



CATERING

ERA BISTRO IS STRONGLY
COMMITTED TO UTILIZING CERTIFIED
FAIRTRADE PRODUCTS AND SUSTAINABLE
SEAFOOD WHILE SOURCING AS
MANY INGREDIENTS FROM LOCAL
PROVIDERS AS POSSIBLE.

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ERA Bistro

Canadian Museum for Human Rights

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**Please Note: our culinary team relies heavily on timing. It is imperative that events are served as close to the agreed upon time of service to ensure the highest quality product is provided to you and your guests.*

BREAKFAST BUFFETS & MEETING BREAKS

Baskets of freshly baked pastries are prepared at 1.25 pieces per person.

Provencher 17

Freshly brewed fairtrade coffee,
decaf coffee and tea

Pitchers of assorted fruit juices

Fresh seasonal fruit salad  

Classic baker's basket of croissants,
muffins & fruit filled Danish pastries
accompanied by house made preserves

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Waterfront 19

Freshly brewed fairtrade coffee,
decaf coffee and tea

Pitchers of assorted fruit juices

Fresh seasonal fruit salad  

House made granola bars with seeds and quinoa

A variety of freshly baked house made muffins

Continental 15

Freshly brewed fairtrade coffee,
decaf coffee and tea

Pitchers of assorted fruit juices

Classic baker's basket of croissants,
muffins & fruit filled Danish pastries
accompanied by house made preserves


•

Spirited Grasslands 14

Freshly brewed fairtrade coffee,
decaf coffee and tea

Pitchers of assorted fruit juices

Bannock with house made preserves

Oatmeal with cinnamon poached apple
accompanied by brown sugar and milk 

BREAKFAST BUFFETS & MEETING BREAKS

Hot Breakfast Buffet Additions

Enhance your Breakfast Buffet or Meeting Break with the following additions.
(For groups less than 10 a \$5 surcharge per guest will be added)


Traditionally Speaking *excluding breakfast sausage* 8

Scrambled Nature's Farm Smart Eggs and maple smoked bacon **OR** English breakfast sausages with oven roasted breakfast potatoes

Enhance your breakfast with both bacon and sausage 2

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Oatmeal 8


Oatmeal with cinnamon poached apple accompanied by brown sugar and milk 

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Baked Frittata *(minimum 25 people)* 12

Baked Nature's Farm Smart Eggs served with oven roasted breakfast potatoes and grilled ciabatta

Choose from:

Steamed broccoli and aged cheddar cheese **OR** fried crimini mushrooms with Swiss cheese and bacon 

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Breakfast on the Go *(maximum 40 people)* 13

Nature's Farm Smart Eggs scrambled with cheddar cheese and back bacon served on a toasted English muffin with a potato rösti and whole fruit

BREAKFAST BUFFETS & MEETING BREAKS

Beverages & Snacks

Prices listed are based on a per guest basis.

Freshly brewed fairtrade coffee,
decaf coffee and assorted teas **3.75**

Assorted bottled fruit juices **3.5 ea**
(charged on consumption)

Pitcher of fruit juice (1 litre) **15**

Assorted canned soft drinks (Pepsi products)
3.25 ea (charged on consumption)

Super smoothies (1 litre) **gf** **20**

- Mango/orange
- Strawberry/banana
- Green energy (kale, spinach, carrot, pineapple, orange)

A variety of freshly baked house made muffins **4**

Croissants with house made preserves **5**

Assorted full size bagels with cream cheese
and house made preserves **5**

Classic baker's basket of croissants,
muffins & fruit filled Danish pastries,
served with house made preserves **8**

Fresh chopped seasonal fruit salad **v gf** **6**

Sliced seasonal fruit & berries **8**

Individual yogurts **3.5**

Seasonal whole fruits **2.5**

Bannock with house made preserves **6**

Oatmeal with cinnamon poached apple
accompanied by brown sugar and milk **v** **8**

Freshly baked warm cinnamon buns
drizzled with creamy icing **3.5**

Fresh fruit kebabs **v gf** **3.25**

House made granola bars with seeds
and quinoa **2.25 ea**

House made cookies: chocolate chip,
oatmeal, double chocolate, ranger **(all nut free)**
26/dz or 2.25 ea

Individual bags of assorted potato chips **3.5**

House made hummus & pita chips **5**

House made white chocolate,
cranberry and pistachio biscotti **2.5**
(Minimum order of 15ppl)

Cupcakes **3.25**

Assorted sweets & treats **29/dz**



Popcorn with assorted seasonings **v gf** **3.5**

BUFFET LUNCHEONS

For groups of less than 10, a \$5 surcharge per guest will be added.

