



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

THEMED WORKING LUNCH OR DINNER BUFFET

PRAIRIE

- ♥ Minted Tabouleh, Spinach, Mushroom + Grilled Onion Salad with a Lemon Yogurt Dressing
- ♥ Pan Fried Breaded Pickerel with House Tartar Sauce
- ♥ House Made Manitoba Turkey Sausage with Mustard Sauce
- ♥ Steamed Potato Perogies with Sour Cream, Onion + Bacon
- ♥ Green Beans
- ♥ Wild Berry Cobbler

\$ 36.00 | \$ 46.35 Lunch
\$ 44.00 | \$ 56.65 Dinner

HOME STYLE TV PARTY

- ♥ Classic Caesar Salad
- ♥ Traditional Greek Salad
- ♥ Breaded Chicken Breast Strips with Honey Mustard Dip
- ♥ Italian Meat Pizza
- ♥ Cheese Quesadilla with Tomato Salsa + Sour Cream
- ♥ Taco Chips with Guacamole + Salsa
- ♥ Sliced Melon
- ♥ Chocolate Brownies

\$ 33.00 | \$ 42.49 Lunch
\$ 41.00 | \$ 52.79 Dinner

All buffets include:

Fresh House Made Organic Manitoba Sourdough Bread
 Regular + Decaffeinated Coffee + Assorted Teas

A minimum attendance of 25 people is required.

A surcharge of \$ 3.00 | \$ 3.86 per person will apply for service to 24 people or less.



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

THEMED WORKING LUNCH OR DINNER BUFFET

ASIAN SPIRIT

- ♥ Vegetable Spring Rolls with Plum Sauce
- ♥ Steamed Vegetable Dumplings
- ♥ Steamed Shrimp Dumplings

- ♥ Chicken with Sweet + Sour Pineapple
- ♥ Spicy BBQ Pork ~~Riblets~~ Ribs
- ♥ Vegetable Fried Rice
- ♥ Mixed Chinese Greens

- ♥ Fortune Cookies
- ♥ Coconut Cupcakes

\$ 36.00 | \$ 46.35 Lunch
\$ 44.00 | \$ 56.65 Dinner

GREEK

- ♥ Tomato, Red + Yellow Peppers, Cucumber + Red Onion Salad with an Oregano Red Wine Vinaigrette + Feta

- ♥ Whipped Spicy Feta + Roasted Red Pepper Dip
- ♥ Warm Pita Bread
- ♥ Assorted Marinated Olives

- ♥ Sirloin Beef Souvlaki
- ♥ Chicken Breast Souvlaki
- ♥ Grilled Shrimp Skewer

- ♥ Lemon Scented Roasted Vegetables
- ♥ Rice Pilaf with Chickpeas

- ♥ Honey-Walnut Baklava
- ♥ Chocolate Covered Strawberries

\$ 41.00 | \$ 52.79 Lunch
\$ 49.00 | \$ 63.09 Dinner

All buffets include:

Fresh House Made Organic Manitoba Sourdough Bread
 Regular + Decaffeinated Coffee + Assorted Teas

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THEMED WORKING LUNCH OR DINNER BUFFET

VEGETARIAN ITALIAN PASTA

- ♥ Grilled Mediterranean Vegetable Salad
- ♥ Focaccia with Slow Roasted Tomato + Basil
- ♥ Focaccia with Caramelized Onion + Cream Cheese

- ♥ Three Cheese Cannelloni with Béchamel + Tomato
- ♥ Butternut Squash Lasagna with Rosemary Cream Sauce
- ♥ Baked Spinach Gnocchi with Butter + Sage

- ♥ Assorted Italian Biscotti
- ♥ Seasonal Fruit

\$ 36.08 | \$ 46.35 Lunch
\$ 44.02 | \$ 56.65 Dinner

CLASSIC ITALIAN

- ♥ Tomato, Fresh Mozzarella with Basil + Balsamic Vinaigrette
- ♥ Roasted Red + Yellow Peppers with Shallot Red Wine Dressing
- ♥ Grilled Zucchini with Mint

- ♥ Chicken Cacciatore (braised chicken with tomato)
- ♥ Braised Veal Meatballs

- ♥ Wild Mushroom + Potato Gratin
- ♥ Parmesan Risotto

- ♥ Fresh Fruit with Zabaglione Sauce

\$ 36.00 | \$ 46.35 Lunch
\$ 44.02 | \$ 56.65 Dinner

All buffets include:

Fresh House Made Organic Manitoba Sourdough Bread
 Regular + Decaffeinated Coffee + Assorted Teas

A minimum attendance of 25 people is required.

A surcharge of \$ 3.00 | \$ 3.86 per person will apply for service to 24 people or less.