



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 of freshly baked morning breads & pastries are prepared at 1.25 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

Multigrain 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 cinnamon poached apple
accompanied by brown sugar and 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 Nature's Farm Smart Eggs, maple smoked bacon **OR** English breakfast sausages with oven roasted breakfast potatoes


Enhance your breakfast with both bacon and sausage 2

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Quiche 8



Individual baked Nature's Farm Smart Eggs 5" quiche

Choose from:

Ham, tomato, and Swiss cheese **OR** Spinach, mushroom, tomato and feta cheese 

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Oatmeal 8

Oatmeal with cinnamon poached apple accompanied by brown sugar and 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, cranberry) **3.5**

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

Super smoothies (1 litre) **gf** **20**

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

A variety of fresh baked house made muffins **4**

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,
served with house made preserves **8**

Fresh chopped seasonal fruit salad (150g) **v** **gf** **6**

Sliced seasonal fruit & berries **8**

Greek yogurt parfait, house made granola,
raspberries & blackberries served
in a chilled martini glass **v** **gf** **8**

Seasonal whole fruits **2.5**

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

Dill bannock with house made preserves **6**

Oatmeal with cinnamon poached apple
accompanied by brown sugar and milk **v** **gf** **8**

House made 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 local
potato chips **3.5**

House made hummus & pita chips **4**

House made biscotti*: White chocolate cranberry
pistachio **Made with **almond flour*** **2.5**
(Minimum order of 15ppl)

Cupcakes **2.75**

Assorted sweets & treats **29/dz**



Sweet & salty popcorn **v** **gf** **3.5**

BUFFET LUNCHEONS

For groups of 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 Nature's Farm Smart 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, blueberry clafoutis tarts and profiteroles 

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 in our house red wine vinaigrette  

Elman's locally produced Kosher dill pickle spears  

Slow roasted creamer potatoes tossed in fresh herbs  

Maple & balsamic Manitoba steelhead trout served with pineapple chutney 

Grilled chicken breast with a creamy mushroom sauce 

Chef's seasonal vegetable medley  



Coconut macaroons 

Freshly brewed fair trade coffee, decaf coffee, tea

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Tasting Tuscany 33

Garlic buttered toasted ciabatta 

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

Tuscan sausage and crimini Loveday mushroom ragu with roasted garlic, sweet peppers and Nature's Farm tri-colour fusilli topped with shaved Grana Padano and sweet basil

Garlic, lemon and herb roasted chicken 

Chef's seasonal vegetable medley  



Cannolis

Freshly brewed fair trade coffee, decaf coffee, tea

WORKING LUNCHEONS

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

Deli Express (Sandwich Platter*) 26



Garden greens with a honey
& apple vinaigrette  

An assortment of shaved deli meats including:
Black forest ham, roast turkey and roast beef

Chef's seasonal grilled vegetables  

Selection of sliced artisan breads, pita and rolls 

Assorted spreads, sliced domestic cheeses
(cheddar, swiss) 

Vegetable fixings (tomato, onion,
lettuce and alfalfa sprouts)  

Assorted house made sweets & treats



Freshly brewed fair trade coffee,
decaf coffee, tea

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

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


Executive Decision (Sandwich Platter*) 32

Garden greens with a honey
& apple vinaigrette  

Braised Carmen, Manitoba beef brisket,
cheddar, tomato, lettuce and mayo on ciabatta

Nature's Farm Smart Egg salad with celery,
pickles and arugula on Canadian rye

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 

Roasted chicken breast salad with dried cranberries
and pea shoots wrapped in a flour tortilla

Assorted house made sweets & treats

Freshly brewed fair trade coffee,
decaf coffee, tea

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

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



WORKING LUNCHEONS



Buffet Enhancements

Please select one item 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  

Broccoli spears, aged cheddar, red onions
and raisins in honey dressing  

Asian vegetables & vermicelli
with coriander vinaigrette  

House made soup

Assorted olives and house made picklings  



Manitoba wild rice salad
in a white wine vinaigrette  

Chef's seasonal grilled vegetable platter  



Cabbage and fennel in vinaigrette cole slaw  

Baby red potato salad  

Chickpea salad with cherry tomato and cilantro
in a lime vinaigrette  

Kale salad with cabbage and lemon in a poppyseed
vinaigrette topped with Grana Padano  

Classic Greek salad with kalamata olives and
feta cheese in a Mediterranean vinaigrette 

Fresh seasonal vegetable crudité's
with buttermilk herb dressing  

À LA CARTE LUNCHES

Includes fair trade coffee, decaf coffee and teas.
Includes bread baskets with butter.