St. Boniface 36

French baguette and butter

Spinach tossed with chèvre, red onion and roasted red peppers in a Dijon chive vinaigrette  

Lemon thyme grilled chicken breast served in a white wine velouté

Manitoba rice pilaf  

Chef's seasonal vegetable medley  



Assorted sweets and treats

Freshly brewed fairtrade coffee, decaf coffee and tea



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Broadway 35

Freshly baked buns

Garden salad with tomatoes, cucumbers and julienned carrots with a honey apple vinaigrette  

Elman's locally produced Kosher dill pickle spears  

Slow roasted creamer potatoes tossed in fresh herbs  

Maple & balsamic Manitoba steelhead trout served with pineapple chutney 

Grilled chicken breast with a creamy mushroom sauce 

Chef's seasonal vegetable medley  



Assorted sweets and treats

Freshly brewed fairtrade coffee, decaf coffee and tea

•


Tasting Tuscany 34

Garlic buttered toasted ciabatta 

Wild arugula and shaved fennel salad with oven roasted tomato and balsamic glaze  

Vegetarian lasagna with mushrooms, roasted peppers, spinach and ricotta

Enhance with chorizo sausage 3

Herb roasted chicken breast with garlic and lemon 

Chef's seasonal vegetable medley  



Assorted sweets and treats

Freshly brewed fairtrade coffee, decaf coffee and tea

WORKING LUNCHEONS

For groups of less than 10, a \$5 surcharge per guest will be added.


Deli Express (Sandwich Platter) 26



Garden salad with tomatoes, cucumbers and julienned carrots with a honey apple vinaigrette  

An assortment of shaved deli meats including: Black forest ham, roast turkey and roast beef

Chef's seasonal grilled & chilled vegetables  

Selection of sliced artisan breads, pita and rolls 

Assorted spreads, sliced domestic cheeses (cheddar, swiss) 

Vegetable fixings (tomato, onion, lettuce and alfalfa sprouts)  



Assorted house made sweets & treats

Freshly brewed fairtrade coffee, decaf coffee and tea

•

Please select one additional item from the Luncheon Buffet Enhancements section (Page 8)


Executive Decision (Sandwich Platter) 32

Garden salad with tomatoes, cucumbers and julienned carrots with a honey apple vinaigrette  

Beef brisket, cheddar, tomato, lettuce and mayonnaise on ciabatta

Nature's Farm Smart Egg salad with celery, pickles and arugula on Canadian rye

Roasted omega 3 turkey, cranberry relish and creamy brie on a multigrain croissant

Chopped tomato, cucumber, lettuce and onion with basil aioli in a Greek pita 

Roasted Manitoba chicken breast salad with dried cranberries and pea shoots wrapped in a flour tortilla

Assorted house made sweets & treats

Freshly brewed fairtrade coffee, decaf coffee and tea

•

Please select one additional item from the Luncheon Buffet Enhancements section (Page 8)



Vegetarian



Gluten-Free



Vegan



WORKING LUNCHEONS



Buffet Enhancements

Please select one item to complete your Working Luncheon.
Add \$5 per guest for each additional selection.

Crisp romaine with herb baked croutons,
Grana Padano and creamy Caesar dressing



Elman's locally produced Kosher
dill pickle spears  

Broccoli spears, aged cheddar, red onions
and raisins in honey dressing  

Asian vegetables & vermicelli
with coriander vinaigrette  

House made soup


Assorted olives and house made picklings  



Manitoba wild rice salad
in a white wine vinaigrette  

Chef's seasonal grilled & chilled
vegetable platter  

Cabbage and fennel in a coleslaw vinaigrette  

Baby red potato salad  

Classic Greek salad with kalamata olives and
feta cheese in a Mediterranean vinaigrette  

Fresh seasonal vegetable crudité's
with buttermilk herb dip  

À LA CARTE LUNCHES

Includes fairtrade coffee, decaf coffee and tea.
Includes bread baskets with butter.

