

Wyndham Indigenous Menu

Lunch | 40: Choose 2 Salads, 1 Entrée, 1 side

Dinner | 65: Choose 3 Salads, 2 Entrées, 2 sides

SALADS

Traditional Caesar Salad

Crisp Romaine Lettuce Tossed with Smoky Bacon, Shaved Parmesan, Herb Croutons, and Classic Caesar Dressing

Mixed Berry Salad with Maple Vinaigrette

Fresh Seasonal Berries served over Mixed Greens, finished with a Light Maple Vinaigrette

Roasted Butternut Squash Salad

Sweet Roasted Squash with Dried Cranberries, Toasted Pecans, and Feta Cheese, Drizzled with Honey Balsamic Dressing

Herbed Potato Salad

Tender Potatoes Folded with Fresh Herbs and a Lightly Seasoned Dressing

Raspberry & Boursin Salad

Mixed Greens Topped with Creamy Boursin Cheese, Fresh Raspberries, and Raspberry Vinaigrette

Harvest Wild Rice Salad

Nutty Wild Rice Blended with Seasonal Vegetables, Herbs, and a Light Vinaigrette

ENTRÉES

Hearty Bison Stew (add +\$5 per person)

Slow-Simmered Bison with Root Vegetables
In a Rich, Savoury Broth

Crispy Fried Chicken

Golden, Buttermilk-Marinated Chicken Fried until Perfectly Crisp on the Outside and Juicy Inside,
Seasoned with Warm Spices

Maple & Mustard Roasted Chicken

Roasted chicken finished with Maple Mustard Glaze

Roasted Chicken Thigh with Hunter Sauce

Juicy Roasted Chicken Thigh finished with a Savoury Mushroom and Herb Hunter Sauce

Smoked Turkey with Berry Compote

Slow-Roasted Turkey served with a Light Cranberry or Saskatoon Berry Compote

INCLUDES:

Bannock (baked or fried)

Assorted Squares

Margarine and Jam

Fresh Seasonal Fruit
Platter

SIDES

Herb-Roasted Yukon Gold Mini Potatoes

Roasted with Fresh Herbs and Olive Oil

Creamy, Red-Skinned Mashed Potatoes

Finished with Butter and Cream

Baked Macaroni & Cheese

Tender Pasta Baked in a Rich, Creamy Cheddar Cheese Sauce

Seasoned Wild Rice Pilaf

Fragrant Wild Rice Pilaf with Herbs and Aromatics

Green Beans with Hollandaise & Crisp Bacon

topped with velvety hollandaise sauce and crisp bacon

Wild Rice with Cranberries & Herbs

A Hearty Blend of Nutty Wild Rice Tossed with Sweet Dried Cranberries and a Medley of Fresh Herbs

Roasted Sweet Potatoes with Maple & Sea Salt

Glazed With a Touch of Maple For Natural Sweetness
and Finished with a Sprinkle of Sea Salt

Three Sisters Grain Pilaf (corn, beans, squash)

Tender grains tossed with sweet corn,
hearty beans, and roasted squash

Barley & Root Vegetable Pilaf

A Hearty Mix of Tender Barley and Roasted Root Vegetables,

Slow-Cooked St. Louis-Style Pork Ribs

Tender Pork Ribs glazed with Smoky Barbecue Sauce

Cranberry-Stuffed Pork Loin

Roasted Pork Loin Filled with Cranberries and served
with Mushroom Bacon Sauce

Wild Salmon Florentine

Roasted Wild Salmon served over Sautéed Spinach
in a Light Cream Sauce

Grilled Trout with Saskatoon Berry Salsa

Grilled Trout Topped with a Bright Saskatoon Berry Salsa

Wild Rice & Roasted Vegetable Bake (Vegan / GF)

Wild Rice with Seasonal Vegetables and Herbs