



CATERING

ERA BISTRO IS STRONGLY
COMMITTED TO UTILIZING CERTIFIED
FAIR TRADE PRODUCTS AND SUSTAINABLE
SEAFOOD WHILE SOURCING AS
MANY INGREDIENTS FROM LOCAL
PROVIDERS AS POSSIBLE.

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ERA Bistro

Canadian Museum for Human Rights

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BREAKFAST BUFFETS & MEETING BREAKS

Baskets freshly baked morning breads & pastries are prepared at 1.5 pieces per person.

Provencher 17

Freshly brewed fair trade coffee,
decaf coffee, tea

Pitchers of assorted fruit juices

Fresh seasonal fruit salad

Classic bakers basket of croissants,
muffins & fruit filled danish pastries
accompanied by house made preserves

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Waterfront 18

Freshly brewed fair trade coffee,
decaf coffee, tea

Pitchers of assorted fruit juices

Fresh seasonal fruit salad

Brown sugar, granola & milk

Buttery croissants & assorted bagels
with cream cheese

Continental 15

Freshly brewed fair trade coffee,
decaf coffee, tea

Pitchers of assorted fruit juices

Classic bakers basket of croissants,
muffins & fruit filled danish pastries
accompanied by house made preserves



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Spirited Grasslands 14

Freshly brewed fair trade coffee,
decaf coffee, tea

Pitchers of assorted fruit juices

Dill bannock with saskatoon berry preserve

Oatmeal with brown sugar, cinnamon, vanilla and
poached apple, accompanied with milk  

BREAKFAST BUFFETS & MEETING BREAKS

Hot Breakfast Buffet Additions

Enhance your Breakfast Buffet or Meeting Break with the following additions.
(For groups less than 10 a \$5 surcharge per guest will be added)

Traditionally Speaking *excluding breakfast sausage* 8


Scrambled Vita eggs, maple smoked bacon **OR**
English breakfast sausages with oven roasted
baby red skin breakfast potatoes

Enhance your breakfast with both
bacon and sausage 2

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Quiche 8

Gently baked Individual Vita egg 5" quiche,
choose from:

Baked ham, tomato, and Swiss cheese **OR**
Spinach, mushroom, tomato and feta cheese 

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Oatmeal 7

Oatmeal with brown sugar, cinnamon, vanilla and
poached apple, accompanied with milk

BREAKFAST BUFFETS & MEETING BREAKS

Beverages & Snacks

Prices listed are based on a per guest basis.

Freshly brewed fair trade coffee,
decaf coffee, assorted teas **3.5**

Assorted fruit juices (orange, apple,
grapefruit, cranberry) **3.5**

Assorted canned soft drinks (Coke products)
3.25 ea (charged on consumption)

Super smoothies (1 litre) **18**

- Mango/orange
- Strawberry/banana
- Green energy (kale, spinach, carrot,
pineapple, orange)

House made muffins, a fresh baked variety **4**

Buttery and multigrain croissants with
house made preserves **5**

Assorted full size bagels with cream cheese
and house made preserves **5**

Classic bakers basket of croissants, muffins & fruit
filled danish pastries & house made preserves **8**

Fresh chopped seasonal fruit salad (150g) **5**

Sliced seasonal fruit & berries **8**

Parfait – Dairy Fairy yogurt, In house made
granola, raspberries & blackberries served
in a chilled martini glass **v gf 8**

Whole fruits (banana, apples and oranges) **2.5**

Cured salmon lox, cream cheese and capers
on banana flax crisp **gf 16/dz**

Dill bannock & house made preserves **5**

Oatmeal with brown sugar, cinnamon, vanilla and
poached apple, accompanied with milk **gf 7**

Granola Bars **2.25 ea**

House made cookies (chocolate chip, oatmeal,
double chocolate, ranger **(all nut free)**
26/dz or 2.25 ea

Individual bags of assorted Old Dutch
potato chips **gf 3.5**

House made hummus & pita chips **4**

House made biscotti* (choice of dark chocolate
& sea salt **OR** milk chocolate & pistachio **OR**
white chocolate, cranberry & orange zest) **2.5**
(Minimum order of 15ppl)



All biscotti is made with **almond flour*

BUFFET LUNCHEONS

(For groups less than 10 a \$5 surcharge per guest will be added).