Chicken Piccata 27

Garlic and herb breaded chicken breast with Loveday mushroom sauce served with country style steamed Adora potatoes lightly tossed in dill cream and butter, and chef's choice of seasonal vegetables

-

Root Vegetable wellington 23

A medley of root vegetables and gremolata wrapped in puff pastry with vegetable fricassee, served with slow roasted creamer potatoes tossed in fresh herbs

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Sterling Silver New York Strip 39

Grilled 8oz New York Strip steak with a charred tomato salsa, roasted baby red skin potatoes and chef's choice of seasonal vegetables

-

Manitoba Steelhead Trout 29

Grilled Manitoba steelhead trout slathered with zesty house BBQ sauce with mango chutney, Manitoba rice pilaf and chef's choice of seasonal vegetables

-

Manitoba Pork Loin 27

Roasted Manitoba pork loin with a sweet corn salsa, purée of sweet potato and chef's choice of seasonal vegetables

Turkey Club Wrap 24

Smoked turkey breast, bacon and smoked cheddar cheese wrapped in a tortilla with lettuce, tomato and basil mayonnaise. Served with garden greens with cucumbers and tomatoes in a white balsamic vinaigrette

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Indigenous Menu 29

Breaded and fried Bearcat Fisheries pickerel fillets served over rice pilaf with Three Sisters succotash and bannock

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Quinoa Salad 24

Romaine lettuce, ERA fairtrade spiced quinoa salad with grilled cauliflower and roasted red peppers in a mint lime vinaigrette topped with feta cheese and a grilled chicken breast

-

Chicken Caesar Salad 22

Classic Caesar salad of romaine lettuce, croutons, Grana Padano cheese tossed in a creamy garlic dressing with a grilled chicken breast and garnished with a lemon wedge

À LA CARTE LUNCHES

Additional Courses

Add an additional course for \$5 per person per course.

SOUPS

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Roasted bell pepper bisque **v** **gf**

Curried butternut squash
with toasted almonds **v** **gf**

Cream of mushroom with chive and truffle oil **gf**

Potato leek and cheddar

Tomato bisque with parmesan croutons

SALADS

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Classic Caesar salad with herbed croutons
and Grana Padano cheese in a creamy garlic
dressing served with a lemon wedge

Crisp iceberg and romaine leaves, dried
cranberries, toasted pecans and crumbled
blue cheese in a buttermilk ranch dressing **v**

Fresh field greens, watermelon, feta cheese
and toasted pine nuts in a honey lime
vinaigrette **v** **gf**

Spinach leaves with poached pear,
candied walnuts and crumbled blue
cheese in a honey mustard vinaigrette **v**

A blend of field greens with cucumber,
carrots and tomatoes in a red wine
vinaigrette **v** **gf**

DESSERTS

• • •

White chocolate raspberry cheesecake
with a chocolate graham crust

Decadent flourless Callebaut chocolate cake
with chantilly cream & raspberry coulis **v** **gf**

Classic vanilla bean crème brûlée with a
caramelized sugar crust, served with fruit **v** **gf**

House made sweets & treats **v**

Lemon curd parfait with whipped cream
and toasted meringue garnished with
fresh berries **v** **gf**

Fresh strawberries tossed in Grand Marnier
and cracked black pepper accompanied
by a white chocolate mousse **v** **gf**

PRE DINNER RECEPTION PACKAGES


Each package is based on 4 pieces TOTAL per person (minimum of 20 guests).

Black Tie 16

Dijon chicken in puff pastry

Vegetable samosas with tamarind sauce 

New York strip skewer with horseradish crème 


Portobello mushroom wellington with spinach, chèvre and roasted red pepper 


Vegetable spring rolls with plum sauce 


•

Casual Affair 15

Dijon chicken in puff pastry

Portobello mushroom wellington with spinach, chèvre cheese and roasted red pepper 

Lemon and herb poached prawns with spicy cocktail sauce 


Grilled sour dough with guacamole and tomato jam 

Maple soy marinated salmon skewer 


Manitoba Package 15

Potato latkes with dill and sour cream  

Mini beef wellingtons

Tartlet of Loveday crimini mushroom duxelle with cream & parmesan 

Oka on toast with house made preserves 



Bearcat Fisheries Pickerel terrine on cucumber with pickled shallots 


•

Glitz & Glamour 16

Rack of lamb lollipops with rosemary glaze 

Mini beef wellingtons

Caprese skewer with cherry tomatoes, basil and mozzarella with balsamic drizzle  

Tomato basil bruschetta on French baguette with crumbled feta and balsamic drizzle 

Oka on toast with house made preserves 

PRE DINNER RECEPTION

Heated Appetizers

Priced per dozen – minimum order of 2 dozen per type.