Chicken Piccata 27

Garlic and herb breaded chicken breast with Loveday mushroom sauce, duchesse potato and chef's choice of seasonal vegetables

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Root Vegetable Wellington 23

A medley of root vegetables and gremolata wrapped in puff pastry with vegetable fricassee and risotto

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Sterling Silver New York Strip 39

Chargrilled 8oz New York Strip steak with a charred tomato salsa, roasted baby red skin potatoes and chef's choice of seasonal vegetables

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Chargrilled Manitoba Steelhead Trout 29

Chargrilled Manitoba steelhead trout slathered with zesty house BBQ sauce, mango salsa, Manitoba rice pilaf and chef's choice of seasonal vegetables

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Manitoba Pork Loin 27

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

Indigenous Menu 33

Three Sisters stew accompanied by bannock and pickerel with roasted lemon served on top of corn and wild rice

Substitute Three Sisters stew for Bison stew 3

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Salad Nicoise 22

Salad nicoise of young red skin potatoes with french green beans, Kalamata olives, boiled Nature's Farm Smart Eggs, tomato and romaine lettuce in a nicoise vinaigrette

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Greens and Grains 20

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

•

Dill Pickled Potato & Root Vegetable 20

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

All salads can be accompanied by 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, Grana Padano cheese & herb baked croutons in a creamy caesar dressing with a lemon wedge

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

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

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

DESSERTS

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White chocolate raspberry cheesecake with a 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 tart: lemon curd with a shortbread crust, toasted meringue and raspberry coulis **v**

PRE DINNER RECEPTION PACKAGES

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

Black Tie 15

Dijon chicken in puff pastry

Vegetable samosas with tamarind sauce 

Pink peppercorn beef satay 


Mini vegetarian Wellington 


Vegetable spring rolls with plum sauce 


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Casual Affair 14

Dijon chicken in puff pastry

Portabella mushroom, spinach, Chèvre cheese and roasted pepper in puff pastry 

Lemon and herb poached tiger prawns with spicy cocktail sauce 


Cornet of avocado, kalamata olive, tomato and feta cheese 

Maple marinated salmon satay 

Manitoba Package 14

Wild rice & zucchini fritters  

Mini Manitoba beef Wellingtons

Loveday mushroom bruschetta topped with Grana Padano 

Oka on toast 

Bearcat Fisheries Pickerel terrine with dill aioli 


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Glitz & Glamour 15

Rack of lamb lollipops with rosemary glaze 

Mini Manitoba beef Wellingtons

Seasonal melon salad balsamic drizzle 

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

Oka on toast 

PRE DINNER RECEPTION PACKAGES

Heated

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

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

Tandoori chicken satay, raita **gf** 38

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

Grilled tofu and vegetable brochette with Mediterranean vinaigrette **gf** **ve** 34

Herbed chicken satay **gf** 38

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 42

Rack of lamb lollipops with rosemary glaze **gf** 49

Maple marinated salmon satay **gf** 39

Vegetable spring rolls with plum sauce **v** 32

Mini Manitoba beef Wellingtons 36

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

Assorted mini quiche **v** 34

Dijon chicken in puff pastry 36

Vegetable samosas with tamarind sauce **v** 33

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

Cherry, garlic and ginger pork satays **gf** 38

Cherry, garlic and ginger chicken satays **gf** 39

Horseradish, pickled mustard seed and apple stuffed creamer potatoes **gf** **ve** 27

Pancetta, goat cheese and pistachios in phyllo 47

Trout, red lentil and boar bacon volauvants 41

Navy and pinto beans, mushroom patty with tomato concasse **gf** **ve** 41

Hot pork Yakitori 33


PRE DINNER RECEPTION PACKAGES

Chilled

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


Lemon and herb poached jumbo tiger prawns
with spicy cocktail sauce  **48**

Northern Manitoba smoked Goldeye canapé
with capers, dill and aioli **40**

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

Orange ginger chicken salad in a sesame panier **39**



Seasonal melon salad with balsamic drizzle  **36**

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

Chèvre cheese with candied cherry tomato & basil
in a crisp parmesan basket   **38**

