



Catering Menu

A La Carte Selections	Pg. 2
Daily Meeting Packages	Pg. 3
Breakfast Selections	Pg. 4
Buffet Lunches	Pg. 5 - 6
Plated Lunches	Pg. 7
Self-Serve Lunches	Pg. 8
Buffet Dinners	Pg. 9
Plated Dinners	Pg. 10
Canapés	Pg. 11
Food Stations & Bars	Pg. 12 - 13
Additional Costs & Considerations	Pg. 14
About Our Executive Chef	Pg. 15



A LA CARTE SELECTION

All Day Beverage Service	\$17.00 / person
All Day Coffee / Tea service	\$15.00 / person
Coffee, Tea, Decaf	\$4.50 / person
<ul style="list-style-type: none">• <i>White Buffalo Medium Roast Wild Horse Coffee</i>• <i>White Buffalo Decaf Natural Sunset</i>• <i>Madahoki Signature Herbal Tea</i>	
Strawberry Juice	\$3.75 / person
Fruit Juice Bottles	\$4.50 / each
Canned Soft Drinks	\$3.50 / each
Ziibins Nibi Stream Water	\$6.00 / each
<ul style="list-style-type: none">• <i>Cedar Wildberry Chai Stream Water Cold Tea</i>• <i>Cedar Wild Mint Stream Water Cold Tea</i>• <i>Madahoki Sparkling Lanark Stream Water (Sparkling Water)</i>	
Bottled Water	\$3.75 / each
Vitamin Water	\$5.50 / person
Fry Bread w/ House-made Jam	\$4.75 / person
Baked Bannock w/ House-made Jam	\$4.75 / person
Honey Cornbread w/ House-made Jam	\$4.75 / person
Seasonal Fruit Platter	\$6.50 / person
Vegetable Platter & Dip	\$6.50 / person
Domestic Cheese Platter	\$9.00 / person
Cured & Wild Game Meats & Cheese Platter	\$13.00 / person
Gourmet Cookies	\$24.00 / dozen
Assorted Muffins	28.00 / dozen
Whole Fresh Fruit	\$2.25 / piece
Assorted Bite Size Desserts	\$42.00 / dozen
Nish Bits (<i>Sweet, Sugared Fried Bannock Bites</i>)	\$24.00 / dozen



DAILY MEETING PACKAGES (min. 25 people)

Daily Meeting Package #1

\$69.00 / person

Breakfast (includes coffee, tea & water)

- Signature fry bread breakfast sandwich w/ scrambled egg patty, Canadian bacon, cheddar cheese & sliced tomato (1 sandwich / person)
- Home-style breakfast potatoes (V)
- Yogurt w/ granola & mixed berries (V) (GF)

Break AM

- Sliced seasonal fruit platter (V) (GF)
- Assorted muffins (V)

Lunch (includes strawberry juice, tea & water)

- Chefs' choice soup of the day
- Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)
- Chefs' choice wild game stir-fry over wild rice medley (GF) *(V) can be requested
- Wild mint & citrus honey fruit salad (V) (GF) (DF)

Break PM

- Fresh baked cookies (V)
- Fresh bannock w/ signature house-made jam (V)

Daily Meeting Package #2

\$75.00 / person

Breakfast (includes coffee, tea & water)

- Signature baked bannock bread w/ house-made jam
- Wild mint & citrus honey fruit salad (V) (GF) (DF)
- Farm fresh scrambled eggs (V) (GF), breakfast sausages (DF), breakfast potatoes (V) (GF)

Break AM

- Sliced seasonal fruit platter (V) (GF)
- Assorted muffins (V)

Lunch (includes strawberry juice, tea & water)

Choose between one of the following hot lunches per group

Lunch Option 1

- Totem bruschetta w/ bannock crostini, goat cheese & balsamic glaze (V)
- Wild game bannock pizza & 3 sisters vegetarian pizza (V)
- Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)

Lunch Option 2

- Apple cranberry coleslaw
- Baked bannock & butter
- Slow roasted bison shoulder roast (GF) (DF) w/ wild garlic mashed potatoes (V) (GF) & seasonal vegetables (V) (GF)
- Chefs' choice dessert

Break PM

- Fresh baked cookies (V)

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free | (P) Pescatarian
 Prices are subject to change and do not include taxes or gratuities.
 Some items may be subject to minimum order.
 All menu items are available for upgrade and additional costs.