Portobello mushroom wellington with spinach, chèvre and roasted red peppers **v** **36**

Tandoori chicken satay with raita **gf** **36**

Tartlet of Loveday crimini mushroom duxelle with cream & parmesan **v** **35**

Grilled tofu and vegetable skewer with ginger and soy glaze **gf** **ve** **34**

Grilled herbed chicken satay **gf** **36**

New York strip skewer with horseradish crème **gf** **42**

Dry back ribs with orange BBQ glaze **42**

Rack of lamb lollipops with rosemary glaze **gf** **49**

Maple soy marinated salmon skewer **gf** **39**

Vegetable spring rolls with plum sauce **v** **32**

Mini beef wellingtons **46**

Coconut crusted shrimp with cocktail sauce **42**

Bacon wrapped northern pike with pickles and chili mayonnaise **gf** **46**

Manitoba goldeye croquettes with dill and lemon aioli **45**

Bacon wrapped scallops with chimichurri sauce **gf** **60**

Black bean and corn crostini topped with fresh pico de gallo **v** **34**

Chorizo stuffed mushroom caps **gf** **32**

Crab and scallop cake with mango salsa **49**

Assorted mini quiche **v** **49**

Dijon chicken in puff pastry **46**

Vegetable samosas with tamarind sauce **v** **33**

Sundried tomato and feta phyllo purses **v** **36**

Rosemary pork skewer with cherry gastrique **gf** **34**


Stuffed baby red creamer potato with aged cheddar and scallions **v** **gf** **27**

PRE DINNER RECEPTION


Chilled Appetizers


Priced per dozen – minimum order of 2 dozen per type.

Lemon poached prawns
with spicy cocktail sauce  **48**

Southwestern corn and avocado
on toasted crostini  **37**

Orange ginger chicken salad in a wonton basket **39**



Caprese skewer with cherry tomatoes,
basil and mozzarella with balsamic drizzle  **36**



Tomato basil bruschetta on French baguette
with crumbled feta and balsamic drizzle  **33**


Crab salad with blue cheese and peach
served in endive leaves **49**

Bearcat Fisheries pickerel terrine on cucumber
with pickled shallots  **34**

Grilled sour dough with guacamole
and tomato jam  **34**

Summer roll of julienned vegetables with a mint
avocado dressing in a rice wrap   **40**

Roasted Loveday mushroom caps stuffed
with herbed cream cheese   **34**

Fresh shucked oysters in the half shell, served
with hot sauce and shallot mignonette  **54**

DINNER, 3 COURSE

Includes bread baskets with butter, fairtrade coffee, decaf coffee and tea.

Classic Chicken Supreme 49

A blend of field greens with cucumber, carrots and tomatoes in a red wine vinaigrette  

Herb and garlic stuffed breaded chicken breast supreme with Loveday mushroom cream sauce


Slow roasted creamer potatoes tossed in fresh herbs  


Chef's choice of seasonal vegetables  

White chocolate raspberry cheesecake with a chocolate graham crust 

•

Manitoba Steelhead Trout 51

Crisp iceberg and romaine leaves, dried cranberries, toasted pecans and crumbled blue cheese in a buttermilk ranch dressing 

Mustard and thyme crusted Manitoba steelhead trout served with lemon 

Wild rice pilaf  


Chef's choice of seasonal vegetables  

Lemon curd parfait with whipped cream and toasted meringue garnished with fresh berries  

•

Steak & Chicken 56

Shaved iceberg, arugula and spinach with toasted walnuts & feta in a honey rhubarb vinaigrette  

Grilled 5oz striploin steak (cooked to medium) and 6oz herb & garlic marinated grilled chicken breast with brandy & green peppercorn sauce 

Buttery mashed potatoes  


Chef's choice of seasonal vegetables  


Decadent flourless Callebaut chocolate cake with chantilly cream and raspberry coulis  

DINNER, 3 COURSE

Includes bread baskets with butter, fairtrade coffee, decaf coffee and tea.

Filet Mignon 60

Crisp iceberg and romaine leaves, dried cranberries, toasted pecans and crumbled blue cheese in a buttermilk ranch dressing 

7oz roasted beef tenderloin (cooked to medium) with a red wine sauce 

Country style steamed Adora potatoes lightly tossed in dill cream and butter  

Chef's choice of seasonal vegetables  

Classic vanilla crème brûlée with a caramelized sugar crust served with fresh fruit  

•

Manitoba Pork Loin with Sour Cherry Bourbon Sauce 48

A blend of field greens with cucumber, carrots and tomatoes in a red wine vinaigrette  

Roasted herb rubbed Manitoba pork loin with a sour cherry bourbon sauce 

Slow roasted creamer potatoes tossed in fresh herbs  

Chef's choice of seasonal vegetables  

Lemon curd parfait with whipped cream and toasted meringue garnished with fresh berries  

À LA CARTE DINNERS

Includes bread baskets with butter, salad, choice of starch, Chef's choice of seasonal vegetables, dessert, Fairtrade coffee, decaf coffee and tea. An additional **\$4/person** will be charged if offering a of choice protein*. (Maximum of 3, excluding dietary restrictions).

