

T H E F O R T G A R R Y H O T E L C A T E R I N G

**EXPRESS SANDWICH LUNCHEON**

**DELUXE SANDWICHES**

All sandwiches are served on either a French Baguette, Multigrain Roll, Wrap or Bread

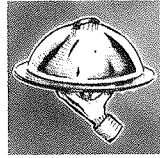
Please choose 4 sandwiches from the following selections:

- ♥ Prosciutto with Black Olive Tapenade, Spicy Eggplant + Provolone in a Crusty Baguette
- ♥ Grilled Chicken Breast, Smoked Gouda + Roasted Red Peppers, Dijon Mustard + Mayo in a Crusty Multi-Grain Roll
- ♥ Black Forest Ham with Cheddar Cheese, Dijon Mustard + Mayonnaise on a Crusty Baguette
- ♥ House Gravlax with Goat Cheese + Belgian Endive
- ♥ Grilled Zucchini, Eggplant, Red Onion with Goat Cheese
- ♥ Roast Turkey, Havarti Cheese, Cranberry Mayo + Field Greens

**\$ 27.00 | \$ 34.76** per guest  
(3 pieces per person)

**Menu includes:**

- ♥ Choice of one accompaniment from Express Sandwich Luncheon Accompaniments Section
- ♥ Fresh Fruit Platter **OR** Cookies + Squares
- ♥ Regular + Decaffeinated Coffee + Assorted Teas



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**EXPRESS SANDWICH LUNCHEON ENHANCEMENTS**

**SOUP**

- ♥ Coconut, Lemon Grass, Chicken + Shitake Mushroom Soup
- ♥ Cream of Manitoba Wild Rice + Mushroom Soup <sup>VG</sup>
- ♥ Roasted Squash Soup with Spiced Crème Fraiche <sup>V</sup>
- ♥ Vegetable Minestrone with Basil Pesto

**SALADS**

- ♥ Romaine Hearts + Parmesan Chips, Creamy Garlic Dressing <sup>V</sup>
- ♥ Greek Style Salad with Red Yellow Peppers, Cucumber + Tomato
- ♥ Seven Vegetable Slaw
- ♥ Grilled Mediterranean Vegetable Salad
- ♥ Cheese Tortellini with Diced Vegetable + Mayonnaise

**DESSERT**

- ♥ Mini Vanilla Cheese Cake with Cashew Caramel Sauce
- ♥ Double Chocolate Brownies
- ♥ Macadamia Nut Tarts
- ♥ Selection of Petit Fours
- ♥ Fresh Fruit Tarts
- ♥ Crème Brulée <sup>V</sup>

*One selection is included with your Express Sandwich Luncheon Menus.  
Additional selections \$ 4.00 | \$ 5.15 per guest per selection*

*<sup>V</sup> denotes vegetarian by request ♥ <sup>VG</sup> denotes vegan by request*



# T H E F O R T G A R R Y H O T E L C A T E R I N G

## EXPRESS SERVED HOT LUNCH

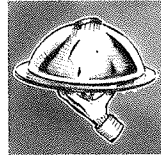
### Choose one from the following selections

- ♥ Hand Rolled Pasta Envelope stuffed with Spinach + Ricotta, Slow Roasted Tomato + Béchamel Sauce <sup>v</sup>
- ♥ Three Cheese Spinach Lasagna with Tomato Sauce
- ♥ Chicken Cacciatore (braised chicken with tomato), Sautéed Risotto Cake
- ♥ Chicken Souvlaki with Humus, Tzatziki + Hot Peppers, Rice Pilaf, Chef's Choice of Seasonal Vegetables
- ♥ Teriyaki Chicken, Vegetable Fried Rice, Oriental Bok Choy
- ♥ BBQ Back Ribs, Baked Beans, Green Beans, Creamy Western Slaw
- ♥ Red Wine Braised Beef Sirloin, Mashed Whipped Potato, Roasted Root Vegetables
- ♥ Veal Meatloaf in a Tomato Gravy, Mashed Whipped Potato, Chef's Choice of Seasonal Vegetables

**\$ 31.00 | \$ 39.91** per guest

<sup>v</sup> denotes vegetarian

Served with House Made Organic Sourdough Bread + Butter  
Cookies + Squares **OR** Fresh Fruit Platter  
Regular + Decaffeinated Coffee + Assorted Teas



T H E F O R T G A R R Y H O T E L C A T E R I N G

**EXPRESS "BIG SALAD" LUNCHEON**

**Choose one from the following selections**

- ♥ Chinese Chicken Salad
- ♥ Olive Oil Poached Tuna, Greens, Green Beans, Baby Potato, Sliced Egg + Black Olive Vinaigrette
- ♥ Field Greens with a Grilled Chicken Breast + Balsamic Glazed Grilled Vegetables (zucchini, peppers, asparagus + onions)

