



MĀDAHÒKÌ

(share the land)

OFF Site Catering Menu 2023

INDIGENOUS EXPERIENCES (formerly Aboriginal Experiences Arts & Culture) Creates authentic experiences that showcase culture, history, food, music, art, fashion, dance and even entrepreneurship that is reflective and respectful of Canada's diverse Indigenous heritage. Indigenous Experiences boasts over 25 years' worth of experience programming Indigenous entertainment and catering to create lasting memories for all our guests. We have catered numerous events including the EXCLUSIVE caterer for the 2010 Vancouver Winter Olympics - Aboriginal Pavilion.

After 20 years of operating Indigenous Experiences on historical Victoria Island and receiving numerous industry awards, we thrilled to announce the move to our own new year-round Agri-tourism destination at Mādahòki Farm (which means to share the land). This 164-acre farm in the greenbelt of Ottawa is the perfect backdrop for your next tourism, corporate or personal event with farm to table experiences offered from an Indigenous lens with both indoor and outdoor locations. We have also produced numerous Indigenous culinary events as part of the Summer Indigenous Festival; sold out long table dinners, the first annual Indigenous Chef Competition, virtual culinary classes with Indigenous chefs with meal kits delivered home.

If you can not join us at the Farm, our professional team of Indigenous chefs, cooks and servers are proud to serve fresh, high-quality food with a friendly service that is reflective of our culture and hospitality at a venue of your choice. We are proud to announce that Chef Trudy Metcalfe-Coe, a talented Inuk Chef is our new Head Chef and Chef Paul Owl of Treeteas Brewing is our Resident Chef.

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.

BAR SERVICE

Indigenous Experiences can provide a non-alcoholic Indigenous mocktail bar service. While we do not operate a full bar service, due to our cultural protocols surrounding alcohol we do recognize it is part of our clients events at off-site venues. We can arrange a professional bar service for your event as part of our off-site catering when required.

OUR CHEFS

CHEF TRUDY METCALFE-COE / HEAD CHEF

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 always creates unique menus that blend new Indigenous flavours with some of our favourite dishes.

CHEF PAUL OWL / RESIDENT CHEF

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 Treeteas Brewing, we are excited to welcome Paul to create some memorable farm and forest to table culinary experiences for our guests.





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OFF-SITE MENU @ MĀDAHÒKÌ FARM

Please note that our minimum order for catering & food service Off-site is for 40 people.

CONTINENTAL BREAKFAST

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

\$18.00 per person

BUFFT BREAKFAST

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

\$28.80 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	\$ 6.00 per person
Strawberry Juice	\$ 3.60 per person
Ziibins Nibi Stream Water (Cedar Wildberry Chai/Cedar Wild Mint)	\$ 6.00 per person
Fresh fruit & Bannock w/ Berry Jams	\$ 9.60 per person
Fresh Veggie Platter	\$ 9.60 per person
Cookies Platter	\$ 6.00 per person
Nish Bits (small & sweet sugared bannock bites)	\$ 6.00 per person

INDIGENOUS BITES

Can be set out on tables or passed reception style service (cost of servers is additional-see below)

Minimum order of 50 bites per item AND minimum of 200 bites total per event.

Bannock Bread with Berry Jams	\$ 4.80 each
Maple Glazed Bison Meatballs	\$ 7.20 each
Wild Rice Mini Quiche	\$ 7.20 each
Smoked Venison Sausage with Mustard dips	\$ 7.20 each
Crostini with Smoked Indigenous Harvested Fish	\$ 6.00 each
Arctic Char Ceviche Bites	\$ 6.00 each
Bison or Elk Tartare on Garlic Crostini	\$ 7.80 each



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INTERACTIVE CHEF STATIONS

Interactive stations set up within your event (up to 4 hours) with Indigenous chef/host. Minimum group size for any Chef Station is 100.

INDIGENOUS GRAZING TABLES

A beautiful spread of bison & elk salami, terrines & pemmican, smoked fish, assorted local cheese, crackers, sweet and savoury bannock, berries, jams, honey **\$27.50** each

Interactive Chef Station - **Smoked Bison Sliders** **\$22.00** each

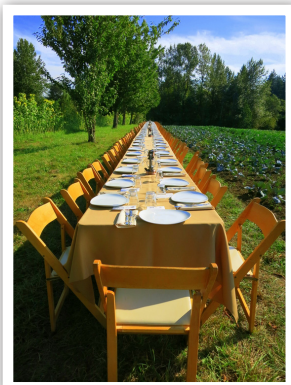
Interactive Chef Station- **Butternut Squash Ravioli with sage butter** **\$19.00** each

Interactive stations set up within your event (up to 4 hours) with Indigenous chef/host. Minimum group size for any Chef Station is 100.

LIGHT MEAL/LUNCH OPTIONS

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

Baked Maple BBQ Bison Meatballs	\$25.80 per person
Smoked and BBQ Venison Sausage	\$26.40 per person
Bison Burgers (Homemade Bison patties)	\$27.00 per person
Grilled Maple Salmon Kebabs	\$28.20 per person
Indian Tacos with Salsa and Sour Cream	\$24.00 per person
Hearty Bison Stew	\$27.00 per person
Woodfired Bannock Pizza (Veg and Bison Options)	\$24.00 per person
Three Sister Soup (Corn, Beans, Squash) with Bannock (no sides)	\$14.40 per person
Arctic Char Chowder with Palauga/Inuit bread (no sides)	\$18.90 per person



CHEFS' CHOICE OF SIDES 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 **\$6.00** each and dessert option is **\$7.20** each.



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SEASONAL DINNER

\$70.56 PER PERSON

Served Buffet Style. Can be plated & served for additional service fees.

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 seasonal fish)

Bison Meatloaf Medallions

Dessert – Wild Berry Crumble with maple whipped cream

A TASTE OF NATIONS

\$82.80 PER PERSON

Plated Meal served to your guests.

Cream of Butternut Squash Soup with Bannock

Three Sisters Salad

Blackened Arctic Char with hollandaise sauce served w/ Roasted potatoes and seasonal vegetables

Dessert – Homemade Cheesecake with Berry Coulis

GIFTS FROM LAND AND WATER

\$106.80 PER PERSON

Plated Meal served to your guests.

Arctic Char Chowder with Bannock

Three Sisters Salad

Braised Elk Medallions served on Maple Squash Puree, oven roasted potatoes,

Wood Fired corn with Savory Sage Butter

Dessert – Wild Rice Pudding with maple, Palauga Crumble



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ADDITIONAL COSTS:

Please note that all selected catering menus are subject to additional fees as outlined below.

- HST will be added to all catering invoices.
- Servers - for any passed foods or plated meals - \$25/hour per server (minimum of 4 hours)
- Service/Gratuuity Fee of 18% for any passed foods or plated meals.
- Landmark Fee for applicable venues. Please note that Indigenous Experiences is an approved caterer for the Museum of History and a 10% landmark fee applies to all caterings booked at the Museum of History.
- Delivery fee for each offsite delivery (within 50 kms of Mādahòkì Farm) \$120 per delivery. Additional costs may apply for further distances.
- We will provide eco-friendly disposable dinnerware if required within the catering cost and any required service ware (chaffing pans, carafes etc) . The rental of dinnerware, linens, centerpieces, required service tables and other rentals are additional and billed at cost.
- Kitchen Rental for applicable venues. Please advise if IE have the use of a kitchen, prep or service area within the venue. All food is prepared in our commercial kitchen at Mādahòkì Farm.