FRESH SALADS

Select one

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A blend of field greens with cucumber, carrots and tomatoes in a red wine vinaigrette **gf** **ve**

Classic Caesar salad with herbed croutons and Grana Padano cheese in a creamy garlic dressing

Spinach leaves with poached pear, candied walnuts and crumbled blue cheese in a honey mustard vinaigrette **v**

A blend of field greens, watermelon, feta cheese and toasted pine nuts in a honey lime vinaigrette **v** **gf**

Crisp iceberg and romaine leaves, dried cranberries, toasted pecans and crumbled blue cheese in a buttermilk ranch dressing **v**

Shaved iceberg, arugula and spinach with toasted walnuts & feta in a honey rhubarb vinaigrette **v** **gf**

SORBETS

Pre-entrée palate cleansers **gf** **ve** 4

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Raspberry

Blueberry

Blackberry

SOUPS

Each selection 5

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Curried butternut squash with toasted almonds **v** **gf**

Roasted bell pepper bisque **v** **gf**

Cream of mushroom with chive and truffle oil **gf**

Tomato bisque with parmesan croutons

Borscht **gf** **ve** upon request

Charred Oak Valley corn, Loveday crimini mushrooms and Wild Earth fennel bisque **gf** **ve**

Potato, leek and cheddar

À LA CARTE DINNERS

Includes bread baskets with butter, salad, choice of starch, Chef's choice of seasonal vegetables, dessert, Fairtrade coffee, decaf coffee and tea. An additional **\$4/person** will be charged if offering a of choice protein*. (Maximum of 3, excluding dietary restrictions).

ENTRÉES

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Herb & garlic stuffed breaded chicken breast supreme with Loveday mushroom cream sauce **gf** 49

Grilled Atlantic salmon with chimichurri sauce **gf** 51

Mustard and thyme crusted Manitoba steelhead trout served with lemon **gf** 51

Duo of grilled 5oz striploin steak (cooked to medium) and 6oz herb & garlic marinated grilled chicken breast with brandy & green peppercorn sauce **gf** 56

7oz roasted beef tenderloin (cooked to medium) with a red wine sauce **gf** 60

9oz grilled New York strip loin steak (cooked to medium) with Greenland Gardens tomato summer salsa **gf** 56

Roasted herb rubbed Manitoba pork loin with sour cherry bourbon sauce **gf** 48

Root vegetable wellington: a medley of root vegetables, hummus and gremolata, wrapped in puff pastry with vegetable fricassee **ve** 48

Eggplant rollitini: grilled eggplant stuffed with white bean purée, herbs and tofu topped with tomato sauce **ve** **gf** 48

Leek and brie stuffed confit chicken breast with warm roasted red pepper coulis **gf** 49

STARCHES

Select one

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Manitoba wild rice pilaf **v** **gf**

Buttery mashed potatoes **v** **gf**

Twice-baked stuffed potato **gf**

Slow roasted creamer potatoes tossed in fresh herbs **ve** **gf**

Country style steamed Adora potatoes lightly tossed in dill cream and butter **v** **gf**

**If a protein choice is given to guests, final numbers of each meal must be confirmed one week prior to event and either place cards or a detailed seating chart must be provided to CMHR/ERA*

À LA CARTE DINNERS

DECADENT DESSERTS

Select one

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Cheesecake

White chocolate raspberry cheesecake with chocolate graham crust 

Classic Vanilla Bean Crème Brulée

Classic vanilla bean crème brulée with a caramelized sugar crust served with fresh fruit  



Chocolate Epiphany

Decadent flourless Callebaut chocolate cake with chantilly cream & raspberry coulis  

Lemon Parfait

Lemon curd parfait with whipped cream and toasted meringue, garnished with fresh berries  

Spirited Berries

Fresh strawberries tossed in Grand Marnier and cracked black pepper accompanied by a white chocolate mousse  

Dessert Buffet

(additional charge \$5/guest)

A selection of assorted cakes, cookies, chocolate dipped strawberries, cupcakes and seasonal fresh fruit (minimum 30 guests)

THE CHEF'S BUFFET



(Minimum 40 guests)

A SIGNATURE COLLECTION OF OUR HOUSE MADE SPECIALTIES USING ONLY THE FINEST LOCALLY SOURCED, FAIRTRADE AND SUSTAINABLE PRODUCTS AVAILABLE.