BREAKFAST SELECTIONS (min.25 people)

Continental Breakfast

\$18.00 / person

- Assorted baked muffins & breakfast cookie platter (V)
- Fresh baked bannock & house-made fruit jam (V) (DF)
- Seasonal fruit platter (V) (DF) (GF)
- Strawberry juice, water, coffee

Benedict Bonanza

\$21.00 / person

Choose your 1 Benedict selection from the choices below per group

- Classic: Poached egg on signature fry bread, Canadian bacon & hollandaise sauce
- Farm to table: Poached egg on signature fry bread, grilled asparagus, tomato & hollandaise (V)
- Messenger: Poached egg on signature fry bread, smoked salmon, capers & hollandaise (P)

Each Benedict selection will include the following

- Home-style breakfast potatoes (V)
- Seasonal fresh fruit platter (V) (GF) (DF)
- Strawberry juice, water, coffee

Fry Bread Breakfast Sandwich

\$21.00 / person

(can be boxed breakfast, or plated breakfast, or buffet)

- Signature fry bread sandwich topped w/ scrambled egg patty, Canadian bacon, cheddar cheese & tomato, & finished w/ mayo & ketchup
- Signature fry bread sandwich topped w/ marinated pesto mushrooms, bruschetta, goat cheese & balsamic glaze (V)
- Home-style breakfast potatoes (V) (DF)
- Seasonal fresh fruit platter (V) (DF) (GF)
- Strawberry juice, coffee & water

"Share the Land" Breakfast Buffet

\$29.00 / person

- Baked bannock w/ house-made fruit jam & butter (V)
- Home-style breakfast potatoes (V) (DF)
- Farm fresh scrambled eggs w/, diced onions, peppers & cheddar cheese blend (V)
- Fire-grilled breakfast sausages (DF)
- Bannock French toast w/ mixed berries & maple syrup (V) (DF)
- Strawberry juice, coffee, & water



BUFFET LUNCH SELECTIONS (min. 25 people)

Spirit Horse Buffet

\$35.00 / person

- Baked bannock w/ butter (V)
- Chefs' choice soup of the day
- Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)
- Chefs' choice wild game stir-fry over wild rice medley (GF) *(V) can be requested
- Wild mint & citrus honey fruit salad (V) (GF) (DF)
- Water & strawberry juice
- Chefs' choice dessert

Fireside Buffet

\$35.00 / person

- Totem bruschetta w/ bannock crostini's, goat cheese & balsamic glaze (V)
- Wild game bannock pizza,
- 3 sisters vegetarian pizza (V)
- Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)
- Wild rice medley & mixed berry salad topped w/ goat cheese & maple syrup (V) (GF)
- Water & strawberry juice
- Chefs' choice dessert

Bison Trails Buffet

\$36.00 / person

- Fire grilled bison sliders (2 per person) (mushroom burgers available for vegetarians upon advanced request)
- Wild rice medley & mixed berry salad, topped w/ goat cheese & maple syrup (GF) (V)
- Roasted potato wedges (GF) (DF) (V)
- Fire-grilled corn on the cob w/ smoked butter (V) (GF)
- Delicious oven roasted honey cornbread
- Water & strawberry juice
- Chefs' choice dessert

Harvest Trails Buffet

\$37.00 / person

- Baked bannock & butter (V)
- Wild rice medley & mixed berry salad, topped w/ goat cheese & maple syrup (V) (GF)
- Slow roasted rolled beef w/ pickled blueberries & wild mushroom au jus (GF) (DF)
- Wild garlic mashed potatoes (V) (GF)
- Seasonal vegetables (V) (GF)
- Water & strawberry juice
- Chefs' choice dessert



BUFFET LUNCH SELECTIONS (min. 25 people)