St. Boniface 35

French baguette and butter

Salad Nicoise of young red skin potatoes with french green bean, nicoise olive, boiled Vita fresh eggs, tomato and romaine lettuce with nicoise vinaigrette  

Coq au vin, tender braised Manitoba-raised chicken in Burgundy wine with bacon, crimini Loveday mushroom and onion

Manitoba rice pilaf  

Chef's seasonal vegetable medley  

An assortment of French cheeses with traditional accompaniments  



Sugar tarts and macarons 

Freshly brewed fair trade coffee, decaf coffee, tea

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Broadway 34


Fresh baked buns

Garden salad of iceberg and romaine with English cucumber and cherry tomato (house vinaigrette)  

Elman's locally produced Kosher dill pickle spears  

Slow roasted creamer potatoes tossed in fresh herbs  

Maple & balsamic glazed king salmon, pineapple chutney 

Grilled chicken breast with a creamy mushroom sauce 

Chef's seasonal vegetable medley  



Fresh baked cookies, brownies and tarts 

Freshly brewed fair trade coffee, decaf coffee, tea

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Tasting Tuscany 30

Garlic buttered toasted ciabatta 

Wild arugula with shaved fennel, oven roasted tomato, balsamic glaze and fair traded extra virgin olive oil  

Tuscan sausage and crimini Loveday mushroom ragu with roasted garlic, sweet peppers and pasta shells, shaved Grana Padano and sweet basil

Garlic herb chicken breast with roasted lemons 

Chef's seasonal vegetable medley  

House made biscotti platter (made with almond flour)

Freshly brewed fair trade coffee, decaf coffee, tea

WORKING LUNCHEONS

(For groups less than 10 a \$5 surcharge per guest will be added).

Deli Express (Sandwich Platter*) 26

An assortment of shaved deli meats including;

Italian genoa salami, black forest ham and roast turkey, roast beef

Assorted grilled vegetables
(zucchini, onion, mushroom) **gf**

Selection of artisan sliced breads, pita and rolls **v**

Assorted spreads, sliced domestic cheeses
(cheddar, swiss, havarti) **v**

Vegetable fixings (tomato, onion,
lettuce, sprouts) **v gf**

Assorted In house made sweets & treats **v**

Freshly brewed fair trade coffee,
decaf coffee, tea

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*Please select two additional items
from the Luncheon Buffet Enhancements
section (Page 8)*

Executive Decision (Sandwich Platter*) 32

Braised beef brisket, old cheddar, beefsteak tomato,
lettuce & mayo on crusty ciabatta

Nature's Farm Vita egg salad with celery, pickled
onion, arugula on crusty baguette

Roasted omega 3 turkey, cranberry relish and creamy
brie on multigrain croissant

Chopped tomato, cucumber, lettuce and onion
with basil aioli in a Greek pita **v**

Smoked lox, red onion and cream cheese
open face on dark pumpernickel bagel

Roast chicken breast salad, raisin and pea shoots
wrapped in a flour tortilla

Assorted In house made sweets & treats **v**

Freshly brewed fair trade coffee,
decaf coffee, tea

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*Please select two additional items
from the Luncheon Buffet Enhancements
section (Page 8)*

***Gluten Free bread available upon request.**

WORKING LUNCHEONS

Buffet Enhancements

Please select two items to complete your Working Luncheon.
Add **\$5** per guest for each additional selection.

Crisp romaine with herb baked croutons,
Grana Padano and creamy caesar dressing

Elman's locally produced Kosher dill
pickle spears **v** **gf**

Broccoli spears & aged cheddar
in honey dressing **v** **gf**

Roast chicken breast, pecans and vegetable
fusilli pasta salad

Asian vegetables & vermicelli with
coriander vinaigrette **v** **gf**

House made soup

Assorted olives and pickled savories **v** **gf**

Manitoba wild rice salad with raisins
in white wine vinaigrette **v** **gf**

Grilled vegetable crudité of asparagus, squash
and sweet peppers **v** **gf**

Cabbage and fennel in vinaigrette cole slaw **v** **gf**

Baby red potato salad **v** **gf**

Chick pea with salad, cherry tomato and cilantro
in a lime vinaigrette **v** **gf**

Kale salad with cabbage, lemon, poppy seed
vinaigrette, olive oil and Grana Padano **v** **gf**

Classic Greek salad with kalamata olive and feta
in a Mediterranean vinaigrette **v**

Seasonal raw vegetable crudités with buttermilk
herb dressing **v** **gf**

À LA CARTE LUNCHES

Includes fair trade coffee, decaf coffee and teas.

