



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

2018 THEMED HOLIDAY SEASON
SERVED DINNER

MENU # 1

- Prairie Mushroom Soup with Cheese Toasts
- Butterleaf Lettuce with Strawberries + Toasted Almonds served with Herbed Buttermilk Dressing
- Roast Turkey Breast with Apple, Bread + Sage Stuffing
- Potatoes Gratin
- Braised Brussels Sprouts

\$ 49.95 | \$ 64.31 per guest

MENU # 2

- Cream of Celery Soup with Oven Dried Cherry Tomato Croutons
- Hearts of Romaine with Creamy Garlic Dressing + Parmesan Chip
- Herb Roasted Chicken Breast with Three Shrimp Skewer served with Red Pepper Sauce
- Fingerling Potatoes with Rosemary
- Green Beans

\$ 49.95 | \$ 64.31 per guest

MENU # 3

- Minted Pea Soup with Serrano Ham Toasts
- Baby Lettuces with Sweet Corn Vinaigrette
- Roast Loin of Pork served with Pan Gravy
- Creamy Mashed Potatoes
- Herb Roasted Tomato
- Roasted Root Vegetables

\$ 49.95 | \$ 64.31 per guest

MENU # 4

- Creamy Tomato Soup with Fresh Basil Pesto
- Baby Arugula Salad with Lemon Croutons, Salted Ricotta + Meyer Lemon Vinaigrette
- Roast Prime of Beef, Au Jus served with Potato Dumplings,
- Candied Shallots
- Asparagus Spears

\$ 62.95 | \$ 81.05 per guest

All served dinners include
house made organic Manitoba sourdough bread
Choice of One Dessert from Dessert Selections
Regular + Decaffeinated Coffee + Tea



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

2018 THEMED HOLIDAY SEASON
SERVED DINNER DESSERT SELECTIONS

CHOCOLATE

- Chocolate Mousse Cake with Peanut Butter + Jelly
- Chocolate Buttermilk Fudge Cake
- Chocolate Hazelnut Dome Cake with Coffee Crème
- Chocolate Pistachio Cake with Cherry Ice Cream
- Warm Chocolate Cake with Vanilla Bean Ice Cream + Pecan Praline (\$ 2.00 | \$ 2.58 supplemental charge per guest)

CHEESECAKE

- Chocolate Raspberry Cheese Cake with Fresh Fruit Coulis
- Vanilla Cheese Cake with Cashew Caramel Sauce
- Lime Cheesecake with Macerated Strawberries

CRÈME BRÛLÉE

- Vanilla Crème Brûlée
- Chocolate Crème Brûlée
- Lemon Crème Brûlée
- Squash Spiced Crème Brûlée

PUDDINGS

- Bread Pudding with Raisins + Caramelized Pear Ice Cream
- Blueberry Cobbler with Lemon Ice Cream
- Maple Panna Cotta with Banana Cake, Ginger Meringue + Cranberry Compote

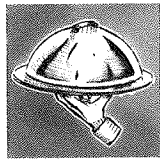
FRUIT

- Strawberry Sorbet Shortcake
- Mango Ice Cream with Grilled Pineapple, Banana Chip Praline
- Pineapple Tarte Tatin with Banana Caramel Ice Cream
- Poached Pears with Chocolate Sauce

TARTS

- Apple Tart with Chantilly Crème
- Chocolate Caramel Tart with Passion Fruit Coulis
- Lemon Tart with Raspberry Coulis

All desserts, including ice-cream, are made in house.
Please choose any one dessert to complement your dinner selection



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

2018 THEMED HOLIDAY SEASON BUFFET

(minimum 150 people)

SALADS | CHOOSE 3

- Whole Leaf Baby Romaine Caesar Salad with Parmesan Chip
- Baby Kale Salad with Yuzu Vinaigrette
- Chick Pea + Celery Salad with Chili Champagne Vinaigrette
- Shaved Carrot, Fennel + Orange Salad, Citrus Vinaigrette
- Winter 'Panzanella' Butternut Squash, Brussels Sprouts + Red Onions with Sourdough Croutons
- Arugula + Poached Pear Salad with Candied Pumpkin Seeds, Honey Dijon Vinaigrette
- Quinoa Salad with Green Beans, Corn + Tomato
- Seasonal Greens with ~~Choice of~~ Balsamic Vinaigrette **AND** Herbed Buttermilk Dressing
- Cucumber + Poppy Seed Salad with Mild Red Chillies
- ¹ Seasonal Greens with Fennel, Radish, Green Bean + Cherry Tomato, White Truffle-Lemon Vinaigrette
- ¹ Hot House Tomato, Buffalo Mozzarella, Basil, Aged Balsamic + Olive Oil

¹ Add \$ 1.50 | \$ 1.93 for these selections

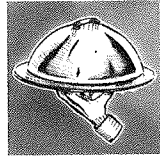
Additional salads may be added at **\$ 3.50 | \$ 4.51** per person

VEGETABLES AND STARCHES | CHOOSE 5

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|---|--------------------------------|
| Baby Carrots | Grilled Portobello Mushrooms |
| Green Beans | Grilled Zucchini Squares |
| Sautéed Spinach | Roasted Spaghetti Squash |
| Asparagus Spears | |
| Broccoli au Gratin | |
| Cauliflower au Gratin | |
| Corn | Mashed Whipped Potatoes |
| Roasted Butternut Squash | Potato + Leek Gratin |
| Sautéed Snow Peas | Fingerling Potatoes with Herbs |
| Sautéed Spinach | Wild + White Rice Pilaf |
| Baked Half Tomato with Herbed Breadcrumbs | Scalloped Potatoes |

Vegetables (served at room temperature)

- Char Grilled Asparagus, Zucchini + Roasted Peppers with a Honey Dijon Glaze
- Green Beans with Snap Peas, with Hazelnut + Orange
- Char Roasted Broccoli with Chili + Garlic
- Roasted Butternut Squash Wedges with Basil, Toasted Almonds, Pumpkin + Sunflower Seeds



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

HOT ENTREES AND CARVING STATION | CHOOSE 3

- Roast Chicken with Rosemary + Lemon Salt
- Roast Chicken with Hazelnuts + Honey
- Baby Back Ribs with Espresso BBQ Sauce
- Slow Roasted Pork with Toasted Spice Rub
- Roast Top Sirloin with Red Wine Gravy
- Salmon on Black Sushi Rice Cake, Persimmon Sauce, Oriental Vegetables
- Breaded Pickerel with Spicy House Tartar Sauce
- Roasted Peppers with Four Cheese Stuffing, Crispy Seasoned Bread Crumbs
- Beet Cakes with Celery + Barley Salad, Crème Fraiche, Micro Greens
- Spinach Lasagna with Slow Roasted Tomato Sauce
- ¹Roast Turkey **Carving Station** with Wild Rice Stuffing

¹a chef labour charge of \$ 25.00 per hour per chef will apply

DESSERT TABLE

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| Chocolate Orange Bûche de Noël | Caramelized Nut Tart |
| Almond Toffee Bark | Christmas Bread Pudding + Amaretto Sauce |
| Chocolate Mousse | Fresh Fruit Platter |
| Fruitcake Cookies | |

\$ 59.95 | \$ 77.19 per guest
house made organic Manitoba sourdough bread
Regular + Decaffeinated Coffee + Tea