Indian Tacos

\$37.00 / person

- *Indian tacos w/ bison 3 sisters chili, topped w/ your choice of cheese blend, diced tomatoes, diced onions, sour cream, salsa, & lettuce served on delicious traditional fry bread*
- *Wild rice medley & mixed berry salad, topped w/ goat cheese & maple syrup (GF) (V)*
- *Three sisters corn, bean & squash salad (GF) (V) (DF)*
- *Water & strawberry juice*
- *Chefs' choice dessert*

Mādahòkì Lunch Buffet

\$49.00 / person

Choose two salads from the list below

- *Three sisters corn, bean & squash salad (GF) (DF) (V)*
- *Wild rice medley & mixed berries salad (GF) (DF) (V)*
- *Mixed field green salad (GF) (V)*
- *Home-style potato salad (GF) (V)*
- *Root vegetable pasta salad (GF) (V)*
- *Caesar salad w/ bannock croutons*
- *Apple cranberry coleslaw (GF) (DF) (V)*

Buffet also includes

- *Baked bannock & butter (V)*
- *Baked root vegetable pasta (V)*
- *Fire roasted salmon glazed in smoked maple syrup (P)*
- *Chefs' choice wild game sausage & pepper bites (DF)*
- *Wild garlic mashed potatoes (GF) (V)*
- *Assorted cookies platter (V)*
- *Water & strawberry juice*



PLATED LUNCH SELECTIONS (min. 25 people, served as 3 courses for lunch)

Rancher's Way

\$34.00 / person

- Chefs' choice daily soup w/ bannock bread & butter
- Wild boar lasagna served w/ 3 sisters' salad
- Chefs' choice dessert

Country Strong

\$34.00 / person

- Chefs' field green garden salad (V) (GF) (DF) w/ honey cornbread
- Roasted goose breast topped w/ a wild mushroom & sage sauce, paired w/ roasted potatoes (GF) (DF)
- Chefs' choice dessert

Water's Way

\$34.00 / person

- Wild rice & mixed berry salad (V) (GF) (DF)
- Fire roasted salmon filet topped w/ blueberry sweet grass sauce, paired w/ roasted 3 sisters' maple brown sugar roasted squash, beans & corn. (P) (GF)
- Chefs' choice dessert

Indian Tacos

\$34.00 / person

- 3 sisters garden vegetable soup (V) (GF) (DF)
- Indian tacos w/ bison 3 sisters chili, topped w/ your choice of cheese blend, diced tomatoes, diced onions, sour cream, salsa, & lettuce served on delicious traditional fry bread
- Chefs' choice dessert

Wild Game Sliders

\$36.00 / person

Choose your protein for chef to create your slider

- Venison
- Elk
- Bison
- Wild boar
- Wild pesto mushroom

Menu

- Chefs' field green garden salad (V) (GF) (DF)
- Clients choice wild game slider (2 per person) served w/ potatoes wedges (GF) (V) (DF)
- Chefs' Choice dessert



SELF SERVE SELECTIONS (min. 25 people, not staff attended, drop & self serve)

Soup, Salad, Sandwich

\$32.00 / person

- Chefs' choice daily soup
- Field green garden salad (V) (GF) (DF)
- Assorted artisan sandwiches (1.5 sandwiches / person)
- Chefs' choice dessert

Garden Fresh

\$32.00 / person

- Roasted root vegetable soup (V) (GF) (DF)
- Root vegetable pasta salad (GF) (V)
- Roasted garden vegetable lasagna (V)
- Citrus honey & mint fruit salad (V) (GF) (DF)

Pow Wow Express

\$32.00 / person

- Field green garden salad (GF) (DF) (V)
- Roasted corn on the cob (GF) (V)
- Taco in a bag topped your way:
 - Doritos, topped w/ bison 3 sisters chili, & your choice of cheese blend, diced tomatoes, diced onions, sour cream, salsa, & lettuce
- Nish bits for dessert (V) (DF)

Wild Game of Stew

\$35.00 / person

- Wild rice medley & mixed berry salad (GF) (GF) (V)
- Wild game medley stewed w/ root vegetables & delicious wild herb brown sauce (DF)
- Wild garlic mashed potatoes (V) (GF) (DF)
- Oven roasted bannock, fry bread & butter (V) (DF)