Chicken Piccata 27

Garlic Herb breaded chicken breast with Loveday mushroom sauce, duchesse potato and chef's choice seasonal vegetable

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Root Vegetable Wellington 23

Parsnip, carrot, rutabaga, red pepper, spinach and gremolata wrapped in puff pastry with vegetable fricassee and risotto

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Sterling Silver New York Strip 39

Char grilled 8oz New York strip steak with a rosemary, brandy and green peppercorn sauce, roasted baby red skin potatoes and chef's choice seasonal vegetables

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Char Grilled Salmon Filet 29

Char grilled salmon filet slathered with zesty house BBQ sauce, mango salsa and crème fraiche, Manitoba rice pilaf and chef's choice seasonal vegetables

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Manitoba Pork Loin 27

Char grilled Manitoba pork tenderloin with a sweet corn salsa, sour cherry bourbon sauce, purée of sweet potato and chef's choice seasonal vegetables

-

Indigenous Menu 34

Bison stew or Three Sisters stew accompanied with bannock, corn, wild rice & pickerel with roasted lemon

Salad Nicoise 20

Salad nicoise of young red skin potatoes with french green beans, nicoise olives, boiled Vita fresh eggs, tomato and romaine lettuce in a nicoise vinaigrette

-

Greens and Grains 20

Curried brown and white basmati rice, arugula, alfalfa sprouts, orange segments, shaved radish, red grapes, scallions dressed in orange paprika vinaigrette

-

Dill Pickled Potato & Root Vegetable 20

Young red skin potatoes, parsnips, turnips, rutabaga, romaine, tomato, scallions, lemon olive and pickled dill seed ranch

All salads can be accompanied with grilled chicken, falafel, or seared pickerel for 5 ea. or 13 for all three. Served family style.

À LA CARTE LUNCHES

Additional Courses

Add an additional course for \$5 per person (per course).

SOUPS

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Roasted sweet bell pepper bisque **v** **gf**

Purée of butternut squash, toasted almond & basil oil **v** **gf**

Creamy crimini Loveday mushroom bisque, white truffle essence & chives **gf**

SALADS

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Crisp romaine leaves, padano cheese & herb baked croutons in creamy caesar dressing and a lemon wedge

Iceberg lettuce & crisp romaine leaves with a creamy citrus & buttermilk dressing, toasted pecans and dried cherries **v** **gf**

Artisan greens with a preserved lemon & extra virgin olive oil dressing, English cucumber and compressed watermelon **v** **gf** (seasonal)

Spinach leaves & arugula, poached pear, candied walnuts and crumbled danish blue cheese with a honey mustard vinaigrette **v** **gf**

DESSERTS

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White chocolate raspberry cheesecake with chocolate graham crust

Chocolate epiphany decadent flourless Callebaut chocolate cake, whipped cream & raspberry coulis **v** **gf**

Classic vanilla bean crème brulée with a caramelized sugar crust **gf**, served with biscotti **v**

House made sweets & treats **v**

Lemon meringue flan, lemon curd with a shortbread crust, toasted meringue and raspberry coulis **v**

RECEPTION CONCEPTION

Each package based on 4 pieces TOTAL per person (minimum of 20 guests).

Black Tie 15

Chicken Wellingtons

Chevre cheese with candied cherry tomato & basil in crisp parmesan basket **gf**

Vegetable samosas **v**

Pink peppercorn beef satay **gf**

Mini vegetarian Wellington **v**

Vegetable spring rolls with plum sauce **v**

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Casual Affair 14

Bison sausage with saskatoon berry sauce on wild rice polenta **gf**

Dijon chicken in puff pastry

Portabella mushroom, spinach, chevre cheese and roasted pepper in puff pastry **v**

Lemon and herb poached tiger prawns with spicy cocktail sauce **gf**

Cornet of avocado, kalamata olive, tomato and feta cheese **v**

Maple marinated salmon satay

Manitoba Package 14

Wild rice & zucchini fritters **v gf**

Mini Manitoba beef Wellingtons

Loveday mushroom bruschetta **v**

Trappist on crostini with house orange marmalade **v**

Bearcat Fisheries Pickerel Terrine with dill aioli **gf**

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Glitz & Glamour 15

Canadian rack of lamb lollipops with rosemary glaze **gf**

Mini beef Wellingtons

Seasonal melon salad with prosciutto crisp and balsamic drizzle

Lemon and herb poached tiger prawns with spicy cocktail sauce **gf**

Chevre cheese with candied cherry tomato & basil in a crisp parmesan basket **v**

Tomato, shallot and basil bruschetta on French baguette with crumbled feta and balsamic **v**

Trappist on crostini with house made orange marmalade **v**

RECEPTION CONCEPTION

Heated

Prices per dozen – minimum order of 2 dozen per type.

