



WORLD TRADE
CENTER™
SASKATOON



Trade & Convention Center

Catering MENU

2022



Guidelines



Food

1) Due to city and provincial health regulations, Prairieland Park does not allow any outside food to be brought in, with the exception of wedding cakes. For the same reason, food provided by Prairieland Park is not allowed off-premises.

2) The menus are suggestions and may be altered in consultation with our Food & Beverage Manager. We are ready to create menus designed specifically for your function upon request. Please advise if there are dietary requests for your event - we are pleased to assist (ex. celiac, halal, msg, vegetarian or vegan).

3) Menus may be sampled upon request. The sampling prices will be equal to the full menu price per person plus additional service charges and applicable taxes - minimum charge \$250.00.

4) All prices are subject to the applicable service charges, gratuity - 15%, GST - 5% and PST - 6%.

Liquor

5) A restocking charge will apply to special order product.

6) All alcohol prices include 5% GST and 10% LCT (liquor consumption tax).

7) Tolerance period for bar service will be one half hour prior to doors closing.

8) The facility is governed by Provincial Liquor Laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the Prairieland Park Food & Beverage department (includes all beer, spirits and wine). No additional corkage charges will apply. We reserve the right to refuse service to anyone who appears intoxicated. Function host is responsible for their guests and are encouraged to arrange appropriate safe rides home.

Guarantee

9) A preliminary estimate of attendance is required when the menu is selected. A guarantee of the number of guests attending must be provided to Prairieland Park three working days prior to the function. The greater of the guarantee or attendees will be charged to the client.

Labour

10) Catering services delayed by the client will result in a labor charge of \$150.00 each additional 15 minutes, after the first half hour.

11) Butler service on hors d'oeuvres or poured wine will be an additional \$1.50/person, 5% GST and 6% PST above menu price.

12) To ensure quality of service, please allow a 15 minute clearing time immediately following the meal, prior to beginning of the program.



Coffee Time

Beverages

Coffee and Tea

Per Person	\$2.69
1/2 Urn, 50 cups	\$109.99
Full Urn, 100 cups	\$219.99
Decaffeinated Coffee	\$2.69
Herbal Tea, Assorted Flavors (per sachet)	\$3.49

Fruit Juice

Individual Tetra Pack, 200 ml	\$2.99
Individual, 355 ml, Minute Maid	\$3.99
Per Pitcher, 60 oz.	\$17.99

Apple | Orange | Cranberry

Prairieland Spritzer

20 litre (100 Glasses)	\$42.99
------------------------	---------

Milk

Individual, White/Chocolate, 473 ml	\$3.99
--	--------

Soft Drinks

Coca-Cola, 355 mL Can	\$2.99
Coca-Cola, 500 mL Bottle	\$3.99

Water

Dasani Water, 591 ml Bottle	\$3.49
Water Service, 20 litre	\$39.99

Water service includes cooler

Additional Jugs	\$14.99
-----------------	---------

Coffee Time Snacks

Donuts (per dozen)	\$21.99
Muffins (each)	\$1.99
Mini Muffins (per dozen)	\$14.99
<i>Chocolate Chip Saskatoon Berry Carrot Bran</i>	
Jumbo Cookies (each)	\$1.99
<i>Chocolate Chip Oatmeal Raisin Double Chocolate White Chocolate</i>	
Rice Krispie Cake, Puffed Wheat	\$1.99
Small Danishes (2 per person)	\$3.49
Small Croissants (2 per person)	\$3.49
Bagels, with cream cheese (each)	\$4.49
Bannock, with preserves	\$3.99
Squares (per person)	\$3.99
<i>Nanaimo Butter Tart Brownie Carrot Cake</i>	
Large Cinnamon Buns (each)	\$4.49
Loaves (10 slice per)	\$19.99
<i>Banana Carrot Cranberry Orange</i>	
Seasonal Fruit Tray - sliced (per person)	\$5.99
Seasonal Fresh Fruit - whole (1 per person)	\$1.49
Yogurt (each)	\$2.99
Variety of Cereal Bars (each)	\$2.49

Strawberry | Blueberry | Apple | Mixed Fruit





Breakfast Buffets

All breakfasts include assorted fruit juices, coffee and tea.

