CATERING + MENU

2022 GUIDE

MacKenzie Art Gallery | Musée d’art MacKenzie
3475 Albert Street Regina
p. 306.526.3070   e. events@mackenzie.art
CRAFT CONTINENTAL BREAKFAST

**CRAFT CONTINENTAL BREAKFAST**

- **$14**  
  **FRESHLY BAKED MULTIGRAIN CROISSANTS + PASTRIES**  
  **HOUSE MADE MUFFINS + LOAVES**  
  **HONEY YOGURT**  
  **FRESH CUT FRUIT**  
  
  **ADDITIONS**  
  **GRANOLA** $3  
  **HARD BOILED EGGS** $3  
  **TOASTED BAGEL** $8  
  **AVOCADO ON CARAWAY RYE TOAST** $4  
  **SCRAMBLED EGGS** $4  
  **DOUBLE CUT BACON** $4  
  **BISON SAUSAGE** $6  
  **OVEN BAKED HASH BROWNS** $3  
  **CRUSTLESS LEEK + CHEVRE QUICHE** $7

**Craft Services by Crave** would be happy to create a custom menu for your group to meet your expectations.

All Prices Per Person Except Where Indicated  
Minimum 10 People For All Menus  
Minimum 48 Hr Notice  
18% Service Charge  
5% Gst / 6% Pst Will Be Applied

Cont NECRTS

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CATERING SERVICES

**Catering Services by Crave** would be happy to create a custom menu for your group to meet your expectations.

All Prices Per Person Except Where Indicated  
Minimum 10 People For All Menus  
Minimum 48 Hr Notice  
18% Service Charge  
5% Gst / 6% Pst Will Be Applied

**Craft Services by Crave**

- **$3**  
  **HARD BOILED EGGS**  
  Farm Fresh

- **$4**  
  **SCRAMBLED EGGS**  
  w Butter + Herbs

- **$4**  
  **DOUBLE CUT BACON**

- **$6**  
  **BISON SAUSAGE**

- **$3**  
  **OVEN BAKED HASH BROWNS**

- **$7**  
  **CRUSTLESS LEEK + CHEVRE QUICHE**

**Granola** $3  
**Hard Boiled Eggs** $3  
**Toasted Bagel** $8  
**Avocado on Caraway Rye Toast** $4

**Butter + Crave Preserves**  
**Select Fruit Juices**  
**Freshly Brewed Coffee + Selection of Teas**

**Craft Services by Crave**

- **$3**  
  **GRANOLA**

- **$3**  
  **HARD BOILED EGGS**  
  Farm Fresh

- **$8**  
  **TOASTED BAGEL**  
  w Cream Cheese + Smoked Salmon

- **$4**  
  **SCRAMBLED EGGS**  
  w Butter + Herbs

- **$4**  
  **DOUBLE CUT BACON**

- **$6**  
  **BISON SAUSAGE**

- **$3**  
  **OVEN BAKED HASH BROWNS**

- **$7**  
  **CRUSTLESS LEEK + CHEVRE QUICHE**
## CRAFT BREAK OUT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>$11</td>
</tr>
<tr>
<td>Fresh Cut Fruit</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee + Selection of Teas</td>
<td></td>
</tr>
</tbody>
</table>

### ADDITIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Devilled Eggs</td>
<td>$29 (dz)</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$32 (dz)</td>
</tr>
<tr>
<td>Buttermilk Biscuits</td>
<td>$30 (dz)</td>
</tr>
<tr>
<td>Assorted Vegetable Crudité</td>
<td>$85 (30 people)</td>
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<tr>
<td>Chefs Select Cheese</td>
<td>$85 Med $135 Large</td>
</tr>
<tr>
<td>Salumi Platter</td>
<td>$85 Med $135 Large</td>
</tr>
<tr>
<td>Breads + Spreads</td>
<td>$85 Med $135 Large</td>
</tr>
<tr>
<td>Hand Cut Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion + Flour + Corn Tortillas</td>
<td>$85 Med $135 Large</td>
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</tbody>
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## CRAFT LUNCH