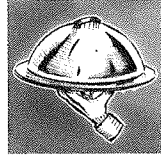
**\$ 30.00 | \$ 38.63 per guest**

- ♥ Warm Thai Beef Salad with Arugula + Chili Ginger Lime Vinaigrette
- ♥ Chef Salad with Ham, Turkey, Egg, Cheese + Assorted Greens with a Vinaigrette Dressing

**\$ 33.95 | \$ 43.71 per guest**

Served with  
"Healthy Bread Basket" + Olive Oil  
Fresh Seasonal Fruit Compote, Low Calorie Coconut Macaroons  
Regular + Decaffeinated Coffee + Assorted Teas

*♥ denotes vegetarian by request    ♥ VG denotes vegan by request*



T H E F O R T G A R R Y H O T E L C A T E R I N G

**THREE COURSE PLATED LUNCHEON**

**MENU # 1 - ITALIAN**

- ♥ Vegetable Minestrone with Basil Pesto
- ♥ Cannelloni with Ricotta + Spinach
- ♥ Italian-Style Trifle

**\$ 29.50 | \$ 37.98 per guest**

**MENU # 2 – AMERICAN**

- ♥ Butternut Squash Soup with Crème Fraiche
- ♥ Country Style Veal Meatloaf + Mushroom Gravy
- ♥ Garlic Mashed Potatoes
- ♥ Steamed Broccoli
- ♥ Chocolate Pecan Pie with Vanilla Ice Cream

**\$ 31.50 | \$ 40.56 per guest**

**MENU # 3 – ORIENTAL**

- ♥ Hot + Sour Soup
- ♥ Grilled Chicken Breast with Teriyaki Sauce
- ♥ Rice
- ♥ Chef's Choice of Seasonal Vegetables
- ♥ Lemon Coconut Flan

**\$ 31.50 | \$ 40.56 per guest**

**MENU # 4 - FRENCH**

- ♥ Potato-Leek Soup
- ♥ Roasted Chicken Breast, Shallot-Madeira au Jus
- ♥ Potatoes Parisienne with Fresh Herbs
- ♥ Asparagus with Lemon Butter
- ♥ Individual Seasonal Fruit Tart

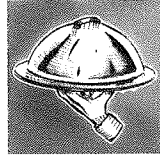
**\$ 31.50 | \$ 40.56 per guest**

**MENU # 5 – PRAIRIE**

- ♥ Spinach Salad with Sliced Mushrooms + a Creamy Mustard Dressing
- ♥ 8 oz New York Steak on Garlic Toast
- ♥ Fingerling Potatoes with Herbs
- ♥ Broccoli + Cauliflower with Cheddar Cheese Sauce
- ♥ Chocolate Raspberry Cheesecake with Fresh Fruit Coulis

**\$ 39.50 | \$ 50.86 per guest**

All plated luncheons are served with House Made Organic Sourdough Bread + Butter  
Regular + Decaffeinated Coffee + Assorted Teas



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**THREE COURSE PLATED LUNCHEON**

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**MENU # 6 – PRAIRIE**

- ♥ Spinach, Mushroom + Grilled Onion Salad with Lemon Yogurt Dressing
- ♥ Pan Fried Breaded Pickerel with House Tartar Sauce
- ♥ Steamed Potato Perogies with Sour Cream, Onion + Bacon
- ♥ Green Beans
- ♥ Wild Berry Cobbler

**\$ 33.00 | \$ 42.49 per guest**

**MENU # 7 – GREEK**

- ♥ Tomato, Red + Yellow Peppers, Cucumber + Red Onion Salad with an Oregano Red Wine Vinaigrette
- ♥ Chicken Breast Souvlaki
- ♥ Lemon Scented Roasted Vegetables
- ♥ Rice Pilaf with Chickpeas
- ♥ Honey-Walnut Baklava

**\$ 32.00 | \$ 41.20 per guest**

All plated luncheons are served with House Made Organic Sourdough Bread + Butter  
Regular + Decaffeinated Coffee + Assorted Teas

**BOXED LUNCHEON**

- ♥ Chef's Choice of Sandwich
- ♥ Cheese + Crackers
- ♥ Whole Fruit
- ♥ Oatmeal Raisin + Chocolate Chip Cookie
- ♥ Canned Soft Drink + Juice Boxes

**\$ 23.00 | \$ 29.61 per guest**