

SAMPLE MENU #2

Smoked Salmon Dip

Flakes of smoked salmon mixed with cream cheese and sour cream.

Wild Mushroom Tapenade

A mixture of mushrooms sautéed with fresh herbs and blended with olive oil.

Three Sisters Dip

White bean dip topped with pureed butternut squash and roasted corn.

Canapés

Grilled Bison Satays with a Peanut Dipping Sauce

Duck Confit and Cranberry Compote on Toasted Baguette

Wild Game Meatballs. *(Choice of venison, elk or bison)*

Brie Toasts with Spiced Blueberry Relish

Wild Rice Cakes with a Smoked Paprika and Roasted Garlic Mayo

Sliders

Served on Baked Bannock

Seasoned Ground Bison

Smoked Salmon with Dill

Shaved Prime Rib with Horseradish Mayo

Three Sisters Salad

Roasted squash, variety of beans and corn are tossed with CharGer Foods Maple Dijon Vinaigrette

Roasted Potato

A variety of potatoes roasted then tossed with CharGer Foods Maple Syrup Roasted Garlic Vinaigrette

Side Options

Three Sisters with Herb Butter

Wild Rice with Bacon, Onions and Cranberries

Roasted Root Vegetables

Scalloped Potato with Sweet Potato

Medicine Wheel Rice

Garlic Mashed Potato

Entrees

Horseradish Encrusted Bison Roast

Maple Cream Pork Loin with apples

Salmon with Dill Cream Sauce

Chicken in a Blueberry and Bacon Sauce

Stuffed Pork Loin

Smoked Shrimp on Potato Strings



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Desserts

Fry Bread Bites Tossed in Cinnamon sugar

Raisin Bannock

Candied Salmon Cheesecake

Fruit Compote with Maple Bannock

Apple Crumble

Classic Carrot Cake with Cream Cheese

S'mores wrapped in Phyllo Pastry

Fresh Fruit Platter

Wild Rice Pudding

Bannock Pudding



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