



Corporate & Private Event Menus

Canadian Warplane Heritage Museum Catering

Effective October 2026



Corporate & Private Event Breakfast Options

Canso Coffee Break

\$13 per guest (Minimum 6 guests required)

Assorted selection of muffins and pastries (VG)

Served with Water, Coffee, and an Assortment of Teas



Stearman Continental Breakfast

\$20 per guest (Minimum 6 guests required)

Assorted selection of muffins, pastries, bagels, and croissants (VG)

Fresh Berries and Yogurt (VG)

Served with Water, Juice, Coffee, and an Assortment of Teas



Firefly Pilot's Breakfast

\$28 per guest (Minimum 15 guests required)

Individual Quiche (VG, GF) *Broccoli, Roasted Red Pepper, Red Onion, Cheddar Cheese*

Choice of Protein *Bacon, Sausage, Ham*

Home Fries (DF, VG)

Rye Bread, Bagels, and English Muffins (VG)

Fresh Fruit Platter (VG, V, GF, DF)

Served with Water, Juice, Coffee, and an Assortment of Teas

VG: Vegetarian **V:** Vegan **DF:** Dairy Free **GF:** Gluten Free



**Prices and menu items are subject to change
Special dietary needs can be accommodated upon request (Additional fees may apply)
Donations to the museum are appreciated*



Corporate & Private Event Lunch Options

Harvard Sandwich Lunch

\$35 per guest (Minimum of approx. 15 guests required)

Sandwiches

Assorted Sandwiches & Wraps

Salad

Your choice of one of the following:

Garden Salad (V, VG, GF, DF)

Caesar Salad

Veggie Platter (VG, V, DF, GF)

Cheese Tray

Served with an assortment of Crackers (VG)

Dessert

Decadent Sweets Platter (V, VG, DF, GF)

Beverages

Served with Water, Soft Drinks, Coffee, and an Assortment of Teas

Gluten Free Bread available upon request

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Corporate & Private Event Lunch Options

Dakota Layover Lunch

\$40 per guest (Minimum of approx. 15 guests required)

Pasta

Your choice of two of the following, served with a fresh assortment of rolls.

Rigatoni Bolognese

House made rich Bolognese sauce, Rigatoni Noodles, and Shaved Parmesan

Baked Ziti

Chicken and Bacon Alfredo, Bowtie Pasta, layered with Mozzarella and baked

Penne (VG)

Penne Pasta, Fresh Vegetables in your choice of Marinara or Alfredo sauce

Salad

Your choice of one of the following:

Caesar Salad

House Salad (GF, DF, VG, V)

Dessert

Decadent Sweets Platter (V, VG, DF, GF)

Beverages

Served with Water, Soft Drinks, Coffee, and an Assortment of Teas

Gluten Free Pasta available upon request

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Corporate & Private Event Dinner Options

Lancaster Dinner Buffet

Available after 3 pm

\$65 per guest (Minimum 40 guests required)

Entrée

Your choice of two of the following:

Seared Chicken Breast in Creamy Sundried Tomato Sauce (GF)

Oven Roasted Beef Sirloin with Pan Jus (GF, DF)

Baked Salmon in a Citrus Dill Beurre Blanc

Potatoes

Your choice of one of the following:

Garlic Mashed Potatoes (VG, GF)

Herb Roasted Potatoes (VG, GF)

Salad

Your choice of one of the following:

Chef's House Salad (VG, V, DF, GF)

Caesar Salad

Other Sides

Soft Dinner Rolls (VG, DF)

Seasonal Mixed Vegetables (VG, GF)

Dessert

Your choice of one of the following:

Individual Decadent Sweets

New York-Style Cheesecake with a Berry Compote

Beverages

Served with Water, Soft Drinks, Coffee, and an Assortment of Teas

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Vegetarian Options available upon request



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Corporate & Private Event Dinner Options

Summer BBQ

Available June through October

\$30 per guest

Protein

Your choice of two of the following:

Beef Burger

Grilled Chicken on a Bun with Brie

Smoked Sausage on a Bun

Included Toppings: Lettuce, Tomato, Red Onion, Sauerkraut, Ketchup, Mayo, Mustard, Relish, Runway Sauce

Salad

Your choice of two of the following:

Potato Salad

Pasta Salad

Caesar Salad

Garden Salad

Dessert

Your choice of one of the following:

Fruit tray

Sheet cake

Choice of Chocolate, Vanilla, or Red Velvet

Beverages

Served with Water, Soft Drinks, Coffee, and an Assortment of Teas

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Catering Service Packages

Included in Standard Service

Traditional linen

Cutlery Rolls

Water Goblets



Deluxe Service

Additional \$10 per guest

Includes Standard Service, Plus:

Upgrade to Premium Linen (Optional)

Fully Set Tables

Coffee Service with Dessert

Additional Protein Options



For Groups with 25 Guests and Under

Plated Dinner Service – No Additional Fee



For Groups with 60 Guests and Under

Family Style Dinner Service – No Additional Fee





Corporate & Private Event Platter Menu

Item		Price
Sandwiches and Wraps	Approx. 20 pieces	\$50
Devilled Eggs Plain (DF, GF, VG) Bacon (DF, GF) Spicy Jalapeno (GF, VG)	24 pieces	\$20
Caprese Skewers (VG, GF)	40 pieces	\$50
Shrimp Cocktail Bites (DF, GF)	24 pieces	\$60
Vegetable & Dip Tray (VG, V, DF, GF)	Approx. 14" tray/18-20 people	\$45
Bruschetta Dip (VG, V, DF)	Approx. 20-25 people	\$50
Artisan Cheese Tray (VG)	Approx. 20-25 people	\$120
Charcuterie Tray (DF)/Antipasto Station <i>A selection of Meat, Cheese, Pickled Vegetables, Olives, Mustards, Chutney, and Crostinis</i>	Feeds approx. 20-25 people	\$120
Mushroom Tarts (VG)	30 pieces	\$50
Sausage Rolls (DF)	60 pieces	\$80
Chicken Skewers with Tzatziki (GF)	40 pieces	\$85
Wagyu Beef Dumplings (DF) <i>Served with Miso Wasabi Aioli</i>	30 pieces	\$100
Sweets Tray (VG)	40 pieces	\$45
Fruit Tray (VG, V, DF, GF)	Approx. 14" tray/18-20 people	\$45
Sliders <i>with Cheese</i>	Feeds approx. 18-20 people (20 pieces)	\$40 \$45
Pasta Salad	Feeds approx. 8-10 people (1 bowl)	\$20
Potato Salad	Feeds approx. 8-10 people (1 bowl)	\$24
Spinach Arancini <i>Fried risotto balls stuffed with mozzarella, served with marinara</i>	24 pieces	\$75
Trio of Dips <i>Classic Hummus, Roasted Red Pepper & Whipped Ricotta, and Spring Pea & Feta. Served with Herb Roasted Pita Points</i>	Serves 10-12 guests	\$50
Butter Chicken Crostini <i>House Made and Served with Toasted Naan</i>	Serves 10-12 guests	\$75

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Item		Price
Garden or Caesar Salad	Feeds approx. 8-10 people (1 bowl)	\$28
Pastry Tray (DF) <i>Assorted Pastries, Mini Muffins, Mini Donuts</i>	Feeds approx. 18-20 people (40 pieces)	\$35
Vegetable Samosas <i>Served with Mango Chutney</i>	Feeds approx. 18-20 people (40 pieces)	\$40
BBQ Glazed Meatballs <i>Maple Whiskey BBQ Sauce, Made in House</i>	60 pieces	\$110
Coffee Station <i>Coffee, Tea, Water</i>	Available upon request at additional fee	
Water and Soft Drink Station		
Beverage Station <i>Both of the above</i>		
100 Cup Coffee Urn		

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