



Kitchen Manito-Waya



Tradition to Table

Lunch

Sandwiches

Turkey Basil Pesto 13

Housemade pesto mayo, arugula, salted tomato, peppered bacon and smoked turkey with goat cheese on a ciabatta bun.

Candied BLT 13

Garlic aioli, Sriracha candied bacon with toasted sesame seeds, arugula, salted tomato on a ciabatta bun.

Horseradish Beef 13

Housemade horseradish mayo, arugula, salted tomato, red onion, roast beef on a ciabatta bun

Turkey Cranberry 13

Housemade cranberry mayo, arugula, roast turkey, with goat cheese on a ciabatta bun.

Soup

Tomato Basil Bisque 5

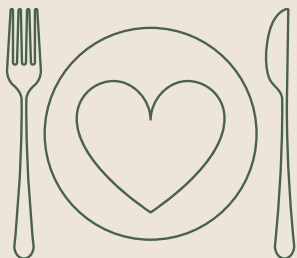
A velvety, slow-simmered blend of ripe tomatoes, aromatic herbs, and a touch of cream.

Roasted Carrot Maple 6

Naturally sweet roasted carrots blended with pure maple syrup, aromatic herbs, and a touch of warming spices.

Potato Leek 6

Creamy Yukon Gold potatoes and tender leeks simmered in a savory broth, blended to a velvety finish.



Lunch

Salads

House Salad

5

A crisp medley of mixed greens topped with thinly sliced red onion, creamy goat cheese, shaved almonds, and juicy mandarin oranges. Finished with a drizzle of tangy raspberry vinaigrette for a refreshing balance of flavors.

Caesar Salad

5

Crisp romaine lettuce tossed with the housemade Caesar dressing, crunchy bannock croutons, and shaved Parmesan cheese. Finished with a hint of cracked black pepper.

Saskatoon Berry Salad

5

A refreshing mix of baby spinach and spring greens, tossed with sweet Saskatoon berries, candied pecans, crumbled goat cheese, and red onions. Finished with a house-made Saskatoon berry-balsamic vinaigrette.

Pear Balsamic Salad

5

Fresh mixed greens topped with ripe sliced pears, candied walnuts, crumbled goat cheese, and red onions, all lightly tossed in a house-made pear-balsamic vinaigrette.

***** Upgrade to a large salad for \$4**

***** Add a 5oz Chicken Breast for \$7**



Dinner

Chicken Finger Dinner

16

Crispy breaded chicken tenders, fried to perfection, served with seasoned fries, coleslaw, and honey dill sauce. A classic favorite for all ages.

Mac & Cheese Bake

16

Rich and creamy macaroni tossed in a blend of sharp cheddar, mozzarella, and parmesan, baked until golden and bubbly. Topped with buttery breadcrumbs.

Fettucini Alfredo

16

Silky ribbons of fettuccine tossed in a rich, house-made Alfredo sauce crafted with cream, butter, and aged parmesan. Finished with cracked black pepper and fresh parsley.

Quesadilla

14

Grilled flour tortilla filled with seasoned grilled chicken, melted cheddar and Monterey Jack cheeses, sautéed peppers, and onions. Served with sour cream, fresh salsa,

Pulled Pork

18

Slow-cooked pulled pork, smothered in smoky house-made barbecue sauce, served over creamy garlic mashed potatoes with a side of seasonal vegetables.

Fish Fry and Chips

18

Fresh Manitoban pickerel in a golden local craft beer batter, with coleslaw, tartar sauce and served over a bed of fresh fries.



Traditional

Elk Stew

15

Tender chunks of wild elk slow-cooked in a savory broth with hearty carrots, potatoes, and onions. Simmered with aromatic herbs and spices for a rich, flavorful experience.

Wild Boar Lasagna

16

Layers of tender pasta, savory ground boar, smothered in a rich marinara sauce, and a blend of melted mozzarella, ricotta, and parmesan cheeses. Baked to golden brown and topped with fresh parsley for a comforting, homemade flavor.

