



RCMP
HERITAGE
CENTRE

LE CENTRE DU
PATRIMOINE
DE LA GRC

Catering Services



The Tradition *Lives Here*

Mounted Police Heritage Centre
5907 Dewdney Avenue
Regina, Saskatchewan, Canada, S4T 0P4

Breakfast Menu

Continental Breakfast

Sold Per Guest | 10 Guests Minimum | \$8.75 Per Guest

- Fresh baked muffins
- Fresh baked pastries
- Seasonal fresh fruit tray

All-Canadian Breakfast

Sold Per Guest | 10 Guests Minimum | \$12.25 Per Guest

- **Meat**
Select 2 meats: sausage links, smoked bacon, sliced ham, or turkey sausage
- **Scrambled eggs:**
Upgrade to Farmer's Scramble with ham, breakfast sausage, and cheddar cheese OR grilled mushrooms and provolone cheese for \$1.50 per guest
- **Herb and garlic hash brown with chives and bell peppers**
- **Fresh baked muffins**
- **Fresh seasonal fruit tray**

Lunch Menu

Wrap and Artisan Sandwich Buffet

Sold Per Guest | 10 Guests Minimum | \$14.25 Per Guest

Select up to four of the following:

- **House roast beef & mozza sandwich**

Shaved thin with creamy dijon horseradish on a pretzel roll

- **Classic club sandwich**

House roasted turkey breast, bacon, lettuce, tomato, and cheddar cheese with basil mayo on a ciabatta bun

- **Italian grinder sandwich**

Capicola, genoa salami, provolone and tomato with pesto mayo on a focaccia loaf

- **Roasted vegetable wrap**

Balsamic roasted peppers, mushrooms, onion and zucchini with hummus on a mediterranean wrap

- **Cranberry chicken salad wrap**

Roasted chicken breast, dried cranberries, green onions mixed with crunchy dijon mayo on a mediterranean wrap

- **Ham and cheddar croissant**

Shaved honey ham and cheddar cheese with dijon mayo on a croissant

Includes:

- Two side salads
- Salt & pepper kettle chips
- Pickles
- House made onion dip

Gluten free and vegan options are available upon request

Lunch Menu

Finest Fiesta

Sold Per Guest | 10 Guests Minimum | \$16.25 Per Guest

Select two of the following:

- **Barbacoa beef**
10 hour braised beef with Mexican flavours of garlic, chili, and lime
- **Fajita chicken**
Pulled chicken seasoned with chili and lime
- **Smoked pork**
Smoked pork shoulder with sweet and spicy BBQ sauce
- **Chorizo sausage**
Crumbled chorizo sausage with roasted potatoes, peppers, and onions

Includes:

- Mexi rice
- Flour tortillas
- Black bean & corn salsa
- Pickled jalapenos
- Corn tortilla chips
- Shredded lettuce
- Sour cream
- Pepper Jack cheese
- Medium salsa
- Fresh Pico de Gallo

Add-ons available:

- Guacamole
\$2.00 per guest
- Refried beans
\$2.00 per guest

Lunch Menu

Indoor Picnic

Sold Per Guest | 10 Guests Minimum | \$14.25 Per Guest

Includes:

- **Jumbo harvest smokies or 1/4 lb. pub burgers**
- **Buns**
Freshly baked from a local supplier
- **Zesty pasta salad**
Smoked pork shoulder with sweet and spicy BBQ sauce
- **Potato salad**
Crumbled chorizo sausage with roasted potatoes, peppers, and onions

Includes:

- Cheddar cheese, lettuce, onion, ketchup, mustard and relish
- Salt & pepper kettle chips with house made onion dip

Italian Feast

Sold Per Guest | 10 Guests Minimum | \$15.75 Per Guest

Select one of the following:

- **Traditional meat lasagna**
Five layers of seasoned beef and mozzarella cheese accented by a zesty tomato sauce
- **Vegetable Lasagna**
Five layers of spinach, broccoli, carrot, and onion baked with creamy parmesan sauce and topped with toasted bread crumbs

Includes:

- Classic caesar salad
- Mixed field green salad with house dressing

Extras

- Seasonal soup: \$2.00 per guest
- Fresh vegetable dip tray: \$2.00 per guest
- Triple chocolate brownies: \$1.25 per guest
- Fresh baked cookies: \$1.25 per guest

Appetizer Menu

Signature Reception Menu

Starting at \$17.00 Per Guest

Choice of one or two action stations:

- **Mini BBQ pulled pork taco bar**
With apple cider coleslaw, chipotle mayonnaise and pickled red onion
- **House rubbed carved roast beef**
With cafe rolls, horseradish, crunchy mustard and onion crisps
- **Shrimp scampi flambe station**
With fresh baguettes
- **Prime rib beef burger slider bar**
With bacon jam, cheddar cheese, dill pickles, and assorted condiments
- **Pierogi bar**
With bacon bits, dill sour cream, green onions, and cheddar cheese
- **Buffalo chicken nacho bar**
With shredded chicken, ranch cheese sauce, carrot pico, salsa, and sour cream