Chef's Buffet 55

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Fresh house prepared artisan breads with butter

Garden salad with tomatoes, cucumbers and julienned carrots with a honey apple vinaigrette  


Classic Caesar salad with herbed croutons, Grana Padano cheese in a creamy garlic dressing served with a lemon wedge


Seasonal vegetable medley  

Chef's seasonal grilled & chilled vegetable platter  

White and wild rice pilaf  

Herb roasted baby red creamer potatoes  

Grilled chicken breast served with a chardonnay basil cream sauce 

Oven roasted salmon with a thyme honey mustard glaze 

Selection of sliced seasonal fruits and berries  

Assorted house made sweets & treats

Freshly brewed fairtrade coffee, decaf coffee and tea

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Enhance your buffet with a Carvery Station (Page 21)

**Additional cost will apply for any substitutions.*

THE GRANDE BUFFET

(Minimum 40 guests)

Grande Buffet 60

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Assorted fresh house prepared artisan breads with butter

Garden salad with tomatoes, cucumbers and julienned carrots with a honey apple vinaigrette **gf** **ve**

Seasonal vegetable medley **gf** **ve**

Selection of sliced seasonal fruits and berries **gf** **ve**

Assorted house made sweets & treats

Freshly brewed fairtrade coffee, decaf coffee and tea

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Please select two items from this section to be added to your event menu. (Add 5/guest for each additional selection)

Broccoli spears & aged cheddar in honey dressing **v** **gf**

Classic Greek vegetables, kalamata olives, and feta cheese in a Mediterranean vinaigrette **v** **gf**

Chef's seasonal grilled vegetable platter **gf** **ve**

Asian vegetables and vermicelli in a coriander vinaigrette **v** **gf**

Assorted olives and pickled savories **ve**

Domestic cheeses with baguette and crackers **v**

Classic Caesar salad with herbed croutons, Grana Padano cheese in a creamy garlic dressing served with a lemon wedge

Baby red potato salad **v** **gf**

Please select two items from this section to be added to your event menu. (Add 5/guest for each additional selection)

Herb roasted baby red creamer potatoes **gf** **ve**

Roasted garlic mashed potatoes **v** **gf**

White and wild rice pilaf **v** **gf**

Fusilli rigate with roasted tomato sauce **v**

Grilled Mediterranean vegetables (zucchini, peppers and red onions) in an oregano balsamic glaze **gf** **ve**

Baked russet potato with sour cream, chives and old cheddar **v** **gf**

•

Please select two items from this section to be added to your event menu. (Add 9/guest for each additional selection)

Grilled chicken breast with Loveday mushroom sauce **gf**

Grilled chicken breast with lemon herb butter **gf**

Roasted chicken breast cacciatore **gf**

Manitoba pork back ribs brushed with our zesty house barbeque sauce

Black tiger prawns served in a mango curry **gf**

Manitoba steelhead trout filet with mango chutney **gf**

Breaded pickerel fillets with caper remoulade and lemon

Roasted rosemary rubbed Manitoba pork loin with grainy mustard jus **gf**

ENHANCEMENT STATIONS

Prices listed are on a per guest basis.

CARVERY STATIONS

Minimum 30 guests. Each selection is accompanied with appropriate condiments and freshly baked rolls.

All protein selections are based on 150-180g (5-6oz) per guest, based on confirmed attendance.

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Roasted herb rubbed Manitoba pork loin **12**

Maple glazed baked ham **14**

Roast turkey with sage gravy and cranberry relish **17**

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Each beef roast is dressed with coarse salt and black pepper, then slow roasted to Medium doneness unless otherwise specified

Roast beef strip loin **20**

Prime rib **23**

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The Butcher Block 18

A carvery of beef brisket, Manitoba pork loin and shredded braised boneless chicken thighs in our signature BBQ sauce, served with dinner rolls, garlic aioli and herbed aioli

SENSATIONAL STATIONS

Minimum 30 guests.

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Nacho Libre ^{gf} 12

Crisp corn tortilla chips with pico de gallo, salsa verde, guacamole, chopped tomato, green onion, black olives, pickled jalapeños, old cheddar, sour cream, warm cheese sauce & spicy beef chili

Poutine Bar ^{gf} 12

Golden home cut fries with sautéed Loveday mushrooms, chopped bacon, green onions, pickled jalapeños, Bothwell cheese curds, cheddar cheese, beef gravy and spicy beef chili

Mashed Potato Bar ^{gf} 12

Mashed potatoes served in martini glasses with sour cream, grated cheese, green onion, chopped bacon, leek sauce, gravy, cheese curds, and jalapeños

Mac & Cheese Station 16

Nature's Farm macaroni with cheese bechamel, garlic panko, pickled jalapeños, bacon and sauteed mushrooms

Stir-Fry Station ^{gf} ^{ve} 14

White basmati rice and julienned vegetables (carrots, bell peppers, broccoli, snap peas & cabbage) in teriyaki sauce served in a pagoda box with a selection of garnishes (cilantro, bean sprouts, toasted cashews & hot sauce)

Enhance with crispy chicken or shrimp 4

Oyster Station ^{gf} 24

Chef's choice of freshly shucked Atlantic Coast oysters served on the half shell with classic garnishes of citrus fruits, shallot mignonette, horseradish and hot sauce

ENHANCEMENT PLATTERS

Prices listed are based on a per guest basis.