Portabella mushroom, spinach, chevre and roasted pepper in puff pastry **v** **gf** 34

Tandoori chicken satay, raita **gf** 37

Warm indigenous Loveday mushroom bruschetta topped with Grana Padano **v** 35

Grilled tofu and vegetable brochette with Mediterranean vinaigrette **gf** **ve** 33

Herbed chicken satay **gf** 39

Pink peppercorn and fair trade coffee rubbed beef satay with lime yogurt dip **gf** 42

Dry breaded baby back ribs with orange chili BBQ dip 41

Buffalo chicken brochette with blue cheese drizzle **gf** 39

Local bison sausage with Manitoba saskatoon berry sauce on wild rice polenta **gf** 37

Canadian rack of lamb lollipops with rosemary glaze **gf** 49

Maple marinated salmon satay **gf** 39

Vegetable spring rolls with plum sauce **v** 30

Mini beef Wellingtons 35

Coconut crusted jumbo shrimp with soy honey chili sauce 49

Bacon wrapped jumbo scallops with chimichurri sauce **gf** 60

Crab and scallop cake with mango relish 49

Mini spinach, mushroom & Gruyere quiche **v** 34

Dijon chicken in puff pastry 36

Vegetable samosas with tamarind sauce **v** 33

Petite mushroom tarts **v** 38

Sundried tomato and feta phyllo purses **v** 36


RECEPTION CONCEPTION

Chilled

Prices per dozen – minimum order of 2 dozen per type.


Lemon and herb poached jumbo tiger prawns
with spicy cocktail sauce  47

Northern Manitoba smoked Goldeye canapé,
caper, dill and aioli 40

Cornet of avocado, kalamata olive, tomato
and feta cheese  37

Orange ginger chicken salad in a sesame
panier basket 37

Seasonal melon salad with prosciutto crisp
and balsamic drizzle 36

Tomato, shallot and basil bruschetta on French
baguette with crumbled feta and balsamic  33

Chevre cheese with candied cherry tomato & basil
in a crisp parmesan basket   37

Canape of duck confit, citrus mascarpone and pickled
tart cherry on a crostini 42

Crab salad with blue cheese and roasted peach
on a crostini 49



Hot pork Yakitori 33

Pickarel Terrine with dill aioli 34

DINNER, 3 COURSE

Package dinners include bread baskets with butter, fair trade coffee, decaf coffee and teas.

Classic Supreme Chicken 48

Blend of iceberg and romaine lettuce with sliced English cucumber, cocktail tomato and fresh herbs in our signature house red wine vinaigrette  

Herb and garlic stuffed locally raised chicken breast supreme (breaded) with Loveday mushroom cream sauce



Golden baked duchesse potato  


Chef's choice seasonal vegetables  

White chocolate raspberry cheesecake with chocolate graham crust 

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Chinook Salmon Filet 51

Blend of iceberg lettuce and romaine leaves with a creamy citrus and buttermilk dressing, toasted pecans and dried cherries  



Pacific Coast Chinook (king) salmon filet oven poached in white wine, lemon and olive oil 


Pearl barley & Manitoba produced naked oat risotto 

Chef's choice seasonal vegetables  

Lemon meringue tart: lemon curd with shortbread crust, toasted meringue and raspberry coulis 



Steak & Chicken 53

Spinach leaves & arugula, poached pear, candied walnuts and crumbled danish blue cheese with a honey mustard vinaigrette  

Grilled 5oz striploin steak (cooked to medium), and herb & garlic marinated grilled 6oz chicken breast with brandy & green peppercorn sauce 

Buttery mashed potato  

Chef's choice seasonal vegetables  


Decadent flourless Callebaut chocolate cake, whipped cream and raspberry coulis  

DINNER, 3 COURSE

Package dinners include bread baskets with butter, fair trade coffee, decaf coffee and assorted teas.


Surf & Turf 56

Crisp romaine leaves, Padano cheese & herb baked croutons in creamy caesar dressing and a lemon wedge

Grilled 5oz striploin steak (cooked to medium) with jumbo shrimp (3 pcs) 



Twice-baked stuffed potatoes  

Chef's choice seasonal vegetables  

White chocolate raspberry cheesecake with chocolate graham crust 

•



Filet Mignon 59

Blend of iceberg lettuce and romaine leaves with a creamy citrus and buttermilk dressing, toasted pecans and dried cherries  



7oz roast Manitoba beef tenderloin medallions with a red wine sauce 


Golden baked duchesse potato  

Chef's choice seasonal vegetables  

Classic vanilla crème brûlée with a caramelized sugar crust  served with a biscotti 


Manitoba Pork Loin with Sour Cherry Bourbon Sauce 47

Blend of iceberg and romaine lettuce with sliced English cucumber, cocktail tomato and fresh herbs in our signature house red wine vinaigrette  

Herb rubbed Manitoba pork loin with a sour cherry bourbon sauce 

Slow roasted creamer potatoes tossed in fresh herbs  

Chef's choice seasonal vegetables  

Lemon meringue tart: lemon curd with shortbread crust, toasted meringue and raspberry coulis 

À LA CARTE SELECTIONS

Includes bread baskets with butter, salad, dessert, fair trade coffee, decaf coffee and tea.

