



MACKENZIE ART GALLERY CAFÉ

# CATERING MENU 2023 GUIDE

---

MacKenzie Art Gallery | Musée d'art MacKenzie  
3475 Albert Street Regina  
p. 306.526.3070 e. [events@mackenzie.art](mailto: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 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  
\$40 SM \$85 MED

CHEFS SELECT CHEESE  
\$40 SM \$85 MED  
w Fresh + Dry Fruit, Bread, Crackers + Compote

**SALUMI PLATTER**

\$40 SM \$85 MED

Dry Cured Meats w Pickled Vegetables + Mustard

**BREADS + SPREADS**

\$40 SM \$85 MED

3 Seasonal Vegetarian Spreads w Marinated Olives + Feta

---

**SMALL PLATTERS** Feeds 10-18 Guests

**MEDIUM PLATTERS** Feeds 20-35 Guests

# 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 LUNCH

---

**Includes:** Coffee, Tea, Still + Sparkling Water

**SANDWICH  
BAR**  
\$22/pp

**CHEFS CHOICE OF FILLINGS + BREAD**  
w Garden Salad + Coleslaw

**ADD CHOCOLATE CARAMEL MOUSSE** \$7/pp

**BURGER  
BAR**  
\$24/pp

**CHOOSE: BEEF OR CHICKEN PATTY | VEGAN ON REQUEST**  
All the Fixings + Cheese Slices  
w Garden Salad + Coleslaw

**ADD CHOCOLATE CARAMEL MOUSSE** \$7/pp

**TACO BAR**  
\$20/pp

**INCLUDES:**  
Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion  
~ Flour + Corn Tortillas  
w Garden Salad + Coleslaw

**ADD CHOCOLATE CARAMEL MOUSSE** \$7/pp

# CRAFT DINNER BUFFET

---

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

**BUFFET**

**INCLUDES:**

**GARDEN SALAD**  
w Tomato Vinaigrette

**LENTIL + VEGETABLE SALAD**

**HARISSA DRESSED COLESLAW**

**GARLIC + HERB ROAST POTATOES**

**CHOCOLATE CARAMEL MOUSSE**

**\$39**  
1 PROTEIN

**PROTEINS:**

**HERB ROAST CHICKEN**  
Natural Jus

**\$45**  
2 PROTEIN

**SMOKED BEEF BRISKET**  
BBQ Sauce

**ROAST PORK LOIN**  
BBQ Jus

**\$52**  
3 PROTEIN

**HEMP CRUSTED STEELHEAD**  
Olive, Caper + Dill Vinaigrette

**CHICKPEA FRITTERS**  
w Sweet Corn Succotash, Prairie Cherry Yogurt + Pea Shoots

# CRAFT DINNER

Includes: Bread, Coffee + Tea Service

## PLATED

ADD SHARED ASSORTMENT OF:  
CHARCUTERIE, CHEESE + ANTIPASTI \$10/pp

---

\$35

2 COURSE

CHOOSE:

SALAD OR SOUP  
+ 1 ENTRÉE

SALAD OR SOUP:

**GARDEN SALAD** w Roasted Tomato Vinaigrette

**SOUP OF THE DAY**

ENTRÉE:

**KIMCHI CHICKEN** w Market Vegetable + Quinoa Cake, Feta, Sundried Tomato + Lemon Roast Garlic Vinaigrette

**CHICKPEA FRITTERS** w Lentil + White Bean Cassoulet + Prairie Cherry Vinaigrette

**SLOW ROASTED PORK SHOULDER** w Market Vegetables, Parisienne Potatoes + House Made BBQ Sauce

ADD CHOCOLATE CARAMEL MOUSSE \$9/pp

---

\$45

3 COURSE

CHOOSE:

SALAD OR SOUP  
+ 1 ENTRÉE  
+ DESSERT

SALAD OR SOUP:

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

**SOUP OF THE DAY**

ENTRÉE:

**DUCK CONFIT** w Honey Glazed Roast Vegetables + Pear + Parsnip Purée

**LAKE DIEFENBAKER STEELHEAD** w Crispy Polenta, Wilted Greens + Bell Pepper Relish

**SMOKED PORK LOIN** w Potato Rösti, Market Vegetables, BBQ Jus + Bearnaise

DESSERT:

**CHOCOLATE CARAMEL MOUSSE**

---

\$55

3 COURSE

CHOOSE:

SALAD OR SOUP  
+ 1 ENTRÉE  
+ 1 DESSERT

SALAD OR SOUP:

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

**GARDEN SALAD** w Roasted Tomato Vinaigrette

**SOUP OF THE DAY**

ENTRÉE:

**HERB ROASTED HALF CORNISH HEN** w Vegetable + Quinoa Cake, Market Vegetables + Natural Jus

**BRAISED BEEF SHORTRIB** w Mashed Potatoes, Honey + Caraway Glazed Carrots, BBQ Jus + Fresh Herbs

**BLACKENED CATFISH** w Crispy Polenta, Garlicky Wilted Greens + Creamed Leeks

DESSERT:

**CRÈME BRULEE**

**CHOCOLATE CARAMEL MOUSSE**

< Additional charges may be applied to extra courses and substitutions.  
Please inquire about wine pairings and add-on options to personalize your dinner experience.

# CRAFT CANAPÉS

---

**\$34**

**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 Prawn Cracker, 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

---

**MINI LEMON MERINGUE PIE**

**SALTED CHOCOLATE TRUFFLES**

**NEW YORK STYLE VANILLA CHEESECAKE**

w Graham Crust

## PLATTERS

---

**ASSORTED VEGETABLE CRUDITÉ** w Dip

**\$40** SM **\$85** MED

**CHEFS SELECT CHEESE**

**\$40** SM **\$85** MED

w Fresh + Dry Fruit, Bread, Crackers + Compote

**SALUMI PLATTER**

**\$40** SM **\$85** MED

Dry Cured Meats w Pickled Vegetables + Mustard

**BREADS + SPREADS**

**\$40** SM **\$85** MED

3 Seasonal Vegetarian Spreads w Marinated Olives + Feta

**SHUCKED OYSTERS**

**\$40**/dz (minimum 5dz)

Cherry Mignonette, Lemon, Hot Sauce

---

**SMALL PLATTERS** Feeds 10-18 Guests

**MEDIUM PLATTERS** Feeds 20-35 Guests

## SNACK BARS

---

**TACO BAR**

**\$12**/pp

Includes, Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion | Flour + Corn Tortillas

**WING BAR**

**\$14**/pp

Crave Spiced, Lemon + Honey Garlic, BBQ w Extra Hot Sauces, House Made Parmesan Dip, Raw Veggies

**PEROGY BAR**

**\$12**/pp

Sour Cream, Scallion, Caramelized Onion, Bacon Chunks

**NACHO BAR**

**\$11**/pp

Corn Chips, Cheese, Pickled Peppers, Fresh Tomato, Scallion, Crave Salsa, Sour Cream

**ADD** Pulled Beef **OR** Chicken **OR** Pork **+\$3**/pp

**PANCAKE BAR**

**\$9**/pp

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

### 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.