

Living Sky Café

WEDDING BRUNCH MENU

Looking to enjoy our signature brunch offerings for your wedding or event?

THE TRADITIONAL | 30

scrambled eggs, seared sausage & bacon, herb roasted hashbrowns with toasted english muffins & jam

BREAKFAST POUTINE | 27

oven roasted hashbrowns, scrambled eggs, seared sausage, bell peppers, onions & mushrooms topped with our house beer cheese sauce

ULTIMATE WAFFLES | 25

fluffy house-made waffles served with flambé bananas, wild berry compote, whipped cream, candied nuts & seared sausage

ADD CHICKEN & WAFFLES | 9

including crispy chicken tenders, chili oil, garlic aioli & fresh peashoots

BAGEL CHARCUTERIE | 26

in-house smoked salmon, crisp bacon, sliced cucumber, fresh tomato, red onions, peashoots & capers with our herb cream cheese & dill goat cheese



à la carte

ASSORTED BAKING | 8

variety of sticky buns, scones, breakfast loaf or muffins - 2 pc per person

FRESH CUT FRUIT | 7

YOGURT & GRANOLA

PARFAIT | 6

with fresh berry compote

MINI QUICHE | 8

denver or florentine

CHAI BREAKFAST BOWL | 8

local quinoa topped with berries, nuts & seeds served with chai cream

ADDITIONS

COFFEE & TEA SERVICE | 5

LAVENDER LEMONADE OR BLUEBERRY ICED TEA | 5

LSC DONUTS | 5

MINI CHEESECAKES | 4

ASSORTED COOKIES & SQUARES | 4



Living Sky Café



ordered by the dozen, min three dozen per selection

Hors D'oeuvres

SANTE FE PINWHEEL | 3½

mexican spiced cream cheese with chicken & peppers

CRISPY FALAFEL | 4½

crispy chickpea & herb bites topped with fresh salsa

PIGS IN A BLANKET | 4½

house-made sausage wrapped in puff pastry

CLASSIC TWIST | 3

beet pickled devilled egg topped with herb aioli
& fresh cracked pepper

CHARCUTERIE SKEWER | 6

a variety of house-smoked meats, cheeses & pickled goods

LOTS OF LOX PINWHEEL | 4

dill cream cheese with smoked salmon,
fresh cucumber & capers

TERIYAKI MEATBALL | 5

seared beef meatball with homemade teriyaki sauce
topped with green onion & sesame seeds

Puffs \$5

FIESTA CHICKEN

chipotle cream cheese
red onion - peppers - cheddar

PORCINI

herbed mozzarella - mushroom
caramelized onion - roasted garlic

SPINACH & FETA

roasted garlic - cream cheese
green onions - feta

ROASTED & TOASTED

roasted beets - herb goat cheese
toasted walnuts - caramelized onion

Canapé \$4½

DRUNKEN PEAR

melted mozza - caramelized pears - bacon - maple peas

MEDITERRANEAN

garlic hummus - herb oil - crispy chickpeas

AUTUMN

roasted cranberries - herb goat cheese - crispy kale - walnuts



Living Sky Café



Grazing & Sharing Boards

priced per person - minimum 25 people

VEGETABLE CRUDITÉ & HUMMUS | 6½

FRESH CUT FRUIT | 7

MEDITERRANEAN PLATTER | 9

tzatziki, hummus, artichokes,
olives, cucumbers, pitas & crackers

GOURMET CHARCUTERIE | 20

cured artisan meats & cheeses,
herbed cheeseball, house-pickled
vegetables & preserves, fresh fruit
& nuts, w/ assorted crackers

DESSERT SAMPLER | 8

house-made brownies, cookies, cheesecakes & coconut macaroons

Late Night Bites

Packages served buffet-style and include the necessary premium grade disposable plating & utensils.

THE CLASSIC | 12

house-baked buns, sliced deli meats & cheeses, pickles, mayo & mustard

NACHO FIESTA | 9

corn tortilla chips, house-made beer cheese sauce, sour cream & salsa

LOADED NACHO FIESTA | 14

spiced ground beef, corn tortilla chips, house-made beer cheese sauce, pico de gallo,
sour cream, salsa & pickled jalapenos

TACOS | 15

spiced ground beef, shredded cheddar,
lettuce, sour cream, salsa & flour tortillas

PULLED PORK SLIDER BAR | 16

slow roasted barbeque pork, creamy house slaw,
sliced dill pickles & house-baked buns



Living Sky Café

The options in this contemporary menu are served buffet-style; allowing your guests to customize their meal with the perfectly paired condiments & toppings.

