

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

PESTO PINWHEEL | 4

sundried tomatoes, basil pesto, feta & mozzarella
rolled in puff pastry

TERIYAKI MEATBALL | 5

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

Puffs \$5

CHEESEBURGER

seasoned beef - cheddar cheese
mac sauce - pickles - sesame seeds

PORCINI

herbed mozzarella - mushroom
sundried tomato - roasted garlic

SPINACH & FETA

roasted garlic - cream cheese
green onions - feta

ROASTED & TOASTED

fire roasted red peppers - herb oil
toasted cashews - caramelized onions

Canapé \$4½

DRUNKEN PEAR

melted mozza - caramelized pears - bacon - maple peas

MEDITERRANEAN

garlic hummus - herb oil - sundried tomato

AUTUMN

roasted cranberries - herb goat cheese - crispy kale - walnuts



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Grazing & Sharing

priced per person - minimum 25 people

VEGETABLE CRUDITÉ & DILL DIP | 6½

FRESH CUT FRUIT | 7

MEDITERRANEAN PLATTER | 8

tzatziki, roasted red pepper hummus, olive tapenade, cucumbers, pitas & crackers

DESSERT SAMPLER | 8

house-made brownies, cookies, cheesecakes & coconut macaroons

GOURMET CHARCUTERIE | 20

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

WARM SPINACH DIP | 9

blend of spinach, artichokes & herb cream cheese served with tortilla chips & pita wedges

Late Night Bites

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

THE CLASSIC | 13

house-baked buns, sliced deli meats & cheeses, pickles, mayo & mustard
+ kettle chips | 2

NACHO FIESTA | 9

corn tortilla chips, authentic queso, sour cream & salsa

LOADED NACHO FIESTA | 14

spiced ground beef, corn tortilla chips, authentic queso, pico de gallo, sour cream, salsa & pickled jalapenos
+ refried beans | 2

TACOS | 15

spiced ground beef, shredded cheddar, lettuce, sour cream, salsa & flour tortillas
+ pico de gallo | 3

PULLED PORK SLIDER BAR | 16

slow roasted barbeque pork, creamy house slaw, sliced dill pickles & house-baked buns
+ bbq kettle chips | 2



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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

+ potato bites | 4 + authentic queso | 3

BURGER BAR | 33

choice of bbq beef or louisiana pulled pork freshly baked sesame buns & complementary toppings served with warm potato salad

+ creamy honey dill slaw | 4

PITA PARTY | 33

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

+ crispy falafel | 3

UKRAINIAN FEAST | 35

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

+ mushroom dill cream sauce | 3

THE TRADITIONAL | 38

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

+ bourbon barbeque glazed pork | 7

add coffee & tea service + 5

add fresh baked buns & butter + 2

salads + 5

BLUEBERRY & FETA

SMOKED CAESAR

VILLAGE GREEK

SANTA FE

FIELD GREEN

SWEETS & TREATS

SIMPLE SINGLE TIER CUTTING CAKE | 150

SIGNATURE CUPCAKES | 4½

ASSORTED COOKIES & SQUARES | 4

MINI CHEESECAKES | 4

CRÈME BRÛLÉE | 6

DESSERT SAMPLER | 8

house-made brownies, cookies, cheesecakes & coconut macarons



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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 RIB | 54

tender AAA beef crusted with coffee & herbs 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

fire roasted tomato & red pepper creamy pomarola sauce garnished with crispy kale & herb infused oil

BOURBON BARBEQUE GLAZED PORK | 47

marinated pork shoulder braised until tender & glazed with a rich house made barbeque sauce

signature salads

BLUEBERRY & 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

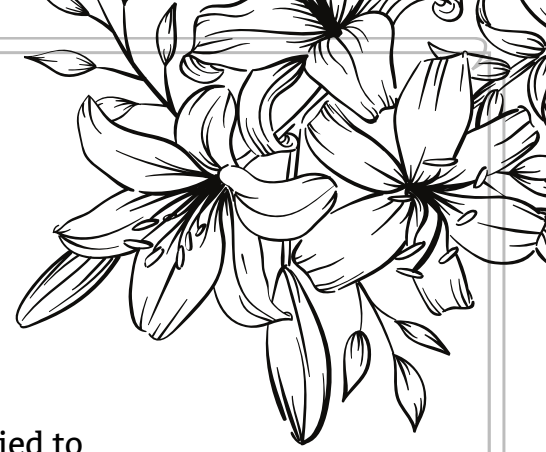
VEGETABLE CRUDITE + 6½

MEDITERRANEAN PLATTER + 6



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DETAILS & POLICIES



- Menu items are made entirely from scratch and can be modified to accommodate your guest's dietary restrictions.
- 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.
- Additional staff fees may apply for cocktail receptions (appetizer only), plated meals or events with extensive service requirements.

Menu Pricing Includes;

- White buffet plates & gold plated flatware rolled in paper napkins.
- *Charcoal grey napkins + table setting services available, please inquire for pricing.*
- Stainless steel chaffing warmers, banquet platters & boards, risers & serving utensils.
- Venue set-up that works with your wedding day schedule.
- Food service staff for the duration of the event, including; table clearing, buffet maintenance & dishwashing.

offsite events

We are well suited to cater weddings of up to 200 guests.

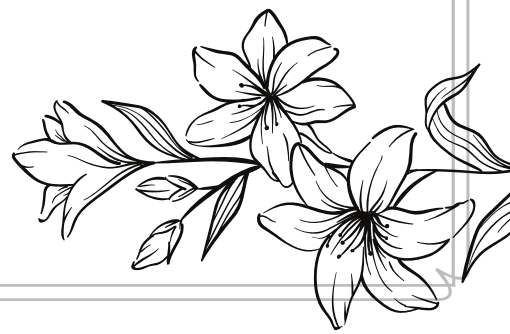
There will be a minimum \$250 base delivery fee for offsite private event catering within Saskatoon city limits.

Events outside city limits will also incur a fuel surcharge + \$1.50 per kilometer fee, applicable to both delivery and equipment pickup.

There is a \$7500 minimum spend for events located more than 30km from Living Sky Café.



306-933-3031
www.livingskycafe.com



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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.

We accept e-transfer or credit card for payments.

Credit card payments may be subject to additional fees.

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

Final guest count & dietary restrictions are due to us 14 days prior to your wedding day.

At this time, a revised invoice will be provided for food & services (minus deposits), payment for this invoice is 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

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