FRESH SALADS

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Blend of iceberg lettuce and romaine leaves with sliced english cucumber, cocktail tomato and fresh herbs in our signature house red wine vinaigrette **v** **gf**

Crisp romaine leaves, Padano cheese & herb baked croutons in creamy caesar dressing and a lemon wedge

Spinach leaves & arugula, poached pear, candied walnuts and crumbled Danish blue cheese with a honey mustard vinaigrette **v** **gf**

Artisan greens with a preserved lemon and extra virgin olive oil dressing, English cucumber & compressed watermelon **v** **gf** (seasonal)

Blend of iceberg lettuce and romaine leaves with a creamy citrus and buttermilk dressing, toasted pecans and dried cherries **v** **gf**

SORBETS

Pre-entrée palate cleanser **v** **gf** 4

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Coconut

Mango

Watermelon

Saskatoon

Cucumber

SOUPS

Each selection 5

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Puree of butternut squash, toasted almond and basil oil **v** **gf**

Roasted sweet bell pepper bisque **v** **gf**

Creamy crimini Loveday mushroom bisque, white truffle essence & chive **v**

Roasted plum tomato and wild rice **v** **gf**

Braised beef, barley and vegetable

Chicken noodle and vegetable

Vegetable minestrone **v** **gf**

Borscht **gf** **df** **ve** upon request

À LA CARTE SELECTIONS

Includes bread baskets with butter, salad, choice of starch, Chef's choice of seasonal vegetables, dessert, fair trade coffee, decaf coffee and tea. An additional **\$4/person** will be charged for each additional protein option* (maximum of 3, excluding dietary restrictions).

ENTRÉES

Most Entrees can be prepared Gluten Free for a select number of guests or the entire group.

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Herb & garlic stuffed, locally raised chicken breast supreme breaded with Loveday mushroom cream sauce **48**

Crab and scallops stuffed chicken Neptune (breaded) with a leek & tarragon sauce **49**

Pacific Coast Chinook (king) salmon filet oven poached in white wine, lemon and olive oil **gf** **51**

Duo of grilled 5oz Manitoba striploin steak (cooked to medium) and 6oz herb & garlic marinated grilled chicken breast with brandy & green peppercorn sauce **gf** **53**

Grilled 5oz Manitoba striploin steak (cooked to medium) with grilled jumbo shrimp (3 pcs) **gf** **56**

7oz roast Manitoba beef tenderloin medallions (cooked to medium) with a red wine sauce **gf** **59**

7oz slow roasted prime rib au jus **gf** **57**

9oz grilled New York style strip loin steak (cooked to medium), grilled Greenland Gardens tomato summer salsa **gf** **56**

Herb rubbed Manitoba pork loin with sour cherry bourbon sauce **gf** **48**

Root vegetable Wellington: parsnip, carrot, rutabaga, red pepper, spinach and gremolata wrapped in puff pastry with vegetable fricassee **ve** **48**

PASTA COURSE

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Cannelloni **7**

With choice of beef or cheese cannelloni, topped with our in-house made Greenland Gardens tomato sauce

Fusilli with Bolognese **8**

Nature's Farm tri-colour fusilli pasta topped with rich meat sauce, shaved parm and chive.

STARCHES

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Golden baked duchess potato **v** **gf**

Pearl barley & Manitoba produced Naked Oat risotto **v**

Buttery mashed potatoes **v** **gf**

Twice-baked stuffed potato **gf**

Roasted young red potatoes **v** **gf**

**if a protein choice is given to guests, final numbers of each meal must be confirmed one week prior to event and either place cards or a detail seating chart must be provided to CMHR/ERA)*

À LA CARTE SELECTIONS

Includes bread baskets with butter, salad, dessert, fair trade coffee, decaf coffee and tea.