TACO FIESTA | 28

choice of spiced beef, smoked chicken or bbq pork, flour tortillas & corn tortilla chips, cheddar cheese, lettuce, pico de gallo, pickled jalapenos, sour cream & salsa served with spanish rice

BURGER BAR | 32

choice of bbq beef, louisiana pulled pork or smoky black bean, freshly baked sesame buns & complementary toppings for each protein served with warm potato salad

PITA PARTY | 32

choice of greek chicken, pork, beef or falafel, warm naan, romaine, cucumbers, bruschetta, tzatziki served with mediterranean rice

UKRAINIAN FEAST | 34

cheddar perogies cooked in browned butter & caramelized onions, seared farmer sausage & sauerkraut, cabbage rolls, sour cream & mustard, served with apple & feta salad

THE TRADITIONAL | 38

garlic herb butter chicken thighs served with oven roasted baby potatoes & gravy, seared seasonal vegetables and our signature garden salad

additonal protein + 7
add coffee & tea service + 5



salads + 5

APPLE & FETA

SMOKED CAESAR

VILLAGE GREEK

SANTA FE

FIELD GREEN

SWEETS & TREATS

SIMPLE SINGLE TIER CUTTING CAKE | 150

SIGNATURE CUPCAKES | 4½

ASSORTED COOKIES & SQUARES | 4

CHEESECAKE IN A CUP | 4½

LIVING SKY DONUTS | 5

DESSERT SAMPLER | 8

house-made brownies, cookies, cheesecakes & coconut macaroons



Living Sky Café

Entrées are served with choice of signature salad & starch and seared seasonal vegetables

Buffet-style service also includes a field green salad & fresh baked buns with butter.

CHICKEN PORCINI | 49

seared mushrooms, kale & caramelized onions served with white wine beurre blanc

BRAISED BEEF SHORT RIBS | 54

fall off the bone tender ribs served with a red wine demi glaze

THYME CRUSTED DUCK CONFIT | 51

a classic french-style duck leg slowly cooked until 'fall off the bone' tender, served with a wild blueberry conserve

ROSEMARY BEEF BOURGUIGNON | 50

18 hour braised beef in red wine & rosemary, topped with an espagnole sauce

ROASTED ACORN | 46

oven roasted acorn squash stuffed with herbed quinoa, crispy kale, caramelized onions, feta cheese & toasted cashews

TUSCAN CHICKEN | 48

roasted tomato pomarola sauce with garlic wilted greens, topped with basil pesto & freshly grated asiago

HERB CRUSTED PORK TENDERLOIN | 48

marinated with herb chimichurri & white wine, seared to perfection & served with a honey mustard sauce

...

All menu items are made entirely from scratch and can be modified to accommodate your guest's dietary restrictions.

We can happily accommodate the children attending your event. There will be no charge for a baby plate for children under 3, children ages 4-10 will be charged at 1/2 the adult price.

All pricing is subject to 5% GST, 6% PST & 18% gratuity.



signature salads

APPLE & FETA

SMOKED CAESAR

PEAR & GOAT CHEESE

VILLAGE GREEK

CRANBERRY POPPYSEED

starch

LEMON ROASTED

ROASTED GARLIC MASHED

HERBED BABY POTATOES

LINGUINE VONGOLE

ADDITIONS

ADDITIONAL PROTEIN + 12

ADDITIONAL STARCH OR SALAD + 6

GOURMET CHARCUTERIE + 16

FRESH CUT FRUIT + 6

MEDITERRANEAN PLATTER + 6½



Living Sky Café

DETAILS & POLICIES



Menu Pricing Includes;

- White buffet plates, gold plated flatware & paper napkins
- Stainless steel chaffing warmers, banquet platters & boards, risers & serving utensils
- Food service staff for the duration of the event - including table clearing & dishwashing

onsite events

Our European inspired restaurant space is open exclusively for your group, with full access to our licensed beverage menu.

Let your guests enjoy picking from our specialty menu with the ability to seat 40 guests in our dining room and 25 guests in our private room.

\$150 per hour rental fee (min three hours)

\$50 per hour rental fee applies during client set-up & tear-down.

Private events require a minimum spend of \$1500 on weekdays and \$2000 Friday - Sunday.

Rental space available from 5pm until 10pm daily, however other requests may be accommodated.

offsite events

Found the perfect venue, now looking for the perfect meal?
We are well suited to cater weddings of up to 200 guests

There will be a minimum \$50 base delivery fee for offsite private event catering within Saskatoon city limits. Events outside city limits will also incur a fuel surcharge + \$1.50 per kilometer fee, applicable to both delivery and equipment pickup.



306-933-3031
www.livingskycafe.com



Living Sky Café



DEPOSIT & CANCELLATION DETAILS & POLICIES

Thank you for choosing us to cater your wedding, we can't wait to be a part of your day!

The quote provided is an estimated total based on the menu & services selected and the approximate number of guests attending.

We require a 15% deposit at time of signing to secure your date & menu.

An additional 25% is due three months prior to your date.

If you are booking more than one year in advance, menu prices are subject to change.

Final guest count is due to us 14 days prior to your wedding day.

At this time, an invoice will be provided for food & services (minus deposits) payment for this invoice is due upon receipt.

This policy is aimed to leave you free to enjoy your wedding without the concern of a bill at the end of the evening - the only additional charges incurring on your day may be liquor which will be invoiced the following Monday and due upon receipt.

All deposits paid are non-refundable, however we do understand that sometimes things happen and plans need to change.

We are always happy to hold your deposits for you for a future date - if postponement is within one month of the event date a 30% penalty will apply.

Jenna Dubé

306-933-3031

livingskycafe@gmail.com

