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# HAA SHAGÓON HÍDI - CATERING MENU

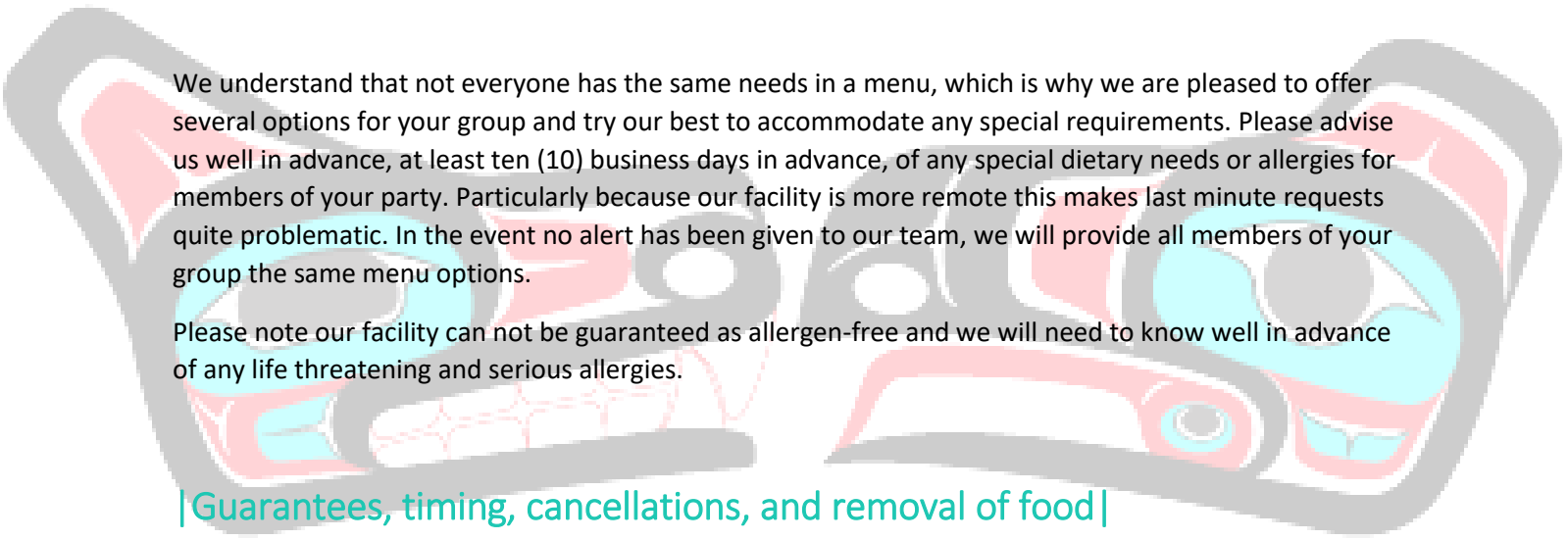
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## |What we offer|

The Carcross / Tagish First Nation is proud to host your next event at our Haa Shagóon Hídi - Learning Centre. In our world class facility, we offer in-house catering that specializes in creating memorable meals for your gatherings. Whenever possible, we use local ingredients, some sourced from our local farm, and can create traditional dishes with a modern flair.

We are pleased to offer catering for any of our meeting rooms, main hall, or fire pit rentals during the weekdays between 8:30am and 4:30pm for your group. For weekend events or times that fall out of our normal business hours, please contact our events coordinator ([events.inquiry@ctfn.ca](mailto:events.inquiry@ctfn.ca)) at least one month in advance.

## |Dietary restrictions and allergies|



We understand that not everyone has the same needs in a menu, which is why we are pleased to offer several options for your group and try our best to accommodate any special requirements. Please advise us well in advance, at least ten (10) business days in advance, of any special dietary needs or allergies for members of your party. Particularly because our facility is more remote this makes last minute requests quite problematic. In the event no alert has been given to our team, we will provide all members of your group the same menu options.