Light Breakfast

\$9.99

Selection of freshly baked muffins, small croissants & pastries and assorted preserves.

Healthy Choice

\$11.99

Assorted yogurt, freshly baked muffins and fresh melon platter.

Cereal Continental

\$12.99

Assorted cereal, fresh melon platter, freshly baked muffins, small croissants & pastries and assorted preserves.

Breakfast Wraps

\$14.99

Denver style wraps accompanied by hash brown potatoes, danishes and a fresh melon platter.

Breakfast Meeting

\$14.99

Fresh melon platter and waffles
Choice of one: Bacon | Ham | Sausage
Or choice of two: + \$4.99

Prairieland

\$18.99

Breakfast Buffet

Selection of freshly baked muffins, small croissants & pastries, assorted preserves, scrambled eggs and hash brown potatoes
Choice of one: Bacon | Ham | Sausage
Or choice of two: + \$4.99

Classic Eggs Benedict

\$17.99

An english muffin topped with back bacon, poached eggs and hollandaise sauce. Served with hash brown potatoes.

ADD SLICED SEASONAL FRUIT
TO ANY BREAKFAST MENU

\$4.99/PERSON





Lunch Time Buffets

All lunches include coffee, tea & water pitchers, three salads and one dessert.

Signature Beef on a Bun	\$23.99	Pulled Pork	\$22.99
Sliced hot BBQ roast beef served with kaiser buns, oven roasted potatoes, a mild Horseradish and a selection of condiments <i>One salad may be substituted for baked beans.</i>		Seasoned pulled pork served with kaiser buns, coleslaw, oven roasted potatoes and condiments. <i>One salad may be substituted for baked beans.</i>	
Pasta	\$22.99	Lasagna	\$22.99
Charbroiled chicken breast with penne pasta tossed in garlic butter with alfredo and primavera sauce. Served with Chef's selection of hot vegetables and toasted garlic baguettes.		Layers of pasta filled with our homemade meat sauce served with Chef's selection of hot vegetable and toasted garlic baguettes. <i>Choice of one: Meat Vegetarian</i>	
Stir Fry	\$22.99	Charbroiled Chicken Breast	\$22.99
Flavored fresh vegetables served with <i>Choice of one:</i> <i>Beef Chicken Shrimp Pork Vegetable</i> <i>Choice of one: Rice Noodles</i>		Served with Chef's selection of hot vegetables and a bread basket. <i>Choice of one sauce:</i> <i>Plain Mushroom Demi-glaze BBQ Greek</i> <i>Choice of one starch:</i> <i>Oven Roast Mashed Rice Pilaf Lemon Roast</i>	
Southern Fried Chicken	\$22.99	Chicken or Pork Souvlaki	\$22.99
(Choice of dessert only) A unique blend of herbs & spices to remind you of the Old South. Served with biscuits & gravy, buttered mashed potatoes, BBQ baked beans, potato salad and coleslaw.		Marinated chicken or pork served with a torpedo bun, tzatziki sauce, rice pilaf and Chef's selection of hot vegetables.	

Salads All dressings are gluten free

Choice of three: Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusilli Pasta | Broccoli | Cucumber | Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

Desserts

Choice of one: Carrot Cake | Triple Chocolate Fudge | Orange Citrus | Pecan Streusel | Maple Chocolate Mania | Assorted Squares



Sandwich Time

Includes choice of three salads, coffee, tea, water & one dessert.

Build Your Own Sandwich

\$21.99

Selection of fresh sliced beef, ham, turkey, egg salad and salmon salad accompanied by tomatoes, cucumbers, lettuce, onions, assorted cheeses and a pickle platter.