CHEESE BOARDS

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Manitoba Cheeses v 9

A unique variety of Bothwell and Oka cheeses from local cheese manufacturers served with French baguette & assorted crackers

Imported Cheeses v 11

A fine selection of imported cheeses served with French baguette & assorted artisan crackers

ANTIPASTI

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Marinated queen & kalamata olives gf ve 5

Elman's locally produced Kosher dill pickles gf ve 2

Assorted house made pickled vegetables gf ve 7

Antipasto Platter 12

Sliced Canadian cheddar cheeses and cured meats of salami and ham garnished with house picklings and mustards

FRUIT & VEGGIES

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Fresh vegetable crudité with buttermilk herb dip (carrot, celery, peppers, broccoli, cauliflower, cherry tomato, cucumber) v gf 6

Sliced seasonal fruits and berries gf ve 8

Chef's seasonal grilled and chilled vegetable platter gf ve 7

FRUIT & CHEESE

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A selection of domestic & imported cheeses with fresh sliced seasonal fruits & berries, crackers and baguette v 15

FROM THE DELI

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Full Size Sandwiches 14

Roast beef, chicken salad, vegetarian, Italian deli (1.25 pcs per person)

Pinwheel Sandwiches 8

Egg salad, roasted chicken salad, vegetarian, salmon (4 pcs)

Petite Italian Deli Sandwiches 10

Genoa salami, prosciutto, capicola & provolone (1.5 pcs)

ASSORTED VEGETARIAN NORI ROLLS

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A mix of nori wrapped rice rolls including cucumber, asparagus, mushroom, avocado, peppers and sprouts v gf 26/dz

Served with pickled ginger, wasabi and soy sauce v

CHILLED SEAFOOD & SHELLFISH

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Whole Atlantic salmon poached in a white wine fumet, garnished with fresh cucumbers and lemons and accompanied by pickled red onions, capers and dill (accommodates approx. 30-40 guests) **MP**

Smoked lox, smoked goldeye and Winnipeg arctic char gravlax with citrus pearls, lemon, cream cheese, caper berries and baguette 14

LATE NIGHT SNACKS

Prices listed are on a per guest basis.

Minimum 40 guests.

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Nacho Libre 12

Crisp corn tortilla chips with pico de gallo, salsa verde, guacamole, chopped tomato, green onion, black olives, pickled jalapeños, old cheddar, sour cream, warm cheese sauce & spicy beef chili

Poutine Bar 12

Golden home cut fries with sautéed Loveday mushrooms, chopped bacon, green onions, pickled jalapeños, Bothwell cheese curds, cheddar cheese, beef gravy and spicy beef chili

Mac & Cheese Station 16

Nature's Farm macaroni with cheese bechamel, garlic panko, pickled jalapeños, bacon and sautéed mushrooms

Chicken Finger & Fries 15

Chicken fingers and fries with ketchup and honey dill sauce

Pretzels & Popcorn 9

Soft pretzels with cheese sauce and mustard & popcorn with assorted seasonings

Social Platter 15

Selection of Bothwell cheeses, sliced deli meats and house pickles accompanied by mustards, crackers and rye bread

BAR SERVICE

HOST BAR

Considered when ERA is to provide the bar and company or individual hosting the reception is paying for guests' beverages.

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CASH BAR

Considered when ERA is to provide the bar, and guests are responsible for the cost of their own beverages.

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CORKAGE BAR

Considered when you provide your own beverages. Corkage bar receptions require an occasional permit from the MLCC.

The following ERA fees apply:

Corkage* 17.50/guest

includes: bartenders, ice, napkins, stir sticks, variety of juices, variety of soft drinks, lemons, limes and placement of corkage dinner wine.

** Additional costs may apply if a Signature Drink, Sparkling Wine, or Martini is served.*

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CORKAGE BAR TERMS & CONDITIONS

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGA) is required. The location, date and time will be required.

