



KĪKISEPĀ MĪCOWIN PĀYĀKĪJĀ.

BREAKFAST

WATERS EDGE WAKE UP \$21.00

Scrambled eggs, baked bannock, preserves, roasted potatoes, thick cut bacon

SWEET & SAVOURY \$20.00

Wild rice waffles or french toast with berry syrup, whipped cream, sausage

SIMPLE & TASTY \$18.00

Bannock & egger with ham, seasonal fruit & berries



SĪWĀYI PĀYĀKĪJĀ

SWEET SNACKS



FRUIT TRAY \$35.00

Each tray serves 12 people

SUNRISE MUFFIN \$3.00

Orange, bran, flax seed, cranberry

BANANA MUFFIN \$3.00

Banana, cocoa, hemp heart

WILD RICE CINNAMON BUN \$4.00

Wild Rice Cinnamon bun with coffee cream cheese glaze

COOKIES \$30.00

24 assorted lodge made cookies

BANNOCK BITES \$25.00

24 glazed sugar bannock bites with berry syrup (serves 12 people)



CATERING MENU

15% Gratuity, 5% GST & 6% PST applicable



NIMAWIN ᑎᐱᐱᐱᐱ (LUNCH)

- 1 SOUP SELECTION & BAKED BANNOCK.....\$12 PER PERSON
- 2 SOUP SELECTIONS & BAKED BANNOCK.....\$16 PER PERSON
- 1 SOUP SELECTION, 2 SANDWICH SELECTIONS & 1 SALAD SELECTION.....\$18 PER PERSON
- 2 SOUP SELECTIONS, 2 SANDWICH SELECTIONS & 2 SALAD SELECTIONS.....\$20 PER PERSON

HAMBURGER SOUP

Ground beef, vegetables, tomato broth, macaroni or potatoes

DUCK SOUP

Shredded duck, potatoes, onions, carrots, celery

VEGETABLE SOUP

Tomato, green lentil, carrot, bell peppers, celery, Italian seasonings

GARDEN SOUP

Potatoes, seasonal vegetables, cream & butter

SANDWICHES & WRAPS



EGG SALAD SANDWICH

Eggs, mayo, chives, boreal heartland sweet gale seasoning

RAINBOW VEGETABLE WRAP

Shredded carrot, spinach/mixed greens, cucumber, bell pepper, vinaigrette , beet & lentil hummus

CHICKEN BACON RANCH WRAP

Roast chicken, herbed cream cheese, crispy bacon, mixed greens, juniper ranch dressing

CLASSIC HAM & CHEESE

Ham, cheddar, lettuce, mustard & mayo on whole wheat bread

WATERS EDGE SLAW

Cabbage, apple, celery, carrot with citrus & muskeg tea vinaigrette

ECOLOGDE GARDEN SALAD

Mixed greens, herbs, cucumber, tomato with juniper ranch dressing or muskeg tea vinaigrette

POTATO SALAD

Potatoes, celery, green onion, egg, mustard, dill relish

MACARONI SALAD

Macaroni, cheddar cubes, mayo, mustard celery, ham



SOUP

SALADS



CATERING MENU

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APPETIZERS

HOT PICKEREL DIP WITH TORTILLA CHIPS & CRACKERS \$35.00

Serves 12 people

CRANBERRY GINGER OR HONEY GARLIC GLAZED MEATBALLS \$32.00

Serves 12 people

BANNOCK WRAPPED FARMERS SAUSAGE WITH HONEY MUSTARD \$25.00

Serves 12 people

LENTIL, BARLEY & VEGETABLE SLIDERS WITH SASKATOON BERRY AIOLI \$25.00

Serves 12 people



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SNACK

VEGGIE TRAY \$32.00

Seasonal Vegetables with juniper ranch dip, beet & lentil hummus (serves 12 people)

MITSOH PEMMICAN STICKS \$7.00

Pemmican sticks sourced from an Indigenous brand Mitsoh (per person)

INDIVIDUAL POPCORN BAGS \$3.00

Popcorn with boreal heartland seasonings (per person)

OR ANY OF THE ITEMS FROM SWEET SNACK SECTION



CATERING MENU

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À PIHTÀKISIKAN ᐱᐱ "ÇPᐅᐅ'

DINNER TIME



BOREAL BURGER BAR

\$25.00

Lodge made beef & pork patties, caramelized onions & sautéed mushrooms, lettuce, tomato, onion, pickles, cheese, potato wedges & one choice of salad

SHORE LUNCH

\$29.00

Pan-fried pickerel, sweet gale, potato wedges, waters edge slaw, coffee baked lentils, bannock, seasonal vegetables

ROSE HIP CHICKEN THIGHS

\$30.00

Rose hip cream sauce, seasonal vegetables, coconut basmati rice with wild rice, sautéed mushrooms, Ecolodge garden salad

TURKEY DINNER

\$32.00

Sage roast turkey, bannock, wild rice stuffing, cranberry sauce, roasted garlic mashed potatoes, maple & muskeg tea glazed carrots, choice of two salads, seasonal dessert tarts

STEAK DINNER

\$37.00

6 oz New York strip loin with caramelized onions & sautéed mushrooms, baked potato with sour cream, bacon bits & green onion, served with caesar salad

PLATED DESSERTS

FRUIT CRISP OR TART

\$6.00

Seasonal fruit crisp or tart served with vanilla ice cream (per person)

RED ROSE TEA CHEESECAKE

\$7.00

Served with cranberry & lake mint sauce (per person)

TURTLE ISLAND BROWNIE

\$7.00

Mexican cane sugar, coffee, fair trade cocoa, chocolate (per person)



CATERING MENU

15% Gratuity, 5% GST & 6% PST applicable



OUR CATERING POLICIES

GST, PST & a 15% gratuity charge will be added to each booking. The catering menu has an order minimum of 12 people.

With rapidly increasing food prices, we may need to adjust the prices of our menu items accordingly. Some items may also become unavailable. In either case, we will contact you & see if you would rather switch to another item or approve the added cost.

We use as many locally sourced ingredients as possible. We love to tell you more about the story on your plate when mealtime arrives, through story cards at the table or by one of our passionate culinary team members.

When choosing your set menu, keep in mind that each food item must be the same for all guests in attendance, unless ordering from the quick service section. With at least one week's notice, preferably more, we can accommodate a wide range of special dietary needs. Guests receiving special needs must be identified to the lead server prior to the meal.

We kindly ask that you do not bring in any outside food with the exception of wedding cakes & coffee.