Choice of one: Croissants | Torpedo Buns

Add homemade soup: + 3.99

Assorted Sandwiches

\$21.99

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad and vegetarian

Choice of one:

Croissants | Wraps | Specialty Bread

Add homemade soup: + 3.99

Salads All dressings are gluten free

Choice of three: Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusilli Pasta | Broccoli | Cucumber | Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

Soup & Sandwich

\$17.99

(does not include salads)

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad and vegetarian served with Chef's selection of homemade soup

Choice of one:

Croissants | Wraps | Specialty Bread

Desserts

Choice of one: Carrot Cake | Triple Chocolate Fudge | Orange Citrus | Pecan Streusel | Maple Chocolate Mania | Assorted Squares





Evening Dinner Buffets

Single Entrée: \$34.99 | Two Entrées: \$36.99 | Three Entrées: \$38.99

All entrées served with choice of one starch, Chef's choice of hot vegetable, five salads, dinner rolls, one dessert, coffee, tea and water pitcher service.

Crusted Roast Beef Dinner

Prepared with our signature blend of spices complimented with homemade pan gravy and a mild horseradish.

Pork Cutlets

Tender braised cutlets of pork served with brown gravy or a mild Spanish sauce.

Seasoned Braised Meatballs

Savory meatballs served in your choice of sauce.
Choice of one: Mushroom Demi-glaze | Sweet & Sour Sauce | Cajun

Perogies & Cabbage Rolls

Perogies topped with butter and onions served with cabbage rolls.

Choice of one sauce (Perogies):
Sour Cream | Mushroom Dill Sauce

Choice of filling (Cabbage Rolls):
Rice & Ground Beef | Plain Rice

Roasted Leg of Ham

Roasted in our sensational honey mustard glaze.

Turkey Dinner

Roasted white & dark meat served with homemade dressing, pan gravy and cranberry sauce.

Roasted Pork Loin

A delicious option served with your choice of stuffing.

Choice of one: Saskatoon Berry | Traditional | Saskatchewan Sour Cherry

Charbroiled Chicken Breast

Tender and juicy chicken served with your choice of flavoring.

Choice of one: Mushroom Demi-glaze | Bell Pepper & Monterey Jack Velouté | BBQ | Greek & Feta Marinade

Baby Back Ribs

Slow-roasted pork ribs served with your choice of flavoring.

Choice of one: Honey Garlic | BBQ | Greek Seasoning



Evening Dinner Buffets Continued

Salads All dressings are gluten free

Choose five:

Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusilli Pasta | Broccoli | Cucumber Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

Starch

Choose one:

Creamy Mashed (garlic or plain) | Oven Roasted (Greek or Plain) | Scalloped Potatoes | Rice Pilaf | Brown Rice | Baked Potato

Desserts

Choose one:

Carrot Cake | Triple Chocolate Fudge | Orange Citrus | Pecan Streusel | Maple Chocolate Mania | Assorted Squares

Enhance Your Dinner Buffet + \$5.99

Choice of four:

"14Kt" Carrot Cake | Caramel Apple Cheesecake | Turtle Cheesecake | Cookies & Cream Cake | Fruit Pies | Saskatoon Berry Cobbler | Sour Cherry Cobbler | French Vanilla Cheesecake with Saskatoon Berry or Sour Cherry Fruit Toppings | Lemon Meringue Pie | Chocolate Edge Torte | Raspberry Greek Yogurt Cheesecake

Cobblers come with whipped cream

Add ice cream: + \$0.99





WORLD TRADE CENTER™ SASKATOON

Prairieland Park

Trade & Convention Center

Evening Plate Service

Plate service includes starter (soup, garden salad or Chef's creation), Chef's choice of seasonal vegetable, starch, entrée, dessert, dinner rolls, coffee/tea/water pitcher service.

Beef Tenderloin	\$ Market Price	Chicken Cordon Bleu	\$38.99
Spiced and roasted to perfection topped with a mushroom demi-glaze.		8 oz. boneless chicken breasts filled with Swiss cheese, black forest ham, drizzled with a parmesan dijon sauce.	
Signature Eight oz. Prime Rib	\$43.99	Pepper Jack Stuffed Chicken	\$38.99
Slow roasted with our special blend of spices then topped with a mild horseradish au jus. 10 oz. cut of Beef: \$47.99		8 oz. boneless chicken breast stuffed with bell peppers, monterey jack cheese and topped with a pepper jack velouté.	
New York Strip	\$46.99	Turkey	\$36.99
10 oz. Canada AAA strip steak seasoned and charbroiled. Add fresh mushrooms: + \$3.99 Add butter herbed shrimp: + \$4.99		Roasted white & dark meat served with homemade dressing, homemade pan gravy and cranberry sauce.	
Pork Loin	\$36.99	Chicken Kiev	\$38.99
Seasoned oven roasted loin topped with a warm apple sauce served with your choice of stuffing. Choice of one: Saskatoon Berry Traditional Saskatchewan Sour Cherry		8 oz. boneless chicken breast filled with a blend of herbs and drizzled with a creamy lemongrass herb sauce.	
Leg of Ham	\$36.99		
Roasted in our sensational honey mustard glaze then sided with a herb dijon mustard.			