Your permit should be applied for at least 10 business days prior to your event.

The bars will open/close according to the times specified on the permit.

Alcohol can only be served in the locations listed on the permit.

Alcohol must be purchased in Manitoba.

The permit holder must be in attendance from the opening to the closing of the bars.

The permit and receipts must be given to the Banquet Manager/Supervisor on duty before any liquor service can begin.

ERA does not allow shooters/shots.

Remaining alcohol and empties can either be taken with you at the end of the night or picked up on the next business day.

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WINE SERVICE ONLY

Wine Corkage for Dinner 7/guest

Wine Corkage for Wine Reception 8.50/guest

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HOST / CASH BAR

House Wine* 7.40 (9.50)

Premium Spirits 5.58 (7.25)

Deluxe Spirits 7.70 (10)

Domestic Beer 5.39 (7)

Local Beer 6.16 (8)

Import Beer 6.55 (8.50)

Liqueurs 6.16 (8)

Martinis 9.62 (12.5)

Red and White House Wine Bottle 37.00 (48)

** Our wine is Certified Fairtrade*

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OTHER

Soft Drinks 3.25 (4.25)

Non Spirit 10L Punch Bowl (50-60ppl) 150

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BAR MINIMUM

Host Bar or Cash Bar minimum is **\$600** or a bartender fee will be applied at **\$35/hour** with a minimum of 3 hours. Bartenders are scheduled at 1 per 100 guests. If additional Bartenders are requested, a fee of **\$35.00/hour** per bartender will apply with a minimum of 3 hours per bartender.

**Premium Liquor, House Wine, Domestic Beer, Local Beers and Imported Beer brands are supplied for all Host Bars unless otherwise requested. Special Order Liquor will be sold by the bottle only (subject to ERA pricing). For Premier Wine Selections, we offer a Feature Wine List. All prices are subject to GST, PST and 16% gratuity.*

CATERING POLICIES

Guarantee of Attendance

Guaranteed number of guests attending is due **4 business days** prior to the event. ERA Bistro & Catering will prepare 3% above the guaranteed amount (to a maximum of 10 meals) to account for last minute changes. You will be charged according to the guaranteed number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be used.

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Function Size

ERA Bistro & Catering/CMHR reserves the right to provide alternate meeting space suitable to the group's meeting requirements represented in the final guaranteed numbers. If additional space is required, additional rental charges will apply.

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Food and Beverage

ERA Bistro & Catering/CMHR reserves the right to be the sole provider of all food and beverages served within the Museum, with the exception of wedding cakes (must be supplied by a licensed bakery). Forkage Fee will apply.

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Food and Beverage Prices

Prices are subject to change due to market conditions. Guaranteed prices will be given 90 days prior to the event. All charges are subject to PST (8%) and GST (5%) and a 16% service charge.

Additional Goods and Services

In the event of "Drop in Guests" at your function, or a request to add more food, extend bar hours or add any goods or services at the last minute, ERA Bistro & Catering will make every effort to accommodate you and proceed with the verbal approval of the function convener, and authorization of the additional charges not previously signed for on the **Catering Event Order**.

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Menu

Limited dietary substitutions may be made in advance by the convener. Those ordering substitutions must be identified by a special ticket or place card. Changes to preordered meals made the day of the event or during the event are subject to additional charges.

Please note with dietary requests, all precautions are taken, however because ERA is NOT a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

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Leftover Food and Takeouts

For health and insurance reasons, ERA Bistro & Catering policy does not allow the removal of food from the Museum premises.

CATERING POLICIES

Damages or Loss of Personal Property

ERA Bistro & Catering/CMHR will not be responsible for damages or loss of any articles at the Museum prior to, during or following any event by the client or his/her guests.

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Inspection

ERA Bistro & Catering/CMHR reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

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Advertising

Any advertising prepared by the client using the name of ERA Bistro & Catering/CMHR must be approved by Management prior to the presentation or display of materials.

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SOCAN

The Government of Canada mandates that the Museum collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all functions booking with live or recorded music.

RESOUND

The Government of Canada mandates that the Museum collect RESOUND fee (this represents the rights of artists and record companies – the people who created sound recordings) for all functions booking with live or recorded music.

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Display Materials Delivered to the Museum

The Museum has very limited storage space. Please arrange for deliveries to be made no sooner than 1 working day prior to your event date. Pickups after the event should be on same day or next business day at the latest. A handling and storage fee of \$100 per day will be charged for goods that have to be received and handled outside of these times.

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Display Materials Set Up/Tear Down

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by the Museum before they are hung.



ERA Bistro
Canadian Museum
for Human Rights