



MACKENZIE ART GALLERY CAFÉ

CATERING MENU 2025 GUIDE

MacKenzie Art Gallery
Musée d'art MacKenzie

3475 Albert Street
Regina, SK

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e. events@mackenzie.art



MACKENZIE ART GALLERY CAFÉ

CONTACTS

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CATERING + EVENT COORDINATOR
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EXECUTIVE CHEF
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CATERING SERVICES

Craft Services by Crave would be happy to create a custom menu for your group to meet your expectations

All Prices Per Person Except Where Indicated

Minimum 10 People For All Menus

Minimum 48 Hr Notice

18% Service Charge

5% GST / 6% PST Will Be Applied

CRAFT BREAK OUT

\$12

ASSORTED COOKIES

FRESH CUT FRUIT

FRESHLY BREWED COFFEE + SELECTION OF TEAS

ADDITIONS

DEVILLED EGGS \$29 (DZ)

ASSORTED MUFFINS \$32 (DZ)

BUTTERMILK BISCUITS \$30 (DZ)

ASSORTED VEGETABLE CRUDITÉ w Dip
\$40 SM \$85 MED

CHEFS SELECT CHEESE
w Fresh + Dry Fruit, Bread, Crackers + Compote
\$40 SM \$85 MED

SALUMI PLATTER

Dry Cured Meats w Pickled Vegetables + Mustard
\$40 SM \$85 MED

BREADS + SPREADS

3 Seasonal Vegetarian Spreads w Marinated Olives + Feta
\$40 SM \$85 MED

SMALL PLATTERS Feeds 10-18 Guests

MEDIUM PLATTERS Feeds 20-35 Guests

CRAFT CONTINENTAL BREAKFAST

\$16

FRESHLY BAKED MULTIGRAIN
CROISSANTS + PASTRIES

HOUSE MADE MUFFINS + LOAVES

HONEY YOGURT

FRESH CUT FRUIT

BUTTER + CRAVE PRESERVES

SELECT FRUIT JUICES

FRESHLY BREWED COFFEE +
SELECTION OF TEAS

ADDITIONS

GRANOLA \$3

HARD BOILED EGGS \$3
Farm Fresh

TOASTED BAGEL \$8
w Cream Cheese + Smoked Salmon

AVOCADO ON
CARAWAY RYE TOAST \$4

SCRAMBLED EGGS \$4
w Butter + Herbs

DOUBLE CUT BACON \$4

BISON SAUSAGE \$6

OVEN BAKED
HASH BROWNS \$3

CRUSTLESS LEEK +
CHEVRE QUICHE \$7

CRAFT LUNCH

Includes: Coffee, Tea, Still + Sparkling Water

**TACO
BAR**
\$24/pp

INCLUDES:
Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion
~ Flour + Corn Tortillas
w Garden Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE \$7/pp

**SANDWICH
BAR**
\$26/pp

CHEFS CHOICE OF FILLINGS + BREAD
w Garden Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE \$7/pp

**BURGER
BAR**
\$28/pp

CHOOSE: BEEF OR CHICKEN PATTY | VEGAN ON REQUEST
All the Fixings + Cheese Slices
w Garden Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE \$7/pp

CRAFT DINNER BUFFET

Includes: Bread, Coffee + Tea Service

BUFFET

INCLUDES:

GARDEN SALAD
w Tomato Vinaigrette

LENTIL + VEGETABLE SALAD

HARISSA DRESSED COLESLAW

GARLIC + HERB ROAST POTATOES

CHOCOLATE CARAMEL MOUSSE

\$44
1 PROTEIN

PROTEINS:

HERB ROAST CHICKEN
Natural Jus

\$52
2 PROTEIN

SMOKED BEEF BRISKET
BBQ Sauce

\$60
3 PROTEIN

ROAST PORK LOIN
BBQ Jus

HEMP CRUSTED STEELHEAD
Olive, Caper + Dill Vinaigrette

CHICKPEA FRITTERS
w Sweet Corn Succotash, Prairie Cherry Yogurt + Pea Shoots

CRAFT DINNER

Includes: Bread, Coffee + Tea Service

PLATED

ADD SHARED ASSORTMENT OF:
CHARCUTERIE, CHEESE + ANTIPASTI \$10/pp

\$39

2 COURSE

CHOOSE:

SALAD OR SOUP
+ 1 ENTRÉE

SALAD OR SOUP:

GARDEN SALAD w Roasted Tomato Vinaigrette

DAILY SOUP

ENTRÉE:

GRILLED CHICKEN BREAST w Market Vegetable + Quinoa Cake w Feta, Sundried Tomato, Lemon Roast + Garlic Vinaigrette

CHICKPEA FRITTERS w Lentil + Bean Cassoulet + Prairie Cherry Vinaigrette

SLOW ROASTED LOIN in Crave Spice, Mashed Potatoes, Market Vegetable, BBQ Sauce

ADD CHOCOLATE CARAMEL MOUSSE \$9/pp

\$49

3 COURSE

CHOOSE:

SALAD OR SOUP
+ 1 ENTRÉE
+ DESSERT

SALAD OR SOUP:

SPINACH SALAD w Chevre, Hemp Hearts, Dried Cranberries, Mustard + Verjus Vinaigrette

DAILY SOUP

ENTRÉE:

DUCK CONFIT Herb Spaetzle, Roast Market Vegetables, Soubise Sauce

SMOKED BRISKET Mashed Potatoes, Market Vegetable, Cabbage Slaw, BBQ Jus

LAKE DIEFENBAKER STEELHEAD Crispy Polenta, Market Vegetable, Bell Pepper Relish

DESSERT

CHOCOLATE CARAMEL MOUSSE

\$59

3 COURSE

CHOOSE:

SALAD OR SOUP
+ 1 ENTRÉE
+ 1 DESSERT

SALAD OR SOUP:

SPINACH SALAD w Chevre, Hemp Hearts, Dried Cranberries, Mustard + Verjus Vinaigrette

GARDEN SALAD w Roasted Tomato Vinaigrette

DAILY SOUP

ENTRÉE:

GRILLED CHICKEN BREAST w Market Vegetable + Quinoa Cake w Feta, Sundried Tomato, Lemon Roast + Garlic Vinaigrette

BRAISED BEEF SHORT RIB w Potato "Soufflé", Market Vegetable, Red Wine Reduction

BLACKENED CATFISH w Crispy Polenta, Market Vegetable + Creamed Leeks

DESSERT:

CRÈME BRULEE

CHOCOLATE CARAMEL MOUSSE

< Additional charges may be applied to extra courses and substitutions.
Please inquire about wine pairings and add-on options to personalize your dinner experience.

CRAFT CANAPÉS

\$35

PER DOZEN

minimum 2dz per item

STEELHEAD + CREAM CHEESE PÂTÉ

w Salted Cucumber + Crostini

GREEK SALAD SKEWER

w Feta + Herb Vinaigrette

SEARED YELLOWFIN TUNA

w Prawn Cracker, Soy Citrus Glaze + Sesame

PEAR + GOAT CHEESE "TARTARE"

Balsamic Glaze on Cucumber

PORK DUMPLINGS

w Gochujang + Miso Glaze

GARLIC + CHILI PRAWNS

Prairie Cherry Cocktail Sauce

POTATO FRITTERS

w Chive Crème Fraîche

DEVILLED EGGS

BARBECUE BEEF MEATBALLS

w Roast Garlic Jus

CHICKPEA FRITTERS

w Prairie Cherry Vinaigrette

ITALIAN STYLE CHICKEN MEATBALL

w Spicy Tomato Sauce

SLIDERS \$38

Beef, Pork, Chicken **OR** Vegan Patty

MARINATED TOFU

w Korean Style BBQ Sauce

MINI LEMON MERINGUE PIE

SALTED CHOCOLATE TRUFFLES

NEW YORK STYLE VANILLA CHEESECAKE

w Graham Crust

PLATTERS

ASSORTED VEGETABLE CRUDITÉ w Dip

\$40 SM **\$85** MED **\$135** LRG

CHEFS SELECT CHEESE

w Fresh + Dry Fruit, Bread, Crackers + Compote

\$85 MED **\$135** LRG

SALUMI PLATTER

Dry Cured Meats w Pickled Vegetables + Mustard

\$85 MED **\$135** LRG

BREADS + SPREADS

3 Seasonal Vegetarian Spreads w Marinated Olives + Feta

\$85 MED **\$135** LRG

SHUCKED OYSTERS

Cherry Mignonette, Lemon, Hot Sauce

\$40/dz (minimum 5dz)

MEDIUM PLATTERS Feeds 20-35 Guests

LARGE PLATTERS Feeds 35-50 Guests

SNACK BARS

TACO BAR

\$14/pp

Includes, Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion | Flour + Corn Tortillas

WING BAR

\$16/pp

Crave Spiced, Lemon + Honey Garlic, BBQ w Extra Hot Sauces, House Made Parmesan Dip, Raw Veggies

PEROGY BAR

\$14/pp

Sour Cream, Scallion, Caramelized Onion, Bacon Chunks

NACHO BAR

\$13/pp

Corn Chips, Cheese, Pickled Peppers, Fresh Tomato, Scallion, Crave Salsa, Sour Cream

ADD Pulled Beef **OR** Chicken **OR** Pork **+\$4/pp**

PANCAKE BAR

\$11/pp

Buttermilk Pancakes, Maple Syrup, Blueberry Compote, Strawberry Salad, Whipped Cream, Whiskey Glazed Bananas

CRAFT BEVERAGE SERVICE

BAR OPTIONS

CASH BAR

Each guest will purchase his or her own drink.

TICKET BAR

Host hands out tickets to some or all of the guests (these drinks will be paid for by the host). Cash bar for all drinks ordered without a ticket.

HOST BAR

Host to be billed for drinks consumed by the guests.

SUBSIDIZED BAR **\$2** bar

Host wishes to pay for a portion of guests drinks, the remainder to be paid with cash.

BASIC BAR

HIGHBALLS

Smirnoff VODKA

Captain Morgans RUM < Dark/White/Spiced

Canadian Club RYE

Tanqueray GIN

Johnny Walker SCOTCH

MOLSON PRODUCTS

Including:

Heineken + Coors Light

WINE

Red + White House

MIXES

JUICE:

Orange Juice, Lime Juice, Clamato Juice, Pineapple Juice, Cranberry Juice

PEPSI PRODUCTS:

Regular + Diet Soft Drinks

PRICES

BOTTLED BEER + WELL HIGHBALLS

\$9/ounce/bottle

LOCAL TALLBOYS + DRAFT

\$10

PREMIUM BRANDS *(upon request)*

Prices May Vary

LIQUEURS *(upon request)*

~ please inquire with our catering department

Prices May Vary

SOFT DRINKS + JUICES

\$3/can

COFFEE/TEA

SOFT DRINK/JUICE STATION

\$2/per person | unlimited

FEATURE COCKTAIL *(upon request)*

~ please inquire with our catering department

Prices May Vary

EVENT MALBEC + PINOT GRIGIO

see the Crave Wine List for additional wine options + pricing

\$11/glass or **\$38**/bottle

~ or designated price based on host choice

< Please note, if you wish to run a cash bar there is an ATM machine on location.