



Catering Menu

Freshly Baked Artisan Breads and Buns

Served with McEcker's Duo of Fresh Churned Butter's

Choice Appetizer

Crab and Scallop Croquettes
Sambucca Prawns
Wild Mushroom Turnovers

Choice Soup

McEcker's Beef Consommé
Perfumed w/ Sherry, Beef Tortellini, Green Onions, and Fire Roasted Tomatoes
McEcker's Roasted Tomato Bisque
Baked and Served Au Gratin

Choice Salad

Traditional Caesar Salad
Crisp Romaine Lettuce tossed in a Creamy Garlic Caesar Dressing,
Tossed with Crisp Pancetta Bacon, Fresh Homemade Croutons and Parm Crisps.
Mixed Greens
Fresh Greens tossed with Homemade Tea vinaigrette
Fresh Tomatoes and Cucumber
Fennel Coleslaw and Pickled Beets

McEcker's Sorbet Palette Cleaner

McEcker's Fresh and Homemade Sorbet

Choice Main Course

Traditional Prime Rib Dinner served with Yorkshire pudding
McEcker's Enhanced Traditional Turkey Supper including:
Turkey, Gravy, Sausage, Fresh Herb Stuffing, and Cranberry Sauce
Chicken Supreme
Stuffed with Wild Mushrooms, Organic Spinach, Pine Nuts and Swiss cheese
Poached Pacific Salmon
Served with Hollandaise Sauce, Fresh Dill, and Caviar

All Main Dishes served with Chefs Choice Potato and Local Vegetables

Choice Dessert

Winnipeg Cheese Cake with Whipped Cream and Fresh Fruit
Organic Coffee Cake with Caramel Sauce and Honey Vanilla Ice Cream
Individual Traditional Trifle

Complementary Plate of Cheese
Choice of Organic Coffee and Organic Hemp Coffee
McEcker's Special Fresh loose Tea