Bannock Taco

16

A warm, pillowy bannock, topped with taco beef, cheese, lettuce, tomatoes, red onion, salsa and sour cream

Bison Chili

14

A rich and robust blend of ground bison, tender beans, and a medley of savory spices, slow-simmered in a rich tomato sauce. Topped with shredded cheddar, sour cream, and fresh scallions.

Bison Burger

16

A juicy, lean bison patty grilled to perfection, served on a toasted chibatta bun with crisp lettuce, ripe tomato, red onion, and a tangy house-made garlic aioli.

*****All recipes above are available to substitute beef at no extra charge.**



Traditional

Three Sister Soup

5

A hearty, nourishing blend of corn, beans, and squash, slow-cooked with savory herbs, tender vegetables, and a hint of smokiness, this comforting soup is perfect for any season.

Wild Rice Mushroom Risotto

6

A creamy, savory risotto made with Arborio rice, slow-cooked in a rich vegetable broth, and infused with earthy mushrooms and wild rice.

Baked Bannock

2

Traditional Indigenous flatbread, baked to a golden brown with a soft, fluffy interior and a crisp crust. Served warm with whipped butter.

Fried Bannock

3

Golden, fluffy dough fried to perfection with a crisp exterior and soft, warm center. Served with homemade jam.



Dessert

Saskatoon Berry Crisp 5

A comforting blend of juicy Saskatoon berrys baked beneath a golden oat crumble.

Tiger Brownie 5

Rich, fudgy brownie made with premium dark chocolate, drizzled with caramel

Cookies 3

Fresh baked cookies, 2 per order, available in double chocolate, macadamia nut, or chocolate chip

Drinks

Soda Pop 2

Ask about flavors

Water 2

H2O

Gourmet Soda 4

Ask about flavors



Catering Terms & Conditions
(For Events, Group Orders, & Banquets)

Thank you for choosing us to help bring your event to life. Please take a moment to review the following terms so we can ensure your experience is seamless and enjoyable.

Guest Minimums

We kindly require a minimum of 15 guests per menu.

You will be invoiced for either the final confirmed number of guests or 15 guests—whichever is greater.

Booking & Deposits

Your booking is confirmed upon: Confirmation of the final guest count, any dietary restrictions, and menu approval. (Receipt of a 50% non-refundable deposit for any catering exceeding \$1000) Menu Finalization

Menu selections and dietary details must be finalized at least 3 days before the event. Changes within 3 days are not guaranteed and may be subject to substitution and added cost.

Cancellations

Cancellations after the deposit and guest confirmation deadline (3 days prior) will forfeit the deposit.

Final payment is due on or before the day of the event.

We accept cash, e-transfer, Visa, Mastercard, debit, or cheque (Credit card is subject to a fee of 2.9% + \$0.60, and debit at 1%).

Cancellations within 72 hours of the event will result in 100% of the event total being charged.

Set-Up, Clean-Up & Service Style

We provide set-up of food service areas, with standard clean-up of our equipment after.

We do not provide venue clean-up or garbage disposal of disposable items (such as to-go boxes).

No serving staff is provided unless previously arranged—all meals are self-serve and individually packaged for ease and safety.

Timeliness & Venue Access

Please inform us in advance of any access restrictions, security, stairs, or parking limitations at your venue. Please ensure our team has access to the site at the agreed-upon delivery/setup time. Delays in access may affect food temperature and service flow. Please allow a 20-minute window for delivery from your approved time due to traffic, weather, etc. We are not responsible for any impact on food quality, timing, or presentation due to late venue access or unexpected site conditions.

Dietary Accommodations

We are happy to offer vegan, vegetarian, gluten-free, and allergen-conscious options—please inform us when placing your order.

While we do our best to minimize risk, our kitchen is not certified allergen-free.

Additional Notes

All prices are subject to change until final confirmation is made.

A gratuity of 10–20% may be applied based on the level of service requested.

Delivery is available at \$15 within a 5KM radius, an extra \$5 will be charged per additional 2.5KM. Pickup is also available from our central kitchen.

Please note that pricing is subject to change, and our team will confirm pricing once an order is placed. Orders are subject to availability.

**We look forward to being part of your special gathering.
Miigwetch — thank you for choosing to share a meal with us.**

For bookings and questions, please contact:

Kitchen Manito-Waya

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