Fire Grilled Elk Kebobs

\$35.00 / person

- Chefs' daily soup
- Fire grilled elk kebobs tossed in a blueberry BBQ sauce (2 kebobs / person) (GF) (DF)
- Spiced wild rice medley (GF) (DF) (V)
- Chefs' choice dessert

"Build Your Own Bison Burger Bar"

\$38.00 / person

- Chef made bison burger (6oz burger per person)
 - Topped off w/ your choice of crisp bacon, caramelized onions, sautéed mushrooms, lettuce, sliced tomatoes, sliced cheese, mayo, ketchup, & mustard.
- Creamy apple cranberry coleslaw (V) (GF) (DF)
- Roasted potato wedges (V) (DF) (V)
- Chefs' choice of dessert



BUFFET DINNER SELECTIONS (min. 25 people)

Sweet Grass Buffet

\$54.00 / person

- Fresh baked bannock, honey cornbread & butter (V)
- Wild rice medley & mixed berries salad w/ maple & goat cheese (GF) (V)
- Fire roasted smoked maple salmon topped w/ blueberry sweet grass sauce (GF) (DF) (P)
- Venison baked pasta w/ roasted vegetables & baked cheese
- Sage & rosemary roasted potatoes (GF) (V) (DF)
- Maple roasted squash & zucchini (GF) (V) (DF)
- Chefs' choice assorted bite size desserts

Drum Circle Buffet

\$56.00 / person

- Fresh baked bannock & butter (V)
- Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)
- Chefs' choice wild game stir-fry over wild rice medley (GF) *(V) can be requested
- Fire roasted goose breast topped w/ balsamic brown sugar sauce (GF) (DF)
- Wild garlic mashed potatoes (GF) (V)
- Roasted root vegetable medley (GF) (V)
- Chefs' choice assorted bite size desserts

Legacy Trail Buffet

\$69.00 / person

- Fresh baked bannock, honey cornbread & butter (V)
- Roasted root vegetable soup (V) (GF) (DF)
- Wild rice medley & mixed berry salad w/ maple & goat cheese (GF) (V)
- Elk round roast w/ wild mushroom & sage jus (GF) (DF)
- Roasted butternut squash ravioli w/ brown sugar cream sauce (V)
- Smoked duck legs w/ wild berry orange sauce (GF) (DF)
- Wild garlic mashed potatoes (GF) (V)
- Chefs' choice assorted bite size desserts

Dream Catcher Buffet

\$99.00 / person

- Vegetable crudité platter w/ herb dip (V) (DF) (GF)
- Fresh baked bannock, fry bread, cornbread & butter (V)
- Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)
- Three sisters' corn, bean & squash salad (GF) (V) (DF)
- Cured & game meats & cheese platter
- Smoked maple salmon platter (GF) (DF) (P)
- Bison shoulder roast w/ wild mushroom sauce (GF) (DF)
- Wild garlic mashed potatoes (GF) (V)
- Pan roasted partridge w/ thyme & rosemary w/ blueberry sweet grass sauce (GF) (DF)
- Roasted butternut squash ravioli w/ brown sugar cream sauce (V)
- Chefs' choice assorted bite size desserts



PLATED DINNER SELECTIONS (min.25 people, served as multi courses for lunch)

Vegetarian plated options or additional allergies will be accounted for & created by Chef

Nature's Heartbeat Plated Dinner

\$58.00 / person

Baked bannock & butter pre-set on table

- *Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)*
- *Fire roasted goose breast w/ blueberry sweet grass sauce (GF) (DF) served w/ herb roasted potatoes (GF) (V) (DF) & chefs choice seasonal vegetable (V) (GF)*
- *Chefs' choice season dessert*

Pow Wow Plated Dinner

\$68.00 / person

Baked bannock & butter pre-set on table

- *Wild rice medley & mixed berry salad topped w/ maple & goat cheese (V) (GF)*
- *Fire grilled wild boar chop w/ roasted apple & berry sauce (GF) (DF) served w/ wild garlic mashed potatoes (GF) (V) & chefs choice seasonal vegetable (V) (GF)*
- *Chefs' choice season dessert*