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

Cucumber, shallot in mint avocado dressing
on black bean crisp   **30**

Corn hummus and shallot mignonette
on quinoa cracker   **34**



Lemon poached cherries with brie
on rolled oat crisp   **33**

Bearcat Fisheries pickerel terrine with dill aioli  **34**

DINNER, 3 COURSE

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


Classic Chicken Supreme 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



Slow roasted creamer potatoes tossed in fresh herbs  


Chef's choice of seasonal vegetables  

White chocolate raspberry cheesecake with a chocolate graham crust 

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Manitoba Steelhead Trout 51

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



Manitoba steelhead trout filet oven poached in white wine, lemon and olive oil 


Arborio rice risotto  

Chef's choice of seasonal vegetables  

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



Steak & Chicken 54

Shaved iceberg, arugula, and spinach with honey rhubarb vinaigrette, toasted walnuts and feta  

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 of seasonal vegetables  


Chocolate epiphany 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.



Filet Mignon 59

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



7oz roasted Manitoba beef tenderloin with a red wine sauce 

Golden baked duchesse potato  

Chef's choice of seasonal vegetables  

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


Manitoba Pork Loin with Sour Cherry Bourbon Sauce 48

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

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

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

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

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

Shaved iceberg, arugula, and spinach with honey rhubarb vinaigrette, toasted walnuts and feta **v** **gf**

SORBETS

Pre-entrée palate cleansers **gf** **ve** 4

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Coconut

Mango

Watermelon

Saskatoon

Cucumber

SOUPS

Each selection 5

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Purée of butternut squash with toasted almonds and basil oil **v** **gf**

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

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

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

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

Charred Oak Valley corn, Loveday crimini mushrooms and Wild Earth fennel bisque **gf** **ve**

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

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

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

Manitoba Steelhead Trout 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** **54**

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

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

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

Root vegetable Wellington: A medley of root vegetables and gremolata wrapped in puff pastry with vegetable fricassee **ve** **48**

Eggplant Rollitini: grilled eggplant stuffed with white bean puree, herbs and tofu topped with tomato sauce **ve** **gf** **48**

PASTA COURSE

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Cannelloni 8
Cheese cannelloni topped with our house made Greenland Gardens tomato sauce **v**

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**

Arborio rice risotto **v** **gf**

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

Twice-baked stuffed potato **gf**

Slow roasted creamer potatoes tossed in fresh herbs **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 cheesecake 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 Tart v

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

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

(additional charge \$5)

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

CHILDREN'S MENU SELECTIONS

Each child's meal includes a first course of vegetable sticks with a buttermilk ranch dip and a scoop of ice cream for dessert.

MEALS

Each selection **18**

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Chicken Fingers

Served with honey dill sauce and fries
or event entrée accompaniments

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Grilled Herb and Garlic Chicken Breast

Served with fries or event's entrée
accompaniments **gf**

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Pasta and Cheese Sauce

Served with garlic buttered ciabatta **v**

THE CHEF'S BUFFET



(Minimum 40 guests)

A SIGNATURE COLLECTION OF OUR 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 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  

Chef's seasonal grilled vegetable platter  

White and wild rice pilaf  

Herb roasted baby red creamer potatoes  

Chicken with lemon herb butter

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 22)

**Additional cost will apply for any substitutions.*

THE GRANDE BUFFET

(Minimum 40 guests)

Grande Buffet 60

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Assorted fresh house prepared artisan breads

Garden greens with a honey & apple

vinaigrette **v** **gf**

Seasonal vegetable medley **gf** **ve**

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

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**

Chef's seasonal grilled vegetable platter **gf** **ve**

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

Assorted olives and pickled savories **ve**

Domestic cheeses with baguette and crackers **v**

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

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 **gf** **ve**

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**

Crispy breaded chicken strips with assorted sauces

Roasted chicken breast cacciatore **gf**

Baby back pork ribs brushed in zesty house made BBQ sauce

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

Manitoba Steelhead Trout filet with lemon herb butter **gf**

Arborio rice risotto **v** **gf**

Seared pickerel with roasted lemon

ENHANCEMENTS

Prices listed are 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 14

Roast turkey with 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} 12

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

Mashed Potato Bar ^{gf} 12

Mashed potatoes served in martini glasses with sour cream, grated cheese, green onion, chopped bacon, leek sauce, gravy, cheese curds, and jalapeños