Please note our facility can not be guaranteed as allergen-free and we will need to know well in advance of any life threatening and serious allergies.

## |Guarantees, timing, cancellations, and removal of food|

All catering provided by the Learning Centre must be consumed on the premises and may not be removed from the facility unless prior arrangements are made.

Final menu selection and numbers with meal time schedules are required to be made two weeks in advance of the event. If the event is cancelled less than one week prior, the full price of catering may be charged. A guaranteed number of guests with all dietary needs are required at least five (5) business days in advance of your event. As we are a remote facility, we can not guarantee last minute requests or changes. If final numbers are not provided, we will use the estimated number of guests provided at the time of booking.

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## HAA SHAGÓON HÍDI - CATERING MENU

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### | Morning Snack |

*\$15 per person*

*Fresh Bagels with Cream Cheese Spread*

*Assorted Fresh Muffins*

*Fresh Fruit*

### | Afternoon Snack |

*\$15 per person*

*Individual Deli Cheese and Meat Platters*

*Tossed Salad with Fresh Vegetables*

*Pita with Hummus or Artichoke Dip*

### | Coffee and Tea Service |

*\$5 per person*

*Fresh Coffee from locally roasted Midnight Sun Coffee Roasters*

*Assorted Teas Selections*

*Bottled Juices*

*Water Service*

### | Dessert |

*Starting at \$10 per person*

*A platter with a selection of sweet treats*

*Freshly baked scones (sweet or savory)*

*In house baked muffins, biscuits and cookies*

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## | Lunch Options |

### **Soup with Fresh Buns**

*Chicken soup with farm fresh chicken and seasonal vegetables*

*Hamburger soup with tomatoes, lean beef broth, potatoes, and seasonal vegetables*

*Three bean minestrone with locally farmed kale, tender onion, celery, carrots in a vegetable broth*

*Beef barley with mushrooms and seasonal vegetables*

*Creamy cheddar with broccoli soup*

### **Beef Stew with Wholesome Vegetables**

*Served with fresh bannock*

### **Hearty Chili**

*Served with freshly made cheese biscuits*

### **Sandwich options served on freshly sliced bread with side salad**

*Variety of cheese sandwich (swiss, havarti, cheddar)*

*Tuna, Salmon or Egg Salad*

*Roasted turkey*

*Grilled vegetable*

*Country ham*

### **Main Course Sized Salad**

*Using farm fresh greens and seasonal vegetables served with in-house salad dressings options of balsamic, raspberry vinaigrette, ranch, and Caesar*

*Four bean salad with lima, kidney, pinto beans, black eyed peas, onion, celery, and peppers*

*Grilled chicken Caesar salad served with buttery garlic bread*

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## | Lunch Options |

### **Local Fresh Sheet Pizza on Homemade Crust**

*Artisan vegetable with pesto base, roasted red peppers, artichokes, olives, and cheese*

*Grilled seasoned chicken on an alfredo base with broccoli, bacon, red onion*

*Pepperoni and peppers with tomato base, mushrooms and grilled onion*

*Hawaiian with ham, pineapple, and bacon on a tomato base*

*Pepperoni with cheese on a tomato base*

*Cheese on a tomato base*

## | Dinner Options |

### **BBQ Chicken**

*With Greek salad, pasta salad or potato salad accompanying*

### **Classic Roast Beef Dinner**

*With roasted seasonal vegetables, mash potatoes and gravy, fresh in-house buns*

### **Turkey Dinner with all the fixings**

*With roasted seasonal vegetables, cranberry sauce, mash potatoes and gravy, fresh in-house buns*

### **Roasted Chicken**

*With herb roasted potatoes and seasonal vegetables*

\*\* Please note to follow COVID guidelines all meals will be plated, and individually wrapped.

Whenever possible, we source our ingredients from the C/TFN farm – Porcupine Creek Farm\*\*