Includes:

- Salt & pepper kettle chips with house made onion dip
- Fresh vegetables and dip with roasted garlic hummus and avacado ranch dip
- Anti pasto board with local Canadian cheeses, dry salami, pepperoni sticks, and pickled vegetable mini pretzel bites with assorted local mustards
- Smoked salmon tortilla pinwheels
- Smoked chicken wings with buffalo ranch dressing

Appetizer Menu

Heritage Reception Menu

Starting at \$13.75 Per Guest

Choice of two hot appetizers

- **BBQ bourbon meatballs**
- **Vegetable samosas with curry garlic dip**
- **Smoked chicken wings**
- **Vegetable spring rolls with Thai chili sauce**
- **Mini corn dogs with assorted mustards**

Includes:

- Salt & pepper kettle chips with house made onion dip
- Fresh vegetables and dip with roasted garlic hummus and avocado ranch dip

Prairie Feast Menu

Build Your Own

Sold Per Guest | 10 Guest Minimum | 1 Protein \$19.50 | 2 Proteins \$23.50

All meals include choice of:

- 1 starch
- 1 or 2 proteins
- Seasonal hot vegetable
- 2 salad selections and mixed green salad with house dressing
- Assorted breads and rolls

Protein Selections

- **Slow smoked pork shoulder**
Brined, rubbed, and smoked for 10 hours. Pulled and tossed with signature BBQ sauce
- **Slow roasted beef**
Seasoned and roasted to perfection. Served with au jus and horseradish
- **Garlic and herb oven roasted chicken**
Finished with house made chimichurri sauce

Starch Selections

- **Loaded mashed potatoes**
Mixed with sour cream, chives, bacon, and cheddar cheese
- **Roasted baby red potatoes**
Seasoned with herbs, garlic, and salt & pepper
- **Three cheese mac & cheese**
Elbow macaroni, cheddar, parmesan and provolone cheese baked to golden brown
- **Classic baked potatoes**
Served with bacon bits, chives, butter and sour cream

Salad Choices

- **Classic caesar salad**
Romaine lettuce, focaccia croutons and citrus parmesan dressing
- **Caprese salad**
Bocconcini cheese, fresh tomatoes, field greens, and pesto vinaigrette
- **Berry balsamic spinach salad**
Fresh spinach with fresh berries, mandarin oranges, red onions, and balsamic vinaigrette
- **Potato salad**
Red baby potatoes with bacon, grainy mustard, celery, chives and mayonaise

Prairie Feast Menu

Prime Rib Dinner

Sold Per Guest | 20 Guest Minimum | \$36.75 Per Guest

Includes:

- Slow roasted prime rib
Carved to order and served with yorkshire pudding, french onion au jus and creamy horseradish
- Buns and butter
- Mixed green salad with house dressing
- Classic caesar salad with house dressing
- Baked potato bar with bacon, chives, sour cream, and butter
- Seasonal roasted vegetables

Great Additions

- **Homestyle baked beans**
\$2.00 per guest
- **Creamy fire roasted mexican street corn**
\$2.00 per guest
- **Vegetable and dip tray**
\$2.00 per guest
- **Cheese and cracker tray**
\$4.25 per guest
- **Pickle and olive tray**
\$2.00 per guest
- **Antipasto board with meats, cheeses, pickles and hot peppers**
\$7.50 per guest
- **Additional salad**
\$1.50 per guest
- **Additional starch**
\$2.00 per guest
- **Additional protein available upon request**

Dessert Menu

Available Per Person

- **English Toffee Pudding with Butter Caramel Sauce**
\$6.25 per person
- **English Toffee Pudding with Butter Caramel Sauce - Half Size**
\$4.00 per person
- **Banana Chocolate Chip Bread Pudding with Sauce**
\$4.00 per person
- **Banana Chocolate Chip Bread Pudding with Sauce**
\$4.00 per person
- **Apple or Mixed Berry Crisp**
\$3.00 per person
- **Bourbon Peach Cobbler**
\$4.00 per person
- **Mini Mousse Cups- Choose from Chocolate, English Toffee, or Mango Mousse**
\$3.00 per person
- **Mini Assorted Cheesecakes with Coulis- Choose from Berry, Caramel, or Chocolate Swirl**
\$4.00 per person
- **Ice Cream Smoosh Bar or Sundae Bar- Vanilla Ice Cream with Assorted Toppings and Sauces**
\$4.00 per person

Beverage Menu

Available All Day

- Coffee | \$25.00/10 cup carafe
- Tea | \$2.00/bag
- Bottled water, juice, soft drink | \$2.50 per bottle

Bar Services

Bar services are available upon request. All bar services are provided by the RCMP Heritage Centre and cannot be outsourced.