Smoked Maple Plated Dinner

\$72.00 / person

Baked bannock & butter pre-set on table

- *3 Sisters vegetable soup (GF) (DF) (V)*
- *Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)*
- *Fire grilled salmon glazed in smoked maple syrup & finished w/ blueberry sweet grass jam (GF) (DF) (P) served w/ sweet potatoes mashed (GF) (V) & chefs choice seasonal vegetable (V) (GF)*
- *Chefs' choice season dessert*

Reconciliation Rock Plated Dinner

\$78.00 / person

Baked bannock & butter pre-set on table

- *Roasted root vegetable soup (GF) (DF) (V)*
- *Mixed field green garden salad w/ homemade dressing (V) (GF) (DF)*
- *Braised bison short ribs w/ pickled berry au jus (GF) (DF) served w/ wild garlic mashed potatoes (GF) (V) & chefs' choice seasonal vegetable (V) (GF)*
- *Chefs' choice season dessert*



CHEF CANAPÉ SELECTIONS (min. 3 dozen / each canapé selection)

\$42.00 / dozen

Cold Canapés

- Totem bruschetta bites (V)
- Salmon mouse/ on bannock crostini's
- Wild game tartar bites
- Brie, grape, blueberry sweet grass cream cheese & balsamic glaze on bannock bite (V)
- Mini vegetable crudités (V) (GF) (DF)
- Smoked maple salmon bites (P) (DF) (V)
- Venison Carpaccio on bannock
- Mini berry smoothies (V) (GF) (DF)
- Wild game sausage & fruit kebabs
- Mini fruit & cheese kebabs (GF) (V)
- Fire grilled citrus shrimp shooters w/ cocktail sauce (P) (DF) (GF) (V)
- Bannock & jam bites (V) (DF)
- Chefs' choice assorted Indigenous cold canapés

Hot Canapés

- Wild game meatballs w/ blueberry sweet grass & maple sauce (GF) (DF)
- Breaded pickle spears w/ wild mint & citrus sour cream (V)
- Cauliflower wings w/ blueberry sweet grass & maple sauce (GF) (DF)
- Jalapeño cheese poppers w/ wild mint & citrus sour cream (V)
- Fry bread pizza bites (request for vegetarian)
- Broccoli cheddar bites battered (V)
- Battered sweet corn ribs w/ roasted butternut sauce (V) (DF)
- Mini arancini risotto balls w/ wild herb marinara (V)
- Wild game slider
- Grilled cheese & wild garlic tomato soup shooter (V)
- Wild mushroom slider (V)
- Fry bread & jam bites (V) (DF)
- Wild game sausage bites (DF)
- Wild game sausage tarte w/ brie cheese, maple dijon sauce and balsamic glaze
- Chefs' choice assorted Indigenous hot canapés



FOOD STATIONS & BARS (min. 25 people. Served as self-serve or Chef Attended Stations)

Totem Bruschetta Bar (self-serve)

\$13.00 / person

Have your bruschetta the traditional way or create your own masterpiece

- Fresh baked bannock crostini's drizzled w/ olive oil (V) (DF)
- Totem tomato bruschetta topped w/ goat cheese & balsamic glaze (V) (GF)
- Roasted root vegetable bruschetta (V) (GF) (DF)
- Basil pesto cheese spread (V) (GF)

Martini Mashed Potato Bar (chef attended)

\$16.00 / person

Garlic mashed potatoes loaded w/ your choice of toppings created your way (GF) (V)

- Bacon bits (GF) (DF)
- Sautéed mushrooms (V) (GF) (DF)
- Caramelized onions (V) (GF) (DF)
- Sour cream (V) (GF)
- Chives (V) (GF) (DF)
- Country brown gravy (GF) (DF)
- Cheese sauce (GF) (V)
- Shredded cheese blend (GF) (V)

Salad Bar Station (self-serve)

\$19.00 / person

Enjoy a delicious selection of Indigenous inspired salads

- Wild rice & maple mixed berry salad topped w/ goat cheese (V) (GF)
- 3 Sisters corn & bean salad w/ roasted butternut squash dressing (V) (GF) (DF)
- Roasted potato & peppered egg salad (V) (GF) (DF)
- Root vegetable & sage pasta salad (V) (GF)
- Mixed field green & wild herb salad w/ homemade vinaigrette (V) (GF) (DF)