DECADENT DESSERTS

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Cheesecake v

White chocolate raspberry cheese cake with chocolate graham crust

Classic Vanilla Bean Crème Brulée

With a caramelized sugar crust v gf
served with a biscotti v

Chocolate Epiphany

Decadent flourless Callebaut chocolate cake, whipped cream & raspberry coulis v gf

Lemon Meringue Flan v

Lemon curd with a shortbread crust, toasted meringue and raspberry coulis

Warm Seasonal Fruit Crisp (additional charge \$3)

With brown butter crumble and chantilly whip cream v (summer: mixed berry) (winter: spiced apple)

Spirited Berries v gf (additional charge \$3)

Fresh strawberries tossed in Grand Marnier and cracked black pepper accompanied by a white chocolate Sabayon

Dessert Buffet v (additional charge \$5)

Chef's choice selection of tantalizing desserts. Includes: in-house made dainties, tarts and cakes. (minimum 30 guests)

CHILDREN'S MENU SELECTIONS

Each child's meal includes a first course of vegetable sticks and a buttermilk ranch dip.
Each meal will also include the choice of the chosen event's dessert or ice cream.

MEALS

Each selection 17

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Chicken Fingers

Honey dill sauce with fries or event
entrée accompaniments

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Grilled Herb and Garlic Chicken Breast

With fries or event's entrée accompaniments 

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Pasta and Cheese Sauce

With garlic buttered ciabatta 



Vegetarian



Gluten-Free



Vegan

THE CHEF'S BUFFET


(Minimum 40 guests)

A SIGNATURE COLLECTION
OF OUR IN HOUSE MADE
SPECIALTIES USING ONLY
THE FINEST LOCALLY SOURCED,
FAIR TRADE AND SUSTAINABLE
PRODUCTS AVAILABLE.

Chef's Buffet 55



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Assorted fresh in house prepared
artisan breads with butter

Garden greens with a honey & apple
vinaigrette  

Crisp Romaine with herb baked croutons,
Grana Padano and creamy caesar dressing

Seasonal vegetable medley  

Grilled vegetable crudité of squash,
asparagus and peppers  

White and wild rice pilaf  

Herb roasted baby red creamer potatoes  

Chicken with mushroom sauce

Grilled eggplant ratatouille  

Selection of sliced seasonal fruits and berries  

Assorted house made sweets & treats

Freshly brewed fair trade coffee,
decaffeinated coffee and tea

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*Enhance your buffet with
a Carvery Station (Page 21)*

**Additional cost will apply
with any substitutions.*

THE GRANDE BUFFET

(Minimum 40 guests)

Grande Buffet 60

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Assorted fresh in house prepared artisan breads

Garden greens with a honey & apple vinaigrette **v** **gf**

Seasonal vegetable medley **v** **gf**

Selection of sliced seasonal fruits and berries **v** **gf**

Assorted house made sweets & treats

Freshly brewed fair trade coffee, decaf coffee and tea

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Please select two items from this section to be added to your event menu. (Add 5/guest for each additional selection)

Broccoli spears & aged cheddar in honey dressing **v** **gf**

Classic Greek vegetables, kalamata olives, and feta cheese in a Mediterranean vinaigrette **v** **gf**

Grilled vegetable crudité of squash, asparagus and peppers **v** **gf**

Asian vegetables and vermicelli in coriander vinaigrette **v**

Assorted olives and pickled savories **v**

Domestic cheeses with baguette and crackers **v**

Crisp Romaine with herb baked croutons, Grana Padano and creamy caesar dressing

Roast chicken breast, pecans and vegetable fusilli pasta salad

Baby red potato salad **v** **gf**

Please select two items from this section to be added to your event menu. (Add 5/guest for each additional selection)

Herb roasted baby red creamer potatoes **v** **gf**

Roasted garlic mashed potatoes **v** **gf**

White and wild rice pilaf **v** **gf**

Fusilli rigate with roasted tomato sauce **v**

Grilled eggplant ratatouille **v** **gf**

Baked russet potato with sour cream, chives and old cheddar **v** **gf**

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Please select two items from this section to be added to your event menu. (Add 9/guest for each additional selection)

Grilled chicken breast with Loveday mushroom sauce **gf**

Grilled chicken breast with lemon herb butter **gf**

Prairie lake pickerel fingers, caper remoulade and lemon

Crispy breaded chicken strips, assorted dips and sauces

Roast chicken breast cacciatore **gf**

Baby back pork ribs brushed in zesty house BBQ sauce

Black tiger prawns in coconut mango curry sauce **gf**

Baked salmon filet with lemon herb butter **gf**

Brie and mushroom naked oat risotto **v**

ENHANCEMENTS

Prices listed are based on a per guest basis.

CARVERY STATIONS

Minimum 40 guests. Each selection is accompanied with appropriate condiments and fresh baked rolls.

All protein selections are based on 150-180g (5-6oz) per guest (based on confirmed attendance).