Starch

Choice of one: Creamy Mashed (Garlic or Plain) | Oven Roasted (Plain or Greek) | Baked Potato | Scalloped | Rice Pilaf | Brown Rice

Desserts

Choice of one: "14Kt" Carrot Cake | Caramel Apple Cheesecake | Turtle Cheesecake | French Vanilla Cheesecake with Saskatoon Berry or Sour Cherry Fruit Toppings | Chocolate Edge Torte | Lemon Meringue Pie | Cookies & Cream Cheesecake



Reception Selections - Per Person

<i>Pickle Tray</i>	\$4.99	<i>Prairieland Signature Desserts</i>	\$6.99
Sliced dill pickles, pickled onion and stuffed olives.		Sour Cherry or Saskatoon Berry Cobbler served with whipped topping. <i>Add ice cream: + \$0.99</i>	
<i>Garden Fresh Vegetable Tray</i>	\$5.99	<i>Fruit Tray</i>	\$5.99
Served with a creamy dill dip.		Fresh seasonal fruit.	
<i>Croissant or Wrap Tray</i>	\$8.99	<i>Domestic Cheese & Cracker Tray</i>	\$6.99
Variety of croissants or wraps (meat and vegetarian) and pickle platter.		A variety of cheese and crackers.	
<i>Barbecued Roast Beef on a Bun</i>	\$13.49	<i>Assorted Cold Meat Platter</i>	\$12.49
<i>or Pulled Pork</i>		Fresh sliced roast beef, ham and turkey served with dinner rolls, assorted condiments and a pickle platter. <i>Add potato salad: + \$3.99</i>	
Sliced BBQ beef or pulled pork served with kaiser buns, condiments and a pickle platter. <i>Add potato salad: + \$3.99</i>		<i>Party Snack Tray</i>	\$6.99
<i>Dessert Buffet with</i>	\$12.99	Nacho chips, a variety of potato chips, pretzels, salsa and dip.	
<i>Coffee & Tea</i>		<i>Chocolate Fountain</i>	\$12.99
(Specialty desserts available upon request)Choice of four: "14Kt" Carrot Cake Caramel Apple Cheesecake Turtle Cheesecake French Vanilla Cheesecake with Fruit Toppings Lemon Meringue Pie Chocolate Edge Torte Cookies & Cream Cheesecake		Flowing dark chocolate with seasonal fruit and marshmallows. Includes coffee and tea.	



Prairieland Spritzer

20 LITRES

\$42.99



Hors D'oeuvres Selection

Butler Style Hors D'oeuvres are \$1.50/Person. All of the below priced are per dozen.

Hot

Pickerel with Orange Aioli Sauce	<i>\$Market Price</i>
Vegetable Spring Roll with Plum Sauce	\$24.99
Breaded Boneless Pork Ribs	\$26.99
Chicken Pot Stickers with Plum Sauce	\$26.99
Mini-Samosa with Tamarind Chutney	\$26.99
Mini Bacon Wrapped Filet Mignons	\$32.99
Spanakopita with Tzatziki Sauce	\$24.99
Chicken or Beef Satays	\$29.99
Chicken Tenders with Plum Sauce	\$28.99
Bacon Wrapped Scallops	\$27.99
Sundried Tomato Polenta	\$22.99
Mini-Sliders	\$34.99
<i>Choice of: BBQ Beef Pulled Pork Beef Patty Vegetarian Patty</i>	
Stuffed Mushrooms	\$24.99
<i>Choice of: Crab & Cream Cheese Sundried Tomato & Cream Cheese</i>	
Mini-Meatballs	\$26.99
<i>Choice of: BBQ Cajun Sweet & Sour Sweet Chili Garlic</i>	
Chicken Wings	\$28.99
<i>Choice of: Buffalo Sweet Chili Garlic BBQ</i>	
Artichoke Spinach Dip with Crackers	\$26.99

