



MACKENZIE ART GALLERY CAFÉ

CATERING + MENU

2022 GUIDE

MacKenzie Art Gallery | Musée d'art MacKenzie
3475 Albert Street Regina
p. 306.526.3070 e. events@mackenzie.art



MACKENZIE ART GALLERY CAFÉ

CONTACTS

EMILY NICHOLSON
CATERING + EVENT COORDINATOR
events@mackenzie.art

JONATHAN THAUBERGER
EXECUTIVE CHEF
jon.crave@sasktel.net

CATERING SERVICES

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

CRAFT CONTINENTAL BREAKFAST

\$14

FRESHLY BAKED MULTIGRAIN
CROISSANTS + PASTRIES

HOUSE MADE MUFFINS + LOAVES

HONEY YOGURT

FRESH CUT FRUIT

BUTTER + CRAVE PRESERVES

SELECT FRUIT JUICES

FRESHLY BREWED COFFEE +
SELECTION OF TEAS

ADDITIONS

GRANOLA \$3

HARD BOILED EGGS \$3
Farm Fresh

TOASTED BAGEL \$8
w Cream Cheese + Smoked Salmon

AVOCADO ON
CARAWAY RYE TOAST \$4

SCRAMBLED EGGS \$4
w Butter + Herbs

DOUBLE CUT BACON \$4

BISON SAUSAGE \$6

OVEN BAKED HASH BROWNS \$3

CRUSTLESS LEEK + CHEVRE QUICHE \$7

CRAFT BREAK OUT

\$11

ASSORTED COOKIES

FRESH CUT FRUIT

FRESHLY BREWED COFFEE + SELECTION OF TEAS

ADDITIONS

DEVILLED EGGS **\$29** (DZ)

ASSORTED MUFFINS **\$32** (DZ)

BUTTERMILK BISCUITS **\$30** (DZ)

ASSORTED VEGETABLE CRUDITÉ

w Dip **\$85** (30 PEOPLE)

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

CRAFT LUNCH

Includes: Coffee, Tea, Still + Sparkling Water

SANDWICH
BAR
\$20

CHEFS CHOICE OF FILLINGS + BREAD

w Garden Salad, Potato Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE **\$7**

BURGER
BAR
\$21

CHOOSE: BEEF OR CHICKEN PATTY | VEGAN ON REQUEST

All the Fixings + Cheese Slices

w Garden Salad, Potato Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE **\$7**

TACO BAR
\$19

INCLUDES:

Hand Cut Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion

~ Flour + Corn Tortillas

w Garden Salad, Potato Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE **\$7**

CRAFT LUNCH + DINNER

Includes: Bread, Coffee + Tea Service

BUFFET

\$35
1 PROTEIN

\$41
2 PROTEIN

\$49
3 PROTEIN

GARDEN SALAD
w Tomato Vinaigrette

LENTIL + VEGETABLE SALAD

PROTEINS:

HERB ROAST CHICKEN
Natural Jus

SMOKED BEEF BRISKET
BBQ Sauce

ROAST PORK LOIN
BBQ Jus

HARISSA DRESSED COLESLAW

GARLIC + HERB ROAST POTATOES

CHOCOLATE CARAMEL MOUSSE

HEMP CRUSTED STEELHEAD
Olive, Caper + Dill Vinaigrette

**CHICKPEA FRITTERS w
SWEET CORN SUCCOTASH**
Prairie Cherry Yogurt + Pea Shoots

Includes: Bread, Coffee + Tea Service

PLATED

\$39
2 COURSE
Includes
Salad OR Dessert

\$45
3 COURSE
Includes
Salad + Dessert

CHOOSE: 1 SALAD, 1 ENTRÉE, 1 DESSERT | Additional Choices **+\$8/EACH** (pre order required)

SALAD

GARDEN SALAD
w Roasted Tomato Vinaigrette

SPINACH SALAD
w Chevre, Hemp Hearts, Dried Cranberries,
Mustard + Verjus Vinaigrette

MARINATED KALE SALAD
Pumpkin Seeds, Puffed Wild Rice, Feta,
Lemon + Garlic Vinaigrette

CLASSIC CAESAR SALAD
Romaine, Garlic Dressing, Croutons,
Parmesan

DESSERT

CHOCOLATE CARAMEL MOUSSE

LEMON MERINGUE TART

CRÈME CARAMEL

GF CHOCOLATE CAKE

ENTRÉE

GRILLED CHICKEN BREAST
Quinoa + Grilled Vegetables w Feta, Sundried
Tomatoes, Lemon + Garlic Vinaigrette

SMOKED BRISKET
Creamy Mashed Potatoes, BBQ Sauce, Honey
Glazed Carrots, Coleslaw

BAKED LAKE DIEFENBAKER STEELHEAD
Olive, Caper + Dill Vinaigrette, Mediterranean
Steamed Rice, Greek Style Salad

ROAST HALF CHICKEN
Natural Reduction, Roasted Beets w Orange +
Honey, Mediterranean Pasta Salad

ROAST PORK LOIN
BBQ Jus, Parisienne Potato, Bacon Brussel Sprouts

**CHICKPEA FRITTERS w
LENTIL SUCCOTASH**
Prairie Cherry Yogurt + Pea Shoots

ADDITIONAL COURSES

Supplemental Charge
As Listed

MARKET INSPIRED SOUP \$9
w Complimentary Garnish

VEGAN "RAMEN" BROTH \$8
w sprouted Lentils

SWEET POTATO BISQUE \$8
Chive Crème Fraiche

FRESH TOMATO + CUCUMBER \$14
Balsamic Pearls, Infused Oils, Fresh Mozzarella

TUNA TARTARE \$16
Gochujang + Soy Marinade, Sesame, Scallion, Toast

OCEAN WISE PRAWN COCKTAIL \$16
Prairie Cherry Cocktail Sauce,
Pickled Cucumber + Radish

CRAFT CANAPÉS

\$32

PER DOZEN

minimum 2dz per item

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 **\$2** 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

PRICES

~ include tax

BEER + HIGHBALLS

\$7/ounce/bottle

PREMIUM BRANDS *(upon request)*

Prices May Vary

LIQUEURS *(upon request)*

~ please inquire with our catering department

Prices May Vary

SOFT DRINKS + JUICES

\$3/can

COFFEE/TEA SOFT DRINK JUICE STATION

\$2/per person | unlimited

FEATURE COCKTAIL *(upon request)*

~ please inquire with our catering department

Prices May Vary

WINE

see the Crave Wine List for additional options + pricing

\$9/glass

~ or designated price based on host choice

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