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Roasted herb rubbed pork loin 12

Garlic rubbed leg of lamb with rosemary au jus 18

Maple glazed baked ham with pineapple chutney 14

Roast turkey, sage gravy and cranberry relish 17

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Each Manitoba Beef roast is dressed with Coarse Salt and Black Pepper then slow roasted to Medium doneness unless otherwise specified

Manitoba strip loin roast beef 20

Manitoba prime rib 23

SENSATIONAL STATIONS

Minimum 40 guests.

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Nacho Libre ^{gf} 12

Chili and cumin spiced ground Sterling Silver beef strip loin with crisp corn tortilla chips, pico de gallo, salsa verde, guacamole, chopped tomato, green onion, black olive, pickled jalapeño, sour cream, old cheddar, and warm cheese sauce.

Poutine Bar ^{gf} 11

Golden home cut fries with sautéed Loveday mushrooms, chopped bacon, green onion, pickled jalapeño, Bothwell cheese curds, cheddar cheese, beef gravy and spicy beef chili.

Mashed Potato Bar ^{gf} 12

Mashed potatoes served in martini glasses. Toppings included are: sour cream, grated cheese, green onion, chopped bacon, leek sauce, gravy, cheese curds, and Jalapeños.

Mac & Cheese Station 14

Macaroni with a variety of toppings: cheese sauce, leek and tarragon sauce, green onion, bacon, cheese curd, shredded cheddar

ENHANCEMENT PLATTERS

Prices listed are based on a per guest basis.

CHEESE BOARDS

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Manitoba Cheeses **v** 9

Bothwell and Trappist cheeses, a unique variety from local cheese manufacturers. Complimented by French baguette & assorted crackers

Imported Cheeses **v** 11

A fine selection of imported cheese with French baguette and assorted artisan crackers

ANTIPASTI

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Marinated queen & kalamata olives (120g) **v** **gf** 5

Elman's locally produced Kosher dill pickles **v** **gf** 2

Assorted house made pickled vegetables **v** **gf** 7

Pickling, olives, & cured Italian meats **v** **gf** 12

FRUIT & VEGGIES

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Fresh vegetable crudité with buttermilk herb dip (carrot, celery, peppers, broccoli, cauliflower, cherry tomato, cucumber) **v** **gf** 6

Sliced seasonal fruits and berries **v** **gf** 8

Grilled and chilled vegetable crudité of asparagus, squash and sweet peppers **v** **gf** 7

FRUIT & CHEESE

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A selection of domestic & imported cheeses with fresh sliced seasonal fruits & berries, crackers and baguette **v** 12

FROM THE DELI

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Full Size Sandwiches 12

Roast beef, chicken salad, vegetarian, italian deli (1.25 pcs per person)

Pinwheel Sandwiches 7

Egg salad, roast chicken salad, vegetarian, salmon (4 pcs)

Petite Italian Deli Sandwiches 8

Genoa salami, prosciutto ham, capicola & provolone (1.5 pcs)

ASSORTED VEGETARIAN NORI ROLLS

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A mix of nori wrapped rice rolls including; cucumber, asparagus, mushroom, avocado, peppers and sprouts (4-5 pcs per roll) **v** **gf** 8/roll

With pickled ginger, wasabi and soy sauce **v**

CHILLED SEAFOOD & SHELLFISH

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Whole poached Atlantic salmon display (accommodates approx. 30-40 guests) **MP**

Smoked lox, smoked goldeye and Winnipeg artic char gravlax with citrus pearls, lemon, cream cheese, baguette and caper berries 13

BAR SERVICE

HOST BAR

Considered when ERA is to provide bar and company or individual is hosting the reception and is therefore paying for guest's beverages.

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CASH BAR

Considered when ERA is to provide the bar, and guests are responsible for the cost of their own beverages.

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CORKAGE BAR

Considered when you provide your own beverage. Corkage bar receptions require an occasional permit from the MLCC.

The following ERA fees apply:

Corkage* 17/guest

includes: bartenders, ice, mix, napkins, stir sticks, variety of juices, variety of Coke products, lemons, limes and placement of corkage dinner wine.