Includes: Coffee, Tea, Still + Sparkling Water

<table>
<thead>
<tr>
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<th>Price</th>
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<tbody>
<tr>
<td>Sandwich Bar</td>
<td>$20</td>
</tr>
<tr>
<td>Chefs Choice of Fillings + Bread</td>
<td></td>
</tr>
<tr>
<td>Add Chocolate Caramel Mousse</td>
<td>$7</td>
</tr>
<tr>
<td>Burger Bar</td>
<td>$21</td>
</tr>
<tr>
<td>Choose: Beef or Chicken Patty</td>
<td></td>
</tr>
<tr>
<td>Add Chocolate Caramel Mousse</td>
<td>$7</td>
</tr>
<tr>
<td>Taco Bar</td>
<td>$19</td>
</tr>
<tr>
<td>Includes:</td>
<td></td>
</tr>
<tr>
<td>Hand Cut Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion + Flour + Corn Tortillas</td>
<td>$7</td>
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### Buffet

**Includes:** Bread, Coffee + Tea Service

<table>
<thead>
<tr>
<th>Price</th>
<th>1 Protein</th>
<th>2 Protein</th>
<th>3 Protein</th>
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</thead>
<tbody>
<tr>
<td>$35</td>
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<tr>
<td>$41</td>
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<tr>
<td>$49</td>
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</table>

**Buffet Options:***
- **Garden Salad** with Tomato Vinaigrette
- **Lentil + Vegetable Salad**
- **Hariissa Dressed Coleslaw**
- **Garlic + Herb Roast Potatoes**
- **Chocolate Caramel Mousse**
- ** Hemp Crusted Steelhead** with Olive, Caper + Dill Vinaigrette
- **Chickpea Fritters w Sweet Corn Succotash** with Prairie Cherry Yogurt + Pea Shoots

### Plated

**Includes:** Bread, Coffee + Tea Service

**Choose:** 1 Salad, 1 Entrée, 1 Dessert | Additional Choices +$8/EACH (pre order required)

**Salad**
- **Garden Salad** with Roasted Tomato Vinaigrette
- **Spinach Salad** with Chevre, Hemp Hearts, Dried Cranberries, Mustard + Verjus Vinaigrette
- **Marinated Kale Salad** with Pumpkin Seeds, Puffed Wild Rice, Feta, Lemon + Garlic Vinaigrette
- **Classic Caesar Salad** with Romaine, Garlic Dressing, Croutons, Parmesan

**Entrée**
- **Grilled Chicken Breast** with Quinoa + Grilled Vegetables w Feta, Sundried Tomatoes, Lemon + Garlic Vinaigrette
- **Smoked Brisket** with Creamy Mashed Potatoes, BBQ Sauce, Honey Glazed Carrots, Coleslaw
- **Baked Lake Diefenbaker Steelhead** with Olive, Caper + Dill Vinaigrette, Mediterranean Steamed Rice, Greek Style Salad
- **Roast Half Chicken** with Natural Reduction, Roasted Beets w Orange + Honey, Mediterranean Pasta Salad
- **Roast Pork Loin** with BBQ Jus, Parisienne Potato, Bacon Brussel Sprouts
- **Chickpea Fritters w Lentil Succotash** with Prairie Cherry Yogurt + Pea Shoots

**Dessert**
- **Chocolate Caramel Mousse**
- **Lemon Meringue Tart**
- **Crème Caramel**
- **GF Chocolate Cake**

### Additional Courses

Supplemental Charge

**Market Inspired Soup** w Complimentary Garnish $9
- Balsamic Pearls, Infused Oils, Fresh Mozzarella

**Vegan "Ramen" Broth** w sprouted Lentils $8
- Gochujang + Soy Marinade, Sesame, Scallion, Toast

**Sweet Potato Bisque** Chive Crème Fraiche $8
- Prairie Cherry Cocktail Sauce, Pickled Cucumber + Radish

**Fresh Tomato + Cucumber** $14
- Tuna Tartare $16
- Ocean Wise Prawn Cocktail $16
CRAFT CANAPÉS

STEELHEAD + CREAM CHEESE PÂTÉ  
w Salted Cucumber + Crostini
GREEK SALAD SKEWER  
w Feta + Herb Vinaigrette
SEARED YELLOWFIN TUNA  
w Wonton Crisp, Soy Citrus Glaze + Sesame
PEAR + GOAT CHEESE “TARTARE”  
Balsamic Glaze on Cucumber
PORK DUMPLINGS  
w Gochujang + Miso Glaze
GARLIC + CHILI PRAWNS  
Prairie Cherry Cocktail Sauce
POTATO FRITTERS  
w Chive Crème Fraîche
DEVILLED EGGS

