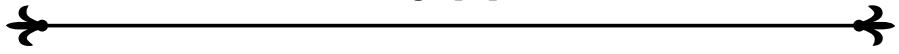




Living Sky Café

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



BREAKFAST SELECTIONS

LSC BREKKIE SAMMY | 21

denver or florentine breakfast sandwiches
served with fresh cut fruit

BREAKFAST BURRITO | 22

denver or florentine burrito
served with fresh cut fruit

SAUSAGE & WAFFLES | 20 ½

seared house-made sausage, fluffy waffles,
wild berry compote & maple syrup

THE TRADITIONAL | 25

scrambled eggs, bacon & sausage, hashbrowns
assorted morning baked goods

additions

FRESH CUT FRUIT | 7

HERB HASHBROWNS | 5

YOGURT PARFAIT | 7

CHAI BREAKFAST BOWL | 7

GRANOLA BAR | 4

ASSORTED MORNING BAKING | 6

*a variety of pastries, loaf,
muffins & scones*



LUNCH SELECTIONS

served with kettle chips, pickles & choice of salad

THE CLASSIC | 26

artisan deli meat - ham & cheddar - dill egg salad
chicken & cranberry

WARM SANDWICHES | 27

pesto chicken - bbq pork - philly beef
mediterranean veggie

BAKED WRAPS | 28 ½


sante fe chicken - chimmichurri beef - baja pork & bean
mediterranean veggie

SALAD OPTIONS

blueberry & feta, smoked caesar,
sante fe or garden

ADD SOUP DU JOUR | 6

ADD VEGGIES & DILL DIP | 6 ½



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 jalapeños, 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 + 6

BLUEBERRY & FETA

SMOKED CAESAR

GARDEN

VILLAGE GREEK

SANTE FE

Additions

second protein + 7

fresh baked buns & butter + 2

gourmet charcuterie + 16

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mini cheesecakes + 4

creme brûlée + 6

gourmet treat trio + 6

signature squares, cookies & tarts

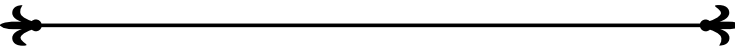
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coffee & tea service + 5





ELEVATED DINNER



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

minimum 50 people required to order

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

*Entrées are served with choice of signature salad & starch,
buns with butter and seared seasonal vegetables.*

additional protein + 12

additional salad + 6

additional starch + 5

salads

BLUEBERRY & FETA

SMOKED CAESAR

PEAR & GOAT CHEESE

VILLAGE GREEK

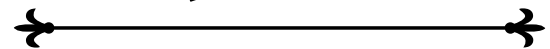
starch

LEMON HERB POTATOES

ROASTED GARLIC MASHED

HERB CRUSTED POTATOES

Additions



gourmet charcuterie + 16

...

caramel pecan brownie + 5

mini cheesecakes + 4

gourmet treat trio + 6

signature squares, cookies & tarts

coffee & tea service + 5





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

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 chafing 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