**Additional costs may apply if a Signature Drink or Martini is served.*

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WINE SERVICE ONLY

Wine Corkage for Dinner 6/guest

Wine Corkage for Wine Reception 7.5/guest

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HOST / CASH BAR

House Wine 7.13 (9.25)

Premium Spirits* 5.58 (7.25)

**Absolut Vodka, Bacardi Dark Rum, Bacardi White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Grants Scotch, Canadian Club Rye*

Deluxe Spirits* 7.70 (10)

**Grey Goose Vodka, Crown Royal Whiskey, Sailor Jerry Spiced Rum, Johnnie Walker Red, Bombay Sapphire Gin*

Domestic Beer 5.39 (7)

**Budwieser, Bud Light, Kokanee*

Premium Beer 6.16 (8)

**Fort Garry Dark, Pale and Miller Genuine Draft*

Import Beer 6.16 (8)

**Stella Artois, Corona, Heineken*

Liqueurs* 6.16 (8)

**Baileys, Kaluha, Disarngo Amaretto*

Martinis* 9.24 (12)

**2 oz – Classic Martini, Cosmo Martini, Crantini, or specialty Martini upon request*

Red and White House Wine Bottle 35.50 (46)

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SCOTCH BAR

Ballentines 7.70 (10)

Johnny Walker Red 7.70 (10)

Aberlour 12 yr single malt 10.78 (14)

Glenlivet 12 yr 9.24 (12)

Macallan Gold 11.55 (15)

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OTHER

Soft Drinks 3.25 (4.25)

Non Spirit 10L Punch Bowl (50-60ppl) 150

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BAR MINIMUM

Host Bar or Cash Bar fee minimum is \$600 or a bartender fee will be applied at \$35/hour minimum 3 hours. Bartenders are scheduled at 1 per 100 guests. If additional Bartenders are requested, a fee of \$35.00/hour per bartender will apply minimum of 3 hours per bartender.

**Premium Liquor, House Wine, Domestic Beer, and Imported Beer brands are supplied for all Host Bars unless otherwise requested. Special Order Liquor will be sold by the bottle only (subject to ERA pricing). For Premier Wine Selections, we offer a Feature Wine List. All prices are subject to GST, PST and 16% Gratuities.*

CATERING POLICIES

Guarantee of Attendance

Guarantee of number of guests attending is due **3 business days** prior to the event. ERA Bistro & Catering will make 3% above the guaranteed amount to account (to a maximum of 10 meals) for last minute changes. You will be charged according to the guarantee number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be used.

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Function Size

ERA Bistro & Catering/CMHR reserves the right to provide alternate meeting space suitable to the Group's meeting requirements represented in the final guaranteed numbers. If additional space is required, additional rental charges will apply.

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Food and Beverage

ERA Bistro & Catering/CMHR reserves the right to be the sole provider of all food and beverages served within the Museum, with the exception of wedding cakes (must be supplied by a licensed bakery). Forkage Fee will apply.

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Food and Beverage Prices

Prices are subject to change due to market conditions. Guaranteed prices will be given 90 days prior to the event. All charges are subject to PST (8%) and GST (5%) and a 16% service charge.

Additional Goods and Services

In the event of "Drop in Guests" at your function, or your request to add more food, extend bar hours or add any goods or services at the last minute, ERA Bistro & Catering will make every effort to accommodate you and proceed with the verbal approval of the function convener, and authorization of the additional charges not previously signed for on the **Catering Event Order**.

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Menu

Limited Dietary substitutions may be made in advance by the convener. Those ordering substitutions must be identified by a special ticket or place card. Changes to preordered meals made the day of the event or during the event are subject to additional charges.

Please note with dietary requests, all precautions are taken, however because ERA is NOT a nut free, gluten free or fish/seafood free kitchen we are unable to guarantee that cross contamination will not occur.

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Leftover Food and Takeouts

For health and insurance reasons, ERA Bistro & Catering policy does not allow the removal of food from the Museum premises.

CATERING POLICIES

Damages or Loss of Personal Property

ERA Bistro & Catering/CMHR will not be responsible for damages or loss of any articles at the Museum prior to, during or following any event by the client or his/her guests.

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Inspection

ERA Bistro & Catering/CMHR reserves the right to inspect and control all functions held, on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

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Advertising

Any advertising prepared by the client using the name of ERA Bistro & Catering/CMHR must be approved by Museum Management prior to the presentation or display of materials.

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SOCAN

The Government of Canada mandates that the Museum collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all functions booking with live or recorded music.

RESOUND

The Government of Canada mandates that the Museum collect RESOUND fee (this represents the rights of artists and record companies – the people who created sound recordings) for all functions booking with live or recorded.

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Display Materials Delivered to the Museum

The Museum has very limited storage space. Please arrange for deliveries to be made no sooner than 1 working day prior to your start date. Pickups after the event should be closing day or next business day at the latest. A handling and storage fee of \$100 per day will be charged for goods that have to be received and handled outside these times.

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Display Materials Set Up/Tear Down

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by the Museum before they are hung.



ERA Bistro
Canadian Museum
for Human Rights