BARBECUE BEEF MEATBALLS  
w Roast Garlic Jus
CHICKPEA FRITTERS  
w Prairie Cherry Vinaigrette
ITALIAN STYLE CHICKEN MEATBALL  
w Spicy Tomato Sauce
SLIDERS   $38  
Beef, Pork, Chicken OR Vegan Patty
MARINATED TOFU  
w Korean Style BBQ Sauce

VANILLA BEAN PANNA COTTA  
MINI LEMON MERINGUE PIE  
SALTED CHOCOLATE TRUFFLES  
NEW YORK STYLE VANILLA CHEESECAKE  
w Graham Crust

PLATTERS

ASSORTED VEGETABLE CRUDITÉ   $85  (30 PEOPLE)  
w Dip
CHEFS SELECT CHEESE   $85 MED   $135 LARGE  
w Fresh + Dry Fruit, Bread, Crackers + Compote
SALUMI PLATTER   $85 MED   $135 LARGE  
Dry Cured Meats w Pickled Vegetables + Mustard
BREADS + SPREADS   $85 MED   $135 LARGE  
3 Seasonal Vegetarian Spreads w Marinated Olives + Feta

CHILLED MARINATED  
SALTSpring ISLAND MUSSELS   $33/lb (minimum 5lb)
SCALLOP CEVICE   $37/lb  
w Wonton Crisps
SHUCKED OYSTERS   $40/dz (minimum 5dz)  
Cherry Mignonette, Lemon, Hot Sauce

LATE NIGHT FUNCTION ADD ONS

TACO BAR   $12  
Includes, Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion   |   Flour + Corn Tortillas
WING BAR   $14  
Crave Spiced, Lemon + Honey Garlic, BBQ w Extra Hot Sauces, House Made Parmesan Dip, Raw Veggies
PEROGY BAR   $12  
Sour Cream, Scallion, Caramelized Onion, Bacon Chunks

NACHO BAR   $11  
Corn Chips, Cheese, Pickled Peppers, Fresh Tomato, Scallion, Crave Salsa, Sour Cream
ADD Pulled Beef OR Chicken OR Pork   +$3
11 O’CLOCK PANCAKE BAR   $9  
Buttermilk Pancakes, Maple Syrup, Blueberry Compote, Strawberry Salad, Whipped Cream, Whiskey Glazed Bananas
CRAFT BEVERAGE SERVICE

BAR OPTIONS

CASH BAR
Each guest will purchase his or her own drink.

TICKET BAR
Host hands out tickets to some or all of the guests (these drinks will be paid for by the host). Cash bar for all drinks ordered without a ticket.

HOST BAR
Host to be billed for drinks consumed by the guests.

SUBSIDIZED BAR
Host wishes to pay for a portion of guests drinks, the remainder to be paid with cash.

BASIC BAR

HIGHBALLS
Smirnoff VODKA
Captain Morgans RUM < Dark/White/Spiced
Canadian Club RYE
Tanqueray GIN
Johnny Walker SCOTCH

MOLSON PRODUCTS
Including:
Heineken + Coors Light

WINE
Red + White House

MIXES
JUICE:
Orange Juice, Lime Juice, Clamato Juice,
Pineapple Juice, Cranberry Juice

PEPSI PRODUCTS:
Regular + Diet Soft Drinks

BEER + HIGHBALLS
$7/ounce/bottle

PREMIUM BRANDS (upon request)
Prices May Vary

LIQUEURS (upon request)
Prices May Vary

please inquire with our catering department

SOFT DRINKS + JUICES
$3/can

COFFEE/TEA

SOFT DRINK

JUICE STATION

FEATURE COCKTAIL (upon request)
Prices May Vary

please inquire with our catering department

WINE
see the Crave Wine List for additional options + pricing

$9/glass

or designated price based on host choice

~ please inquire with our catering department

< Please note, if you wish to run a cash bar there is an ATM machine on location.