FOOD STATIONS & BARS (min.25 people. Served as self-serve or Chef Attended Stations)

Indian Taco Bar (chef attended) 24.00 / person

Traditional fry bread (DF) (V) topped off w/ bison 3 sisters chili. "Build your own" on traditional fry bread:

- Sour cream (V) (GF)
- Shredded cheese blend (V) (GF)
- Tomatoes (V) (GF) (DF)
- Salsa (V) (GF) (DF)
- Lettuce shredded (V) (GF) (DF)
- Diced onions (V) (GF) (DF)

Charcuterie & Cheese Grazing Table (self-serve) \$28.00 / person

Top your own & create it your way:

- Selection of chef sliced deli meats (DF)
- Wild game sausage bites (DF)
- Smoked meats (GF) (DF)
- Maple salmon (P) (GF) (DF)
- Assorted selection Canadian soft & hard cheeses (GF) (V)
- Traditional bannock & fry bread (V) (DF)
- Assorted jams, mustards, & aioli (GF) (DF) (V)
- Assorted pickled varieties of seasonal vegetables (GF) (DF) (V)

Smoked Pulled Bison Brisket Bar (chef attended) \$27.00 / person

Slow smoked bison brisket in a delicious maple blueberry BBQ sauce (GF) served on delicious bun. Top your own & create it your way:

- Apple cranberry coleslaw (V) (GF) (DF)
- Sautéed mushrooms (V) (GF)
- Caramelized onions (V) (GF)
- Chipotle mango potato crisps (V) (GF) (DF)
- Shredded cheese medley (V) (GF)

Additional Costs & Considerations

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

- HST will be added to all catering invoices.
- Service / Gratuity of 18% will be added to all offsite catering functions as well as any catering functions held at Mādahòkì Farm.
- Servers for any plated or passed foods are billed at \$25/hr per server (minimum 4 hrs each)
 - Server ratio is often determined by the venue that we are catering to.
 - Museums minimum requirements for service are 1 server for every 3 tables (10 seats) during banquet service, and 1 server for every 4 tables (10 seats) during buffet service.
- \$120 Delivery fee for each offsite (within 50 km of Madahoki Farm) (additional cost may apply for further distances)
- Offsite Administration Fees ranging from 15-18%.
- We will provide eco-friendly disposable dinnerware within the cost of each meal. The rental of dinnerware, linens, centerpieces, service tables and other required rentals will be billed back to the client at cost of such rentals.
- All food is prepared in our licensed commercial kitchen at Madahoki Farms under the supervision of accredited Indigenous chefs. Please advise us upon booking if we will have an available kitchen on site to work from on each offsite catering.



Meet Chef Billy Alexander: The Heartbeat of Mādahòkì Farm's Flavourful Creations!



We are pleased to announce Billy Alexander as our Executive Chef & Director of Culinary Experiences at Mādahòkì Farm

Billy is not just any chef; he's a trailblazer in Indigenous gastronomy, a cultural icon and a dynamic force in the kitchen and beyond. With an impressive resume that includes regular appearances on national TV, founding the Indigenous Culinary of Associated Nations, serving as the Culinary Development Chef for WestJet, recipient of the Canadian Culinary Excellence Award and Calgary's Top 40 Under 40, as well as an advisory board member for Not 9 to 5 Hospitality Mental Health. His impact extends far and wide, from shaping national culinary strategies for the Indigenous Tourism Association of Canada to mentoring the next generation of culinary talent.

Rooted in his rich Indigenous and Scottish heritage, Billy learned the art of cooking from his mother, using ingredients sourced directly from nature—what he calls the “original grocery store.” For him, food is a communal experience, a way to forge unforgettable memories with loved ones. Now, after 25 years of a globe-trotting culinary adventure, he's back in Ottawa, ready to weave new stories and savour the joys of family and land at Mādahòkì Farm! Get ready to experience the extraordinary with Billy Alexander at the wheel!