nuts \$2.25

CHEESE

House bread, crackers, mustard, fruit and preserves \$3

CHARCUTERIE

Cured meat, bread, crackers, mustard, fruit and pickles \$3

SANDWICH

Choice of egg salad, chicken with havarti, roasted veggie with cheddar or muffuletta

- Up to two sandwich choices and side salad \$16
- Up to two sandwich choices and soup \$17
- Up to two sandwich choices and soup & salad \$18

FRUIT

Assorted, served with yogurt \$3

VEGETABLES

Assorted, served with house ranch \$3

PASTRY

Made in-house. Assorted muffins, scones, croissants, and loaf \$4.50

DESSERT

Made in-house. Assorted bars, cookies, cakes \$4.50

All items are available as pick-up, drop-off, or staff attended, please let us know your specific requirements and we can craft our menu to meet your needs.



SHARED

QUANTITY PRICING

Per-dozen pricing unless indicated otherwise

DEVILLED EGGS

With green onion and mustard

\$19

PRETZEL BITES *2 dozen/order

With German mustard

\$18

SLIDERS

Braised beef or pulse patty

\$31

PIZZA

Choice of margherita, salami or chicken

\$29

SWEET TARTS

Choice of chocolate, vanilla or fruit

\$24

QUICHE

Choice of bacon, onion and cheddar or roasted veggie

\$24

PROSCUITTO AND MELON

With balsamic

\$24

SMOKED SALMON

With dill cream cheese

\$22

CUCUMBER SALAD

\$18

POTATO AND CHIVE CAKE

\$19

SQUASH AND CHICKPEA CAKE

With yogurt

\$20

All items are available as pick-up, drop-off, or staff attended, please let us know your specific requirements and we can craft our menu to meet your needs.



STATIONS

\$MP

Per-person pricing

OYSTER BAR

Chef operated bar with assorted toppings. Includes red wine shallot, caesar slush, Provençal, bacon and beer, and blueberry mint.

PLATED MEALS

Per-person pricing

TWO COURSE

\$26

THREE COURSE

\$35

FOUR COURSE

\$46

BUFFET MEALS

Per-person pricing

TWO COURSE

With one main

\$29

TWO COURSE

With two mains

\$32

THREE COURSE

With one main

\$38

THREE COURSE

With two mains

\$41

All items are available as pick-up, drop-off, or staff attended, please let us know your specific requirements and we can craft our menu to meet your needs.



Create your own custom plated or buffet menu from choices below:

SALADS

HOUSE SALAD

With greens, pickled veggies, candied pecans, prairie cherry dressing

ROASTED TOMATO

With croutons, red pepper, asiago, balsamic dressing

+\$2

KALE CAESAR

+\$2

SOUP

Fresh-made daily

+\$2

APPETIZERS

Available as plated only

FRENCH TOAST

With blue cheese, apple, red wine, praline

SCALLOP CEVICHE

With endive and mango

BEEF AND BACON RISOTTO

With chive and zucchini

All items are available as pick-up, drop-off, or staff attended, please let us know your specific requirements and we can craft our menu to meet your needs.



MAINS

All served with seasonal vegetables

OUTSIDE FLAT ROAST

With garlic mashed potatoes, jus

ROASTED PORK LOIN

With herb roasted potatoes, apple butter

ATLANTIC SALMON

With maple, mustard, lentils, wine butter sauce

ROASTED CHICKEN SUPREME

With lemon, parsley, wild rice, tomato

POTATO GNOCCHI

With basil, preserved lemon broth

DESSERTS

CHAI AND WHITE CHOCOLATE

Bread pudding

FLOURLESS CHOCOLATE TORTE

With berries and cream (available for plated only)

DESSERT BAR

Includes pie, bars and cookies (available for buffet only)

CUSTOM CAKES AND DESSERTS

\$MP

All items are available as pick-up, drop-off, or staff attended, please let us know your specific requirements and we can craft our menu to meet your needs.



BAR OPTIONS

CASH BAR

Guests purchase their own drinks

TICKETED BAR

Host distributes tickets (which they pay for) and all other drinks are purchased by the guest

SUBSIDIZED BAR

Host covers a portion of drink costs and the guest pays the difference

HOST BAR

Host is billed for the total drinks consumed

PRICES

HIGHBALLS

Choice of vodka, gin, rye, spiced rum, white rum, dark rum

\$6/glass

BEER

Rotating Malty National Beer

\$6/glass

WINE

Serving Azimut from Penedes, Spain

\$7/glass

\$34.50/bottle

POP/JUICE

\$2/glass

COFFEE/TEA STATION

Unlimited, house tea

\$2/person

All items are available as pick-up, drop-off, or staff attended, please let us know your specific requirements and we can craft our menu to meet your needs.



FINE PRINT

Please notify us of all food allergies and sensitivities.

Taxes + 18% gratuity are added to all catering orders.

50% deposit is required to secure your booking

We require 5 business days notice for final numbers and allergies.

Guests must preorder plated meals.

Prices are subject to change.

Water service is \$1/person without catering.

CONTACT

craftservicescatering@gmail.com

VISIT ONLINE

CRAFTSERVICESMACKENZIE.CA

FOLLOW

[@MACKENZIECAFE](https://www.instagram.com/MACKENZIECAFE)  


**MACKENZIE
ART GALLERY**
MACKENZIEARTGALLERY.CA