

Living Sky Café

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 event 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 events 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





ARTISAN APPETIZERS



ordered by the dozen, min three dozen per selection

SANTE FE PINWHEEL | 3 ½

mexican spiced cream cheese with chicken & peppers

CRISPY FALAFEL | 4 ½

crispy chickpea & herb bites topped with tomato chutney

PIGS IN A BLANKET | 4 ½

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

TERIYAKI MEATBALL | 6

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
caramelized onion - roasted garlic

SPINACH & FETA

roasted garlic - cream cheese
green onions - feta

ROASTED & TOASTED

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

MINI QUICHE

basil pesto - feta cheese
sundried tomatoes



Canapé \$4½



DRUNKEN PEAR

melted mozza - caramelized pears - bacon - arugula

MEDITERRANEAN

garlic hummus - herb oil - sundried tomatoes

AUTUMN

roasted cranberries - herb goat cheese - crispy kale - walnuts

DINNER SELECTIONS

served buffet-style on banquet platters & stainless steel chafing equipment

TACO FIESTA | 29

choice of cantina beef, smoked chicken or mesquite pork, flour tortillas & corn tortilla chips, cheddar cheese, lettuce, pickled jalapenos, sour cream & salsa
served with spanish rice

+ pico de gallo | 3 + authentic queso | 2

BURGER BAR | 34

choice of ballpark beef or louisiana pulled pork
freshly baked brioche buns, signature sauce, lettuce
red onions, pickles, sliced cheddar cheese
served with herbed potato salad

+ creamy honey dill slaw | 4

PITA PARTY | 33

choice of herbed chicken or greek pork
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 garden salad

+ mushroom dill cream sauce | 3

THE TRADITIONAL | 38

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

+ bourbon barbeque glazed pork | 7



salads + 5

BLUEBERRY & FETA

SMOKED CAESAR

GARDEN

VILLAGE GREEK

SANTE FE

Additions

second protein + 7

fresh baked buns & butter + 2

gourmet charcuterie + 16

...

mini cheesecakes + 4

creme brûlée + 6

gourmet treat trio + 6

signature squares, cookies & tarts

...

coffee & tea service + 5





ELEVATED DINNER



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

Buffet-style service also includes garden 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,
served with a rich pan gravy

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

additional protein + 12

additional salad + 6

additional starch + 5

gourmet charcuterie + 16

coffee & tea service + 5

salads

BLUEBERRY & FETA

SMOKED CAESAR

PEAR & GOAT CHEESE

VILLAGE GREEK

starch

LEMON HERB POTATOES

ROASTED GARLIC MASHED

HERB CRUSTED POTATOES

Additions

single tier cutting cake + 150

signature cupcakes + 4 ½

mini cheesecakes + 4

creme brûlée + 6

gourmet treat trio + 6

signature squares, cookies & tarts





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 jalapeños
+ refried beans | 2

GOURMET CHARCUTERIE | 16

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



PULLED PORK SLIDER BAR | 16

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

TACOS | 15

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

VEGETABLE CRUDITE | 6 ½

fresh cut assortment of vegetables served with our signature dill dip

GOURMET TREAT TRIO | 6

assorted squares, cookies & tarts

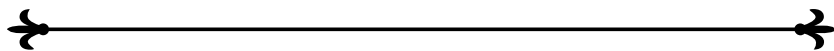
FRESH CUT FRUIT | 7



Living Sky Café



DEPOSIT & CANCELLATION 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

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