Cold

Deviled Ham Cheese Ball with Assorted Crackers	\$26.99
Mexican Tortilla Pinwheels	\$22.99
<i>Choice of: Chicken Shrimp Plain</i>	
Nachos with Salsa Bean Dip	\$24.99
Deviled Eggs	\$19.99
<i>Choice of: Traditional Curry Mexican</i>	
Smoked Salmon Bagel Bite with Cream Cheese and a Caper	\$26.99
Shrimp Platter with Cocktail Sauce	\$26.99
Bruschetta	\$24.99
Domestic Cheese & Cracker Tray	\$26.99
Ukrainian Ham Garlic Sausage with Dijon Mustard Aioli	\$28.99
Hummus with Crackers	\$20.99





Beverage & Bar Service

Non-Alcohol Beverages

All prices are subject to 15% Gratuity, 5% GST and 6% PST

Hot Beverages

Coffee or Tea (per person)	\$2.69
½ Urn, 50 cups	\$109.99
Full Urn, 100 cups	\$219.99
Decaffeinated (per person)	\$2.69
Herbal Tea, Assorted Flavors (per sachet)	\$3.99
Hot Chocolate (per sachet)	\$3.99

Soft Drinks

Coca-Cola, 355 mL Can	\$2.99
Coca-Cola, 500 mL Bottle	\$3.99

Water

Dasini Water, 591 ml Bottle	\$3.49
Water Service, 20 litre <i>Water service includes cooler</i>	\$39.99
Additional Jugs	\$14.99

Fruit Juices

Individual, 355 ml, Minute Maid	\$3.99
Individual Tetra Pack, 200 ml	\$2.99
Juice (60 oz Pitcher) <i>Apple Orange Cranberry Juice</i>	\$17.99

Prairieland Spritzer

20 litre (100 Glasses)	\$42.99
------------------------	---------

Bar Service

All alcohol consumed on premises must be supplied by Prairieland Park Food & Beverage Department. All alcohol prices include 5% GST and 10% LCT (liquor consumption tax).

Liquor

\$7.00
<i>Canadian Club Alberta Vodka Bacardi Rum Johnny Walker Red Beefeater Gin</i>

Beer

\$7.00
<i>Canadian Coors Light Coors Original Pilsner</i>

Premium Brand Liquor

\$7.25

House Wine - Jackson-Triggs)

\$7.00



Wine Selections

Poured wine service is \$1.50/person. Other Wines available upon request.
A restocking charge may apply to special order product.

Red Wines

House Wine - Jackson-Triggs

Proprietors' Selection Merlot	\$22
Proprietors' Selection Malbec	\$22

Australia

Wolf Blass Yellow Label Shiraz	\$42
Wolf Blass Yellow Label Cabernet Sauvignon	\$42

Canada

Sumac Ridge Cabernet Merlot VQA	\$38
Vintage Ink Rebel Red VQA	\$38

California

Woodbridge by Robert Mondavi Merlot	\$32
Woodbridge by Robert Mondavi Cabernet Sauvignon	\$32

New Zealand

Kim Crawford Pinot Noir	\$52
-------------------------	------

White Wines

House Wine - Jackson-Triggs

Proprietors' Selection Chardonnay	\$22
Proprietors' Selection Pinot Grigio	\$22

Australia

Lindemans Bin 65 Chardonnay	\$30
Wolf Blass Yellow Label Pinot Grigio	\$40

Canada

Inniskillin Okanagan Riesling VQA	\$36
Sumac Ridge Gewürztraminer VQA	\$38

California

Woodbridge by Robert Mondavi White Zinfandel	\$32
Woodbridge by Robert Mondavi Sauvignon Blanc	\$32

New Zealand

Kim Crawford Sauvignon Blanc	\$46
------------------------------	------

Sparkling

Bodacious Bubbles	\$34
Ruffino Prosecco: Italian Dry	\$42