



MĀDAHÒKÌ

(share the land)

On Site Catering Menu 2023

INDIGENOUS EXPERIENCES (formerly Aboriginal Experiences Arts & Culture) Creates

MĀDAHÒKÌ FARM (means to share the land) provides impressive and fresh Indigenous inspired catering options for all groups. We provide impressive catering services and tour group menus featuring traditional Indigenous foods served in a contemporary style that can range from a casual summer barbeque to a formal native fusion dinner and everything in between.

Our professional team of Indigenous chefs, cooks and servers are proud to serve fresh, high-quality food that is Indigenous and locally sourced where possible; with a friendly service that is reflective of our culture and hospitality. We are proud to announce that Chef Trudy Metcalfe-Coe, a talented Inuk Chef is our new Head Chef working in collaboration with our Resident Chef Paul Owl.

Indigenous Experiences was the proud EXCLUSIVE caterer for the 2010 Vancouver Winter Olympics - Aboriginal Pavilion and since then have produced hundreds of Indigenous culinary events and catered numerous events across the region.

ON-SITE MENU @ MĀDAHÒKÌ FARM

Please note that our minimum order for food service onsite is for 30 people.

– maximum in lodge dining is 160 people & unlimited space outdoors

CONTINENTAL BREAKFAST

Coffee, Tea, Water, Strawberry Juice, Assorted Muffins and Bannock with Berry Jams, Fresh Fruit

\$ 15.00 per person

BUFFET BREAKFAST

Coffee, Tea, Water, Strawberry Juice, Baked Bannock with Berry Jams, Scrambled Eggs, Smoked Venison Sausage, French Toast or Waffles with Indigenous Harvested Maple Syrup, Fresh Fruit

\$ 24.00 per person

COFFEE BREAKS/BEVERAGE STATION

NOTE: Each station is a max of 2.5 hours – priced on a per person basis

Fresh Coffee, Tea and Water

\$ 5.00 per person

Strawberry Juice

\$ 3.00 per person

Ziibins Nibi Stream Water (Cedar Wildberry Chai/Cedar Wild Mint)

\$ 5.00 per person

Fresh Fruit & Bannock w/ Berry Jams

\$ 8.00 per person

Fresh Veggie Platter

\$ 8.00 per person

Cookies Platter

\$ 5.00 per person

Nish Bits (small & sweet, fruit & sugared - Bannock Bites)

\$ 5.00 per person



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INDIGENOUS NIBBLES

Can be set out buffet style or passed service (cost of servers is additional)

Minimum order of 60 bites per item AND minimum of 200 bites total.

Baked and Fried Bannock Bread with Berry Jams	\$ 5.00 each
Maple Glazed Bison Meatballs	\$ 6.00 each
Wild Rice Casserole Mini Quiche	\$ 6.00 each
Smoked Venison Sausage with Mustard Dips	\$ 6.00 each
Bannock Crostini with Smoked Indigenous Harvested Fish	\$ 5.00 each
Arctic Char Ceviche Bites	\$ 5.00 each
Bison or Elk Tartare on Garlic Crustini	\$ 6.50 each

LIGHT MEAL / LUNCH OPTIONS

You select one menu option for the full group (with vegetarian and dietary restrictions accommodated) Each Meal comes with 2 seasonal side dishes which will be Chefs choice to compliment your selection and reflect the season.

THIS COULD INCLUDE:

Fresh baked/fried Bannock, Wild Rice Salad or Wild Rice Casserole, Bean Salad or Three Sister Salad, Tossed Field Greens with Maple Vinaigrette, Woodfired Corn or Baked Maple Squash.

Additional side dish options can be added for **\$ 5.00** each
and dessert option is **\$ 6.00** each.

Baked Maple BBQ Bison Meatballs	\$ 21.50 per person
Smoked Venison Sausage	\$ 22.00 per person
Bison Burgers (Homemade Patties)	\$ 22.50 per person
Grilled Maple Salmon Skewers	\$ 23.50 per person
Indian Tacos with Salsa and Sour Cream	\$ 20.00 per person
Hearty Bison Stew	\$ 22.50 per person
Woodfired Bannock Pizza (Vegetarian and Bison Options)	\$ 20.00 per person
Traditional Corn Soup with Bannock (no sides)	\$ 12.00 per person
Arctic Char Chowder with Paluaga/Inuit bread (no sides)	\$ 15.00 per person



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ADD RESIDENT CHEF - PAUL OWL

Anishinaabe Chef Paul Owl from Serpent River, First Nation creates unique and memorable meals inspired by nature around us with wild and foraged ingredients. Most well known locally for his traditionally smoked meats and his popular traditional teas with Tea Tree Brewing, we are excited to welcome Paul to create some memorable farm and forest to table culinary experiences for our guests.



ADD HEAD CHEF - TRUDY METCALFE COE

One of southern Canada's few Inuit chefs, Chef Trudy Metcalfe-Coe has impressed groups with her fusion of north and south in her signature dishes. She has prepared impressive meals including curried caribou stew to over 500 on Parliament Hill and Maple Grilled Arctic Char at the Indigenous Gala at Museum of History. Trudy always creates unique menus that blend new Indigenous flavours with some of our favourite dishes.



SEASONAL HARVEST \$49.00 PER PERSON
SERVED BUFFET OR FAMILY STYLE

This meal is available as part of the Celebration of Indigenous Spirit (Dinner and Pow Wow Dance program in our Group Menus) or with any site rentals.

This dinner menu is a seasonal and locally inspired menu (Chefs choice) so it can vary, but will include: a soup, wild rice, vegetable, fish and bison along with dessert. A sample menu could include:

THREE SISTERS SOUP WITH BANNOCK

- Wild Rice Casserole
- Baked Squash with Maple OR Roasted Corn with Savoury Sage Butter
- Arctic Char (or other smoked/grilled seasonal fish)
- Bison Meatloaf Medallions
- Dessert - Angel Food Cake with Seasonal Wild Berry Compote

A TASTE OF NATIONS \$69.00 per person

- Cream of Butternut Squash Soup
- Three Sister Salad
- Blackened Arctic Char served with roasted potatoes and seasonal vegetables
- Dessert – Homemade Cheesecake with berry coulis

GIFTS FROM LAND AND WATER \$89.00 per person

- Arctic Char Chowder
- Three Sister Salad
- Braised Elk Medallions with Maple Squash Puree and oven roasted potatoes, Wood Fire Corn with Savoury Sage Butter
- Dessert – Wild Rice Pudding with Palauga Crumble

***Includes Dinnerware & Linens @ Madahoki Lodge (and eco-friendly disposable for outdoor events)

ADDITIONAL COSTS:

15% gratuity added for passed foods or plated service (for servers)
Otherwise served buffet style.