Mac & Cheese Station 16

Nature's Farm macaroni in cheese bechamel with the following toppings: garlic panko, pickled jalapeño, bacon and sauteed mushrooms

Pesto Rice Tostadas Station ^{gf} ^{ve} 13

Garlic pesto rice, corn chips, pico de gallo, jalapeños, guacamole, refried beans, lime and cilantro

Lefse Station ^{ve} 13

Adora potato lefse (wrap like flat bread) with in house made chutneys, jams, pickled vegetables, seasoned tofu spread, sprouts and falafel bites

The Butcher Block 18

A carvery of Carmen Manitoba beef brisket, Ferris Farms Berkshire pork loin and Watersong Farm smoked chicken, served with dinner rolls, garlic aioli and herbed aioli

ENHANCEMENT PLATTERS

Prices listed are based on a per guest basis.

CHEESE BOARDS

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Manitoba Cheeses **v** 9

A unique variety of Bothwell and Oka cheeses from local cheese manufacturers served with French baguette & assorted crackers

Imported Cheeses **v** 11

A fine selection of imported cheeses with French baguette & assorted artisan crackers

ANTIPASTI

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

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

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

Pickling, olives & cured Italian meats **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 **gf ve** 8

Chef's seasonal grilled vegetable platter **gf ve** 7

FRUIT & CHEESE

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A selection of domestic & imported cheeses with fresh sliced seasonal fruits & berries, crackers and baguette **v** 15

FROM THE DELI

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Full Size Sandwiches 14

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

Pinwheel Sandwiches 8

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

Petite Italian Deli Sandwiches 10

Genoa salami, prosciutto, 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 **v gf** 26/dz

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, caper berries and baguette 14

LATE NIGHT SNACKS

Prices listed are on a per guest basis.

Minimum 40 guests.

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Nacho Libre 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 12

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

Mac & Cheese Station 16

Nature's Farm macaroni in cheese bechamel with the following toppings: garlic panko, pickled jalapeño, bacon and sautéed mushrooms.

Chicken Finger & Fries 15

Chicken fingers and fries with ketchup and honey dill sauce

Pretzels & Popcorn 9

Soft pretzels with cheese sauce and mustard & popcorn

BAR SERVICE

HOST BAR

Considered when ERA is to provide bar and company or individual is hosting the reception is 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* 17.50/guest

includes: bartenders, ice, napkins, stir sticks, variety of juices, variety of soft drinks, lemons, limes and placement of corkage dinner wine.

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

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CORKAGE BAR TERMS & CONDITIONS

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGA) is required. The location, date and time will be required.

Your permit should be applied for at least 10 business days prior to your event.

The bars will open/close according to the times specified on the permit.

Alcohol can only be served in the locations listed on the permit.

Alcohol must be purchased in Manitoba.

The permit holder must be in attendance from the opening to the closing of the bars.

The permit and receipts must be given to the Banquet Manager/Supervisor on duty before any liquor service can begin.

ERA does not allow shooters/shots.

Remaining alcohol and empties can either be taken with you at the end of the night or picked up on the next business day.

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WINE SERVICE ONLY

Wine Corkage for Dinner 7/guest

Wine Corkage for Wine Reception 8.50/guest

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HOST / CASH BAR

House Wine 7.13 (9.25)

Premium Spirits* 5.58 (7.25)

Deluxe Spirits* 7.70 (10)

Domestic Beer 5.39 (7)

Local Beer 6.16 (8)

Import Beer 6.55 (8.50)

Liqueurs* 6.16 (8)

Martinis* 9.24 (12)

Red and White House Wine Bottle 35.50 (46)

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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 with a minimum of 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 with a 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% gratuity.*

CATERING POLICIES

Guarantee of Attendance

Guaranteed number of guests attending is due **3 business days** prior to the event. ERA Bistro & Catering will prepare 3% above the guaranteed amount (to a maximum of 10 meals) to account for last minute changes. You will be charged according to the guaranteed 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 a 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 event 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

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ERA Bistro

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